



KIR-YIANNI



KALI RIZA 2023

Variety: Xinomavro (100%)
Type: Dry red wine / Vegan certified
Appellation: PDO Amyndeon



VINEYARD: PROJECT “KALI RIZA” (Good Root)

This wine is a unique viticulture passion project aimed at tracking down, preserving and reviving old Xinomavro vines in the PDO region of Amyndeon. A dedicated effort by our team of viticulturists for over 20 years now, standing by small growers, supporting them with know-how all-year-round, giving them incentive to pass on this precious legacy to next generations. Each vintage is produced from a “pool” of selected parcels that meet the criteria of age of the plants (40 – 60 years), mindful vine growing and quality, while the quest for future vintages and new vine parcel discoveries never ceases.

A table with the main vine parcels used for 2023 vintage follows.

2023: THE VINTAGE BRIEFLY

The year turned out to be a late vintage due to the cooler than usual spring. The higher rainfall was balanced out by the favorable temperatures and the vigilance of our vineyard team, helping protect the vines from disease pressure. Towards the end of summer, the notable diurnal temperature range contributed to the concentration of sugars and anthocyanins in the grapes. Furthermore, the mild conditions in September and October resulted in the slow, full ripening. Harvest on the selected parcels for KALI RIZA started on 14 October 2023 - almost 10-12 days earlier than average. The handpicked grapes were of high quality.

WINEMAKING

Rigorous grape sorting on conveyor belt. The grapes are cooled at 8-10°C. Destemming, crushing and skin-contact for 6 days at 10°C. Fermentation for 2 weeks and post-fermentation maceration for 7 days, before starting the ritual of the final blend between the selected parcels. Maturation in French oak barrels of 3rd and 4th use for 12 months with mild stirring (bâtonnage) from time to time. The wine stays in the cellar for a year before market release.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 7.7 gr/lt
pH: 3.27	Residual sugars (RS): 1.1 gr/lt

TASTING NOTE

On the nose, a complex aromatic profile unfolds, dominated by red fruit aromas and delicate floral notes, framed by hints of tomato leaf and subtle oak nuances. On the palate, the aromatic character follows through with consistency, while the vibrant acidity adds freshness and structure. The quality and texture of the tannins—present yet refined—reflect the contribution of old vines and the strict selection of the finest vineyard blocks. A wine standing out for its elegance, with a long finish and significant ageing potential.

For 2023 vintage, see below the main blocks of old and often ungrafted Xinomavro vines used:

Vineyard area (ha)	Planting year	Pruning system	Orientation	Slope	Planting density (plants/ha)	Soil	Soil pH
0.45	Before 1930	Double-sided Royat	NW-SE	4%	3,100	Sandy	8.0
0.47	1963		NE-SW	9%	3,800		8.0
0.22	1940		NE-SW	3%	3,800		8.0
0.50	1956	Bush vines	NE-SW	0%	3,700		8.6
0.25	1940	Double-sided Royat	NW-SE	4%	3,700	Sandy loam	≈8.0
0.23	1995	Bush vines	NW-SE	0%	3,300	Clayey	5.6
0.62	1940	Double-sided Royat	NE-SW	3%	4,400	Sandy	8.1
0.42	1973		NE-SW	5%	3,300		8.1
0.24	1930		NW-SE	4%	3,100		8.1
0.14	1964		NW-SE	4%	3,100		8.2
0.28	1979		NW-SE	1%	3,100		8.0
0.16	1956		NW-SE	0%	3,100		8.0
0.20	1980		NW-SE	6%	4,600		8.0
0.90	1976		NW-SE	10%	4,000		8.0