

# Kir-Yianni

## Assyrtiko



*“There is a lot of bang for the buck here, from the intriguing pinks to the ageworthy, upper level reds.” - Robert E. Parker's The Wine Advocate*

*“This iconic estate specializes in Xinomavro -- and good values!” - Robert E. Parker's The Wine Advocate*



Kir-Yianni was established in 1997 by Yiannis Boutaris, one of the leading figures in the Greek wine industry. Kir-Yianni, “Sir 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. Combined, the vineyards stretch over 160 acres and range in elevation from 1,000 to 2,200 feet. The Naoussa vineyard is located in Yiannakohori, the highest point in the viticultural zone, and is home to all the Kir-Yianni red varietals. The vines

are planted in 40 different blocks based on their different soil properties. The Amyndeon vineyard is located in one of the most promising Greek winemaking regions. This smaller of the two vineyards is home to the winery’s white varietals.

Varietal Composition:	100% Assyrtiko
Classification:	PGI Florina
Vineyard Location:	Agios Panteleimon in Florina in Northwestern Greece. Situated at an altitude of 1,980 ft elevation.
Soil:	Sandy and poor.
Vinification:	Cold soaked to maximize aroma extraction; must inoculated with selected yeasts. Wine matures for 4-5 months on fine lees, gaining more volume and complexity.
Alcohol:	13.5%
Total Acidity:	6.4 gr/lit.
pH:	3.30
Winemaker Notes:	Aromas of white fruits and flowers. Citrus acidity balances with the alcohol and the round mouthfeel and finishes with a lingering aftertaste.