

C H A T E A U S E M É L I
Dry Red Varietal Wine



Varietal: Cabernet Sauvignon (90%), Merlot (10%)

Protected Geographical Indication: Attica

Alcohol: 13%

Appellation: Hillsides of Mt Penteli, Attica

Altitude: 450m



Tasting notes:

Appearancee

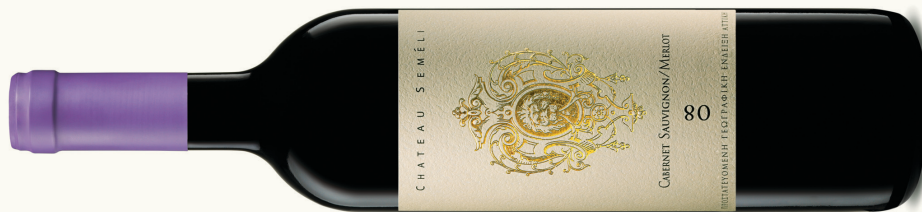
Deep ruby red, with purple highlights.

Nose

Generous nose, expressed through concentrated aromas of ripe red forest fruit, chocolate-dipped prunes, vanilla, cedar, ink, tobacco and leather.

Palate

Dense and generous mouthfeel, with robust tannins, perfectly structured, with rich and fragrant bouquet and persistent aftertaste.



Production process: Traditional red vinification, 20-month maturation in new French oak barrels followed by 18 months of ageing in the bottle.

Serving Temperature: 15-16°C in a Bordeaux wine glass.

Cellar Ageing: 10 years max.

Food pairing: Juicy red meat dishes, furred and feathered game, pork with plums, mature ham and smoked cheeses.