

S E M E L I A E T H E R I A R E D
Dry Red Varietal Wine

Varietals: Syrah (40%), Merlot (40%), Cabernet Sauvignon (20%)

Alcohol: 14% by volume

Appellation: Select vineyards in the regions of Atalanti and Domokos, Phthiotis prefecture

Terrain: Clay hillside (400-450m)



Tasting notes:

Appearance

Bright ruby red color with purple highlights.

Nose

Elegant and complex aromas of ripe and juicy succulent red fruit, blueberry and blackcurrant jam, oriental spices reminiscent of licorice and cardamom, pleasant herbal notes, cedar, ink and cocoa.

Palate

Generous and spicy, with round, quite soft tannins, well balanced by alcohol, this wine brings a full mouthfeel to the palate. Aromas of red fruit jam, as well as dried dark fruit, sweet spices and herbs blend harmoniously with those in the nose. Barrel aging is also evident, with characters of chocolate and vanilla, while the finish is pleasant and fresh.



Production process: Pre-fermentation cold maceration in a stainless steel tank for four days at 8-10°C followed by traditional red vinification and fermentation at a controlled temperature of 22°C to 24°C. Twelve-month ageing in French oak barrels.

Can be aged for another 8 to 10 years after bottling.

Serving Temperature: 16°C in a large wine glass. Decanting is a must to get the most out of the wine's bouquet.

Cellar Ageing: 12 months followed by 3 years of ageing in the bottle.

Food pairing: Matches superbly with classic or traditional Greek dishes, including braised meat in fresh tomato sauce, moussaka and pastitsio. Also pairs well with creative Greek and Italian cuisine.