

EXTRA BRUT 2024

CUVÉE
ROSÉ
METHODE TRADITIONNELLE



K A R A N I K A

Domaine Karanika,
Cuvée Rosé Extra Brut 2024
Varietal wine
Xinomavro-Limniona
Organic Sparkling Wine

Winemaker/Vineyarist:	Laurens Hartman Karanika Annette van Kampen
Country /province / Appellation	Greece / Macedonia / Amyndeon
Grape variety	Xinomavro, ungrafted (98%) – Limniona (2%)
Soil	60% - 40% sand - clay in Amyndeo plateau
Altitude above sea-level	650 m
Vineyard Area	3,5 ha
Location vineyards	Xinomavro: Sioska, Nivigratsko, Bara, Petres and Pedino village (sub-regions of Amyndeo appellation) & Limniona from Levea
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 and Horsetail spray
Harvest	By hand in 20 kg containers
Yields /hectare	9000 kg/ 60 hL
Harvest date	2024 September 10 – 20
Vinification	Destemmed, crushed and lightly pressed in pneumatic press to obtain only free run juice. 2 hours maceration. Temperature-controlled fermentation at 18-22 °C, low sulphur use, no chemical additives, second fermentation in bottle. Traditional method. Sur latte for 12 months, released 3 months after disgorging.
Tasting note	Velvet pink, nervous sparks and abundant mousse. Delicate fragrance with chalky tones pave the way for an stringent impulses of taste: Wild roses strawberries, raspberries. Persistent, high quality foaming, achieved with a second fermentation in the bottle, with small-sized bubbles to travel and carry freshness to the top of the glass, highlighting all the aromatic character of this exceptional wine.
Bottled	February 2025, 36.000 bottles
Alcohol	11,5 % vol
pH	2,88
T.A.	7,43 mg/L tartaric acid
Sugar	2 g /L
Free sulfur dioxide	1,3 ppm
Pressure	5,8 bar