

## BLE TRACTER Rosé 2025

Variety: Merlot (100%)  
 Type: Dry rosé wine/ Vegan certified  
 Appellation: PGI Macedonia



### THE INSPIRATION

The small blue tractor (pronounced “Ble Tracter” in Greek) used by Yiannis Boutaris during the first vine plantings in Naoussa in 1970s, has inspired the name of this wine. With respect and firsthand experience of the dedication and hard work required (*virtus et labor*), KIR-YIANNI pays a tribute to Greek Vine Growers, as well as to the value of collaboration, a principle championed by the Estate from the very beginning.

### VINEYARD

From collaborating vine growers’ vineyards located at selected regions of Central and Western Macedonia in Northern Greece, like Imathia, Pella and Goumenissa. Since our founding year in 1997, we foster longstanding cooperation with local vine growers, transferring know-how and supporting their efforts all year round. Our goal is to contribute to the preservation of unique viticultural traditions and to offer incentives to younger generations to carry on this precious heritage.

### WINEMAKING

The hand-harvested grapes are rigorously sorted on conveyor belt. Fermentation in stainless steel tanks at controlled (16-19 °C). The wine stays on its fine lees for 3 months with occasional mild stirring (bâtonnage).

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 4.5 gr/lt
pH: 3.51	Residual sugars (RS): 2.0 gr/lt

### TASTING NOTE

Bright salmon pink color. The nose is expressive and fruit-driven, led by ripe strawberry aromas, supported by delicate floral and subtle herbal notes. The palate is full yet well-balanced, with a crisp character supported by vibrant acidity. The finish is clean and refreshing.

An ideal choice to enjoy by the glass, and a versatile partner for Mediterranean cuisine. Try it next to green salad with spinach, beetroots and pomegranate, tomatoes stuffed with rice or minced meat, salmon pomodoro pasta, tomato-basil risotto, feta and soft cheeses, veggie skewers, charcuterie.