

BLE TRACTER Red 2025

Varieties: Cabernet Sauvignon (50%), Merlot (30%), Syrah (20%)
Type: Dry red 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 hand-harvested grapes are rigorously sorted on conveyor belt. Fermentation in stainless steel tanks under controlled temperatures. Upon the completion of malolactic fermentation, the wine is transferred to 225-liter French oak barrels for maturation, where it remains for six months. The wine remains in stainless steel tanks, before bottling and release to the market.

Alcohol by volume (ABV): 14.5%	Total acidity (TA): 5.3 gr/lt
pH: 3.67	Residual sugars (RS): 2.3 gr/lt

TASTING NOTE

Deep ruby color with purple highlights. Expressive aromatic profile, featuring notes of dark fruits and sweet spices. On the palate, concentrated flavors of blackberry and blackcurrant are complemented by hints of vanilla and subtle smoky undertones. Balanced acidity and smooth tannins contribute to a well-rounded structure and a pleasantly lingering finish.

An ideal choice to enjoy by the glass, as well as to pair with flavorful dishes. Grilled meat but also hearty casserole recipes, meatballs and pasta with creamy and rich tomato-based sauces, stuffed vegetables, cold-cuts, a juicy burger, au gratin potatoes.