

SEMÉLI NEMEA RESERVE 2017

Protected Designation of Origin Nemea, Dry Red
Produced and Bottled by Semeli Winery



Oenologist:	Leonidas Nassiakos
Grape Variety:	Agiorgitiko of Nemea (St. George)
Vineyard:	From our low yielding vineyards at Koutsis in Nemea at an altitude of 550m.
Soil:	Sloping, limestone and clay
Yield:	50 hl/ha
Microclimate:	Chilly winters combined with cool summer nights, due to high altitude, provide a perfect maturation. The grapes are vinified to reveal the character of a deep red and well- balanced wine.
Harvest:	15 th - 17 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 at temperature of 23-25°C. The wine is matured in French oak casks for 12 months and 12 months in the bottle, before release. Can be aged for further 5 to 8 years.
Average Production:	65.000 bottles
First produced:	2003 (released 2005)
Alcohol:	14.2% vol.
Density:	0.9910
Acidity:	5.2 g/l. expressed as tartaric acid
pH:	3.48
Residual sugar:	1.8 g/l.
Tasting notes:	Deep red colour with violet hues. Complex aromas of small red fruits with tones of spices (cinnamon, clove) and hints of oak. Rich palate, full body, velvety tannins with lengthy finish.
Serving suggestions:	An ideal companion to charcoal grilled red meat, rich dishes, spicy sauces and matured cheese.
Serve at:	15-16°C