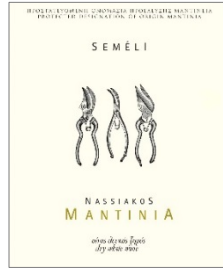


SEMÉLI MANTINIA 2017

Protected Designation of Origin (Appellation) Mantinia, Dry White
Produced and Bottled by Semeli Winery



Oenologist:	Leonidas Nassiakos
Grape Variety:	Moschofilero 100%
Vineyard:	Selected low yielding vineyards, at an altitude of 650 m. on the slopes of Zevgolatio, in the region of Mantinia.
Soil:	Clay
Yield:	60 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 this pink skinned grape variety.
Harvest:	1 st October to 4 th October
Vinification:	Grapes are handpicked and transported in small baskets, they are then chilled to 7-8°C in cold storage, pressed by pneumatic press and followed by strict settling and classic white vinification. Fermentation at controlled temperature of 16-17°C. Care is taken to ensure gentle handling of grapes.
Average Production:	140.000 bottles
First produced:	1982
Alcohol:	12.3% vol.
Density:	0.9915
Acidity:	6.5 g/l expressed as tartaric acid
PH:	3.17
Residual sugar:	2.8 g/l
Tasting notes:	Bright, yellow-green colour, with grey highlights. Elegant, floral aromas with lemon, citrus and rose petals. Rich on the palate with crisp acidity and long, aromatic aftertaste.
Serving suggestions:	Serve with seafood, shellfish, salads and fish in lemon sauces.
Serve at:	9-10 °C