

Kir-Yianni

Diaporos, Xinomavro



“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

D I A P O R O S

XINOMAVRO BLOCK 5
KIR - YIANNI



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:	Xinomavro 87%, Syrah 13%
Classification:	PGI Imathia
Vineyard Location:	Block #5 of the estate vineyard in Yianakohori in Naoussa. Situated at an altitude of 900 ft elevation.
Vinification:	Seven day pre-fermentation cold soak at 12C. 20 day fermentation under controlled temperatures. 40% of the wine ferments in open-top tanks with pigeage. Almost all vats are pressed at mid-fermentation and all the wine finishes malolactic fermentation in new oak. After the first 6 months, the percentage of new oak drops to 20%. 22 months in oak casks plus further ageing in bottle for another 6 months.
Alcohol:	14.2%
Total Acidity:	7.2 gr/lit.
pH:	3.21
Winemaker Notes:	Deep red color, showing aromas of red fruits on a background of spicy notes. Rich on the palate, with impressive volume, firm structure and distinct presence of oak hints of vanilla, coffee and mocha, combined with a sharp acidity, which underlines the tannins.