



KTIMA KIR-YIANNI - THE FALLEN OAK 2021

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.

2021: THE VINTAGE BRIEFLY

Typical winter. Spring kicked off with a cool March resulting in a longer time till budbreak completion, while the dry conditions with significant diurnal variation of April and May led to an early (by 1 week) flowering. Summer started with hail on 12 June, decreasing the total production depending on the area. The next 2 months were characterized by long heatwaves and dry conditions; the rapid development of veraison in early August was a most positive sign. Since September, weather conditions went back to typical, even ideal standards for the full ripening. Overall, a very good vintage for the French varieties, as well as for Xinomavro with the yields varying between 8,000 and 10,000 kilos 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. Maturation in French oak barrels of 225lt & 500lt (2nd & 3rd use), for up to 10 months with the first blend taking place on the 6th month and the final one before bottling.

Alcohol by volume (ABV): 14.5%	Total acidity (TA): 5.1 gr/lt
pH: 3.65	Residual sugars (RS): 2.3 gr/lt

TASTING NOTE

Deep ruby color. Red fruit -mainly cherry- on the nose, with delicate vanilla notes. The mouth is also fruity, rich and round. Velvet tannins, well-integrated barrel and a bright acidity that offers freshness and balance. Long finish with a spicy aftertaste.