



Rose Brut

Producer: Domaine Karanika
Vintage: 2022

Tasting Notes: Delicate fragrance with chalky tones with an aromatic character. Wild strawberries, and raspberries. Impressive structure is based on acidity and some tannins finished off with citrus aftertaste. Persistent, high quality bubbles achieved with a second fermentation in the bottle. Sur latte 9-18 months. Released 2 months after disgorgement.

Appellation: Amynteo

Wine Type: Sparkling Rose Wine

Grape Varietal: Xinomavro, ungrafted 98%, Limniona 2%

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

Alcohol: 11.8 %

Residual Sugar: 2 g/L

pH: 3.16

Pressure: 5.8 bar

Food Pairing: Creamy Brie on herb crostini, lobster pasta with lemon, or truffle French fries with a hamburger.



Imported By: R&R Selections ~ Premier Greek Wine