



Grape Varieties	100% Assyrtiko
Winemaker	Antonis Kiosseoglou
Closure	Natural Cork
ABV	14%
Residual Sugar	1.6g/L
Acidity	6.7g/L
Wine pH	3.17
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

Assyrtiko "Tarsanas" is sourced from Block 10 of the Kir-Yanni vineyard in Samaropetra, Agios Panteleimonas (Amyndeon). This block sits on a north-west facing slope, that has soil is poor, shallow sandy clay over limestone bedrock, with a pH of 8.2, contributing to the wine's signature tension, minerality, and structural finesse. Vines were planted in 2004 - among the earliest Assyrtiko plantings in the region - using a single guyot system at a density of 3,800 vines per hectare. The vineyard is cultivated organically with certified pest management.

VINTAGE

The 2023 season was rather atypical for Amyndeon. Winter was warmer and drier than usual, with little snowfall. Rainfall during the cooler-than-average spring extended into June, resulting in vigorous shoot growth. July was marked by intense heat and dry conditions, followed by light rainfall in early September and then temperatures within seasonal averages, favourable for the ripening of medium- and late-harvest varieties such as Assyrtiko. All stages of the vine cycle, from budbreak to ripening, occurred 10–12 days later than average. The Tarsanas block remained free from disease pressure, though rainy conditions in May and June affected berry set, leading to looser bunches and reduced yields. Despite lower production, grape quality remained exceptionally high. Harvest took place by hand on 6 October 2023, with yields not exceeding 5,000 kg per hectare.

VINIFICATION

After their meticulous sorting on the conveyor belt, the selected clusters were pressed either as whole-bunch (50%) or destemmed (50%). Fermentation started in stainless steel tanks and continues in 225 litre French oak barrels (50% first passage, 50% third and fourth passage). The wine was then aged for six months in the barrels with occasional, mild stirring of the fine lees during the first three months.

TASTING NOTES

Bright golden yellow color. Intense nose with aromas of white blossom, quince and pear, complemented by notes of vanilla and a hint of minerality. Rich, layered mouthfeel with structure balancing exceptionally the vibrant acidity and the use of oak. Very long, persistent finish.

