



KIR·YIANNI



## MALAGOUSIA Single Block 2025

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



### VINEYARD: ABOUT THE BLOCK

The block #11, known by the name 'Bara', is located at the celebrated 'Samaropetra', KIR-YIANNI Estate's main vineyard at Agios Panteleimonas in Florina, Northern Greece. Reaching 720 meters above sea level, this is one of the highest altitude cultivations of Malagousia in the country.

Planting year: 2004	Exposure: NW
Pruning system: Single guyot	Planting density (plans/ha): 3,800
Slope: 10%	Soil pH: 8.1
Soil: : Sandy loam	

### 2025: THE VINTAGE BRIEFLY

The weather conditions were typical of the region and rather mild for the most part of the growing season. The high altitude of the vineyard, along with the good temperature difference between day and night, helped during the hot and dry months of June and especially July. The grapes ripened fully under mild conditions; they were healthy, aromatic, with good acidity.

**Harvest:** By hand on 6<sup>th</sup> of September 2025. Thanks to the good weather conditions, the yield of the block reached approximately 8,000 kg of grapes per hectare.

### WINEMAKING

Rigorous bunch selection on the sorting table. Cold pre-fermentation maceration. Fermentation at 16–18°C in stainless steel tanks. The wine stays on its fine lees for 6 months with gentle stirring (bâtonnage) occasionally.

Alcohol by volume (ABV): 13.0%	Total acidity (TA): 5.0 gr/lt
pH: 3.40	Residual sugars (RS): 2.4 gr/lt

### TASTING NOTE

Lemon-green color. Expressive nose with white blossoms, white-fleshed peach, quince, and citrus notes on the background. The aromas roll onto the palate where crispness balances beautifully the full body of the wine. Long finish.