Semeli Thea Single Vineyard, PDO Mantinia 2023

GBO0032023

Boutari Wines

— Peloponnese, Greece

Beautifully expressive, lees aged Moschofilero from a single plot.

Production

Sourced from estate-owned, old vines located at 650m altitude. After harvest and cold maceration, the grapes are gently pressed using pneumatic presses. Fermentation takes place at low temperatures (14–16°C) to preserve aromatic freshness. After fermentation, the wine matures on its fine lees for 6 months — 30% in acacia barrels and 70% in stainless steel tanks — with occasional bàçtonnage. Gravity is employed throughout several stages of the process to handle both grapes and wine as gently as possible.

Tasting note

Pronounced but pretty on the nose with apricot, tropical citrus fruit and blood orange marmalade. The palate has good body, a slightly pithy element and more tropical citrus flavour with some subtle yeasty notes.

Food Match

It can be enjoyed with pork tenderloin, poultry, risotto with vegetables or saffron.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Winemaker:
Vassilis Papagiannakos

Grape Varieties:
Shiraz 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens