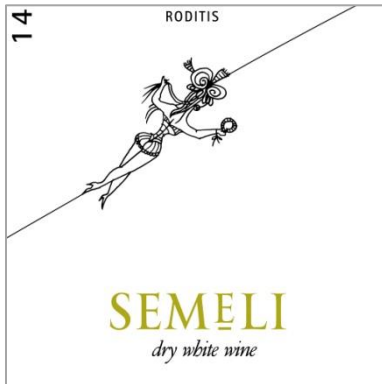


SEMELI WHITE 2014

Dry White wine

Produced and Bottled by Semeli Winery



Oenologist: Leonidas Nasiakos

Grape Variety: Roditis

Vineyard: Grapes of Roditis, are bought from strictly selected vineyards on the slopes of Aigialia mountains.

Soil: Sand and clay with limestone subsoil, slightly acidic to medium alkaline.

Yield: 90 hl/ha

Microclimate: Adequate winter rainfall and yearly snow falls, with dry summers. Due to aspect and altitude, cool summers allowing both varieties to ripen slowly, retaining their acidity.

Harvest: 4th -10th of October

Vinification: Grapes are picked in small baskets and transported directly to the winery. The grapes are placed in cold storage at 7-8°C and are then, fed into the pneumatic press. The must is chilled, followed by a preliminary debourbage and fermentation at controlled temperature of 17°C. Wine is bottled and sold within the year.

Average Production: 60.000 bottles

First produced: 1981

Alcohol: 11,8% vol.

Density: 0,9910

Acidity: 5,8 g/l. expressed as tartaric acid

PH: 3,25

Residual sugar: 2,0 g/l.

Tasting notes: Very pale, bright yellow-green colour. Intense on the nose, showing aromas of apricot, fresh cut grass and a note of vanilla. Dry on the palate, freshness with noted acidity, medium body and flavors of mint on the finish.

Serving suggestions: Enjoy as an aperitif, with seafood as well as with dishes cooked in white sauces. Makes an interesting combination with creamy pasta dishes and goat's cheese.

Serve at: 9-11 °C.

