



KIR-YIANNI

Ramnista

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 Ramnista vineyard has a southeast exposure at an altitude of 120-280m. The grapes for Ramnista are carefully handpicked. We use grapes mostly from the vineyard blocks of lower pH and with lighter soil type in order to maximize the aromatic intensity and complexity.

VINIFICATION -

The grapes are handpicked and carefully sorted before being crushed. Fermentation is done in 5,000ltr French Oak wooden vats at controlled temperatures with regular Pigage. The final blend is made five months after harvest.

AGEING -

80% of the wines spends 16 months in 225ltr barrels, 20% in 500ltr barrels. Both French and American oak casks are used, plus further ageing in bottle for another 12 months.

TASTING NOTES -

An aromatic complex wine which combines powerfully fresh red fruits and notes of rose, make up the new vintage of 2019 Ramnista. On the palate, gentle tannins, and round mouth feel, with distinctive sense of the oak barrel. The unexpected full body and robust acidity showcase a great wine with aging potential up to 15 years.

COMPOSITION - 100% Xinomavro

ALTITUDE - 120-280 meters

REGION - Naoussa/Yianakohori

IRRIGATION - Drip Vine

CLASSIFICATION - PDO Naoussa

ALCOHOL % - 14.50%

AGE OF VINES - 50 years

PH - 3.56

VINE TRAINING - Double Royat

TOTAL ACIDITY - 5.20 grams/liter

SOIL PROFILE - Neutral-Alkaline to Acidic, Sandy Clay to Sandy Clay Loam