Semeli Moschofilero, PDO Mantinia 2023

GBOU001

— Greece

Classic expression of the indigenous Savatiano grape from vineyards just outside Athens.

Production

The Savatiano grape is well-adapted to the Attican climate, and is widely cultivated here. The grapes for this wine are sourced from 7 blocks of 50 year old, low-yielding, unirrigated Savatiano vines in Markopoulo. They grow in limestone soil, on gentle north-facing slopes, at just 100m altitude. The grapes are hand-harvested in mid-September, then undergo fermentation in temperature-controlled stainless steel tanks at 17˚C for around 20 days.

Tasting note

Rich and peachy on the nose with floral aromas, leading onto a broad peachy palate with lemon and herbal characters. The wine is textural with a crisp, citrus-tinged, and lightly saline finish. This is much more than a simple refreshing white wine, it is refreshing but it also has wonderful texture, complexity and good length. With its rich peachy floral character, the nose is reminiscent of a good Viognier whilst the texture and depth on the palate are similar to an old vine Semillon.

Food Match

Drink with pork chops and lemony potatoes.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Screwcap

Winemaker:
Vassilis Papagiannakos

Grape Varieties:
Shiraz 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens