

# VINO FINO

Explore a World of Wine

## KIR-YIANNI RAMNISTA XINOMAVRO 2020



**\$47.99**

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



New Zealand  
Wide  
Delivery



Free Shipping  
for Christchurch  
orders \$150.00  
and over



Click &  
Collect  
available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

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 (2020 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; Each vintage is a selection of the best parcels from that specific area. For 2020 vintage, the main selected blocks were: #8, #12, #13, #14, #15, #16 and #17, #18 and #20.

Garnet red colour. Intense fruit on the nose with aromas of cherries, sour cherries, and plums, together with herbaceous notes like tomato leaf. Dry palate with a great balance between the vibrant acidity, the velvety tannins, and the alcohol. Palate with a layered mouthfeel of ripe red fruits, spices, and hints of vanilla and chocolate. Lingering aftertaste."

Reviews for the 2019 vintage below...

#### 17.5/20 Julia Harding MW, JancisRobinson.com (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

# VINO FINO

Explore a World of Wine

---

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."

---

## 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

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021