

# Karanika 2021 'Cuvee Rose' Brut

WineWise Code	HKA-ROS21
Country	Greece
Region	Macedonia
Color/Style	Sparkling
Farming Practices	Certified Organic
Varieties	95% Xinomavro, 5% Limniona
ABV	11.5
Acidity	7.46
Case Size	6x750
Pricing	NET
Bottling Date	20-Feb
Disgorgement Date	12/22/23
Dosage	4
Maceration	8 hours
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	1 month
Aging Method	sur latee
Aging Duration (months)	9
Filtered	No
Fining Agents	Bentonite
Yeast	Spontaneous, Cultured
Malolactic	Yes
Added Sulfur	Yes, 2 mg/L
Vineyard Name	Petres, Pedino, Nivigratsko, Soska
Soil Type	Loam, Loess
Elevation (meters)	650
Vineyard Aspect	North
Vine Age	30
Yields (hl/ha)	75
Picking	Hand-harvested
Annual Production	15,500 bottles

## Notes from the producer:

Domaine Karanika is the leading sparkling wine producer in Greece. At Karanika a dedicated team produces the finest quality sparkling wines by traditional method, in total harmony with nature without any concession to the health of people and the earth. The Domaine is named after Laurens' Greek Vlach family, Karanika Laurens Hartman Karanika with a degree in Economic History and trained as an oenologist (Davis and WSET) and his partner Annette van Kampen a skilled and stress resistant 'traffic manager' quit their management jobs in publishing in the Netherlands early 2004. As they were fed up with the commercial 'Parkerised' wines as if they were produced from a mold, they aimed to start a brand new, ambitious winery in the far North of Greece, in Amyntaio, the coldest of all winemaking areas in Greece, with the ambition to make world class organic sparkling wines from the local indigenous Xinomavro and the imported Assyrtiko. Sparkling wines that would mirror the current year, breath terroir and be naturally high in acidity. They set the bar very high by allowing themselves only completely natural 'means and tools' and at the same time demanding a whistle clean crystal clear and elegant sparkling character.

At domaine Karanika we work in harmony with nature to protect the health of people and the earth while producing the finest quality wine. We believe that only in natural balance one can find true quality. Our second value is Less = More. Both in the vineyard as in the winery. We follow nature, instead of trying to control it. So if Nature decides to give less color to grapes we make more blanc de noir than rose, or if the climatological circumstances benefit phenolic ripeness, we decide to produce more red wine. Our winemaking philosophy is minimal handling of grapes and wines with few additions. That means: we try to avoid pumping to transport must and wines, but instead use gravity. Also we try not to filter or fine the wine and to add only sulphites in the final phases of the process. We only disgorge on Flower days (air) just after full moon, we transfer wines on Leaf days (water) just prior to full moon, etc etc. In the vineyard we do not use chemical fertilisers, fungicides or pesticides, but instead we plant cover crops, we make our own compost from horse manure, straw, hay, vineyard cuttings and grape skins and lees. To fight oidium and mildew we use the 'homeopathic' sprays, and we make our own etheric oils from oregano and oranges that we spray on the leaves during the ripening season. We work according to Maria Thun's biodynamic calendar in the winery and vineyard. Because of this approach our wines 'breathe terroir', are crystal clear, very aromatic, with considerable length. No bombastic heavyweights, but straightforward and honest wines. We 'try' and 'prefer'. We are not dogmatic. Our priority is the quality of the wine. So if no other choice we'll do whatever it takes to make this perfect wine.



## WineWise Notes:

At 5 gm. of dosage, this gorgeous cherry-scented rosé could be labelled Extra Brut, but Laurens wanted to distinguish it stylistically on the label, too. Zero sulfur!

This young winery was founded by a Dutch couple, Laurens Hartman and Annette van Kampen, both refugees from the business world. Cultivating just four hectares in the extreme north west of Greece, mostly at an elevation of 650 meters on slopes by Lake Vegoritis, they make their wines in a just-built gravity-flow winery. This area of Greece enjoys the coolest climate of any wine-growing district and is best known for the aristocratic Xinomavro grape, which plays a prominent role in their programme. Such has the success of their sparkling wines been on the international stage that they are now contracting with other good local growers to supply them with more grapes to meet the demand.

