

CUVÉE
CÉLESTE
METHODE TRADITIONNELLE
OLD VINES



K A R A N I K A

Domaine Karanika, Cuvee Celeste 2019, brut nature Quality Sparkling Wine

Winemaker Vineyardist

Laurens Hartman Karanika

Annette van Kampen

Country /province /
Appellation

Greece / Macedonie / Amyndeio

Grape varieties

Xinomavro old vines, ungrafted (100%)

Soil

60% - 40a% sand - clay in Amyndeio plateau

Altitude above sealevel

650 m

Vineyard Area

2,0 ha

Location vineyards

Xinomavro: Rasto, Sotirsko, Bella toumba. (sub-region of Amyndeio appellation)

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 etheric oil of oregano, 1 * lime/sulphur spray, Nettle juice spray

Harvest

By hand in 20 kg containers

Yields /hectare

6000 kg/ 50 hL

Harvest date

2019 September 12 – 20

Vinification

Crushed and just free run juice. No press wine. Temperature controlled fermentation in 20hl foudres at 16 -22 degrees Celsius. No sulphur use, no chemical additives. Second fermentation in bottle. Sur latte for 60 - 84 months. No dosage. Released 6 months after degorgement.

Tasting note

The most exclusive xinomavro. A stunning sparkling blanc de noirs of unique expressiveness and extraordinary bubbles. Yellow-gold, lucent like the setting sun reflecting on the seawater.

Full-frontal and charmingly fresh fruits, salt-marinated lemon peel and hay, blending in a flirt with the nasal senses that lasts for a long time. The fruits of the earth and the labour of our hands deserve celebration, which we find in the soul of this glass.

Bottled

March 2021, 8200bottles

Alcohol

11%

Ph/TA

2.83/7.39 mg/ L

Sugar

0.3 g /L

Free sulfur dioxide

1,3 mg/ lt