

**SEMÉLI THEÁ 2020**  
**Mantinia Fine Lees Contact**  
**Protected Designation of Origin (Appellation) Mantinia, Dry White wine**  
**Produced and Bottled by Semeli Estate**



<b>Wine maker Oenologist:</b>	Yiannis Flerianos
<b>Grape Variety:</b>	Moschofilero 100%
<b>Vineyard:</b>	Grapes from estate owned old, low yielding vineyard, at an altitude of 650m. on the slopes of Mantinia appellation.
<b>Soil:</b>	Clay and slightly limestone.
<b>Yield:</b>	50 hl/ha.
<b>Microclimate:</b>	Harsh winters and cool summer nights prevailing in the region, due to high altitude, allow grapes to ripen slowly reaching perfect maturation, retaining acidity and fully developing the distinctive flavors and aromas of this pink skinned grape variety.
<b>Harvest:</b>	9 <sup>th</sup> of October.
<b>Vinification:</b>	Grapes are handpicked, they are then chilled to 7-8°C in cold storage and after cold soaked, mild pressed by pneumatic press and followed by classic white vinification. Fermentation at low temperatures of 16-17°C. Immediately after the fermentation of the wine, the maturation follows for 6 months on its fine lees, 30% in acacia barrels and the rest in stainless steel tank. The technique of 'batonnage' is then applied. We use the gravity in many stages of the production process, in order to treat the grapes and the wine as well, with the most gentle way possible.
<b>Production 2018:</b>	6.576 bottles
<b>First produced:</b>	2015 (released 2016)
<b>Alcohol:</b>	12.5% vol
<b>Density:</b>	0.9910
<b>Acidity:</b>	6.0 g/l expressed as tartaric acid
<b>pH:</b>	3.25
<b>Residual sugar:</b>	2.9 g/l
<b>Tasting notes:</b>	Bright straw yellow colour with grey highlights. Intense on the nose with aromas of herbs, ripe dried fruit such as papaya, mango, yuzu and hints of green fruit. Balanced on the palate with crispy acidity, rich structure, aromas of bergamot and citrus. Long and subtle aftertaste.
<b>Serving suggestions:</b>	Theá Mantinia is a white wine ideal with food. It can be enjoyed with fish and meat. Savoured with veal, pork tenderloin, poultry, risotto with vegetables or saffron, pasta with rich sauce and cheese, kid (little goat) with lemon sauce or fricassee.
<b>Serve at:</b>	9-10°C