KIR-YIANNI ASSSYRCTIKO POPECER GEOGRAFHICE I FOLICATION FLORMA THE NORTH CHENORTH CHENCICATION CONTROL

# **ASSYRTIKO The North 2024**

Variety:Assyrtiko (100%)Type:Dry white wine/ Vegan certifiedAppellation:PGI Florina



Distinctions: Mundus Vini 2025: Gold

### VINEYARD: HIGH-ALTITUDE AT THE COOLER VITI-VINI REGION OF GREECE

As its label suggests, our ASSYRTIKO is produced from selected vine parcels located in *The North* of Greece, at the village of Agios Panteleimonas in Florina, at the unique plateau of Amyndeon. There lies the cooler wine region of Greece, consisting of an exceptional mixture of elements. High altitudes between 600 – 700 meters and poor sandy soils on a stunning terrain of raw mountainous beauty. The four neighboring lakes act as a moderating influence of surrounding temperatures all year round, contributing to the continental-ish climate with cold -often snowy- winters and mild summers, notable diurnal variation, and the beneficial, trademark to the area, wind blowing from the north. For this introduction to the varietal mountainous expression, we select mostly young vines of Assyrtiko (average age of vines 10 years).

### 2024: THE VINTAGE BRIEFLY

On the warmest year ever recorded in the region, the consistent, systematic work in the vineyard, the vigilance in monitoring weather data, and the informed decision on the best time to harvest each variety were key. The closer to standard conditions met after summer were beneficial for Assyrtiko. Hand-harvested between 13 and 28 September 2024, the grapes displayed a very good level of acidity.

# WINEMAKING

Rigorous selection on conveyor belt. Fermentation in stainless steel tanks. The wine stays in contact with fine lees for 4 months.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 5.5 gr/lt
pH: 3.26	Residual sugars (RS): 1.3 gr/lt

# TASTING NOTE

Vibrant yellow lemon color. Intense nose with aromas of peach and apricot, complemented by notes of citrus and white blossoms. The mouth is crisp and zesty with balancing acidity and delicate mineral notes in the background. Pleasant lingering finish. Extremely versatile in food and wine pairings and a perfect choice for wine by the glass.

