

EXTRA CUVÉE  
DE RESERVE

METHODE TRADITIONNELLE



K A R A N I K A

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

Winemaker Vineyardist	Laurens Hartman Karanika Annette van Kampen
Country /province / Appellation	Greece / Macedonie / Amyndeo
Grape varieties	Xinomavro, ungrafted (100%)
Soil	60% - 40a% sand - clay in Amyndeo plateau
Altitude above sealevel	650 m
Vineyard Area	4,5 ha
Location vineyards	Xinomavro: Rasto, Sotirtsko, Bella toumba. (sub-region of Amyndeo 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 copper dust, 1 * lime/sulphur spray, Nettle juice spray
Harvest	By hand in 20 kg containers
Yields /hectare	9000 kg/ 50 hL
Harvest date	2017 September 12 – 13
Vinification	Whole bunches pressed in basket press. Temperature controlled fermentation in 20hl foudres at 16 -22 degrees Celsius. No sulphur use, no chemical additives. Second fermentation in bottle. Sur latte for 54 - 84 months. Released 6 months after degorgement.
Tasting note	The most exclusieve. A stunning sparkling blanc de noirs of unique expressiveness and extraordinary bubbles. Yellow-gold, illucent 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	January 2018, 7500bottles
Alcohol	12%
Ph/TA	2.77/7.88 mg/ L
Sugar	0.4 g /L
Free sulfur dioxide	0,6 mg/ lt