



KIR-YIANNI



DIAPOROS 2020

Variety: Xinomavro (87%) & Syrah (13%)
Type: Dry red / Vegan certified
Appellation: PGI Imathia



VINEYARD: THE DIAPOROS' BLOCKS

DIAPOROS is a visionary exploration of Xinomavro finesse, based on selected vines from one of the highest quality blocks at KIR-YIANNI Estate's vineyard in Naoussa. Block #5 stands out for its morphology and location -steep slope while reaching points of the highest altitude (230-240 meters) of the Estate- and produces Xinomavros of top quality. The splash of Syrah comes from the older vines of the variety grown on the vineyard, again displaying remarkable quality features.

Planting year	Exposure	Slope	Pruning system	Density (plants/ha)	Soil	Soil pH
XINOMAVRO: Block #5						
1972	SE	5-16%	Double cordon	4,000	Sandy clay loam	7.1
SYRAH: Block #1 and 2						
1987	N	5-8%	Double cordon	4,170	Clay calcareous	7.1 & 7.9

2020: A BRIEF OVERVIEW

The nearly dry winter start gave way to an overall rainy growing season, lacking though of notable phenomena apart from a storm in early August. The low temperatures during budbreak and flowering resulted in a later than usual and uneven ripening. The weather conditions onwards favored the full ripening of Syrah, while the quality features of block #5 were key to Xinomavro.

Harvest: By hand with meticulous selection on 20 and 21 September for Syrah and from 3rd October 2025 (for a week) for Xinomavro.

WINEMAKING

Each variety is handpicked and sorted on vibrating conveyor belts.

For Xinomavro: Cold maceration for 7 days at 8-10°C. Alcoholic fermentation with pigeage in 5-ton open-top French oak vats for 10-15 days at controlled temperatures (19-24°C), followed by post-fermentation maceration for 10-12 days. Malolactic fermentation in

mostly new French oak barrels. Up to 16-month maturation in 228-liter French oak barrels (1st and 2nd use).

For Syrah: Cold maceration for 5-7 days, followed by fermentation at 20-24°C. Malolactic fermentation in French oak barrel. Maturation for 14 months on average, in 225-liter French oak barrels (20% new). The wine is then transferred to stainless steel tanks waiting for Xinomavro to start the process of creating the blend.

Alcohol by volume (ABV): 15%	Total acidity (TA): 5.1 gr/lit
pH: 3.63	Residual sugars (RS): 1.9 gr/lit

TASTING NOTE

Deep red color with purple hues. The nose is complex, revealing layers of ripe strawberries and violet, as well as of vanilla and chocolate. The mouth is rich and structured, with firm tannins and a balancing acidity. Syrah leaves its mark with the sweet spicy and peppery notes, complementing beautifully the Xinomavro backbone and contributing to the prolonged aftertaste. A wine full of power and concentration with remarkable ageing potential.



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DISTINCTIONS

MASTER MEDAL at the Drinks Business Autumn Tasting 2025.

Gold Medal at the Mundus Vini 2026.

Silver Medal at the Japan Wine Challenge 2025.