

SEMÉLI MANTINIA 2021
Protected Designation of Origin (Appellation) Mantinia, Dry White
Produced and Bottled by Semeli Estate



Wine maker:	Yiannis Flerianos
Grape Variety:	Moschofilero 100%
Vineyards:	From estate owned low yielding vineyards, at an altitude of 650m. on the slopes of Zevgolatio, into the Mantinia appellation.
Soil:	Clay.
Yield:	70 hl/ha.
Microclimate:	Low temperatures and snowfalls during the winter and cool summer nights combined with the high altitude, contribute to the slow ripening of the grapes. That results perfect maturation, crispy acidity, vibrant character and fully developed distinctive flavours and aromas of this pink skinned grape variety.
Harvest:	3 rd to 6 th October.
Vinification:	Grapes are handpicked, they are then chilled to 7-8°C in cold storage, mild pressed by pneumatic press and followed by strict settling, vinified according to the classic white wine vinification. Fermentation in stainless steel vats at controlled temperatures of 16-17°C. A very crucial factor for Semeli Estate, is the gentle handling of the grapes, which is achieved by using gravity in many stages of the production process.
Average Production:	100.000 bottles
First produced:	1982
Alcohol:	12.4% vol.
Density:	0.9900
Acidity:	6.0 g/l expressed as tartaric acid
pH:	3.20
Residual sugar:	2.9 g/l
Tasting notes:	Light yellow colour with grey hues. The wine reveals elegant aromas reminiscent of roses, lemons and white flowers. Medium to full bodied, refreshing taste, balanced palate with crispy and long aftertaste due to its pleasant acidity.
Serving suggestions:	The wine can be enjoyed with seafood, shellfish, salads but also with grilled fish in lemon sauce.
Serve at:	9-10 °C