

S E M É L I

S E M E L I O R E I N O S H E L I O S R O S É  
*Mountain Sun Rosé*



Varietal: Agiorgitiko (100%)  
Protected Geographical Indication: Korinthia  
Alcohol: 13%  
Appellation: Nemea  
Altitude: 500-600m

Tasting notes:

*Appearance*

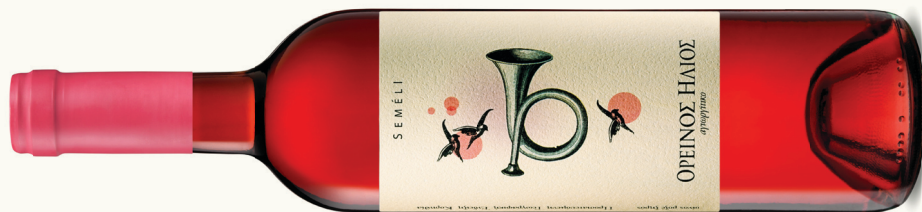
Intensely bright rose color

*Nose*

Complex aromas of fresh red and exotic fruit (cherry, mulberry, passion fruit), herby elegance and hints of sweet spices.

*Palate*

Rich mouth, with pronounced acidity finely coupled with the roundness of alcohol.  
Impressive freshness on the palate.



*Production process:* 24-hour pre-fermentation cold maceration, followed by traditional rose vinification.

*Serving Temperature:* 8-12°C in a medium size wine glass.

*Cellar Ageing:* 3 years max.

*Food pairing:* Asian and Japanese dishes, oily fish, fried seafood, grilled fatty fish, oven-baked fish, risotto and pasta, beef carpaccio, traditional Greek dishes, mild meats, salads, appetizers.