



KIR-YIANNI

KALI RIZA 2021

Variety: Xinomavro (100%)
Type: Dry red wine / Vegan certified
Appellation: PDO Amyndeon



VINEYARD: PROJECT “KALI RIZA” (Good Root)

This wine is a constant viti- project in progress aimed at tracking down, preserving and reviving old Xinomavro vines in the PDO region of Amyndeon. A dedicated effort by our team of viticulturists for over 20 years now, standing by small growers, supporting them with know-how all-year-round, giving them incentive to pass on this precious legacy to next generations. Each vintage is produced from a “pool” of selected parcels that meet the criteria of vine age (40 – 60 years), mindful vine growing and quality, while the quest for future vintages and new vine parcel discoveries never ceases.

For 2021 vintage, see below indicative blocks used:

Vine blocks' area	Planting year	Pruning system	Orientation	Slope	Density (plants/HA)	Soil	Soil pH
0.62	1940	Double royat	NE-SW	3%	4,400	Sandy loam	8.1
0.42	1973	Double royat	NE-SW	5%	3,300	Sandy loam	8.1
0.14	1964	Double royat	NE-SW	4%	3,100	Sandy loam	8.2
0.45	Before 1930	Double royat	E-W	4%	3,100	Sandy loam	≈8.0
0.22	≈1940	Double royat	NE-SW	3%	3,800	Sandy loam	≈8.0

2021: THE VINTAGE BRIEFLY

Rather mild winter, notably wet and low in snow. Cool March and April. The frost in the beginning of April had no significant impact on the buds. The wet June was not ideal for fruit setting, resulting in bunches with less berries. From mid-July, the weather was very dry and hot. Due to the August heatwave atypically to the area high temperatures were recorded even during the night. These xerothermic conditions accelerated the phenolic growth of the vines, nevertheless the heatwave delayed ripeness by 5 days compared to the average standards. The low night temperatures after mid-August speed up veraison and ripeness. As a late-ripening variety, Xinomavro was favored by the overall conditions. The mild September that followed was an extra help to its full ripeness.

Harvest: By hand with strict selection on 6 October 2021, keeping ahead of the rainfall that followed. The average blocks' yield reached 6,800 kg/ha.

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WINEMAKING

Rigorous grape sorting on conveyor belt. The berries are cooled at 8-10°C. Destemming, crushing and skin-contact for 6 days at a temperature of 10°C. Fermentation for 2 weeks, followed by post-fermentation maceration for 7 days. Malolactic fermentation in French oak barrels (mostly old). Maturation for 12 months with mild periodical lees stirring (batonnage). 18-month cellaring before released in the market.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 7.0 gr/lt
pH: 3.21	Residual sugars (RS): 1.7 gr/lt

TASTING NOTE

Garnet red color, typical to Xinomavro and the age of the vines. Complex nose with aromas of cherries and strawberries, as well as tomato leaves, violet and oaky notes. The mouth is fruity and crisp, with velvety tannins. Long finish.