

Kir-Yianni

Kali Riza, 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



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:	Xinomavro 100%
Classification:	PDO Amyndeon
Vineyard Location:	Viticultural zone of Agios Panteleimon. 60 year old vines situated at an altitude of 800 ft elevation.
Soil:	Poor sandy
Vinification:	Destemming, cold soaked fermentation 10C for 6 days. Fermentation at controlled temperatures for 14 days followed by 1 week post-fermentation maceration. Malolactic fermentation in barrel. 14 mos in French and American barriques, min of 12 more mos in bottle before release.
Alcohol:	13%
pH:	3.18
Winemaker Notes:	Red with bronze hues, a color typical for Xinomavro from Amnydeon. Intense aromas of wild strawberry and cherry entwined with fine herbal hints, while on the palate the pronounced freshness balances with the ample body, offering a wine ready to be enjoyed now, but also suited for long time aging.