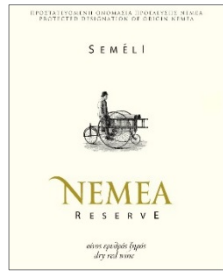


SEMÉLI NEMEA RESERVE 2015

Protected Designation of Origin Nemea, Dry Red
Produced and Bottled by Semeli Winery



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| Oenologist: | Leonidas Nassiakos |
| Grape Variety: | Agiorgitiko of Nemea (St. George) |
| Vineyard: | 100% from our vineyards at Koutsis in Nemea. In the region of Korinthia, vines are cultivated from sea level to a height of 800m. It is in this area, that one of the finest Greek grape varieties, the Agiorgitiko, is grown. The wine of Nemea, well deserves the name "Hercules Blood", given it by the local growers who attribute the qualities of this full bodied, deep red wine to the mythological hero. |
| Soil: | Sloping, limestone and clay |
| Yield: | 50 hl/ha |
| Microclimate: | The altitude (550m), harsh winters and cool summer nights, allow the grapes to ripen slowly producing well balanced wines. |
| Harvest: | 18 th - 23 rd September. |
| Vinification: | Grapes are handpicked and transported in small baskets. They are first chilled and then cold soaked for up to five days, at a temperature of 8-10°C before fermentation, to maximize flavour and colour extraction. Classic red wine vinification at temperatures of 23-25°C. The wine is matured in French oak casks in our cellar for 12 months and 12 months in bottle, before release. Can be aged for further 5 to 8 years. |
| Average Production: | 65.000 bottles |
| First produced: | 2003 (released 2005) |
| Alcohol: | 13.8% vol. |
| Density: | 0.9935 |
| Acidity: | 5.7 g/l. expressed as tartaric acid |
| PH: | 3.48 |
| Residual sugar: | 1.9 g/l. |
| Tasting notes: | Bright, youthful, deep purple colour, with notable viscosity. Intense on the nose, young, deep in aromas. Dense spices, complex fruit and balanced oak. Full body, noted acidity, ripe and noble tannins, while the finish is persistent. |
| Serving suggestions: | Dishes with red meat, grills, pasta with red sauce and a selection of cheeses. |
| Serve at: | 15-16 °C |