

MOUNTAIN SUN RED SEMÉLI



• S E M É L I •
E S T A T E

TYPE :
DRY RED WINE

CATEGORY :
P.G.I. PELOPONNESE

VARIETY :
80% AGIORGITIKO
20% SYRAH

PRODUCER :
SEMÉLI

ALCOHOLIC VOLUME [%]: 13.5

TOTAL ACIDITY
[GR TARTARIC ACID / LT]: 5.3

RESIDUAL SUGAR [GR / LT]: 2.1

pH: 3.48

TEMPERATURE :
14-15C

SEMÉLI ESTATE

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VINEYARDS

Selected low-yielding vineyards on the high altitude slopes of Nemea (500m) and Aigialia (800m) in the Peloponnese region of Greece.

SOIL

Clay for Syrah and limestone for the Agiorgitiko, both sloping.

CLIMATE

Harsh winters and cool summer nights due to the high altitude, allowing the grapes to ripen slowly and perfect maturation to be reached.

HARVEST

Agiorgitiko third week of September, Syrah last week of September.

VINIFICATION

Grapes are hand picked and transported in small baskets. They are then chilled and cold-soaked for up to five days at 8-10C. Classic red wine vinification follows at temperatures of 23-25C. The wine is matured in French oak casks for 6 months. Blending traditional values with the latest advances in viticulture, the winery uses a gravity-fed process that takes full advantage of the sloping terrain.

SERVING SUGGESTIONS

Pairs with Mediterranean cuisine, dishes with red meats, grilled food, dishes with tomato sauce, pasta, poultry and vegetables.



TASTING CHARACTERISTICS:

Rich aromatic bouquet combining fresh cherry, lively raspberry and blackberry

Broad palate with round and velvety texture

