

S E M É L I G E W Ü R Z T R A M I N E R
Dry White Wine

Varietals: Gewürztraminer (100%)

Protected Geographical Indication: Arcadia

Produced and bottled by Semeli

Alcohol: 12.6% by volume

Appellation: Mantinia region (single vineyard at an altitude of 650m)

Tasting Notes:

Appearance

Translucent golden-yellow color with green highlights.

Nose

Attractive and seductive with ripe white-fleshed fruit, such as Comice pears and exotic fruit on a floral backdrop, with violet and jasmine making a bold statement.

Palate

Robust and well-structured with pleasant acidity balanced by citrus aromas, leading the palate to a pleasing oily feel completed by a lingering, fragrant aftertaste that leaves you with no choice but to refill your glass!



Production process: Harvesting and storing of grapes in a cooling chamber, followed by cold maceration and fermentation in a stainless steel tank at a controlled temperature.

Cellar Ageing: Best enjoyed fresh.

Bottles Produced: 3.886

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

Food Paring: Works perfectly with aromatic and acidic dishes. Best enjoyed with seafood, grilled or marinated fish, seafood risotto or pasta, enriched green salads, tempura and white meat dishes, as well as with particularly acidic Japanese, Peruvian and nouvelle Greek cuisine recipes.