

## SEMÉLI NEMEA RESERVE 2022



Dry Red wine | Protected Designation of Origin Nemea

<b>Oenologist:</b>	Yiannis Flerianos
<b>Grape Variety:</b>	100% Agiorgitiko
<b>Vineyard:</b>	From estate owned low yielding vineyards at Koutsis in Nemea, at an altitude of 550-600m.
<b>Soil:</b>	Limestone and sloping.
<b>Yield:</b>	50 hl/ha.
<b>Microclimate:</b>	Chilly winters combined with cool summer nights, due to high altitude, provide perfect maturation. The grapes are vinified to reveal the character of a deep red and well- balanced wine.
<b>Harvest:</b>	September 15-17th.
<b>Vinification:</b>	<p>Grapes are handpicked and transferred to the winery, where after strict selection, they are first chilled into a cooling chamber and then cold maceration follows for up to five days, at a temperature of 8-10°C before fermentation, in order to maximize flavour and colour extraction. Classic red wine vinification takes place in temperatures of 22-24°C. The wine is matured in French oak casks for 12 months (30% new and the rest of second use) and 12 months in the bottle, before release. Can be aged for further 5 to 8 years.</p>
<b>Production 2022:</b>	60.000 bottles
<b>First vintage:</b>	2003
<b>Alcohol:</b>	13.9% vol.
<b>Density:</b>	0.9920
<b>Acidity:</b>	5.5 g/l. expressed as tartaric acid
<b>pH:</b>	3.53
<b>Residual sugar:</b>	1.6 g/l.
<b>Tasting notes:</b>	Deep red colour with violet hues. Complex aromas of ripe fruits with tones of spices (cinnamon, clove) and hints of oak. Rich palate, full body, velvety tannins with lengthy finish.
<b>Serving suggestions:</b>	Ideal with grilled meats, red meat dishes with sauces, and a selection of aged cheeses and fine charcuterie.
<b>Serve at:</b>	15-16°C