

Kir-Yianni,
Xinomavro Rosé 2025
Macedonia, Greece



Grape Varieties	100% Xinomavro
Winemaker	Antonis Kiosseoglou
Closure	Screwcap
ABV	13.5%
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 sourced from the Macedonian region of northern Greece. Vineyards are carefully selected for their soil composition, vine health and diverse topography and morphology. The vines have an average age of 40 to 60 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 followed by direct pressing. Fermentation takes place in stainless steel tanks at controlled temperatures of 17–19 °C. The wine remains on fine lees for three months, with occasional gentle bâtonnage to enhance texture and complexity.

TASTING NOTES

Pale salmon-pink in colour. The nose opens with floral aromas, followed by stone fruits and strawberries, with subtle herbal notes in the background. On the palate, stone fruit flavours continue, supported by vibrant acidity that brings crispness and balance. The finish is harmonious and refreshing.