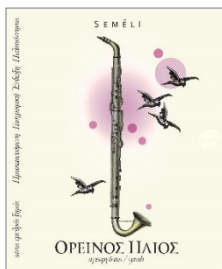


## SEMÉLI MOUNTAIN SUN RED 2016

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



<b>Oenologist:</b>	Leonidas Nassiakos
<b>Grape Varieties:</b>	Agiorgitiko of Nemea (St. George) 80% and Syrah 20%
<b>Vineyard:</b>	Both grape varieties come from selected low yielding vineyards on the slopes of Nemea for Agiorgitiko and on the slopes of Aigialia for Syrah.
<b>Soil:</b>	Sloping lime - stone for Agiorgitiko and sloping clay for Syrah
<b>Yield:</b>	60 hl/ha
<b>Microclimate:</b>	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.
<b>Harvest:</b>	13 <sup>th</sup> to 17 <sup>th</sup> September Agiorgitiko and 19 <sup>th</sup> September Syrah
<b>Vinification:</b>	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 further 3 to 5 years.
<b>Average Production:</b>	130,000 bottles
<b>First produced:</b>	2003
<b>Alcohol:</b>	13,3% vol.
<b>Density:</b>	0,9920
<b>Acidity:</b>	4,9 g/l expressed as tartaric acid
<b>PH:</b>	3,51
<b>Residual sugar:</b>	2,2 g/l
<b>Tasting notes:</b>	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.
<b>Serving suggestions:</b>	Serve with Mediterranean cuisine, dishes with red meat, grills, pasta with red sauce and a selection of cheeses. The ideal complement for smoked cheese and grilled red meat.
<b>Serve at:</b>	14-15°C