

KIR-YIANNI

Paranga White



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 -

The 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. Short period of cold soak, must is clarified through static debourbage. Fermentation in stainless steel tanks at controlled temperatures. Varietals are vinified separately then blended.

AGEING -

The wine is aged in tanks for 3-5 months with Batonnage to add volume and complexity.

TASTING NOTES -

Intense but refined muscat aromas of jasmine, white peach, and apricot, typical of a high-quality Malagousia, are pleasantly balanced by the freshness of a mountainous Roditis adding a crispy acidity and zest to the final blend. The lingering fruity aftertaste underpins the intense flavor and highlights a wine with an enchanting character.

COMPOSITION - 80% Roditis, 20% Malagousia

ALTITUDE - 600-700 meters

REGION - Agios Panteleimon- Amyndeon

IRRIGATION - Drip Vine

CLASSIFICATION - PGI Macedonia

ALCOHOL % - 12.50%

AGE OF VINES - 10-30 years

PH - 3.46

VINE TRAINING - Double Royat

TOTAL ACIDITY - 4.80 grams/liter

SOIL PROFILE - Poor, Sandy Soils