SEMELI MANTINIA 2023
Protected Designation of Origin (Appellation) Mantinia, Dry White
Produced and Bottled by Semeli Estate

Winemaker:	Yiannis Flerianos
Grape Variety:	Moschofilero 100%
Vineyards:	From estate – grown, low yielding vineyards, at an altitude of 650m. on the slopes of Zevgolatio, in the Mantinia appellation.
Soil:	Clay.
Yield:	70 hl/ha.
Microclimate:	Low temperatures and snowfalls during the winter and cool summer nights combined with the high altitude, contribute to the slow ripening of the grapes. These result in an ideal maturation, with crisp acidity, vibrant character and fully developed distinctive flavors for the grapes of this pink - skinned variety.
Harvest:	October 5th to 9th
Vinification:	Grapes are handpicked, chilled overnight to 7-8^{o}C, mild pressed by pneumatic press and vinified according to the classic white wine vinification. Fermentation in stainless steel tanks at controlled temperatures of 13-15^{o}C. Maturation on the fine lees for 4 months. A very crucial factor for Semeli Estate, is the gentle handling of the grapes, which is achieved by using gravity in many stages of the production process.
Production:	100.000 bottles
First produced:	1982
Alcohol:	12.2% vol.
Density:	0.9900
Acidity:	5.7 g/l (tartaric acid)
pH:	3.23
Residual sugar:	2.9 g/l
Tasting notes:	Light yellow colour with grey hues. The wine reveals elegant aromas reminiscent of roses, lemons and white flowers. Medium to full bodied, refreshing taste, balanced palate with crispy and long aftertaste due to its pleasant acidity.
Serving suggestions:	The wine can be enjoyed with seafood, shellfish, salads but also with grilled fish in lemon sauce.
Serve at:	9-10^{o}C