

FEAST RED SEMÉLI



• S E M É L I •
E S T A T E

TYPE :
DRY RED WINE

CATEGORY :
P.G.I. PELOPONNESE

VARIETY :
90% AGIORGITIKO
10% CABERNET SAUVIGNON

PRODUCER :
SEMÉLI

ALCOHOLIC VOLUME [%]: 12.8

TOTAL ACIDITY
[GR TARTARIC ACID / LT]: 4.7

RESIDUAL SUGAR [GR / LT]: 2.1

pH: 3.55

SEMÉLI ESTATE

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VINEYARDS

Entirely sustainable vineyards located on the 350-450m steep slopes of both the Nemea region and the semi-mountainous region of Trifyllia, Greece.

SOIL

Clay

CLIMATE

High altitude makes for harsh winters and cool summer nights for the Agiorgitiko. Mild winters and cooling summer sea breezes for Cabernet Sauvignon allow for good ripening of both varieties.

HARVEST

September, hand harvested.

VINIFICATION

Grapes are hand-picked and transported in small baskets. Classic red wine vinification at temperatures of 23-24C, with 8 days of maceration. Blending traditional values with the latest advances in viticulture, the winery uses a gravity-fed process that takes full advantage of the sloping terrain. From pressing to barreling and on to bottling, the entire process relies on the force of gravity rather than on damaging mechanical methods.

SERVING SUGGESTIONS

Serve with juicy red meat, pasta with red sauce and deli meats. Best served at 14C.



TASTING CHARACTERISTICS:

Intense plums, cherries, blackberries on the nose

Well balanced mouth with medium body and velvety tannins

