



KIR·YIANNI

RAMNISTA 2019

Variety: Xinomavro (100%)
 Type: Dry red / Vegan certified
 Appellation: PDO Naoussa
 Distinctions: 50 GREAT GREEK WINES THE LIST
 JAPAN WINE CHALLENGE 2023 / GOLD MEDAL & BEST GREEK WINE
 MUNDUS VINI SPRING TASTING 2024 / GOLD MEDAL



VINEYARD: THE RAMNISTA BLOCKS

“Ramnista” in the local idiom stands for ‘royal hill’, portraying the trademark rolling hills of Kir-Yianni Estate’s vineyard in Naoussa. The ‘Ramnista blocks’ are the source of Xinomavros for this wine; Each vintage is a selection of the best parcels from that specific area. For 2019 vintage, the main selected blocks were: #9, #13, #14, #15, #16 and #17.

| | #9 | #13 | #14 | #15 | #16 | #17 |
|---------------------|--|------------------|------------------|------------------|---------|-------------------|
| Planting year | 2005 | 1970 | 1970 | 1970 | 1970 | 1970 |
| Exposure | NW | W | W, NW | W, NW | SE | S |
| Slope | 0-15% | >16% | >16% | 5-16% | >16% | >16% |
| Pruning system | Double Cordon | | | | | |
| Density (plants/ha) | 3,250 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 |
| Soil | Sandy clay loam to calcareous sandy clay | Light sandy loam | Light sandy loam | Light sandy loam | Loam | Loam to clay loam |
| Soil pH | 7.5 | 5.5 - 6 | 5.5 - 6 | 5.5 - 6 | 5.5 - 6 | 5.5 - 6 |

2019: THE VINTAGE BRIEFLY

2019 was considered a great vintage. The cold winter, the notably rainy spring and the long dry summer days were followed by 2 months (August and September) with ideal mild conditions and significant temperature difference between day and night. For further quality enhancement, green harvesting was implemented.

Harvest: By hand with strict selection at the end of October 2019. Average yield at 7,000 kg/ha.

WINEMAKING

Rigorous grape selection on conveyor belt. Cold soaking for 7 days at low temperatures (8-10°C). Fermentation with pigeage for 10-15 days and pump-overs in a combination of French oak vats (5 tons) and stainless-steel tank (5 tons) at a temperature of 20-26°C that is preserved during the post-fermentation maceration (2-6 days). Malolactic fermentation in French oak barrels. Maturation for 16 months in French oak (228 lt) of 1st, 2nd and 3rd use. The first blend of the blocks is made on the 6th month of maturation. The final blend is made before bottling.

| | |
|------------------------------|---------------------------------|
| Alcohol by volume (ABV): 14% | Total acidity (TA): 5.5 gr/lt |
| pH: 3.42 | Residual sugars (RS): 3.0 gr/lt |

TASTING NOTE

Garnet red color. Exuberant fresh red fruits on the nose with notes of roses. Similar flavors on the palate with gentle tannins and subtle oaky and spicy hints. The full-bodied, round, and layered mouthfeel is toned up by a vibrant acidity. Long finish. A wine with notable ageing potential (up to 15 years).



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