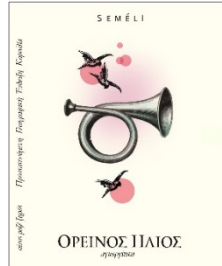


## SEMÉLI MOUNTAIN SUN ROSE 2017

Protected Geographical Indication of Korinthia  
Produced & Bottled by Semeli Winery



<b>Oenologist:</b>	Leonidas Nassiakos
<b>Grape Variety:</b>	Agiorgitiko of Nemea (St. George).
<b>Vineyard:</b>	Selected vineyards from the higher slopes of the Nemea region, at altitudes of 600m.
<b>Soil:</b>	Sloping, clay.
<b>Yield:</b>	60 hl/ha
<b>Microclimate:</b>	Harsh winters and cool summer nights, allow slow ripening of grapes, retaining acidity and full aromatic potential.
<b>Harvest:</b>	23 <sup>rd</sup> - 25 <sup>th</sup> September
<b>Vinification:</b>	Grapes are chilled at 7-8°C, cold maceration for approximately 30 hours, followed by the saignée method (bleeding) without press and fermentation in stainless steel tanks at a temperature of 17°C.
<b>Average Production:</b>	70.000 bottles
<b>First produced:</b>	1988
<b>Alcohol:</b>	13,1 % vol
<b>Density:</b>	0,9900
<b>Acidity:</b>	6,1 g/l expressed as tartaric acid
<b>PH:</b>	3,19
<b>Residual sugar:</b>	2,9 g/l
<b>Tasting notes:</b>	Pale cherry colour. Good intensity on the nose with aromas of ripe, sweet fruit, strawberry, cherry sweet spices and milk chocolate. On the palate it displays just a hint of sweetness, a noted acidity which gives freshness and concentrated cherry flavour.
<b>Serving suggestions:</b>	Serve with red mullet, grilled lamb chops and Mediterranean vegetable dishes.
<b>Serve at:</b>	10-11 °C