

CUVÉE
ROSE
MÉTHODE TRADITIONNELLE



K A R A N I K A

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

Winemaker/Vineyardist:	Laurens Hartman Karanika 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	1,5 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 copper dust, 1 * lime/Sulphur spray, Nettle and Horsetail spray
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 and membrane presses. Temperature controlled fermentation at 18 degrees Celsius. Low sulphur use, no chemical additives. 2 nd fermentation in bottle. Sur latte 9-18 months. Released 2 months after degorgement.
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 2022, 15500 bottles
Alcohol	11,5%
Ph	2,92
TA	7,46 mg/L
Sugar	5 g /L
Free sulfur dioxide	0,0 mg/lt
Pressure	5,8bar