SEMÉLI THEÁ 2022
Mantinia Fine Lees Contact
Protected Designation of Origin (Appellation) Mantinia, Dry White wine
Produced and Bottled by Semeli Estate

Winemaker:	Yiannis Flerianos
Grape Variety:	Moschofilero 100%
Vineyard:	Grapes from estate – owned, old, low yielding vineyard, at an altitude of 650m. on the slopes of Mantinia appellation.
Soil:	Clay and slightly limestone.
Yield:	50 hl/ha.
Microclimate:	Harsh winters and cool summer nights prevail in the region, due to high altitude, allowing grapes to ripen slowly reaching perfect maturation, retaining acidity, and fully developing the distinctive flavors and aromas of this pink – skinned grape variety.
Harvest:	October 10th.
Vinification:	Classic white vinification. Grapes are handpicked, chilled at 7-8°C in cold storage, and after a cold soak, they are mildly pressed by pneumatic presses. Fermentation at low temperatures at 14-16°C. After fermentation, the wine remains on its fine lees ("sur lees") for 6 months, 30% in acacia barrels – 70% in stainless steel tank, with occasional "batonnage" is then applied. We use the gravity in many stages of the production process, in order to "treat" the grapes and the wine in the gentlest way possible.
Production 2022:	9.491 bottles
First produced:	2015 (released 2016)
Alcohol:	12.5% vol
Density:	0.9900
Acidity:	5.6 g/l expressed as tartaric acid
pH:	3.24
Residual sugar:	2.9 g/l
Tasting notes:	Bright straw yellow colour with grey highlights. Intense on the nose with aromas of herbs, ripe dried fruit such as papaya, mango, yuzu and hints of green fruit. Balanced on the palate with crispy acidity, rich structure, aromas of bergamot and citrus. Long and subtle aftertaste.
Serving suggestions:	Theá Mantinia is a white wine ideal with food. It can be enjoyed with fish and meat. Savoured with veal, pork tenderloin, poultry, risotto with vegetables or saffron, pasta with rich sauce and cheese, kid (little goat) with lemon sauce or fricassee.
Serve at:	9-10°C