

2017 AETHERIA WHITE SEMÉLI



TYPE :
DRY WHITE WINE

VARIETY :
75% MALAGOUZIA
25% CHARDONNAY

PRODUCER :
SEMÉLI

ALCOHOLIC VOLUME [%]: 13.1

TOTAL ACIDITY
[GR TARTARIC ACID / LT]: 6.4

RESIDUAL SUGAR [GR / LT]: 2.9

pH: 3.20

SERVING TEMP :
09-11C

SEMÉLI ESTATE

3 MITROPOLEOS ST., 10057
ATHENS, GREECE
T. +30 2103 256850
INFO@SEMELIESTATE.GR

WWW.SEMELIESTATE.GR

VINEYARDS

Entirely sustainable small, selected vineyards at an altitude of 400-900m in the uplands of Aegialia and Trifyllia in the Greek Peloponnese region.

SOIL

Sloping clay.

CLIMATE

Chilly winters and cool summer nights encourage slow ripening of the grapes. This results in perfect maturation, refreshing acidity and a great aromatic complexity.

HARVEST

Third week of August for Malagouzia and the second week of Sept. for Chardonnay.

VINIFICATION

The grapes are hand-picked and moved to the winery via refrigerated transport. They are then chilled overnight at 7-8C in cold storage. Pre-fermentation cold maceration is followed by traditional white vinification and fermentation at a controlled temp of 16-17C. Blending traditional values with the latest advances in viticulture, the winery uses a gravity-fed process that takes full advantage of the sloping terrain.

SERVING SUGGESTIONS

Enjoy with sashimi and sushi, seafood or fish carpaccio, grilled poultry and white meat, light white cheeses or even Chinese dishes.



TASTING CHARACTERISTICS:

Aromas of pineapple, ripe pear and Mirabelle

Rich and round palate with a delightful citrus scent

