



Cuvée Prestige Extra Brut

Producer: Domaine Karanika
Vintage: 2017

Tasting Notes: This blend between the elegant Assyrtiko and the extraordinary structured Xinomavro remained on its lees for at least 48 months acquiring highly complex and a unique character that can be envied by several champagnes worldwide. White blossom, yeast, and lemon curd on the nose. Then flavors of fresh mint, anise, yellow apple along with perfectly balanced acidity. Second fermentation in bottle. Sur latte for 48-90 months. Released 6 months after disgorgement.

Appellation: Amynteo

Wine Type: Sparkling White Wine

Grape Varietal: Assyrtiko 70%, Xinomavro (ungrafted) 30%

Soils: A 60% - 40% mix of sand - clay in Amynteo plateau. 650m vineyards.

Alcohol: 11.5%

Residual Sugar: 2.8 g/L

pH: 3.09

Pressure: 5.8 bar

Food Pairing: Sushi or sashimi, grilled fish with a white sauce or charcuterie.

