



Kir Yianni, Diaporos 2011

(92)

(7 days pre-fermentation cold soak, controlled temperature fermentation in open tanks for 10-15 days, malolactic in new French oak followed by 22 months maturation in barriques, 14.3% abv, pH 3.25, TA 6.5). An older vintage of Diaporos (current vintage is 2016) tasted during the Masters of Wine trip in Greece this is a blend of 93% Xinomavro with 7% Syrah from Naoussa region. Highly scented offering black cherry fruits, florals, spice and chocolate. Seductive on the palate with luxurious oak that is well blended in, this is detailed and fresh with pixellated tannins.

Producer
Kir-Yianni

Region

- Northern Greece

Color / Type

- Red

Variety

Xinomavro, Syrah

Vintage

- 2011

Date Tasted

Nov 2019

When to Drink

2019-2029

Average Price

N/A

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[1] <https://www.karakasis.mw/policy>