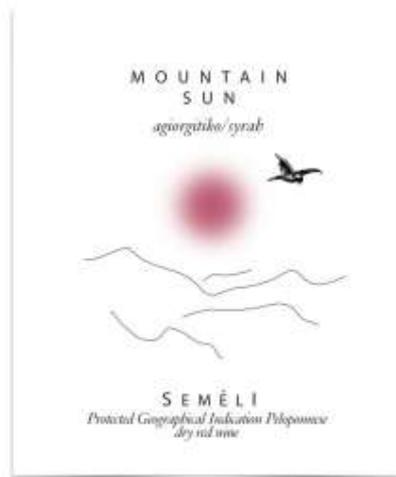


SEMÉLI

MOUNTAIN SUN RED 2015

Protected Geographical Indication of Peloponnese, Dry Red
Produced and Bottled by Semeli Winery



Oenologist:	Leonidas Nasiakos
Grape Variety:	Agiorgitiko of Nemea (St. George) 80% and Syrah 20%
Vineyard:	Both grape varieties come from selected low yielding vineyards on the slopes of Nemea for Agiorgitiko and on the slopes of Aigialia for Syrah. In the region of Korinthia, vines are cultivated from sea level to a height of 550m. In the region of Aigialia, vines are cultivated from sea level to a height of 800m.
Soil:	Sloping lime – stone for Agiorgitiko and sloping clay for Syrah
Yield:	60 hl/ha
Microclimate:	The altitude (from 550m to 800m for Agiorgitiko and Syrah respectively), harsh winters and cool summer nights, allow the grapes to ripen slowly producing well balanced wines.
Harvest:	14 th to 28 th of September
Vinification:	Grapes are handpicked and transported in small baskets. Classic red wine vinification, at temperatures of 23-25°C. The wine is matured in French oak casks in our cellar, for 6 months. Can be aged for a further 3 to 5 years.
Average Production:	120,000 bottles
First produced:	2003
Alcohol:	13,0% vol.
Density:	0,9925
Acidity:	5,2 g/l. expressed as tartaric acid
PH:	3,53
Residual sugar:	1,8 g/l.
Tasting notes:	Produced from the blend of two gifted varieties of the Peloponnesian vineyards: the popular and versatile Agiorgitiko and the international well-known Syrah. Dark ruby red in colour. Intense on the nose, with aromas of plum and cherry from Agiorgitiko and spices and blackberries from Syrah. The palate is broad, with velvety tannins.
Serving suggestions:	Serve with Mediterranean cuisine, dishes with red meat, grills, pasta with red sauce and a selection of cheeses. The ideal complement for smokes cheese and grilled red meat.
Serve at:	14-15°C