



Cuvée Spéciale Extra Brut

Producer: Domaine Karanika

Vintage: 2022

Tasting Notes: On the palate, this exquisite wine offers a delicate balance of crisp acidity and rich yeastiness. The nose reveals a discrete saltiness, acidic fruits and roses, which are joined by the flavor of freshly harvested strawberries. Whole bunches press along with temperature controlled fermentation at 18 -22 degrees Celsius. Low sulphur use, no chemical additives. Second fermentation in the bottle. Sur latte for 12 months. Released 2 months after disgorgement.

Appellation: Amynteo

Wine Type: Sparkling White Wine

Grape Varietal: Xinomavro 90%, Assyrtiko 10%

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

Alcohol: 11.8%

Residual Sugar: 2 g/L

pH: 3.06

Pressure: 10.2 gr/lt

Food Pairing: This wine can be enjoyed on its own or paired with salty cheeses and olives.



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