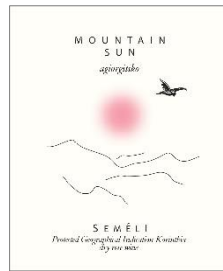


SEMELI MOUNTAIN SUN ROSE 2022
Protected Geographical Indication of Korinthia, Dry Rose Wine
Produced and Bottled by Semeli Estate



Wine maker:	Yiannis Flerianos
Grape Variety:	Agiorgitiko 100%
Vineyard:	Strictly selected high elevation vineyards in Nemea region, at an altitude of 600-700m.
Soil:	Sloping, clay.
Yield:	70 hl/ha
Microclimate:	Chilly winters along with the cool summer nights, allow slow ripening of the grapes. That results in a nervy character, freshness, good acidity and an aromatic complexity.
Harvest:	September 21 – 25 th Grapes are handpicked and then chilled at 7-8°C, followed by destemming and gravity filling of the tanks.
Vinification:	Classic rose wine vinification with a 6 hours cold maceration at low temperature and fermentation in stainless steel tanks at 14-16°C. Maturation on the fine lees for three months.
Harvest 2022:	93.000 bottles
First vintage:	1988
Alcohol:	13.5 % vol
Density:	0,9900
Acidity:	5.3 g/l expressed as tartaric acid
pH:	3.23
Residual sugar:	2.9 g/l
Tasting notes:	Brilliant, light, rosy color. 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 to 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