

Kir-Yianni,
`Cuvée Villages` Naoussa Xinomavro 2022
Macedonia, Greece



Grape Varieties	100% Xinomavro
Winemaker	Antonis Kiosseoglou
Closure	Technical Cork
ABV	14%
Residual Sugar	1.9g/L
Acidity	5.9g/L
Wine pH	3.55
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

Naoussa Cuvée Villages is produced from a strict selection of Xinomavro sourced from both the estate's younger vines and small growers' parcels across the different villages of the PDO Naoussa zone. The hilly landscape of Naoussa offers remarkable diversity in altitude, slope, soil composition and vineyard orientation, creating a complex mosaic of microclimates. This cuvée serves as an introduction to the richness of the region's viticultural traditions, while showcasing the character and dynamism of Xinomavro in its heartland terroir.

VINTAGE

A cold winter with snow-covered mountain peaks and ample rainfall enhanced bud fertility and replenished water reserves in the soil. Spring was cooler and drier than usual, resulting in a later budbreak. Summer conditions were generally mild, aside from a heatwave in the first half of August. September began with heavy rainfall of around 100 mm, followed by nearly 40 days of warm daytime temperatures and cool nights. Harvest of Xinomavro commenced at the end of September.

VINIFICATION

The grapes were cooled to 10 °C before undergoing rigorous selection on a conveyor belt. Cold soaking took place for six days at low temperatures, followed by fermentation in stainless steel tanks at 20– 23 °C for 12 to 15 days. Malolactic fermentation and maturation occurred in predominantly French oak barrels of 225 and 500 litres, using a combination of new and seasoned barrels (third to fifth fill), for a total of 12 months. The first blending took place after six months of maturation. Following bottling, the wine was aged in the cellar for a further year prior to release.

TASTING NOTES

Garnet red in colour, typical of Xinomavro. The nose shows vibrant red and black fruit aromas, including strawberry, cherry and plum. The palate is crisp and fruit-driven, with delicate notes of sweet spice and tobacco. Full-bodied, with good acidity and smooth, well-integrated tannins that provide structure and lead to a balanced, pleasant finish.