



KIR-YIANNI

## KALI RIZA 2020

Variety: Xinomavro (100%)  
 Type: Dry red wine / Vegan certified  
 Appellation: PDO Amyndeon  
 Distinctions: THESSALONIKI WINE & SPIRITS TROPHY 2024 / GOLD



### VINEYARD: PROJECT “KALI RIZA” (Good Root)

This wine is a constant viti- project in progress aimed at tracking down, preserving and reviving old Xinomavro vines in the PDO region of Amyndeon. A dedicated effort by our team of viticulturists for over 20 years now, standing by small growers, supporting them with know-how all-year-round, giving them incentive to pass on this precious legacy to next generations. Each vintage is produced from a “pool” of selected parcels that meet the criteria of vine age (40 – 60 years), mindful vine growing and quality, while the quest for future vintages and new vine parcel discoveries never ceases. For 2020 vintage, see below 7 indicative blocks used:

Parcel area (ha)	Planting year	Pruning system	Exposure	Slope	Density (plants/ha)	Soil	Soil pH
0.62	1940	Double royat	NW	3%	4,400	Sandy clay	8.1
0.42	1973	Double royat	NW	5%	3,300	Sandy clay	8.1
0.24	1930	Double royat	NW	4%	3,100	Sandy clay	8.1
0.14	1964	Double royat	NW	4%	3,100	Sandy clay	8.2
0.45	Prior to 1930	Double royat	NW	4%	3,100	Sandy clay	8.0 approx.
0.47	Around 1963	Double royat	NW	9%	3,800	Sandy clay	8.0
0.48	1930	Double royat	E	2%	2,800	Mostly sandy clay	8.0 approx.

### 2020: THE VINTAGE BRIEFLY

Mild and wet conditions throughout winter to the beginning of Spring. Two snowfalls at the end of March and the first days of April, followed by low temperatures, slowed down bud break by 5-7 days compared to usual standards for the area. Bud break was relatively uneven due to the mild wintertime. May started with cold and rainy days that delayed the growth of the shoots. Unusually low temperatures in the middle of the month tested the plants in terms of water. The flowering period took place in low temperatures with rain and cloudiness, conditions that favored Xinomavro resulting in long bunches with fewer berries. Summer was cold and wet. In June rainfall was low but the months of July and August were the wettest of the last 15 years creating conditions susceptible to diseases. Veraison started 5-7 days later than usual. The ripeness due to the conditions was disparate, therefore ongoing sampling was made to find the best time for harvest for each parcel. The hot and dry September helped the ripeness of late-harvest varieties like Xinomavro. Gradually the quality features of the grapes improved significantly, a course that was not interrupted by the light rain in early October. The old Xinomavro vines displayed a remarkable phenolic ripeness with higher than usual pH levels.

**Harvest:** By hand with strict selection on 17 and 18 October 2020. Average yield between the blocks 6,390 kg/ha.

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## WINEMAKING

Rigorous grape sorting on conveyor belt. The berries are cooled at 8-10°C. Destemming, crushing and skin-contact for 6 days at a temperature of 10°C. Fermentation for 2 weeks, followed by post-fermentation maceration for 7 days. Malolactic fermentation in French oak barrels (mostly old). Maturation for 12 months with mild periodical lees stirring. One-year cellaring before released in the market.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 6.3 gr/lit
pH: 3.39	Residual sugars (RS): 1.7 gr/lit

## TASTING NOTE

Garnet red color, typical to Xinomavro and the age of the vines. On the nose, fruit-forward -mainly wild strawberries and cherries-, together with fine notes of herbs and rose. The aromatic profile rolls into the palate where the velvety tannins and the racy acidity offer balance and zest to the mouthfeel. Long aftertaste, always with the trademark finesse of the Amyndeon terroir.