

**SEMÉLI NEMEA GRANDE RESERVE 2019**  
**Protected Designation of Origin Nemea, Dry Red wine**  
**Produced & Bottled by Semeli Estate**



<b>Winemaker:</b>	Kleoniki Kritikou
<b>Grape Variety:</b>	100% Agiorgitiko
<b>Vineyard:</b>	From the estate's low yielding vineyards which surround our winery at Koutsis, in the Nemea Appellation.
<b>Soil:</b>	Limestone and sloping.
<b>Yield:</b>	35-40 hl/ha.
<b>Microclimate:</b>	Our vineyards at Koutsis in Nemea, are situated at an altitude of 600m. Heavy winters and cool summer nights with the influence from the Korinthian Gulf, result in grapes with good concentration and ripeness.
<b>Harvest:</b>	September 9 <sup>th</sup> Grapes are handpicked and transferred to the winery, where they are first chilled into a cooling chamber. Strict sorting – selection, destemming and cold maceration for five days, at a temperature of 8-10°C before fermentation, in order to maximize flavour and colour extraction. Traditional red vinification follows with temperatures of 22-24°C. The wine remains on the skins for 15 days after fermentation is completed, before being run off. Malolactic fermentation. Maturation in new 225L French oak barrels for 18 months. Unfiltered bottling followed by a minimum of 30 months ageing in the bottle.
<b>Vinification:</b>	
<b>Harvest 2019:</b>	4016 bottles
<b>First Vintage:</b>	2003
<b>Alcohol:</b>	14.2% vol.
<b>Density:</b>	0.9920
<b>Acidity:</b>	5.4 g/l. expressed as tartaric acid
<b>pH:</b>	3.55
<b>Residual sugar:</b>	1.6 g/l.
<b>Tasting notes:</b>	Dark ruby red, with violet hints. Captivating aromas of raspberry, black cherry, cassis and vanilla accompanied by scents of spices, laurel and violet. Velvety and noble palate in harmony with a silky aftertaste. Wonderful oak-ageing bouquet with aromas of liquorice, nutmeg and chocolate.
<b>Serving suggestions:</b>	Serve with red meat dishes, braised meat in tomato sauce, pork shank, Perking duck, sweet sauce dishes, aged cheeses and spicy cold cuts.
<b>Serve at:</b>	15-16 °C