

Kir-Yianni Xinomavro

Cuvée Villages



"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, Stellios 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 varieties. 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 varieties.

Varietal Composition:	100% Xinomavro
Classification:	PDO Naoussa
Vineyard Location:	Selected vineyard blocks within the private vineyards at Yianakohori
Vinification:	The grapes are handpicked and sorted on a conveyor belt before crush. After a six day pre fermentation cold soak at 8-10° C, the must undergoes a 12-15 day vinification at controlled temperatures. Fermentation temperature does not exceed 25°C. Roughly one third of the wine ferments in open top tanks with pigeage. The final blend is made five months after harvest and the last racking takes place about six months later. 8 months in 225-lt and 500-lt French and American oak casks plus further aging in bottle for another 6 months
Alcohol:	13.0%
Total Acidity:	6.0gr/l
pH:	3.36