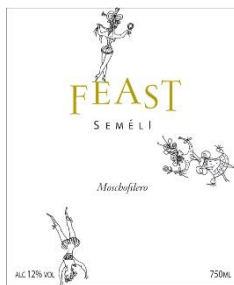


**SEMELI FEAST WHITE 2023**  
**Varietal, Dry White wine**  
**Produced and Bottled by Semeli Estate**



<b>Wine maker:</b>	Yiannis Flerianos
<b>Grape Varieties:</b>	Moschofilero 80% and Roditis 20%
<b>Vineyard:</b>	Moschofilero: high altitude vineyards on the Mantinia plateau at 650m Roditis: high altitude vineyards on the slopes of the Aigialia mountains at 600m
<b>Soil:</b>	Sand and clay
<b>Yield:</b>	90 hl/ha
<b>Microclimate:</b>	Low temperatures during the winter combined with cool summer nights, due to high altitude, provide a slow ripening of the grapes. That results a very good maturation of the grapes with retaining acidity and fully developed flavours and aromas of both varieties
<b>Harvest:</b>	Roditis: 2 <sup>nd</sup> to 6 <sup>th</sup> October Moschofilero: 8 <sup>th</sup> to 14 <sup>th</sup> October
<b>Vinification:</b>	Grapes are handpicked, they are then chilled to 7-8°C in cold storage, followed by pneumatic press and vinified according to classic white wine vinification. Fermentation at controlled temperatures of 16-17°C.
<b>Average Production:</b>	110.000 bottles
<b>First Vintage:</b>	2010
<b>Alcohol:</b>	12.5% vol.
<b>Density:</b>	0.9900
<b>Acidity:</b>	5.0 g/l. expressed as tartaric acid
<b>pH:</b>	3.35
<b>Residual sugar:</b>	2.8 g/l.
<b>Tasting notes:</b>	Translucent, light yellow-white colour, with green hues. Elegant aromas of rose petals, lemon blossom and citrus. Refreshing and fruity driven mouthfeel with a pleasant and subtle aftertaste.
<b>Serving suggestions:</b>	Enjoy with almost any traditional Greek dish, seafood, pasta and vegetable cooked with olive oil, but also as an aperitif accompanied by fruit.
<b>Serve at:</b>	9-10°C