

AGATHOTO Single Block 2023

Variety: Xinomavro (100%)
Type: Dry rosé wine / Vegan certified
Appellation: PGI Macedonia



VINEYARD: ABOUT THE BLOCK

Situated in Gastra, within the PDO region of Naoussa, this is one of the latest vineyard additions to Kir-Yianni Estate. Gastra is a “cru” of high quality benefiting among others, from a location that usually avoids intense weather phenomena. The parcel has an area under vines of 0.47 ha at 205 meters altitude. The wine is made from block C and is the first KIR-YIANNI Estate’s rosé wine from Xinomavro from the region of Naoussa.

Planting year: 2014	Exposure: NA
Pruning system: Double cordon	Planting density (plans/ha): 3,470
Slope: >5%	Soil pH: 7.4
Soil: Clay loam, calcareous	

2023: THE VINTAGE BRIEFLY

Mild winter followed by a cooler than standards spring. Notable rainfall was recorded in May and June, while July and August were dry; after a 30mm rain on the last day of summer, there was an ideal September with 13-15 °C temperature difference between day and night offering an ample period of slow ripening. The conditions, and most importantly their sequence and combination, favored Xinomavro and its full ripeness (alcohol and phenolics).

Harvest: Handpicked on the 7 October 2023 with a yield of 8,800 kilograms per hectare.

WINEMAKING

Part of the grapes are destemmed and a rigorous berry by berry selection on conveyor belt follows before moving on to vertical press. The rest of the grapes proceed to pressing in whole bunches. Both parts are fermented for 20 days in a combination of French oak of 228 lt and oval wooden vats of 10 hl at temperatures starting from 16°C and ending up to 19-20°C. Maturation for 10 months in wooden tonnaux barrels of 10 hl.

Alcohol by volume (ABV): 14%	Total acidity (TA): 6.9 gr/lt
pH: 3.23	Residual sugars (RS): 3.9 gr/lt

TASTING NOTE

Salmon color with subtle orange hues. On the nose, red fruit aromas -mostly cherry and strawberry- with notes of vanilla and new oak, that follow through on the palate. Roundness and complexity, with the vibrant acidity balancing beautifully the tannic structure of Xinomavro. Persistent finish.