



KIR·YIANNI



## DROUMO Single Block 2025

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



### VINEYARD: ABOUT THE BLOCK

'Droumo' is located at Agios Panteleimonas, in the region of Amyndeon, at an altitude of 620 meters, close to lake 'Petron'. The planting of Sauvignon Blanc at Block #6 has been among the very first for the specific variety in the broader area of Florina.

Planting year: 1989	Exposure: NW
Pruning system: Double royat	Planting density (plans/ha): 4,000
Slope: >4%	Soil pH: 8.4
Soil: : Loam sandy	

### 2025: THE VINTAGE BRIEFLY

A balanced vintage for Sauvignon Blanc in the vineyard of Droumo, with favorable weather conditions prevailing throughout almost the entire growing season. Winter and spring rainfall replenished the soil's water reserves, while the high summer temperatures were moderated by cool nighttime conditions, helping maintain the vines' balance. The limited rainfall in August proved beneficial for the full ripening, without causing any issues to vine health. The result was grapes with a pure aromatic profile and vibrant acidity.

**Harvest:** It took place on 1<sup>st</sup> of September 2025. The yield reached 10,000 grapes per hectare.

### WINEMAKING

Strict grape selection on a sorting table. Pre-fermentation cold maceration at 10°C for 2 days. Fermentation in stainless steel tanks at low temperatures (15-18°C). The wine stays in contact with the fine lees for 6 months, with gentle periodic stirring (bâtonnage).

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 6.9 gr/lt
pH: 3.29	Residual sugars (RS): 1.0 gr/lt

### TASTING NOTE

Pale lemon color with green highlights. The nose is expressive and layered with aromas of grapefruit, tropical fruits, bell peppers and freshly cut grass –a pure expression of the variety in the terroir of Amyndeon. On the palate, the high acidity brings vibrancy to the rich and creamy texture, offering remarkable balance to the wine. Very long finish.