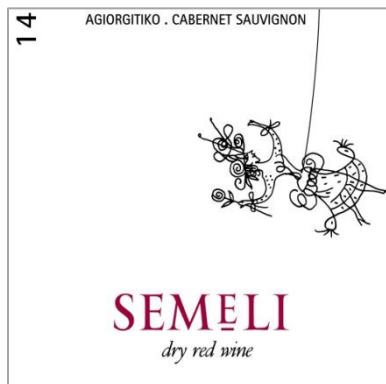


SEMELI RED 2014

Protected Geographical Indication of Peloponnese

Produced & Bottled by Semeli Winery



Oenologist: Leonidas Nasiakos

Grape Varieties: Agiorgitiko of Nemea 75%, Cabernet Sauvignon 25%

Vineyard: Selected vineyards from the Nemea region at 450 m. and semi-mountainous area of Trifyllia respectively.

Soil: Clay

Yield: 60 hl/ha.

Microclimate: The altitude with harsh winters and cool summer nights for the Agiorgitiko, mild winter and cooling summer sea breezes for the cabernet sauvignon, allow good ripening of both varieties, making well balanced wines.

Harvest: 20th – 25th of September

Vinification: The two varieties are vinified and matured separately, blending takes place before bottling. Classic method of red vinification. Fermentation at 23-25°C, while maceration lasts for 8 - 10 days. Can be aged for a further 4-5 years.

Average Production: 50.000 bottles

First produced: 1985

Alcohol: 12,9% vol.

Density: 0,9935

Acidity: 5,1 g/l. expressed as tartaric acid

PH: 3,65

Residual sugar: 1,2 g/l.

Tasting notes: Bright ruby red in colour. Good intensity on the nose, with aromas of fresh red fruit, notes of sweet spices and a discrete hint of vanilla. On the palate it is full of freshness, with elegant, soft tannins and good acidity.

Serving suggestions: Serve with juicy red meats with spicy sauces, barbeque and salami.

Serve at: 15–17°C

