

EXTRA BRUT 2020

CUVÉE
SPÉCIALE
METHODE TRADITIONNELLE



K A R A N I K A

Domane Karanika, Cuvee Speciale Extra Brut 2020 Varietal Sparkling Wine

Winemaker/ Vineyardist	Laurens Hartman Annette Van Kampen
Country /province / Appellation	Greece / Macedonie / Amyntaio
Grape variety	Xinomavro, (90%) Assyrtiko (10%)
Soil	60% - 40a% sand - clay in Amyndeo plateau
Altitude above sealevel	650 m
Vineyard Area	3,0 ha
Location vineyards	Xinomavro: Pedino village and area around lake Petron(sub-regions of Amyndeo appellation) Assyrtiko 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 cupper dust, 1 * lime/sulphur spray, Nettle juice spray
Harvest	By hand in 20 kg containers
Yields /hectare	10000 kg/ 70 hL
Harvest date	2020 September 20 – 30
Vinification	Whole bunches pressed in basket and membrane presses. Temperature controlled fermentation at 18 -22 degrees Celsius. Low sulphur use, no chemical additives. Second fermentation in bottle. Sur latte for 12 months. Released 2 months after degorgement.
Tasting note	Described as a world class sparkling wine and getting rave reviews by experts of champagne, simply confirms every year the uniqueness of the Amyntaio terroir for sparkling wines. Pinkish yellow in the glass, beautiful sparkles and mousse. The nose reveals a discrete saltiness, acidic fruits and roses, which are joined by the flavour of freshly harvested strawberries.
Bottled	June 2021, 31.000bottles
Alcohol	11.50%
Ph/T.A.	2.83/7.8 mg/ L
Sugar	2 g /L
Free sulfur dioxide	0.8 mg/ lt
Pressure	5.8 bar