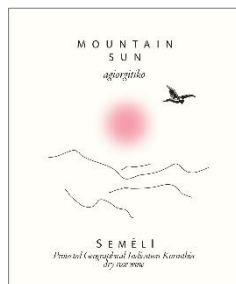


SEMELI MOUNTAIN SUN ROSE 2023
Protected Geographical Indication of Korinthia, Dry rose wine
Produced & Bottled by Semeli Estate



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| Wine maker: | Yiannis Flerianos |
| Grape Variety: | Agiorgitiko 100% |
| Vineyard: | Strictly selected high elevation vineyards in Nemea region, at an altitude of 600-700m. |
| Soil: | Sloping, clay. |
| Yield: | 70 hl/ha |
| Microclimate: | Chilly winters along with the cool summer nights, allow slow ripening of the grapes. That results in a nervy character, freshness, good acidity and an aromatic complexity. |
| Harvest: | September 19 – 22 nd |
| Vinification: | Grapes are handpicked and then chilled at 7-8°C, followed by destemming and gravity filling of the tanks. Classic rose wine vinification with a 6 hours cold maceration at low temperature and fermentation in stainless steel tanks at 14-16°C. Maturation on the fine lees for three months. |
| Harvest 2023: | 70.000 bottles |
| First vintage: | 1988 |
| Alcohol: | 13.4 % vol |
| Density: | 0,9900 |
| Acidity: | 5.7 g/l expressed as tartaric acid |
| pH: | 3.31 |
| Residual sugar: | 2.9 g/l |
| Tasting notes: | Pale pink colour with rose highlights. Complex aromas of fresh red and exotic fruits (cherry, mulberry, passion fruit), herby elegance and hints of sweet spices. Rich, refreshing, and exquisitely balanced with the sweetness of the variety. Pronounced freshness on the palate. |
| Serving suggestions: | Can be enjoyed with Asian and Japanese dishes, oily fish, oven-baked fish, risotto and pasta, beef carpaccio, traditional Greek dishes, mild meats, salads, appetizers. |
| Serve at: | 10-11 °C |