



KIR-YIANNI

Paranga Red

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, Stelios 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 -

Grapes are sourced primarily from contract growers and vineyards within the Amyndeon Appellation in Northwestern Greece. The area sees cold winters and warm summers, but the surrounding lakes create a unique mild microclimate resulting in high fruit concentration and ripeness with complex and rich aromas.

VINIFICATION -

Grapes are hand-picked and selected on a sorting table prior to crush. Cold soaked and extraction for 2-5 days. Fermentation in stainless steel tanks at controlled temperatures, followed by malolactic fermentation in tank. Varietals are vinified separately then blended.

AGEING -

The wine spends 8 months in stainless steel with batonnage several times per week in tank.

TASTING NOTES -

The Paranga Red with charming aromas of red forest-fruits, cherry and sweet species and pepper are enhanced with fine notes of rose petals. The palate shows balance, a round mouthfeel, soft tannins, and a long, aromatic aftertaste. Light and spicy with refreshing acidity and mild tannins render it as a simple and easy-to-drink everyday wine. Match to pasta, vegetarian dishes, and barbeque delights.

COMPOSITION - 50% Merlot, 25%, Xinomavro, 25%, Syrah

ALTITUDE - 600-700 meters

REGION - Agios Panteleimon- Amyndeon

IRRIGATION - Drip Vine

CLASSIFICATION - PGI Macedonia

ALCOHOL % - 13.50%

AGE OF VINES - 10-30 years

PH - 3.47

VINE TRAINING - Double Royat

TOTAL ACIDITY - 5.40 grams/liter

SOIL PROFILE - Poor, Sandy Soils