



KIR·YIANNI

MALAGOUSIA Single Block 2022

Variety: Malagousia (100%)
Type: Dry white wine / Vegan certified
Appellation: PGI Florina



VINEYARD: ABOUT THE BLOCK

'Tarsanas' is produced from the block #10, part of KIR-YIANNI Estate's 'Samaropetra' vineyard in the region of Amyndeon in Florina, Northern Greece. It is one of the oldest Assyrtiko plantings in the broader area.

Planting year: 2004	Exposure: NW
Pruning system: Single guyot	Planting density (plans/ha): 3,800
Slope: 10%	Soil pH: 8.1
Soil: : Loam sandy	

2022: THE VINTAGE BRIEFLY

Typical winter to the area with low temperatures, adequate rain, and snow. Spring started colder than usual resulting in a later bud break. Standard conditions in April, while May was hot and dry. The June hail led to a lower production in total. Rest of summer with a rotation of dry and hot weather. The low temperatures and intense rainfall of August was successfully coped due to the all-year-round proactive vineyard management, monitoring, and vigilance.

Harvest: It took place by the hand on 6 September 2022 with the yield reaching 8,00 kg/ha.

WINEMAKING

Rigorous grape selection on conveyor belt. Skin contact. Fermentation at 16 - 18 °C in stainless steel tanks, with mild fine lees stirring (bâtonnage) during the last 4 months.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 4.5 gr/lt
pH: 3.15	Residual sugars (RS): 1.6 gr/lt

TASTING NOTE

Lemon color. Nose with delicate aromas of jasmine and chamomile accompanied by notes of green apple and lemon. The aromatic profile rolls into the palate. Medium body with good structure and acidity that adds a balancing zest. Refreshing, long finish.