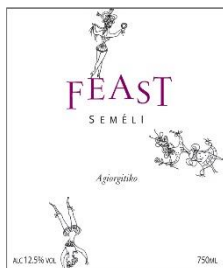


SEMELI FEAST RED 2021
Varietal, Dry Red wine
Produced and Bottled by Semeli Estate



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| Wine maker: | Yiannis Flerianos |
| Grape Varieties: | Agiorgitiko 90% and Cabernet Sauvignon 10% |
| Vineyard: | Selected vineyards from the slopes of Nemea and Atalanti region respectively at 350-450m. |
| Soil: | Clay. |
| Yield: | 80 hl/ha. |
| Microclimate: | The altitude with harsh winters and cool summer nights for Agiorgitiko, along with mild winter and cooling summer sea breeze for Cabernet Sauvignon, allow good ripening for both varieties, making well balanced wines. |
| Harvest: | Agiorgitiko 21 st to 25 th of September and Cabernet Sauvignon 26 th of August. |
| Vinification: | Grapes are handpicked, transported to the winery and then chilled overnight at 7-8°C. Classic red wine vinification at temperatures of 22-24°C, with 4 days of maceration. Can be aged for 2 to 3 years. |
| Average Production: | 85.000 bottles |
| First produced: | 2010 |
| Alcohol: | 13.2% vol. |
| Density: | 0,9910 |
| Acidity: | 5.3 g/l. expressed as tartaric acid |
| PH: | 3,55 |
| Residual sugar: | 1,5g/l. |
| Tasting notes: | Bright, youthful, ruby red in colour with violet hues. Complex aromas of plums, cherries, blackberries and herbs undertones. Balanced palate full of freshness, medium body and velvety noble tannins. |
| Serving suggestions: | Serve with red juicy meat, pasta with red sauce and deli meats. |
| Serve at: | 13-14°C |