Kir-Yianni Ramnista

RAMNISTA

DRY RED WINE/PROTECTED DESIGNATION OF ORIGIN NAOUSSA
XINOMAVRO

KIR·YIANNI

NET. CONT. 750 ML   ALC. 13,5% BY VOL
PRODUCED AND BOTTLED AT KIR-YIANNI ESTATE NAOUSSA,GR - PRODUCT OF GREECE

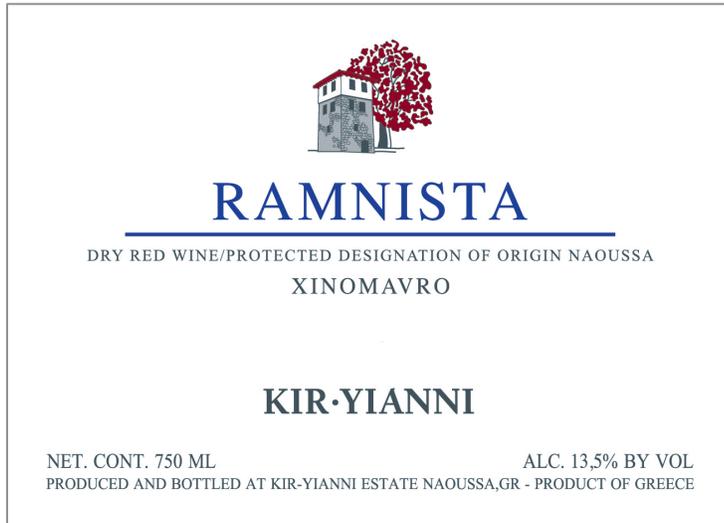*"There is a lot of bang for the buck here, from the intriguing pinks to the ageworthy, upper level reds."* - Robert E. Parker's <u>The Wine Advocate</u>

"This iconic estate specializes in Xinomavro -- and good values!" - Robert E. Parker's <u>The Wine Advocate</u>

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 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:	100% Xinomavro
Classification:	PDO Naoussa
Vineyard Location:	Block selection within the estate vineyard in Yianakohori in Naoussa. Situated at an altitude of 900 ft elevation.
Vinification:	Four day pre-fermentation cold soak at 8-10C. 12-15 fermentation under controlled temperatures. One-third 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 tank. 16 months in French and American oak casks plus further ageing in bottle for another 6 months.
Alcohol:	13.5%
Total Acidity:	6.3 gr/lt.
pH:	3.37
Winemaker Notes:	Deep red color and rich red fruit aromas, such as strawberry and sour cherry on a background of tomato and vanilla. Round mouthfeel, refreshing acidity and firm, but softer than usual, tannins. A beautiful lingering finish.