



KTIMA KIR-YIANNI - THE FALLEN OAK 2022

Varieties: Xinomavro (50%) - Merlot (30%) - Syrah (20%)
 Type: Dry red wine/ Vegan certified
 Appellation: PGI Imathia



VINEYARD

The supercentenarian oak that stood by “Koula” Tower has been the trademark of Ktima (Estate) KIR-YIANNI. Its fall due to an extreme thunderstorm on 10 July 2019 inspired the creation of this wine as a homage to the storied history, as well as the day after for Ktima KIR-YIANNI. Thus, “THE FALLEN OAK” embraced the Estate’s deep bond with Xinomavro together with the long tradition in creating exceptional blends. All grapes are grown on selected blocks, the best for each variety, at the Estate’s vineyard in Naoussa.

2022: THE VINTAGE BRIEFLY

The cold winter with the snowy mountain tops and the rain contributed to the increase of the bud fertility, as well as the enrichment of the aqueous horizon with water. Spring started colder and carried on drier than usual leading to a later, even bud break. Summer was mild apart from a heatwave in the first half of August, while September kicked off with heavy rain (100mm) and continued with high day temperatures and cool nights. The harvest of the international grapes began in late August with Merlot, followed by Syrah -with a notable delay compared to the average standards of the variety. At the end of the month, it was time to handpick Xinomavro.

WINEMAKING

Rigorous grape sorting on conveyor belt. The grapes were destemmed but not crushed. Pre-fermentation extraction for 4 days at low temperatures. Fermentation in stainless steel tanks at 22 – 26 °C, while the wine is separated from the grape skins 5 days before the completion of the process. Malolactic fermentation in a combination of stainless steel tanks and French oak barrels. Maturation in French oak barrels of 225 and 500 liters (2nd & 3rd use), for up to 10 months. The first blend was made on the 6th month. After bottling, the wine remains in the cellar for a year before its market release.

Alcohol by volume (ABV): 14.5%	Total acidity (TA): 5.4 gr/lt
pH: 3.55	Residual sugars (RS): 2.6 gr/lt

TASTING NOTE

Deep ruby color. Red fruit -mainly cherry- on the nose, with delicate vanilla notes. The mouth is also fruity, rich and round. Velvet tannins, well-integrated barrel and a bright acidity that offers freshness and balance. Long finish with a spicy aftertaste.

DISTINCTIONS

Gold Medal at the Thessaloniki International Wine & Spirits Competition 2026.