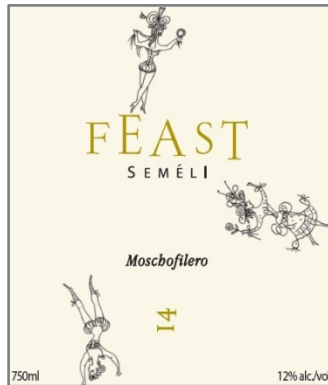


FEAST WHITE 2015
Protected Geographical Indication of Peloponnese, Dry White
Produced and Bottled by Semeli Winery



Oenologist:	Leonidas Nasiakos
Grape Varieties:	Moschofilero 85% and Roditis 15%
Vineyard:	From the Peloponnese, two of Greece's finest grape varieties, Roditis and Moschofilero grown in high altitude vineyards on the Mantinia plateau and on the slopes of the Aigialia mountains.
Soil:	Sand and clay
Yield:	90 hl/ha
Microclimate:	Harsh winters and cool summer nights, due to high altitude, allow grapes to ripen slowly reaching perfect maturation, retaining acidity and fully developing the distinctive flavours and aromas of both varieties
Harvest:	12 th to 17 th of October
Vinification:	Grapes are handpicked and transported in small baskets, they are then chilled to 7-8°C in cold storage, followed by pneumatic press and classic white vinification. Fermentation at controlled temperature of 16-17°C. Care is taken to ensure gentle handling of grapes.
Average Production:	100.000 bottles
First produced:	2010
Alcohol:	11,9% vol.
Density:	0,9900
Acidity:	5,6 g/l. expressed as tartaric acid
PH:	3,27
Residual sugar:	2,5 g/l.
Tasting notes:	Pale and bright yellow-green colour, with grey highlights. Intense on the nose, with distinctive aromas of lemon and rose petals. Well balanced in the mouth, with mild acidity and refreshing aftertaste.
Serving suggestions:	Accompanies Greek recipes, shellfish, fish and pasta.
Serve at:	9-10 °C