



## BLE TRACTER White 2025

Varieties: Assyrtiko (60%), Viognier (30%), Chardonnay (10%)  
 Type: Dry white 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 grapes are hand-harvested and transferred to a sorting table for careful selection. A pre-fermentation extraction follows. Each variety is fermented separately in stainless steel tanks at controlled temperatures (16–18°C). The wine remains on its fine lees for three months, with gentle, periodic bâtonnage. The final blend is then created.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 4.8 gr/lt
pH: 3.51	Residual sugars (RS): 1.5 gr/lt

### TASTING NOTE

Bright pale-yellow color. White-fleshed peach together with aromas of citrus and floral notes on the nose and mouth. Crisp and round mouthfeel. Fruit-driven, refreshing finish.

An ideal choice to enjoy by the glass, as well as to accompany a variety of lighter flavors. Try it next to green salad with citrus dressing, grilled vegetables, fish and chicken, pasta with fresh veggies sauce and lemony creamy notes.