

AGATHOTO Single Block 2025

Variety: Xinomavro (100%)
 Type: Dry rosé wine / Vegan certified
 Appellation: PGI Macedonia

VINEYARD: ABOUT THE BLOCK

Situated in Gastra, within the PDO region of Naoussa, this is one of the latest vineyard additions to Kir-Yianni Estate. Gastra is a “cru” of high quality benefiting among others, from a location that usually avoids intense weather phenomena. The parcel has an area under vines of 0.47 ha at 205 meters altitude. The wine is made from block C and is the first KIR-YIANNI Estate’s rosé wine from Xinomavro from the region of Naoussa.

Planting year: 2014	Exposure: NA
Pruning system: Double cordon	Planting density (plans/ha): 3,470
Slope: >5%	Soil pH: 7.4
Soil: Clay loam, calcareous	

2025: THE VINTAGE BRIEFLY

A cold, relatively dry winter was followed by a cool, wet spring, creating conditions for vigorous vine growth and a demanding season in the vineyard. Summer brought warm days tempered by cool nights, allowing Xinomavro to ripen gradually and evenly. The vintage was marked by excellent fruit health and the presence of small, fully mature seeds, reflecting the variety’s successful ripening. Taken as a whole, the season’s conditions were particularly well suited to Xinomavro, resulting in fruit of exceptional quality.

Harvest: Handpicked on 25 September 2025. The yield reached 10,000 kg grapes per hectare.

WINEMAKING

One part of the grapes is destemmed and sorted berry by berry on a conveyor belt before led to the vertical basket press. Whole bunch pressing for the other part. Cold soaking for 2 days at 10°C. Fermentation for 10 days in a combination of French oak barrels of 228 liters and oval vats of 10 hl at temperatures between 17–20°C. Maturation in wooden 10hl tonneux for 8 months.

Alcohol by volume (ABV): 14%	Total acidity (TA): 6.1 gr/lt
pH: 3.26	Residual sugars (RS): 3.7 gr/lt

TASTING NOTE

Pale salmon with vibrant orange hues. Fruit-forward nose mostly with aromas of cherries and strawberries, followed by a fine herbal edge that adds character and depth. On the palate, fermentation and ageing in wooden tonneaux bring a gentle touch of vanilla and oak, that roll into the mouth. Full-bodied, with a softly textured feel, the wine is kept fresh and precise by its lively acidity. The finish is long and persistent.

