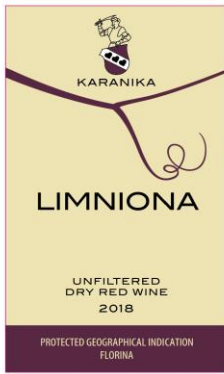


Domaine Karanika, Limniona 2021



Winemaker::	Laurens Hartman Karanika
Vineyardist:	Annette van Kampen
Country /province / Appellation	Greece / Macedonie / Amyntaio
Grape variety	Limniona (100%)
Soil	30% Lime, 30% Clay and 40% Sand. Heavy alluvial soil, at Lake Vegoritiss shores
Altitude above sealevel	600 m
Vineyard Area	4,5 ha
Location vineyards	Lake Vegoritida planes (sub-regions of Amyntaio)
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 Mustard
Harvest	By hand in 20 kg containers
Yields /hectare	5000 kg/ 30 hL
Harvest date	2018 september 30 – oktober 3 rd
Vinification	All grapes fermented traditionally. Piegage. No pumping. Aged in barriques for 16 months. Low sulphur use, no chemical additives. Batonnage for 3 months. Released 24 months after harvest.
Tasting note	Rich fruity nose full of ripe raspberries, herbs, pepper, cinnamon and . Considerable but ripe tannins. Balanced. Full bodied. Impressive length. Can age for at least 5-10 years.
Alcohol	12.5%
Ph	3.38
TA	5.51 mg/ L
Sugar	0,3 g /L
Free sulfur dioxide	51 mg/ lt