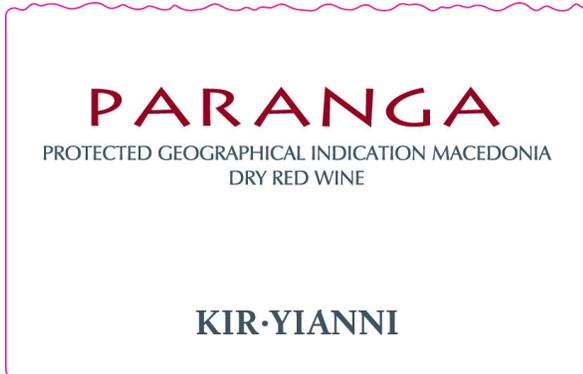




Kir-Yianni Paranga Red



NET. CONT. 750 ML ALC. 13% BY VOL
NAOUSSA, GR - PRODUCT OF GREECE
PRODUCED AND BOTTLED AT KIR-YIANNI ESTATE

“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:	Merlot 50%, Syrah 25%, Xinomavro 25%
Classification:	PGI Macedonia
Vineyard Location:	Agios Panteleimon in Florina in Northwestern Greece. Situated at an altitude of 1,980 ft elevation.
Soil:	Sandy and poor.
Vinification:	Must is cold soaked at 11-12C in a reductive environment for 2-5 days. Fermentation at 20-22C followed by malolactic fermentation in tank. Maintenance of wine "sur lie" for three months with regular stirring twice a week. No oak cellaring, 8 mos in stainless steel tank and 1 month in bottle.
Alcohol:	13.4%
Total Acidity:	5.8 gr/ltr.
pH:	3.47
Winemaker Notes:	A refreshing and jammy combination: a supple Merlot in the background with a touch of very spicy Syrah more easy to drink Xinomavro. Light ruby red color, herbal undertones. Remarkable acidity and complex bouquet of cinnamon, clove, and a long finish. Consume young, cool as an aperitif or along with barbeque.

