

CUVÉE  
PRESTIGE  
MÉTHODE TRADITIONNELLE



K A R A N I K A

## Domaine Karanika, Cuvee Prestige Extra Brut 2017 Varietal Sparkling Wine

Winemaker /	Laurens Hartman Karanika
Vineyardist	Annette van Kampen
Country / province /	Greece / Macedonie / Amyndeo
Appellation	
Grape varieties	Assyrtiko 70%, Xinomavro (ungrafted) 30%
Soil	60% - 40a% sand - clay in Amyndeo plateau
Altitude above sealevel	650 m
Vineyard Area	1,5 ha
Location vineyards	Assyrtiko from Levea and Xinomavro from Agios Panteleimonas (sub-regions of Amyndeo AO)
Climate type	Semi continental
Climate characteristics	Cold winters with ample rain and snow, hot dry summers with cool nights
Bio fungicides	3 x sulphur dust, 2 x copper dust, 1 * lime/sulphur spray, Nettle and Plantago juice spray
Cover crops	Vetch and Clover
Harvest	By hand in 20 kg containers
Yields /hectare	Xinomavro 50 hl/ha, Assyrtiko 30 hl/ha
Harvest date	Assyrtiko & Xinomavro 2017 September 10 – 17
Vinification	Grapes in different grades of ripeness pressed in basket press. Assyrtiko: wild fermented in barriques of 225 – 2000 liter. Xinomavro: temp controlled fermentation from 16 - 22 degr C. Very low sulphur, no chemical additives. Second fermentation in bottle. Sur latte for 48-90 months. Released 6 months after degorgement.
Tasting note	This marriage between the lovely and elegant white Assyrtiko and the extraordinary structured Xinomavro wine remained on its lees for at least 48 months acquiring highly complex and a unique character that can be envied by several champagnes worldwide. Attractive white gold, with persistent bubbles. White blossom and yeast zooming like bees in a field of flowers, lemon curd and fine pastry meander shamelessly to the nose. Expect big flavours, a mix of fresh mint, anise taste, yellow apple and perfectly balanced acidity-bitters that playfully stay in the mouth for a very long time.
Bottled	July 2018, 4000 bottles
Alcohol	11,8%
Ph/ TA	3.09/6.19 mg/ L
Sugar	2,8 g /L
Free sulfur dioxide	1,3 mg/ l
Pressure	5,8 bar