



KTIMA KIR-YIANNI - THE FALLEN OAK 2020

Varieties: Xinomavro (50%) - Merlot (30%) - Syrah (20%)
 Type: Dry red wine/ Vegan certified
 Appellation: PGI Imathia



VINEYARD

The supercentenarian oak that stood by “Koula” Tower has been the trademark of Ktima (Estate) KIR-YIANNI. Its fall due to an extreme thunderstorm on 10 July 2019 inspired the creation of this wine as a homage to the storied history, as well as the day after for Ktima KIR-YIANNI. Thus, “THE FALLEN OAK” embraced the Estate’s deep bond with Xinomavro together with the long tradition in creating exceptional blends. All grapes are grown on selected blocks, the best for each variety, at the Estate’s vineyard in Naoussa.

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. Overall, a good year for Xinomavro, while the French varieties were also favored leading to a quality handpicked harvest with yields between 8,000-10,000 kg of grapes per hectare.

WINEMAKING

Harvest by hand and vinification for each variety separately. Rigorous grape sorting on conveyor belt, destemming but not crushing the grapes. Pre-fermentation extraction for 4 days at low temperatures. Fermentation in stainless steel tanks at 22 – 26 °C, while the wine is separated from the grape skins 5 days before the completion of the process. Malolactic fermentation in a combination of stainless steel tanks and French oak barrels. First blend on the 6th month of maturation, final blend on the 10th month.

Alcohol by volume (ABV): 14.5%	Total acidity (TA): 5.1 gr/lt
pH: 3.56	Residual sugars (RS): 2.3 gr/lt

TASTING NOTE

Deep ruby red color. Fruit-forward nose with aromas of red berries like gooseberry, and subtle notes of vanilla and coffee. The mouth is also fruity, round, and rich, with velvety tannins, a balancing acidity and well-integrated barrel. Lingering finish.