



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

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

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

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



Domaine Karanika, Blanc De Blancs Varietal Wine Assyrtiko Sparkling Wine

Winemaker/ Vineyardist	Laurens Hartman Karanika Annette van Kampen
Country/province/Appellation	Greece / Macedonia / Amyndeon
Grape variety	Assyrtiko 100%
Soil	Sandy limestone, high in chalk content
Altitude above sea level	700 m
Vineyard Area	1,4 ha
Location vineyards	Levea area 'Vineyards'/ 'αμπελοτοπος'
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 copper/oregano mix, Zeolithe and Valerian extract spray when needed to relieve heat and drought stress
And Harvest	By hand in 20 kg containers
Yields /hectare	30 hl/ha
Harvest date	2023 September 10 – 17
Vinification	Grapes in different grades of ripeness. Destemmed, crushed and lightly pressed in pneumatic press to obtain free run juice. Wild fermented in barriques of 600L. Temperature-controlled fermentation at 18-22 °C. Very low SO ₂ , no chemical additives. Second fermentation in bottle. Traditional method. Sur latte for 24 months. Released 6 months after disgorging.
Tasting note	The mousse is exceptionally fine, with a relentless stream of needle-like bubbles — a testament to the chalky limestone soil from which it was born. The nose is pristine and restrained: — wet chalk and crushed flint — gives way to delicate white blossoms and a whisper of lemon zest. On the palate, the wine is taut and laser-focused. Fresh lime, crisp green apple and a subtle vegetal nuance of green tea, all carried by a mouthwatering acidity. The chalky terroir makes itself unmistakably known through a saline mineral thread that runs the full length of the wine. The finish is where this wine truly distinguishes itself: extraordinarily long, ethereal and weightless, it dissolves slowly into an echo of liquorice and crushed limestone.
Bottled	August 2024, 1500 bottles
Alcohol	12 % vol

pH	2.77
T.A.	6,83 g/L tartaric acid
Sugar	1,72 g/L
Total sulfur dioxide	30 ppm
Pressure	6,1 bar