



KIR·YIANNI

AGATHOTO Single Block 2022

Variety: Xinomavro (100%)
 Type: Dry rosé wine / Vegan certified
 Appellation: PGI Macedonia
 Distinction: Tim Atkin's "Greek Wine Christmas" by Peter Pharos / 94 points
 Concours Mondial de Bruxelles - Rose Wines Session 2024 / Gold



VINEYARD: ABOUT THE BLOCK

Situated in Gastra, within the PDO region of Naoussa, this is one of the latest vineyard additions to Kir-Yianni Estate. Gastra is a "cru" of high quality benefiting among others, from a location that usually avoids intense weather phenomena. The parcel has an area under vines of 0.47 ha at 205 meters altitude. The wine is made from block C and is the first KIR-YIANNI Estate's rosé wine from Xinomavro from the region of Naoussa.

Planting year: 2014	Exposure: NA
Pruning system: Double cordon	Planting density (plans/ha): 3,470
Slope: >5%	Soil pH: 7.4
Soil: : Clay loam, calcareous	

2022: THE VINTAGE BRIEFLY

Intensely cold winter with snowy mountain tops and intervals of rain. Much colder than usual spring. March was one of the wettest of recent years with a much drier than average follow-up. After May 10th, the conditions went back to normal. Mild summer except for a heatwave in the first half of August. September started with notable rain (100mm) and continued with rather typical conditions (high temperatures in the day and low at night) for a period of 40 days.

Harvest: Handpicked grapes on 8 October 2022 with a yield of 8,000 kg/ha.

WINEMAKING

Part of the grapes are destemmed and a rigorous berry by berry selection on conveyor belt follows before moving on to vertical press. The rest of the grapes proceed to pressing in whole bunches. Both parts are fermented for 20 days in a combination of French oak of 228 lt and oval wooden vats of 10 hl at temperatures starting from 16°C and ending up to 19-20°C. Maturation for 10 months in wooden tonneaux barrels of 10 hl.

Alcohol by volume (ABV): 14.5%	Total acidity (TA): 6.2 gr/lt
pH: 3.42	Residual sugars (RS): 4.0 gr/lt

TASTING NOTE

Salmon color with orange hues. Herbal and botanical nose, with aromas of lavender and subtle barrel notes. Similarly, the palate entices with flavors of fruit, ripe olives, and a hint of vanilla. Vivid acidity and discretely perceptible tannins. Long aftertaste. A delicate yet characterful gastronomic rosé wine.