



Extra Cuvee de Reserve

Producer: Domaine Karanika

Vintage: 2017

Tasting Notes: Limited production label. A stunning sparkling 'blanc de noirs' of unique expressiveness and extraordinary bubbles. Aromas of lime, pear, lemon-peel and strawberry. Creamy but balanced. Second fermentation in bottle. Sur latte for 54 - 84 months. Released 6 months after disgorgement.

Appellation: Amynteo

Wine Type: Sparkling White Wine

Grape Varietal: Xinomavro, ungrafted (100%)
Soils: A 60% - 40% mix of sand - clay in Amyndeo plateau. 650m vineyards.

Alcohol: 12%

Residual Sugar: 0.4 g/L

pH: 2.77

Food Pairing: A perfectly roasted chicken or a classic creamy risotto but above all, should be served with good company and a beautiful view.

