

MALAGOUSIA Single Block 2024

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	

2024: THE VINTAGE BRIEFLY

It was the warmest and driest growing season -at least of the last two decades in the region. As a result, the phenological stages of the vines (budbreak, flowering, veraison) started 10-12 days earlier than usual. The vines experienced water stress due to the lack of adequate precipitation and the poor soils of the parcel, leading to a 20% decrease in the final production. On the other hand, the same conditions, together with the high altitude, contributed to the full, disease-free, ripening of the grapes.

Harvest: By hand on 25 August 2024 – the earliest recorded so far on this block. The yield reached approximately 6,700 kg of grapes per hectare.

WINEMAKING

Rigorous bunch selection on the sorting table. Cold pre-fermentation maceration. Fermentation at 16–18°C in stainless steel tanks. The wine stays on its fine lees for 6 months with gentle stirring (bâtonnage) occasionally.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 5.1 gr/lt
pH: 3.44	Residual sugars (RS): 2.0 gr/lt

TASTING NOTE

Lemon-green color. Intense and expressive nose with white blossoms, white-fleshed peach, quince, and citrus notes on the background. The aromas roll onto the palate where the crisp backbone offered by the vibrant acidity balances beautifully the full body of the wine. Long finish.