

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/lt
5,8bar