



Domaine Karanika,
Blanc De Blancs
Varietal Wine
Assyrtiko
Sparkling Wine

Winemaker/ Vineyardist	Laurens Hartman Karanika Annette van Kampen
Country/province/Appellation	Greece / Macedonia / Amyndeon
Grape variety	Assyrtiko 100%
Soil	Sandy limestone, high in chalk content
Altitude above sea level	700 m
Vineyard Area	1,4 ha
Location vineyards	Levea area 'Vineyards' / 'αμπελοτοπος'
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/oregano mix, Zeolithe and Valerian extract spray when needed to relieve heat and drought stress
And Harvest	By hand in 20 kg containers
Yields /hectare	30 hl/ha
Harvest date	2023 September 10 – 17
Vinification	Grapes in different grades of ripeness. Destemmed, crushed and lightly pressed in pneumatic press to obtain free run juice. Wild fermented in barriques of 600L. Temperature-controlled fermentation at 18-22 °C. Very low SO ₂ , no chemical additives. Second fermentation in bottle. Traditional method. Sur latte for 36 months. Released 6 months after disgorging.
Tasting note	The mousse is exceptionally fine, with a relentless stream of needle-like bubbles — a testament to the chalky limestone soil from which it was born. The nose is pristine and restrained: — wet chalk and crushed flint — gives way to delicate white blossoms and a whisper of lemon zest. On the palate, the wine is taut and laser-focused. Fresh lime, crisp green apple and a subtle vegetal nuance of green tea, all carried by a mouthwatering acidity. The chalky terroir makes itself unmistakably known through a saline mineral thread that runs the full length of the wine. The finish is where this wine truly distinguishes itself: extraordinarily long, ethereal and weightless, it dissolves slowly into an echo of liquorice and crushed limestone.
Bottled	August 2024, 1500 bottles
Alcohol	12 % vol

pH	2.77
T.A.	6,83 g/L tartaric acid
Sugar	1,72 g/L
Total sulfur dioxide	30 ppm
Pressure	6,1 bar