

BRUT

2021

CUVÉE  
ROSÉ  
MÉTHODE TRADITIONNELLE



K A R A N I K A

Domaine Karanika,  
Karanika Rose Brut 2021  
Varietal wine  
Xinomavro-Limniona  
Organic Sparkling Wine

Winemaker:	Laurens Hartman Karanika
Vineyardist:	Annette van Kampen
Country / province / Appellation	Greece / Macedonia / Amyntaio
Grape variety	Xinomavro, ungrafted (98%)–Limniona(2%)
Soil	60% - 40a% sand - clay in Amyndeo plateau
Altitude above sea-level	650 m
Vineyard Area	4,5 ha
Location vineyards	Xinomavro: Rasto, Prisecca, Sotirtsko (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 copper dust, 1 * lime/Sulphur spray, Nettle and Horsetail spray
Cover crops	Vetch, Barley and Mustard
Harvest	By hand in 20 kg containers
Yields /hectare	9000 kg/ 60 Hl
Harvest date	2021 September 10 – 20
Vinification	Whole bunches pressed in basket press. Temperature controlled fermentation at 18 degrees Celsius. Low sulphur use, no chemical additives. 2 nd fermentation in bottle. Sur latte 9-18 months. Released 1 month after degorgement.
Tasting note	Fruity, mineral and slightly yeasty nose, aromas of strawberry, raspberrie. Everlasting tiny bubbles. The wine's impressive structure is based on acidity and some tannins finished off with a long citrus aftertaste. Cold climate type of sparkling wine.
Bottled	February 2022, 15500 bottles
Alcohol	11,5%
Ph	2,92
TA	7,46 mg/L

Sugar  
Free sulfur dioxide  
Pressure

5 g /L  
2.1 mg/l  
5,8bar

CUVÉE  
PRESTIGE  
METHODE TRADITIONNELLE



K A R A N I K A

Winemaker::  
Vineyardist:  
Country /province / Appellation

## Domaine Karanika, Cuvee Prestige Extra Brut 2017

### Varietal Sparkling Wine

Laurens Hartman Karanika  
Annette van Kampen  
Greece / Macedonie / Amyndeo

Grape varieties  
Soil  
Altitude above sealevel  
Vineyard Area  
Location vineyards

Assyrtiko 70%, Xinomavro, ungrafted (30%)  
60% - 40a% sand - clay in Amyndeo plateau  
650 m

Climate type  
Climate characteristics

4,5 ha  
Assyrtiko from Levea and Xinomavro from Agios  
Panteleimonas (sub-regions of Amyndeo AO)  
Semi continental

Bio fungicides

Cold winters with ample rain and snow, hot dry  
summers with cool nights  
3 x sulphur dust, 2 x copper dust, 1 \* lime/sulphur  
spray, Nettle and Plantago juice spray

Cover crops  
Harvest  
Yields /hectare  
Harvest date  
Vinification

Vetch, Barley and Mustard

By hand in 20 kg containers

XM 80 hl/ha, Assyrtiko 30 hl/ha

Ass & XM 2016 september 10 – 17

Grapes in different grades of ripeness pressed in  
basket press. Assyrtiko: wild fermented in barriques.  
XM: temp controlled fermentation from 16 - 22 degr  
C. Very low sulphur, no chemical additives. 2 nd  
fermentation in bottle. Sur latte for 48-90 months.  
Released 3 months after degorgement.

Tasting note

Rich yeasty nose, aromas of citrus, peanut, pear and  
abricot, delicate taste of citrus, and butter, creamy  
mousse with everlasting tiny bubbles in perfect  
contrast with refreshing acidity. Balanced.  
Considerable length. Cold climate type of wine.

Bottled  
Alcohol  
Ph  
TA  
Sugar  
Free sulfur dioxide  
Pressure

July 2018, 4000 bottles

11,8%

3,09

6,7 mg/ L

1,8 g /L

3 mg/ l

5,8 bar

**EXTRA CUVÉE  
DE RESERVE**

MÉTHODE TRADITIONNELLE



K A R A N I K A

Winemaker::  
Vineyardist:  
Country / province / Appellation

Domaine Karanika,  
Extra Cuvee de Reserve 2017  
Zero Dosage  
Sparkling Wine

Laurens Hartman Karanika  
Annette van Kampen  
Greece / Macedonie / Amyndeo

Grape varieties  
Soil  
Altitude above sealevel  
Vineyard Area  
Location vineyards

Xinomavro, ungrafted (100%)  
60% - 40a% sand - clay in Amyndeo plateau  
650 m  
4,5 ha  
Xinomavro: Rasto, (sub-region of Amyndeo  
appellation)

Climate type  
Climate characteristics

Semi continental  
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

Cover crops

Vetch, Barley and Mustard

Harvest

By hand in 20 kg containers

Yields /hectare

10000 kg/ 70 hL

Harvest date

2017 september 12 – 13

Vinification

Whole bunches pressed in basket press. Temperature  
controlled fermentation at 16 -22 degrees Celsius. No  
sulphur use, no chemical additives. 2 nd fermentation  
in bottle. Sur latte for 54 - 84 months. Released 3  
months after degorgement.

Tasting note

Rich yeasty nose, aromas of lime, pear and strawberry.  
Mineral. Mouthfilling creamy mouse with everlasting  
tiny bubbles in perfect contrast with its refreshing  
acidity. Balanced. Considerable length. Cold climate  
type of sparkling wine.

Bottled

January 2018, 7500bottles

Alcohol

12%

Ph

2.77

TA

7.88 mg/ L

Sugar

0.4 g /L

Free sulfur dioxide

0,6 mg/ lt

EXTRA BRUT

2020

CUVÉE  
SPÉCIALE  
MÉTHODE TRADITIONNELLE



K A R A N I K A

# Domaine Karanika, Cuvee Speciale Extra Brut 2020 Varietal Sparkling Wine

Winemaker::	Laurens Hartman Karanika
Vineyardist:	Annette van Kampen
Country /province / Appellation	Greece / Macedonie / Amyntaio
Grape variety	Xinomavro, ungrafted (90%) Assyrtiko (10%)
Soil	60% - 40a% sand - clay in Amyndeo plateau
Altitude above sealevel	650 m
Vineyard Area	8,0 ha
Location vineyards	Xinomavro: Rasto, Prisecca, Sotirtsko (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 copper dust, 1 * lime/sulphur spray, Nettle juice spray
Cover crops	Vetch, Barley and Mustard
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 press. Temperature controlled fermentation at 18 -22 degrees Celsius. Low sulphur use, no chemical additives. 2 nd fermentation in bottle. Sur latte for 12 months. Released 1 month after degorgement.
Tasting note	Rich yeasty nose, aromas of lime, pear and strawberry. mouthfilling creamy mouse with everlasting tiny bubbles in perfect contrast with its refreshing acidity. Balanced. Considerable length. Cold climate type of sparkling wine.
Bottled	June 2021, 31.000bottles
Alcohol	11.50%
Ph	2.83
TA	7.8 mg/ L
Sugar	0,2 g /L
Free sulfur dioxide	0.8 mg/ lt

Pressure

5.8 bar