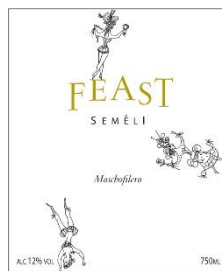


**SEMELI FEAST WHITE 2022**  
**P.G.I. Peloponnese, Dry White Wine**  
**Produced and Bottled by Semeli Estate**



<b>Wine maker:</b>	Yiannis Flerianos
<b>Grape Varieties:</b>	Moschofilero 90% and Roditis 10%
<b>Vineyard:</b>	Moschofilero: high altitude vineyards on the Mantinia plateau at 650m Roditis: high altitude vineyards on the slopes of the Aigialia mountains at 600m
<b>Soil:</b>	Sand and clay
<b>Yield:</b>	90 hl/ha
<b>Microclimate:</b>	Low temperatures during the winter combined with cool summer nights, due to high altitude, provide a slow ripening of the grapes. That results a very good maturation of the grapes with retaining acidity and fully developed flavours and aromas of both varieties
<b>Harvest:</b>	Roditis: 15 <sup>th</sup> to 20 <sup>th</sup> September Moschofilero: 5 <sup>th</sup> to 11 <sup>th</sup> October
<b>Vinification:</b>	Grapes are handpicked, they are then chilled to 7-8°C in cold storage, followed by pneumatic press and vinified according to classic white wine vinification. Fermentation at controlled temperature of 16-17°C.
<b>Average Production:</b>	110.000 bottles
<b>First produced:</b>	2010
<b>Alcohol:</b>	12.5% vol.
<b>Density:</b>	0.9905
<b>Acidity:</b>	5.25 g/l. expressed as tartaric acid
<b>pH:</b>	3.26
<b>Residual sugar:</b>	2.8 g/l.
<b>Tasting notes:</b>	Transparent light yellow colour with golden hues. Intense on the nose, with typical aromas of citrus fruits and roses. Well balanced palate, with mild acidity and smooth finish.
<b>Serving suggestions:</b>	Savoured with Greek traditional dishes, seafood, pasta and vegetable cooked with olive oil.
<b>Serve at:</b>	9-10°C