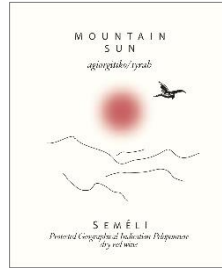


SEMELI MOUNTAIN SUN RED 2022
Protected Geographical Indication of Peloponnese, Dry Red Wine
Produced and Bottled by Semeli Estate



Winemaker:	Yiannis Flerianos
Grape Varieties:	Agiorgitiko 80% and Syrah 20%
Vineyard:	Agiorgitiko: low yielding vineyards on the slopes of Nemea at an altitude of 400-500m. Syrah: low yielding vineyards on the slopes of Aigialia at an altitude of 700-800m.
Soil:	Sloping lime-stone for Agiorgitiko and sloping clay for Syrah
Yield:	60 hl/ha.
Microclimate:	Due to the altitude, low temperatures during the winter and cool summer nights, allow a slow ripening of the grapes for both varieties. That results the production of well-balanced wines.
Harvest:	Agiorgitiko: September 18 – 21 st . Syrah: September 14 – 16 th . Grapes are handpicked and transferred to the winery in small plastic bins. They are first chilled in cooling chamber, then destemmed and directed to the tank by gravity. A pre – fermentation maceration, at a temperature of 8-10°C, for up to five days, maximizes flavour extraction. Classic red wine vinification follows at temperature of 22-24°C with a duration of extraction between 7 – 14 days. Malolactic fermentation in the tank. The wine matures in French oak for 6 months and has an aging potential for 3 to 5 years after bottling.
Vinification:	
Average Production:	90.000 bottles
First produced:	2003
Alcohol:	13.8% vol.
Density:	0,9920
Acidity:	5.4 g/l expressed as tartaric acid
pH:	3.60
Residual sugar:	1.7 g/l
Tasting notes:	Vibrant ruby-violet color. Rich aromatic bouquet combining fresh cherry, plum, lively raspberry and blackberry fruits with a touch of spice on the nose. Balanced palate with round and velvety texture. Noble tannins and long aftertaste.
Serving suggestions:	An ideal companion to pasta cooked with tomato sauce, grilled red meat and varieties of cold cuts and hard cheeses. It can be enjoyed with many Mediterranean dishes.
Serve at:	14-15°C