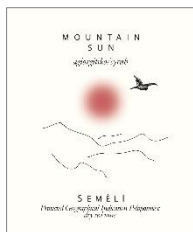


**SEMÉLI MOUNTAIN SUN RED 2019**  
**Protected Geographical Indication of Peloponnese, Dry Red**  
**Produced and Bottled by Semeli Estate**



<b>Wine maker:</b>	Yiannis Flerianos
<b>Grape Varieties:</b>	Agiorgitiko 80% and Syrah 20%
<b>Vineyard:</b>	Agiorgitiko: low yielding vineyards on the slopes of Nemea at an altitude of 400-500m. Syrah: low yielding vineyards on the slopes of Aigialia at an altitude of 700-800m.
<b>Soil:</b>	Sloping lime-stone for Agiorgitiko and sloping clay for Syrah
<b>Yield:</b>	60 hl/ha.
<b>Microclimate:</b>	Due to the altitude, low temperatures during the winter and cool summer nights, we reach a slow ripening of the grapes for both varieties. That results the production of well-balanced wines.
<b>Harvest:</b>	Agiorgitiko: 18 <sup>th</sup> to 20 <sup>th</sup> September. Syrah: 23-24 <sup>th</sup> September.
<b>Vinification:</b>	Grapes are handpicked and transferred to the winery in plastic baskets. They are first chilled in cooling chamber, then destemmed, tanks are filled by gravity and afterwards the grapes are cold soaked for up to five days, at a temperature of 8-10°C before fermentation, to maximize flavour extraction. Classic red wine vinification follows at temperature of 22-24°C. The wine is matured in French oak casks for 6 months and has an aging potential for 3 to 5 years after bottling.
<b>Average Production:</b>	80.000 bottles
<b>First produced:</b>	2003
<b>Alcohol:</b>	13.7% vol.
<b>Density:</b>	0,9920
<b>Acidity:</b>	5.2 g/l expressed as tartaric acid
<b>pH:</b>	3.51
<b>Residual sugar:</b>	1.9 g/l
<b>Tasting notes:</b>	Vibrant ruby-violet colour. Rich aromatic bouquet combining fresh cherry, plum, lively raspberry and blackberry fruits with a touch of spice on the nose. Balanced palate with round and velvety texture. Noble tannins and long aftertaste.
<b>Serving suggestions:</b>	An ideal companion to pasta cooked with tomato sauce, grilled red meat and varieties of cold cuts and hard cheeses. It can be enjoyed with many Mediterranean dishes.
<b>Serve at:</b>	14-15°C