



KIR-YIANNI

## KALI RIZA 2022

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



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

This wine is a unique viticulture passion project 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 age of the plants (40 – 60 years), mindful vine growing and quality, while the quest for future vintages and new vine parcel discoveries never ceases.

For 2022 vintage, see below indicative blocks used:

Vineyard area (ha)	Planting year	Pruning system	Orientation	Slope	Planting density (plants/ha)	Soil	Soil pH
0.62	1940 ungrafted	Double-sided Royat	NE-SW	3%	4,400	Sandy loam	8.1
0.42	1973 ungrafted		NE-SW	5%	3,300		8.1
0.24	1930 ungrafted		NW-SE	4%	3,100		8.1
0.14	1964		NE-SW	4%	3,100		8.2
0.90	1976		NW-SE	10%	4,000		8.0
0.43	1977 ungrafted		NW-SE	2%	3,100		≈8.0
0.17	1975		NW-SE	2%	3,100		≈8.0
0.45	Before 1930		NW-SE	4%	3,100		≈8.0
0.47	≈1963 ungrafted		NE-SW	9%	3,800		≈8.0
0.22	≈1940		NE-SW	3%	3,800		≈8.0
0.26	1976 ungrafted	Bush vines	NW-SE	1%	3,100	≈8.0	
0.25	≈1940	Double-sided Royat	NW-SE	3%	3,100	≈8.0	
0.16	1963 ungrafted		NW-SE	3%	3,100	≈8.0	
0.13	1960 ungrafted		NW-SE	3%	3,100	≈8.0	

### 2022: THE VINTAGE BRIEFLY

On a rather typical winter and spring, March was the exception; Cooler than the average, it led to a later bud break. The very high temperatures in June were interrupted by hail that due to the late flowering did not cause serious damage. The rest of the summer started with a rotation between xerothermic conditions and rain with mildly cool weather, ending with a 30-day of heat -milder than in 2021- and a wave of precipitation. From 5 September, the renowned northern wind of Amyndeon reinstated the conditions to the average standards of

the season for the area. As a late-ripening variety, Xinomavro benefitted from the decreased humidity during daylight and the diurnal temperature range, ripening in conditions that favored the concentration of sugars and anthocyanins.

**Harvest:** By hand with rigorous grape selection. The first block was on 23 September 2022, while the rest from 3 to 8 October 2022. The average blocks' yield reached 7,000 kg/ha.

## 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. 2-week fermentation, 7-day post-fermentation maceration. Blending of the different blocks follows. Maturation in French oak barrels of 3<sup>rd</sup> and 4<sup>th</sup> use for 12 months with mild lees stirring (bâtonnage) occasionally. 18-month cellaring before market release.

Alcohol by volume (ABV): 14%	Total acidity (TA): 6.7 gr/lt
pH: 3.36	Residual sugars (RS): 1.4 gr/lt

## TASTING NOTE

Garnet color of medium intensity, typical of Xinomavro and of the age of the vines. The nose is complex with dominant aromas of red forest fruit -raspberries and cranberries- and flowers. Tomato leaves and barrel notes compliment the aromatic bouquet that unfolds on the palate as well. The identity of the Amyndeon terroir is imprinted in the vigor offered by the acidity, in the concentration of the fruit, and in the extraordinary balance. The tannins -evident yet with a remarkable finesse- stand out for their quality and structure, a remarkable contribution of both the age of the vines and the rigorous selection of the very best fruit from the very best of plots. An elegant wine, with long, persistent finish, and notable ageing potential.