

Kir-Yianni

Sparkling Rosé, 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 Yianakohori, 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 Amyndeon
Vineyard Location:	Agios Panteleimon in Florina in Northwestern Greece. Situated at an altitude of 1,800 ft elevation.
Soil:	Silt, loam and clay.
Vinification:	Destemming, pre-crush cold soak at 11-14C fermentation 8-10C for 5 days. Short fermentation at controlled temperatures. Wine is stirred on its lees for a few months and then transferred back to tanks for the second fermentation. Wine stays on its lees for 3-5 months and regularly stirred before it is bottled.
Alcohol:	11.0%
Total Acidity:	8.4 gr/lit.
pH:	2.88
Winemaker Notes:	Bright color, vivid acidity combined with the juicy aromas of strawberry, the discrete presence of sugar and the playful, lingering finish, make up a wine that embodies all the power and the finesse of the mountainous Amyndeon terroir.