

Kir-Yianni,
`The North` Amyndeon Assyrtiko 2025
Macedonia, Greece



Grape Varieties	100% Assyrtiko
Winemaker	Antonis Kiosseoglou
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.7g/L
Acidity	5g/L
Wine pH	3.37
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Kir-Yianni was founded in 1997 by Yiannis Boutaris, a visionary winemaker central to the revival of modern Greek wine. A long-standing champion of indigenous varieties, the estate has been instrumental in revealing the potential of Xinomavro in Naoussa and Amyndeon. In Naoussa, vineyards spanning varied aspects, soils and elevations up to 280 metres are divided into 42 individually managed parcels, allowing for precise, site-driven expressions. Yiannis first planted Xinomavro here in 1970, at a time when many growers were abandoning vines. In Amyndeon, Greece's coolest wine region, Kir-Yianni pioneered plantings on poor, sandy soils at 700 metres, producing refined Xinomavro and vibrant Assyrtiko. Today, the estate is led by fifth-generation winemaker Stelios Boutaris, whose focus on sustainability, terroir expression and ongoing research continues to shape Kir-Yianni's modern identity.

VINEYARDS

This Assyrtiko is sourced from selected parcels in Agios Panteleimonas, on the high plateau of Amyndeon in northern Greece. Greece's coolest wine region, Amyndeon is defined by high altitudes of 600–700 metres, poor sandy soils, and a dramatic mountainous setting. Four nearby lakes moderate temperatures, creating a continental climate with cold winters and mild summers. Pronounced diurnal variation and cooling northerly winds preserve freshness and aromatic precision. The fruit comes predominantly from young vines, with an average age of around 10 years.

VINTAGE

Following two highly challenging harvests marked by extreme weather, the 2025 season returned to more typical conditions, free from major climatic events. Early summer was hot and dry, but pronounced diurnal temperature shifts — with nights up to 10°C cooler — proved decisive. The well-timed sequence of cool, wet periods and warm days with cool nights preserved freshness while allowing full aromatic and phenolic maturity. Careful, consistent work from vineyard to winery was key to realising the vintage's full potential.

VINIFICATION

Grapes undergo rigorous selection on a conveyor belt before fermentation in stainless steel tanks. The wine is then kept on fine lees for four months to build texture and complexity while preserving freshness.

TASTING NOTES

Bright lemon-yellow in colour. The nose is intense and expressive, showing aromas of peach and apricot, complemented by citrus notes and white blossom. On the palate, the wine is crisp and zesty, with vibrant acidity balanced by subtle mineral nuances. The finish is clean and pleasantly lingering.