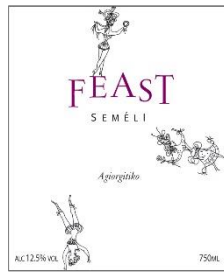


**SEMELI FEAST RED 2022**  
**P.G.I. Peloponnese, Dry Red Wine**  
**Produced and Bottled by Semeli Estate**



<b>Wine maker:</b>	Yiannis Flerianos
<b>Grape Varieties:</b>	Agiorgitiko 90% and Cabernet Sauvignon 10%
<b>Vineyards:</b>	Selected vineyards from the slopes of Nemea and Aigialia region respectively at 400m.
<b>Soil:</b>	Sloping Clay
<b>Yield:</b>	80 hl/ha.
<b>Microclimate:</b>	The altitude with harsh winters and cool summer nights for Agiorgitiko, along with mild winter and cooling summer sea breeze for Cabernet Sauvignon, allow good ripening for both varieties, making well balanced wines.
<b>Harvest:</b>	Agiorgitiko: September 22-27 <sup>th</sup> , CS: September 7 <sup>th</sup> Grapes are handpicked, transported to the winery and then chilled overnight at 7-8°C. Traditional red vinification with pre-fermentation maceration and fermentation and maturation in stainless steel tanks, at controlled temperatures of 22-24°C. Malolactic fermentation. Maturation on the fine lees for four months.
<b>Vinification:</b>	
<b>Harvest 2022:</b>	130.000 bottles
<b>First Vintage:</b>	2010
<b>Alcohol:</b>	13.45% vol.
<b>Density:</b>	0,9910
<b>Acidity:</b>	5.2 g/l. expressed as tartaric acid
<b>PH:</b>	3,58
<b>Residual sugar:</b>	1,6g/l.
<b>Tasting notes:</b>	Deep red color with purple hues. Dense and intense aromas of fresh forest fruits, strawberries and cherries. Silky and harmonious with vibes, and a characteristic and balanced finish.
<b>Serving suggestions:</b>	Ideal combination with barbequed meat, pasta with red sauce, spicy sausages and cheese.
<b>Serve at:</b>	13-14°C