

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 W H I T E  
*Mountain Sun White*

Varietals: Moschofilero (80%), Sauvignon Blanc (20%)

Protected Geographical Indication: Peloponnese

Alcohol: 12%

Appellation: Upland Mantinia and upland Aegialia

Altitude: 650m and 850m respectively

Tasting notes:

*Appearance*

Translucent pale yellow

*Nose*

Striking and persistent aromas of rose and  
lemon blossom, tangy citrus and exotic fruit.

*Palate*

Intensely fruity with refreshing acidity and exotic aromas on the palate and finish.



*Production process:* Pre-fermentation cold maceration followed by traditional white vinification at low temperatures.

*Serving Temperature:* 8-10°C in a medium size wine glass.

*Cellar Ageing:* Best enjoyed fresh.

*Food pairing:* Accompanies a great variety of dishes, mainly appetizers,  
lean grilled, fried or marinated fish, shellfish, pasta with seafood  
or garden greens, grilled chicken, green salads, fresh soft cheeses.

