

SEMELI NEMEA RESERVE 2018
Protected Designation of Origin Nemea, Dry Red wine
Produced and Bottled by Semeli Estate



Oenologist:	Kleoniki Kritikou
Grape Variety:	100% Agiorgitiko
Vineyard:	From estate owned low yielding vineyards at Koutsis in Nemea, at an altitude of 550-600m.
Soil:	Limestone and sloping.
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:	September, 12-15th .
Vinification:	Grapes are handpicked and transferred to the winery, where after strict selection, they are first chilled into a cooling chamber and then cold maceration follows for up to five days, at a temperature of 8-10°C before fermentation, in order to maximize flavour and colour extraction. Classic red wine vinification takes place in temperatures of 22-24°C. The wine is matured in French oak casks for 12 months (30% new and the rest of second use) and 12 months in the bottle, before release. Can be aged for further 5 to 8 years.
Average Production	58.000 bottles
First vintage:	2003
Alcohol:	14.0% vol.
Density:	0.9920
Acidity:	5.4 g/l. expressed as tartaric acid
pH:	3.50
Residual sugar:	1.5 g/l.
Tasting notes:	Deep red colour with violet hues. Complex aromas of ripe fruits with to 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