



KIR·YIANNI

RAMNISTA 2020

Variety: Xinomavro (100%)
Type: Dry red wine / Vegan certified
Appellation: PDO Naoussa



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 2020 vintage, the main selected blocks were: #8, #12, #13, #14, #15, #16 and #17, #18 and #20.

| Block | #8 | #12 | #13 | #14 | #15 | #16 | #17 | #18 | #20 |
|---------------------|---------------|------------|------------------|------------|------------------|---------|-------------------|-------------------|-------------------------------|
| Planting year | 1970 | 1973 | 1970 | 1970 | 1970 | 1970 | 1970 | 1970 | 1971 |
| Exposure | NE | E | W | W, NW | W, NW | SE | S | SW | E |
| Slope | 6-8% | 8-16% | >16% | >16% | 5-16% | >16% | >16% | >16% | >16% |
| Pruning system | Double Cordon | | | | | | | | |
| Density (plants/ha) | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 |
| Soil | Sandy loam | Sandy loam | Light sandy loam | Sandy loam | Light sandy loam | Loam | Loam to clay loam | Loam to clay loam | Sandy clay loam to sandy loam |
| Soil pH | 7.5 | 5.5-6 | 5.5 - 6 | 5.5 - 6 | 5.5 - 6 | 5.5 - 6 | 5.5 - 6 | 5.5 - 6 | 7.0 |

2020: THE VINTAGE BRIEFLY

Mild winter with very low to low rain and typical to the season temperatures. Notable rain - sometimes intense- with colder than standard night temperatures were recorded from April till June, while an intense, yet beneficiary to the plants, phenomenon (72mm rain) took place in mid-July. The heavy precipitation in the beginning of August was the last one, giving its place to a long period of hot and dry conditions with significant diurnal temperatures range till harvest. A good year for Xinomavro.

Harvest: By hand with strict selection in the first week of October 2020. Average yield at 8,800 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 19-23°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 (225 and 500 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): 14.5% | Total acidity (TA): 5.3 gr/lt |
| pH: 3.57 | Residual sugars (RS): 1.9 gr/lt |

TASTING NOTE

Garnet red color. Intense fruit on the nose with aromas of cherries, sour cherries, and plums, together with herbaceous notes like tomato leaf. Dry palate with a great balance between the vibrant acidity, the velvety tannins, and the alcohol. Palate with a layered mouthfeel of ripe red fruits, spices, and hints of vanilla and chocolate. Lingering aftertaste.

