KIR-YIANNI
Akakies Sparkling Rose

HISTORY -

Kir-Yianni was established in 1997 by Yiannis Boutaris, one of the leading figures in the Greek wine industry. Kir-Yianni, "Mr. John" in Greek, is best known for producing premium Xinomavro from the slopes of Mt. Vermio in Northwestern Greece. Today, Stellios Boutaris, son of Yiannis, actively manages the winery and their two 30+ year-old estate vineyards located in Naoussa and Amyndeon. The Kir-Yianni philosophy is a desire for innovation, respect for tradition and true knowledge of the wine, from the grape to the consumer.

ECOSYSTEM -

The vineyard lies within the Amyndeon Appellation in Northwestern Greece, the only Greek P.D.O for rosé wines. The soil is sandy and poor, producing wines of exquisite quality and rich aromas. The microclimate of the region is characterized by cold winters and warm summers.

VINIFICATION -

Careful selection of grapes from the vineyard. 90% of the must undergoes skin contact for 12 to 48 hours, 10% sagnée method. Fermentation is done in stainless steel tanks at controlled temperatures. Short lees aging, then transferred to sealed tanks for the second fermentation to form bubbles.

AGEING -

Wine is aged sur lie with regular batonnage for three months in tank.

TASTING NOTES -

A refreshing sparkling wine highlighting the varietal character of indigenous Xinomavro grape variety. An intense mousse and a bright cherry color, pronounced aromas of ripe strawberry and cherry and an elegant acidity adding freshness while pairing harmoniously with the discrete presence of sugars create a wine that is at the same time dynamic and balanced.

COMPOSITION -	100% Xinomavro	**ALTITUDE -**	700 meters
REGION -	Agios Panteleimon, Amyndeon	**IRRIGATION -**	Drip Vine
CLASSIFICATION -	PDO Amyndeon	**ALCOHOL % -**	12.10%
AGE OF VINES -	25-65 years	**PH -**	2.91
VINE TRAINING -	Double Royat	**TOTAL ACIDITY -**	7.0 grams/liter
SOIL PROFILE -	Poor, Sandy Soils	**RESIDUAL SUGAR-**	17.0 grams/liter