

EXTRA BRUT

CUVÉE
PRESTIGE
METHODE TRADITIONNELLE



K A R A N I K A

Domaine Karanika,
Cuvée Prestige Extra Brut 2018
Varietal Wine
Assyrtiko – Xinomavro
Sparkling Wine

Winemaker/ Vineyardist	Laurens Hartman Karanika Annette van Kampen
Country/province/Appellation	Greece / Macedonia / Amyndeon
Grape variety	Assyrtiko 70%, Xinomavro ungrafted 30%
Soil	60% - 40% sand - clay in Amyndeon plateau
Altitude above sea level	650 m
Vineyard Area	2,5 ha
Location vineyards	Assyrtiko from Levea and Xinomavro from Agios Panteleimonas (sub-regions of Amyndeon AO)
Climate type	Semi continental
Climate characteristics	Cold winters with ample rain & snow, hot dry summers with cool nights
Bio fungicides	3 x sulphur dust, 2 x etheric oil of oregano, 1 * lime/sulphur spray, Nettle and Plantago juice spray
And Harvest	By hand in 20 kg containers
Yields /hectare	Xinomavro 60 hl/ha, Assyrtiko 50 hl/ha
Harvest date	Assyrtiko & Xinomavro 2018 September 10 – 17
Vinification	Grapes in different grades of ripeness. Destemmed, crushed and lightly pressed in pneumatic press to obtain free run juice. Assyrtiko: wild fermented in barriques of 225 – 2000 L. Temperature-controlled fermentation at 18-22 °C. Very low SO ₂ , no chemical additives. Second fermentation in bottle. Traditional method. Sur latte for 48 - 90 months. Released 12 months after disgorging.
Tasting note	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. Rich yeasty nose, aromas of citrus, peanut, pear and apricot, delicate taste of citrus, and butter, creamy mousse with everlasting tiny bubbles in perfect contrast with refreshing acidity. Balanced. Considerable length.
Bottled	May 2019, 5.000 bottles
Alcohol	11,5 % vol
pH	3,07
T.A.	6,8 g/L tartaric acid
Sugar	1,9 g/L
Total sulfur dioxide	23 ppm
Pressure	6,1 bar