



KIR·YIANNI

PALPO Single Block 2024

Variety: Chardonnay (100%)
Type: Dry white wine / Vegan certified
Appellation: PGI Florina



VINEYARD: ABOUT THE BLOCK

‘Palpo’ is located at Agios Panteleimonas, in the region of Amyndeon. This high-altitude Chardonnay planting has been among the very first for the variety in the broader area of Florina, Northern Greece. Even more so, it took place at Block #3, a parcel with a distinctive, atypical to the standard soil structure of the zone.

Planting year: 1989	Exposure: NW
Pruning system: Double royat & single guyot	Planting density (plans/ha): 4,000
Slope: 8%	Soil pH: 8.2
Soil: : Sandy clay loam	

2024: THE VINTAGE BRIEFLY

The year was marked by very high temperatures and intensely dry conditions, rendering the growing season as one of the warmest recorded in the region. The long adaptation of the variety at “Palpo” block, along with our vineyard management expertise and vigilance played a crucial role in maintaining high quality standards. The continuous monitoring and the implementation of targeted viticultural techniques even on a vine per vine basis ensured healthy and fully ripened fruits despite the challenges.

Harvest: By hand, it began on 20 August 2024, earlier than ever before on this block. The yields were lower than the average, reaching 7,400 kg of grapes per hectare. Nevertheless, the grapes stood out for their concentration and freshness.

WINEMAKING

Rigorous bunch selection on a sorting table. Cold soaking. Cold pre-fermentation maceration. Fermentation in 225L French oak barrels (50% first use, 50% 2nd & 3rd use). Maturation for 6 months in barrels in contact with the fine lees and mild stirring (bâtonnage) from time to time.

Alcohol by volume (ABV): 14%	Total acidity (TA): 4.9 gr/lt
pH: 3.40	Residual sugars (RS): 2.0 gr/lt

TASTING NOTE

Bright golden-yellow color. Dominant aromas of white flowers and stone fruits on the nose complemented by subtle vanilla notes from the barrel. The aromatic intensity rolls onto the rich and full-bodied mouth where the oily sensation is masterfully balanced by the vibrant crispness. Very long finish.