



KIR·YIANNI



RAMNISTA 2021

Variety: Xinomavro (100%)
Type: Dry red wine / Vegan certified
Appellation: PDO Naoussa



VINEYARD: THE RAMNISTA BLOCKS

“Ramnista” in the local idiom stands for ‘royal hill’, portraying the trademark rolling hills of Kir-Yianni Estate’s vineyard in Naoussa. The ‘Ramnista blocks’ are the source of Xinomavros for this wine; Each vintage is a selection of the best parcels from that specific area.

For 2021 vintage, the main selected blocks were: #4, #5, #12, #13, #14, #15, #16, #22, #39. *(detailed table follows)*

2021: THE VINTAGE BRIEFLY

Following a relatively warm December, the rest of the winter was typical to the region. The cooler than usual March contributed to long bud break, while April and May were warm and dry, still with notable diurnal temperature variation. Summer went on with xerothermic conditions and several long heatwaves. September was very typical autumn weather with favorable diurnal temperature variation that helped the full ripening of the grapes. Minor rainfall events were recorded in October without any adverse effects. Overall, a year that benefited Xinomavro.

Harvest: The grapes from the first selected block were handpicked on 21 September 2021.

WINEMAKING

A very complex process where every parcel is vinified separately. The grapes from each block are rigorously selected on conveyor belt . Cold pre-fermentation maceration for 5 days at low temperatures (8-10°C). Fermentation takes place in a combination of French oak vats (5 tons) and stainless-steel tank (5 tons) with the use of pigeage for 12-15 days and pump-overs, at 17-23°C. That temperature is maintained during post-fermentation maceration (2-6 days). Malolactic fermentation. Maturation for 14 months in French oak (225 and 500 lt) of 1st, 2nd and 3rd use. After the first 6 months in the barrels, “rack and return” begins for each parcel. Upon completion of the maturation time, the final blend is made selecting the best of the micro-vinifications.

Alcohol by volume (ABV): 14.5%	Total acidity (TA): 5.6 gr/lt
pH: 3.57	Residual sugars (RS): 2.0 gr/lt

TASTING NOTE

Ruby red color. Vibrant fruit-forward nose where aromas of cherries, sour cherries and plums prevail. The mouth is intense combining ripe fruit with notes of spices and chocolate. Beautiful balance between acidity, structured tannins and alcohol. Concentration. Persistent finish. A great vintage.

DISTINCTIONS

Gold Medal at the Mundus Vini 2026.
Gold Medal at the BIWC 2026.



Table of the main selected blocks for 2021 vintage.

Block	#4	#5	#12	#13	#14	#15	#16	#22	#39
Planting year	1972	1972	1973	1970	1970	1970	1970	2006	2010
Exposure	N, NW	SE	E	W	W, NW	W, NW	SE	SE	E
Slope	6-16%	5-16%	8-16%	>16%	>16%	5-16%	>16%	>16%	5-16%
Pruning system	Double Cordon								
Density (plants/ha)	3,330	4,000	4,000	4,000	4,000	4,000	4,000	3,100	3,000
Soil	Clayey to clay loam	Sandy loam	Sandy loam	Light sandy loam			Loam	Clay loam	Sandy loam
Soil pH	7.6	7.1	5.5-6	5.5 - 6	5.5 - 6	5.5 - 6	5.5 - 6	7.8	7.9