

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