



KIR-YIANNI



MALAGOUSIA Single Block 2023

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



VINEYARD: ABOUT THE BLOCK

The block #11, known by the name 'Bara', is located at the celebrated 'Samaropetra', KIR-YIANNI Estate's main vineyard at Agios Panteleimonas in Florina, Northern Greece. Reaching 720 meters above sea level, this is one of the highest altitude cultivations of Malagousia in the country.

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

2023: THE VINTAGE BRIEFLY

Atypically warmer and relatively dry winter with no snow after many years, a challenge for the water reserves. Spring on the other hand was cool and rainy, resulting in a later (by 10-12 days) bud break. Due to the cloudy and rainy May, we expedited practices like shoot thinning to enhance vine aeration and exposure to sunlight, while the same weather patterns in June led to a later than usual flowering. At the end of an overall hot and dry July, conditions went back to standard resulting in the full ripeness of the grapes.

Harvest: The grapes were hand-harvested on 16 September 2023 with the yield reaching almost 10,000 kg/ha.

WINEMAKING

Rigorous bunch selection on conveyor belt. Skin contact. Fermentation at 16-18 °C in stainless steel tanks, with mild fine lees stirring (bâtonnage) during the last 6 months.

Alcohol by volume (ABV): 12.5%	Total acidity (TA): 4.8 gr/lit
pH: 3.35	Residual sugars (RS): 1.3 gr/lit

TASTING NOTE

Lemon-green color. Expressive nose with aromas of orange blossom and jasmine, together with white-fleshed peach, pear, and quince, that roll into the palate. On the mouth, crispness is in harmony with the rich mouthfeel. Long finish.