

# GREEK WINE PORTFOLIO

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VOLUME | 4

# Domaine Karanika

Xinomavro, Assyrtiko, Limniona/ [PDF Presentation](#)



<https://www.cmkselections.com/domaine-karanika>



## Domaine Karanika, Cuvée 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 (subregions 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.

**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

# Domaine Karanika

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## Domaine Karanika, Cuvée Prestige Extra Brut 2017 Varietal Sparkling Wine

**Winemaker:** Laurens Hartman Karanika

**Vineyardist:** Annette van Kampen

**Country / province / Appellation:** Greece / Macedonie / Amyntaio

**Grape variety:** Assyrtiko 70%, Xinomavro, ungrafted (30%)

**Soil:** 60% - 40a% sand - clay in Amyndeo plateau

**Altitude above sealevel:** 650 m

**Vineyard Area:** 4,5 ha

**Location vineyards:** Assyrtiko from Levea and Xinomavro from Agios Panteleimonas (sub-regions of Amyndeo AO)

**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:** XM 80 hl/ha, Assyrtiko 30 hl/ha

**Harvest date:** Ass & XM 2016 september 10 - 17

**Vinification:** Grapes in different grades of ripeness pressed in basket press. Assyrtiko: wild fermented in barriques. XM: temp controlled fermentation from 16 - 22 degr C. Very low sulphur, no chemical additives. 2 nd fermentation in bottle. Sur latte for 48-90 months. Released 3 months after degorgement.

**Tasting note:** Rich yeasty nose, aromas of citrus, peanut, pear and abricot, delicate taste of citrus, and butter, creamy mousse with everlasting tiny bubbles in perfect contrast with refreshing acidity. Balanced. Considerable length. Cold climate type of wine

**Alcohol:** 11.80%

**Ph:** 3.09

**TA:** 6.7 mg/ L

**Sugar:** 1,8 g/ L

**Free sulfur dioxide:** mg/ lt

**Pressure:** 5.8 bar

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## Domaine Karanika, Extra Cuvée de Réserve 2017 Zero Dosage Sparkling Wine

**Winemaker:** Laurens Hartman Karanika

**Vineyardist:** Annette van Kampen

**Country / province / Appellation:** Greece / Macedonie / Amyntaio

**Grape variety:** Xinomavro, ungrafted (100%)

**Soil:** 60% - 40a% sand - clay in Amyndeo plateau

**Altitude above sealevel:** 650 m

**Vineyard Area:** 4,5 ha

**Location vineyards:** Xinomavro: Rasto, (sub-region of Amyndeo appellation)

**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:** 2017 september 12 – 13

**Vinification:** Whole bunches pressed in basket press. Temperature controlled fermentation at 16 -22 degrees Celsius. No sulphur use, no chemical additives. 2 nd fermentation in bottle. Sur latte for 54 - 84 months. Released 3 months after degorgement.

**Tasting note:** Rich yeasty nose, aromas of lime, pear and strawberry. Mineral. Mouthfilling creamy mouse with everlasting tiny bubbles in perfect contrast with its refreshing acidity. Balanced. Considerable length. Cold climate type of sparkling wine.

**Alcohol:** 12.00%

**Ph:** 2.77

**TA:** 7.88 mg/ L

**Sugar:** 0,4 g /L

**Free sulfur dioxide:** 0.6 mg/ Lt

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

**Winemaker:** Laurens Hartman Karanika

**Vineyardist:** Annette van Kampen

**Country /province / Appellation:** Greece / Macedonie / Amyntaio

**Grape variety:** Xinomavro, ungrafted (98%)–Limniona(2%)

**Soil:** 60% - 40a% sand - clay in Amyndeo plateau

**Altitude above sealevel:** 650 m

**Vineyard Area:** 4,5 ha

**Location vineyards:** Xinomavro: Rasto, Prisecca, Sotirtsko (subregions 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 cupper dust, 1 \* lime/sulphur spray, Nettle juice 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.

**Alcohol:** 11.50%

**Ph:** 2.92

**TA:** 7.46 mg/ L

**Sugar:** 5 g /L

**Free sulfur dioxide:** 2.1 mg/ lt

**Pressure:** 5.8



You can find us at

**CMK Selections Inc.**

Via Aia Vecchia, 3 Loc. Tassinaiia,  
56040 Castellina Marittima (PI),  
Italy

cmk@cmkselections.com  
skype:cmkconsulting

<http://www.cmkselections.com>

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