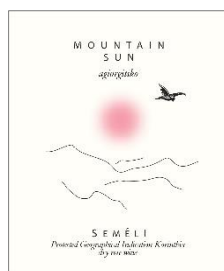


SEMÉLI MOUNTAIN SUN ROSE 2021
Protected Geographical Indication of Korinthia, Dry rose wine
Produced & Bottled by Semeli Estate



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|-----------------------------|---|
| Wine maker: | Yiannis Flerianos |
| Grape Variety: | Agiorgitiko 100% |
| Vineyard: | Strictly selected high elevation vineyards in Nemea region, at an altitude of 700-800m. |
| Soil: | Sloping, clay. |
| Yield: | 70 hl/ha |
| Microclimate: | Chilly winters along with the cool summer nights, provide a slow ripening of grapes. That results nervy character, freshness, good acidity and an aromatic complexity. |
| Harvest: | 20 th – 25 th September |
| Vinification: | Grapes are handpicked and then chilled at 7-8°C, followed by destemming and gravity filling of the tanks. Production process according to the classic rose wine vinification with a 24 hours cold maceration at low temperature and fermentation in stainless steel tanks at 15-16°C. |
| Average Production: | 120.000 bottles |
| First produced: | 1988 |
| Alcohol: | 13.5 % vol |
| Density: | 0,9900 |
| Acidity: | 5.5 g/l expressed as tartaric acid |
| pH: | 3.25 |
| Residual sugar: | 3.2 g/l |
| Tasting notes: | Brilliant light rosy colour. Delicate and fruity on the nose with aromas reminiscent of cherries and strawberries. The refreshing acidity, as well as its round and aromatic palate with good aftertaste constitute the wine's character. |
| Serving suggestions: | Can be enjoyed with starters, pasta, pies, white meat and Greek vegetable dishes cooked with olive oil. |
| Serve at: | 10-11 °C |