

Karanika, Xinomavro Old Vines 2019
PDO Amyntaio, red wine



Winemaker::	Laurens Hartman Karanika
Vineyardist:	Annette van Kampen
Country /province / Appellation	Greece / Macedonie / Amyntaio
Grape variety	Xinomavro (ungrafted, old vines) 100%
Soil	60% - 40a% sand - clay in Amyndeio plateau
Altitude above sealevel	650 m
Vineyard Area	0,9 ha
Location vineyards	Xinomavro: Rasto, Sotirtsko.
Climate type	Semi continental
Climate characteristics	Cold winters with ample rain and snow, hot dry summers with cool nights
Bio fungicides	3 x sulphur dust, 2 x copper dust, 1 * lime/sulphur spray, Nettle juice spray
Cover crops	Vetch, Barley and Clover
Harvest	By hand in 20 kg containers
Yields /hectare	5000 kg/ 30 hL
Harvest date	2019 oktober 3rd
Vinification	Grapes fermented traditionally in foudre. Piegage. No pumping. Low sulphur use, no chemical additives. Batonnage for 6 weeks. Released 44 months after harvest.
Tasting note	Complex nose full of ripe sweet raspberries, sour cherries, wild roses, dried tomato olives. Light bodied with velvety ripe and juicy tannins. Natural balanced acidity.
Alcohol	12,5%
Ph	3,23
TA	6.05 mg/ L
Sugar	1,4 g /L
Free sulfur dioxide	14,7 mg/ lt