



KIR-YIANNI

Diaporos

HISTORY -

Kir-Yianni was established in 1997 by Yiannis Boutaris, one of the leading figures in the Greek wine industry. Kir-Yianni, "Mr. 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. The Kir-Yianni philosophy is a desire for innovation, respect for tradition and true knowledge of the wine, from the grape to the consumer.

ECOSYSTEM -

The Estate is divided into 42 vineyard blocks of different microclimate with varying exposure, orientation, slope, soil type, rootstock, vine density and age. About 5% of the estate is planted with various rare indigenous and international varieties. Diaporos comes from the "heart" of Block #5. Grape bunches are always loose, with very small berries.

VINIFICATION -

After 7 days cold soak, the must undergoes a 10-15 day fermentation at controlled temperatures in open tanks with daily pigeage. Malolactic fermentation in new French Oak barrels with frequent batonnage. Varieties are vinified separately then blended.

AGEING -

Aged for 22 months in 225lt & 500lt French oak barrels. 50% new and 50% second use.

TASTING NOTES -

Deep red color with purple hues. The nose shows a complex aromatic character composed of successive layers of vanilla and chocolate notes from the oak aging, and strawberry aromas typical of a young xinomavro enhanced with floral hints, such as violet. The Syrah adds a spicy character while prolonging the aftertaste. The intense acidity adds zing to the rich, concentrated body, while the flavor intensity and the robust structure of the wine are a promise of a long aging potential.

COMPOSITION - 87% Xinomavro, 13% Syrah

ALTITUDE - 120-200 meters

REGION - Naoussa/Yianakohori

IRRIGATION - Drip Vine

CLASSIFICATION - PGI Imathia

ALCOHOL % - 13.9%

AGE OF VINES - 50 years

PH - 3.31

VINE TRAINING - Double Royat

TOTAL ACIDITY - 6.0 grams/liter

SOIL PROFILE - Loam Clay Soils