SEMELI NEMEA RESERVE Dry Red Wine



Varietal: Agiorgitiko (100%)
Protected Designation of Origin: Nemea
Alcohol: 14%
Appellation: Koutsi, Nemea Region
Altitude: 550-600m





Tasting notes:

Appearance

Deep ruby red color.

Nose

Complex bouquet of aromas with hints of cherry, raspberry, dried fruit, vanilla and spices.

Palate

Structured mouthfeel, soft tannins, present acidity and aftertaste with aromas of prune, tobacco and vanilla.



Production process: Traditional red vinification, 12-month maturation in 50% new 225L French oak barrels, followed by 12 months of ageing in the bottle.

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

Cellar Ageing: 6 years max.

Food pairing: Accompanies a wide variety of dishes, including meat, BBQ grills, braised meat in tomato sauce, pasta with red sauce, roast veal stew, aged cold cuts and mature yellow cheeses.