

2024 Assyrtiko, Ktima Kir-Yianni



Country: Greece

Region: Macedonia

Sub-Region: Florina

Grapes: Grape Assyrtiko 100

Tasting Note:

Lovely, stony white wine from this admired Greek grape variety, perfumed with citrus and flowers and rounded out by flavours of white peach.

Winemaking:

The grapes are chilled overnight and cold soaked in order to maximize the extraction of aroma precursors into the must. Following racking, the must is inoculated with selected yeasts. At the end of the fermentation, the wine matures for a period of 4-5 months on its lees, gaining more volume and complexity.

Vineyard :

The vineyard lies at an altitude of 700 meters within the viticultural zone of Amyndeon/Florina in mountainous Northwestern Greece. The vineyard's mean yield does not exceed 40 hl/ha. The soil is sandy and poor. The microclimate of the region is characterised by cold winters and warm summers, while the four neighbouring lakes contribute to the creation of a mild continental climate. Assyrtiko is produced from 8-10 year-old vines.

Food matching:

Assyrtiko is a wine ideal for food pairings: roasted or poached fish fillet, fried cod, oven-roasted stuffed squid, pasta in white sauce, white cheeses.

Awards:

Decanter Word Wine Awards 2020 - Silver Medal
Decanter Word Wine Awards 2018 - Silver Medal

Code G0166124	Practice Yes
Product STILL	Acidity 6.1 g/L
Style White, Crisp, Dry and Refreshing	Residual Sugar 1.3 g/L
pH Level 3.13	Organic No
ABV 13.50 %	Biodynamic No
Closure Screw cap	Egg / Milk No
Bottle Size 75cl	



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