

# VINO FINO

Explore a World of Wine

## KIR-YIANNI RAMNISTA XINOMAVRO 2019



**\$41.99**

Product Code:	3341	Closure:	Cork
Country:	Greece	Unit:	Each
Region:	Naoussa	Volume:	750ml
Style:	Red	Alcohol:	14.0%
Variety:	Xinomavro	Grape:	100% Xinomavro
		Natural:	Vegan Friendly



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### TASTING NOTES

**Gold Medal - MUNDUS VINI Spring Tasting 2024**

**Gold Medal - Japan Wine Challenge 2023**

A Greek red with serious potential for the price. The grape Xinomavro (pronounced "See-nor-ma-vroh") is Greece's most deeply flavoured and structured red, as suggested by a name that combines the words "black" and "acid". This example offers some of the variety's fresh tannins and acids, though they are presented in a style that is beautifully polished. The wine's uniquely luscious and savoury dark fruits offer a beautiful drink ability and food-friendliness. A unique red to drink now or cellar for a good while.

#### **Winery notes** (2019 Vintage)

"“Ramnista” in the local idiom stands for ‘royal hill’, portraying the trademark rolling hills of Kir-Yianni Estate’s vineyard in Naoussa. The ‘Ramnista blocks’ are the source of Xinomavros for this wine.

An aromatic complex wine which combines powerfully fresh red fruits and notes of rose, make up the new vintage of 2019 Ramnista. On the palate, gentle tannins and round mouth feel, with distinctive sense of the oak barrel. The unexpected full body and robust acidity showcase a great wine with aging potential up to 15 years.

16 months in 225lit for the 80% of the blend and 500lit for the 20%, both French and American oak casks are used, plus further ageing in bottle for another 12 months until its release in the market."

**17.5/20 Julia Harding MW, JancisRobinson.com**

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(2019 Vintage)

"Part fermented in big oak vats, aged in oak of various sizes, some new. Mid crimson with some brick but deeply coloured for Xinomavro of this age. Gorgeously seductive and spicy dark-red fruit, sour cherry both fresh and dried. Firmly chewy but on the way to dry and mellow. Complex flavours unique to Naoussa. Long finish. The oak in retreat. Drink 2024 - 2034."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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