

Kir-Yianni,
Xinomavro Sparkling Brut NV
Macedonia, Greece



Grape Varieties	100% Xinomavro
Winemaker	Antonis Kiosseoglou
Closure	Natural Cork
ABV	12%
Residual Sugar	6.9g/L
Acidity	5.3g/L
Wine pH	3.29
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

The grapes are carefully hand-harvested from selected parcels belonging to partner growers across the wider Macedonian region of northern Greece. The area benefits from marked diurnal temperature variation and a diverse landscape shaped by the interplay of mountains and nearby water bodies, including sea influences, lakes and rivers, creating ideal conditions for quality viticulture.

VINIFICATION

Varieties are selected based on high natural acidity, lower sugar levels and optimal phenolic ripeness, key criteria for this sparkling blend. The grapes undergo a 12-hour pre-cooling period prior to pressing. The fermented base wine is then transferred to a pressure tank for second fermentation, where it remains in contact with its lees for five months. Following bottling, the wine is aged for a further five months before release.

TASTING NOTES

Clear, pale lemon in colour with a lively, frothy mousse. The nose is vibrant and expressive, showing varietal aromas of peach and apricot alongside enticing floral notes. The palate is refreshing and crisp, with a well-defined backbone and an invigorating, fruit-driven finish.