

SEMELI MOUNTAIN SUN WHITE 2023
Protected Geographical Indication of Peloponnese, Dry White Wine
Produced and Bottled by Semeli Estate



Winemaker:	Yiannis Flerianos
Grape Varieties:	Moschofilero 70% and Sauvignon Blanc 30%
Vineyards:	Moschofilero: high altitude vineyards on the Mantinia plateau at 650m Sauvignon Blanc: Grapes from estate owned vineyard, at an altitude of 650m on the slopes of Mantinia and from low yielding vineyards in Koutsis, Nemea, at an altitude of 500-550m.
Soil:	Clay and limestone
Yield:	75 hl/ha.
Microclimate:	Low temperatures and snowfalls during the winter, along with cool nights during the summer, combined with the high altitude, contribute to the slow ripening of the grapes. That results in perfect maturation, crispy acidity and fully developed flavours and aromas of both varieties.
Harvest:	Moschofilero: October 4 – 9 th Sauvignon Blanc: September 20 – 22 th September. The grapes are transported to the winery in small plastic bins. They are chilled at 7-8°C in cold storage, followed by pneumatic press, lees settling and vinified according to a classic white wine vinification, with fermentation at low temperatures (14-16°C). Crucial factor, is the gentle handling of the grapes, achieved by the use of gravity in different stages of the production process.
Vinification:	
Average Production:	250.000 bottles
First produced:	2003
Alcohol:	12.2 % vol
Density:	0.9900
Acidity:	5.4 g/l expressed as tartaric acid
pH:	3.27
Residual sugar:	2.8 g/l
Tasting notes:	Vibrant green – yellow color with grey hues. Rich aromatic character. Typical aromas from both grape varieties, rose and citrus blossom from Moschofilero as well as intense tropical fruits in the foreground from Sauvignon Blanc. Fresh and round palate, medium body with crisp acidity and a light mineral aftertaste.
Serving suggestions:	Ideal companion to seafood, fish, meat in white sauce and pasta.
Serve at:	9-10°C