



Domaine Karanika,
Cuvée Speciale Extra Brut
2024
Varietal Wine
Xinomavro – Assyrtiko
Sparkling Wine

Winemaker/ Vineyardist Country /province / Appellation Grape variety Soil Altitude above sea level Vineyard Area Location vineyards	Laurens Hartman Karanika Annette van Kampen Greece / Macedonia / Amyndeon Xinomavro, (90%) Assyrtiko (10%) 60% - 40% sand - clay in Amyndeo plateau 650 m 4,8 ha Xinomavro: Pedino village and area around lake Petron(sub-regions of Amyndeo appellation) & Assyrtiko from Levea Semi continental Cold winters with ample rain and snow, hot dry summers with cool nights 3 x sulphur dust, 2 x etheric oil of oregano, 1 * lime/sulphur spray, Nettle juice spray By hand in 20 kg containers 10000 kg/ 70 hL 2024 September 20 – 30 Destemmed, crushed and lightly pressed in pneumatic press to obtain free run juice, temperature-controlled fermentation at 18- 22 °C, low sulphur use, no chemical additives, second fermentation in bottle – Traditional method. Sur latte for 16 months, released 3 months after disgorging. Described as a world class sparkling wine and getting rave reviews by experts of champagne, simply confirms every year the uniqueness of the Amyndeon terroir for sparkling wines. Pinkish yellow in the glass, beautiful sparkles and mousse.
Climate type Climate characteristics Bio fungicides	
Harvest Yields /hectare Harvest date Vinification	
Tasting note	

The nose reveals saltiness, acidic fruits and roses, which are joined by the flavour of freshly harvested strawberries.

Bottled	March 2025, 69.000 bottles
Alcohol	11% vol
pH	2,84
T.A.	7,84 mg/ L tartaric acid
Sugar	2 g/L
Free sulfur dioxide	1,9 ppm
Pressure	6 bar