KIR·YIANNI

ASSYRTIKO Tarsanas Single Block 2024

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



VINEYARD: ABOUT THE BLOCK

Assyrtiko 'Tarsanas' is produced from the block #10, located at the stunning KIR-YIANNI vineyard of Samaropetra at the village of Agios Panteleimonas, in Amyndeon. It is one of the first plantings of the variety in the broader area, where we follow an organic cultivation protocol, together with the certified pest management applied to the vineyard.

Planting year: 2004	Exposure: NW
Pruning system: Single guyot	Planting density (plans/ha): 3,800
Slope: 10%	Soil pH: 8.2
Soil: : Poor, shallow sandy clay on limestone bedrock	

2024: THE VINTAGE BRIEFLY

The growing season was exceptionally hot and dry, ranking among the warmest recorded in the region. Budbreak, flowering and veraison all occurred around 10–12 days earlier than usual. The variety is well adapted to these conditions, while careful vineyard management and close monitoring throughout the season helped maintain fruit quality. Targeted viticultural practices ensured healthy grapes and even ripening despite the challenges of the vintage.

Harvest: Hand-picked on 16 September 2024.

WINEMAKING

Following carefull sorting, 100% whole-bunch pressing. Fermentation and maturation in a combination of different types of vessels: 40% of the must in stainless steel tanks, 25% in concrete eggs, while the remaining 35% begins fermentation in stainless steel tanks before being transferred to 225-litre French oak barrels (2nd, 3rd and 4th use) to complete fermentation and undergo maturation. All three components are matured on fine lees for 8 months, with gentle, periodic lees stirring (bâtonnage). Stirring is less frequent in the concrete eggs, as their shape promotes natural movement of the wine and lees.
The final blend is made after maturation is complete.

Alcohol by volume (ABV): 14%	Total acidity (TA): 6.7 gr/lt
pH: 3.23	Residual sugars (RS): 1.8 gr/lt

TASTING NOTE

Bright golden yellow color. Intense nose with aromas of quince, pear and ripe lemon peel, complemented by notes of vanilla and a hint of minerality. Rich layered mouthfeel, balanced by vibrant acidity that lends a crispy character. Very long, persistent finish. An Assyrtiko with exceptional ageing potential.