



KIR-YIANNI

L'Esprit Du Lac Rosé

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 -

L'Esprit du Lac means, "the spirit of the lake". Grapes are from the Amyndeon appellation in Northwestern Greece. The high altitude and the poor sandy soils of the area lead to the production of wines displaying finesse and a rare aromatic character. The four surrounding lakes act as a buffer zone creating perfect weather conditions for the cultivation of Xinomavro.

VINIFICATION -

The must comes from the bleeding of the "Kali Riza" Xinomavro wine, or "saignée" method. Fermentation is done in stainless steel tanks at cold temperatures.

AGEING -

Wine is aged in stainless steel tank on its lees for 3-5 months with regular batonnage.

TASTING NOTES -

'Esprit du Lac or "the spirit of the lake" is the new rose wine from Kir-Yianni Estate. It captures the dynamic spirit of Xinomavro into an elegant refreshing rose wine. Light body, fresh acidity with peach and strawberry aromas

COMPOSITION - 100% Xinomavro

ALTITUDE - 700 meters

REGION - Amyndeon-Florina

IRRIGATION - Drip Vine

CLASSIFICATION - PDO Amyndeon

ALCOHOL % - 13%

AGE OF VINES - 60+ years

PH - 3.13

VINE TRAINING - Double Royat

TOTAL ACIDITY - 6.60 grams/liter

SOIL PROFILE - Poor, Sandy Soils