

FEAST WHITE SEMÉLI



• S E M É L I •
E S T A T E

TYPE :
DRY WHITE WINE

CATEGORY :
P.G.I. PELOPONNESE

VARIETY :
90% MOSCHOFILERO
10% RODITIS

PRODUCER :
SEMÉLI

ALCOHOLIC VOLUME [%]: 12

TOTAL ACIDITY
[GR TARTARIC ACID / LT]: 6.1

RESIDUAL SUGAR [GR / LT]: 2.7

pH: 3.27

SEMÉLI ESTATE

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VINEYARDS

Entirely sustainable vineyards located on the 600-650m high altitude slopes of the Mantinia Plateau and the Aigialian mountains.

SOIL

Sand and clay.

CLIMATE

High altitude results in cool summer nights and low winter temperatures, which encourage a slower ripening of the grapes. This gives excellent maturation, retaining the acidity and allowing for flavors and aromas to fully develop.

HARVEST

Last week of September to second week of October. Hand-harvested.

VINIFICATION

Grapes are hand-picked and transported in small baskets. They are then chilled to 7-8C in cold storage, followed by pneumatic pressing and classic white vinification. 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

Accompanies Greek recipes, seafood, pasta and poultry. Best served at 9-10C.



TASTING CHARACTERISTICS:

Distinctive aromas of citrus and rose petals

Well balanced in the mouth with mild acidity and a smooth finish

