

S E M E L I A E T H E R I A R O S É  
*Dry Varietal Rosé Wine*

Varietals: Syrah (60%) & Grenache Rouge (40%)

Produced and Bottled by Semeli

Alcohol: 12.5% by volume

Appellation: Upland Corinthia, Nemea (altitude: 800m),  
 Cithaeron Mountain slopes (altitude: 450m)



Tasting notes:

*Appearance*

Intense salmon color with wonderful garnet highlights, translucent and bright.

*Nose*

Clear and straightforward with hints of fruits of spring and summer, including pomegranate, cherry, watermelon and passion fruit.

*Palate*

Pleasant and charming, soft on the palate, right at the mid-point between white and red, just as a rose wine should be! A combined delight conveying the crispness of a white and the full mouthfeel of a red, without missing any of the vibrant flavors typical of a great rose.



*Production Process:* Grapes initially stored in a cooling chamber, followed by pre-fermentation cold maceration for 6-8 hours in stainless steel tanks and traditional rose vinification at a controlled temperature.

*Cellar Ageing:* Best enjoyed fresh.

*Bottles Produced:* 10.400

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

*Food Pairing:* Accompanies all summer fare, from large fish and octopus braised in wine to vegetable risotto, shrimp or lobster spaghetti, braised rabbit, poultry, beef or lamb casserole, stuffed vegetables and moussaka. Also ideal as an aperitif.