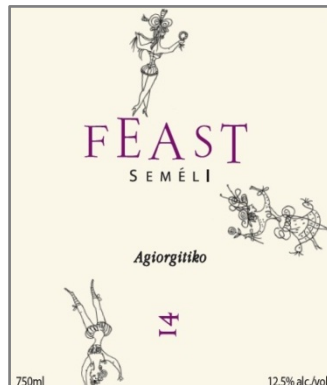


**FEAST RED 2015**  
**Protected Geographical Indication of Peloponnese, Dry Red**  
**Produced and Bottled by Semeli Winery**



<b>Oenologist:</b>	Leonidas Nasiakos
<b>Grape Variety:</b>	Agiorgitiko of Nemea (St. George).
<b>Vineyard:</b>	Selected vineyards from the Nemea region slopes, at 350-450 m.
<b>Soil:</b>	Sloping, clay
<b>Yield:</b>	90 hl/ha
<b>Microclimate:</b>	The altitude, harsh winters and cool summer nights, allow the grapes to ripen slowly producing well balanced wines.
<b>Harvest:</b>	20 <sup>th</sup> to 25 <sup>th</sup> of September
<b>Vinification:</b>	Grapes are handpicked and transported in small baskets. Classic red wine vinification at temperatures of 23-24°C, with 8 days of maceration. Can be aged for a further 2 to 3 years.
<b>Average Production:</b>	80,000 bottles
<b>First produced:</b>	2010
<b>Alcohol:</b>	12,4% vol.
<b>Density:</b>	0,9940
<b>Acidity:</b>	5,2 g/l. expressed as tartaric acid
<b>PH:</b>	3,55
<b>Residual sugar:</b>	2,0g/l.
<b>Tasting notes:</b>	Bright, youthful, ruby red in colour. Intense on the nose, with plums, cherries, blackberries and herbs undertones. Well balanced mouth with freshness, medium body and velvety tannins.
<b>Serving suggestions:</b>	Serve with red juicy meat, pasta with red sauce and deli meats.
<b>Serve at:</b>	14 °C