

SEMÉLI NEMEA GRANDE RESERVE 2016
Protected Designation of Origin Nemea, Dry Red wine
Produced & Bottled by Semeli Estate



Oenologist:	Leonidas Nassiakos
Grape Variety:	100% Agiorgitiko
Vineyard:	From our low yielding vineyards on the slopes of Koutsis, in the Nemea Appellation region.
Soil:	Clay-calcium
Yield:	35-40 hl/ha
Microclimate:	Our vineyards at Koutsis in Nemea, are situated at an altitude of 550-600m. Heavy winters and cool summer nights in these low yielding vineyards, result in grapes with good concentration and ripeness.
Harvest:	5-6 th September
Vinification:	Grapes are handpicked and transferred to the winery. After strict selection of the grapes, they are first chilled and then cold soaked for up to five days, at a temperature of 8-10°C before fermentation, to maximize flavour and colour extraction. Classic red wine vinification follows with temperatures of 23-25°C. The wine is left on the skins for up to 15 days after fermentation is completed, before being run off. The wine is matured in French oak casks (50% new the rest second use) for 18 months and 24 months in bottle before release. Malolactic fermentation in barrel. Can be aged for a further 7 to 9 years in bottle.
Production 2014:	6697 bottles
First produced:	2003 (released 2007)
Alcohol:	14.3% vol.
Density:	0.9920
Acidity:	5.5 g/l. expressed as tartaric acid
pH:	3.48
Residual sugar:	1.9 g/l.
Tasting notes:	Bright, very deep garnet, with brick red notes that show some age and intense viscosity. Focused, ripe black fruit on the nose that illustrate the character of an age-worthy Agiorgitiko. Complex aromas of spices and herbs, coming from the long time spent in the barrel, as well as in the bottle. Dense and round on the palate. Velvety and graceful tannins, rich alcohol together with noted acidity that provides balance. A long aftertaste, full of volume and flavours of chocolate, marmalade, toast and cinnamon.
Serving suggestions:	Serve with rich meat dishes, roast lamb, charcoal grilled and spit roasted meats and hard yellow or creamy cheeses.
Serve at:	15-16 °C.