

2024 Paranga White, Ktima Kir-Yianni



Country: Greece

Region: Macedonia

Sub-Region: Florina

Grapes: Grape Roditis 80 ; Grape Malagousia 20

Tasting Note:

Intense but refined aromas of jasmine, white peach and apricot, typical of Malagousia, balanced by the freshness of a high-altitude Roditis adding crisp acidity and zest. Rounded, fresh and delicious.

Winemaking:

After a period of cold soak, which increases the extraction of more intense aromas from the skin of the grapes, the juice is allowed to settle, before it is inoculated with selected yeasts. Batonnage is applied in stainless steel tanks for a period of 3-5 months, with the aim to add volume and complexity to the wine.

Vineyard :

Paranga translates as 'The Shack', taking its name from the run-down state of the Amyndeon winery back in 1997 when Yiannis Boutaris bought it. The grapes are sourced primarily from contracted growers in the Amyndeon appellation in Northwestern Greece. The vineyards are at an altitude of 600m on poor sandy soils. The area has cold winters and warm summers, with the four surrounding lakes creating a unique mild mesoclimate.

Food matching:

Can be enjoyed all year round, on its own as an aperitif, or paired to salads, fresh cheese and fish.

Awards:

Decanter World Wine Awards 2018 - Bronze Medal

Code G0146124	Practice Yes
Product STILL	Acidity 4.7 g/L
Style White, Aromatic and Dry	Residual Sugar 2.6 g/L
pH Level 3.4	Organic No
ABV 13.00 %	Biodynamic No
Closure Screw cap	Egg / Milk No
Bottle Size 75cl	



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