Semeli Moschofilero, PDO Mantinia 2024

GBO0012024

Boutari Wines

— Peloponnese, Greece

An excellent example of the indigenous grape variety Moschofilero.

Production

Sourced from low yielding vineyards on the slopes of Zevgolatio within the Mantinia apellation. Grapes are handpicked, chilled overnight to 7-8 degrees celsius and gently pressed by pneumatic press. Fermentation takes place in stainless steel tanks at controlled temperatures followed by maturation on the fine lees for 4 months. A important factor for Seméli Estate, is the gentle handling of the grapes, which is achieved by using gravity in many stages of the production process.

Tasting note

Sweetly peach perfumed and floral on the nose, this wine shows real interest on the palate with some lovely, skin texture to complement the ripe peach flavours. Beautifully dry, rounded and balanced.

Food Match

The wine can be enjoyed with seafood, shellfish, salads and also with grilled fish in lemon sauce.

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