



Domaine Karanika, Cuvée Prestige Extra Brut 2018 Varietal Wine Assyrtiko – Xinomavro Sparkling Wine

Winemaker/ Vineyardist

Laurens Hartman Karanika

Country/province/Appellation

Annette van Kampen

Greece / Macedonia / Amyndeon

Grape variety

Assyrtiko 70%, Xinomavro ungrafted 30%

Soil

60% - 40% sand - clay in Amyndeon plateau

Altitude above sea level

650 m

Vineyard Area

2,5 ha

Location vineyards

Assyrtiko from Levea and Xinomavro from Agios Panteleimonas (sub-regions of Amyndeon AO)

Climate type

Semi continental

Climate characteristics

Cold winters with ample rain & snow, hot dry summers with cool nights

Bio fungicides

3 x sulphur dust, 2 x copper dust, 1 * lime/sulphur spray, Nettle and Plantago juice spray

And Harvest

By hand in 20 kg containers

Yields /hectare

Xinomavro 60 hl/ha, Assyrtiko 50 hl/ha

Harvest date

Assyrtiko & Xinomavro 2018 September 10 – 17

Vinification

Grapes in different grades of ripeness. Destemmed, crushed and lightly pressed in pneumatic press to obtain free run juice. Assyrtiko: wild fermented in barriques of 225 – 2000 L. Temperature-controlled fermentation at 18-22 °C. Very low SO₂, no chemical additives. Second fermentation in bottle. Traditional method. Sur latte for 48 - 90 months. Released 12 months after disgorging.

Tasting note

Attractive white gold, with persistent bubbles. White blossom and yeast zooming like bees in a field of flowers, lemon curd and fine pastry meander shamelessly to the nose. Rich yeasty nose, aromas of citrus, peanut, pear and apricot, delicate taste of citrus, and butter, creamy mousse with everlasting tiny bubbles in perfect contrast with refreshing acidity. Balanced. Considerable length.

Bottled

July 2019, 5.000 bottles

Alcohol

11,7 % vol

pH

3,07

T.A.

6,8 g/L tartaric acid

Sugar

1,9 g/L

Total sulfur dioxide

23 ppm

Pressure

6,1 bar