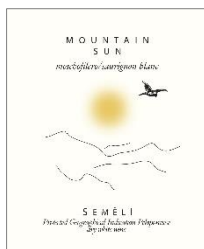


SEMÉLI MOUNTAIN SUN WHITE 2021
Protected Geographical Indication of Peloponnese, Dry White wine
Produced and Bottled by Semeli Estate



Wine maker:	Yiannis Flerianos
Grape Varieties:	Moschofilero 80% and Sauvignon Blanc 20%
Vineyards:	Moschofilero: high altitude vineyards on the Mantinia plateau at 650m Sauvignon Blanc: Grapes from estate owned vineyard, at an altitude of 650m on the slopes of Mantinia and from low yielding vineyards at Koutsi in Nemea, at an altitude of 550-600m.
Soil:	Clay and limestone
Yield:	75 hl/ha.
Microclimate:	Low temperatures and snowfalls during the winter, along with cool nights during the summer combined with the high altitude, contribute to the slow ripening of the grapes. That results perfect maturation, crispy acidity and fully developed flavours and aromas of both varieties.
Harvest:	Moschofilero: 7 th October to 14 th October. Sauvignon Blanc: 18 th to 20 th August (Nemea region) and 7 th September (Mantinia region)
Vinification:	Right after the transportation of the grapes in plastic baskets, they are chilled at 7-8°C in cold storage, followed by pneumatic press, strict settling and vinified according to the classic white wine vinification, with fermentation at low temperatures of 16-17°C. Crucial factor, is the gentle handling of the grapes, achieved by the use of gravity in different stages of the production process.
Average Production:	250.000 bottles
First produced:	2003
Alcohol:	12.5 % vol
Density:	0.9900
Acidity:	5.7 g/l expressed as tartaric acid
pH:	3.25
Residual sugar:	2.9 g/l
Tasting notes:	Vibrant green-yellow colour with grey hues. Rich aromatic character. Typical aromas from both grape varieties, rose and citrus blossom from Moschofilero as well as intense tropical fruits in the foreground from Sauvignon Blanc. Fresh and round palate, medium body with crisp acidity and a light mineral aftertaste.
Serving suggestions:	Ideal companion to seafood, fish, meat in white sauce and pasta.
Serve at:	9-10°C