

YIANNAKOHORI 2001 Regional Wine of Imathia

Vintage:	2001
Production:	145,000 bottles
Producer:	Kir-Yianni Yiannakohori, Naoussa, Macedonia
Wine maker:	Yiannis Boutaris
Varietal composition:	60% Xinomavro, 40% Merlot
Vineyard:	The Yiannakohori vineyard north of Naoussa is of loamy clay over limestone.
Yield:	50 hl per ha.
Harvesting:	Brix at harvest: 25+. Handpicked and selected on a selection table for clonal variation and health condition.



Vinification:	Stainless steel fermentation for 14 days at 20-25C. Post-fermentation maceration of 7 days at 20C. Malolactic fermentation. No lees contact, blended after ageing. Skin contact was prolonged to extract the virtues of the vintage: good colour and rich aromas.
Cask composition and ageing:	8-12 months ageing in French and American oak (1 st , 2 nd and 3 rd year), barrels of 500 and 225 litres. Bottled Jan-Mar 2002; released 30 September 2003.
Tasting note:	Intense pomegranate red. Flavours of dried plum, mint, olive, sun-dried tomato, hint of cinnamon. High acidity and big structure with balanced fruits and tannins. Normally Yiannakohori should last for two decades and is not very easy to drink when young. However this particular vintage of 2001 was exceptionally good because the wine is both supple from early on and also has a great structure to last. The elegant tannins and high acidity make an ageing potential of more than 8 years. Drink from now up to 2015.
Chemical analysis:	wine pH 3.53 Total acidity 6g/l Residual sugar 2.2g/l