

SKOURAS

Megas Oenos



HISTORY -

George Skouras was born in Argos, one of the most ancient towns in Europe with more than 3,000 years of wine making culture and tradition. In 1980, George studied Agriculture at the University of Dijon, in Burgundy, France. Upon graduating from Dijon with a degree in oenology, George started gathering experience in many classic wine-producing regions of France and Greece. A long-held vision, the creation of Domaine Skouras was materialized in 1986. Initially, the small wine-making facility was in Pyrgela, a small village on the outskirts of Argos. The next logical step was the creation of a boutique winery in Nemea PDO, at the village of Gimno.

ECOSYSTEM -

The vineyards are located in the Nemea region of Peloponnese. Vines are planted at high elevation on rocky soils for both Agiorghitiko and Cabernet Sauvignon. Vines are stressed and dry farmed so the root systems reach deep into the soils to find nutrients.

VINIFICATION -

Alcoholic fermentation and extraction in stainless steel vats at 23°C. Post fermentation extraction at 20°C. Total extraction time: Agiorghitiko: 17 days. Cabernet Sauvignon: 15 days. Full malolactic fermentation in barriques.

AGEING -

Maturation in new French barriques for 18 months, 4 of which in the presence of light lees. The wine is matured in bottle for a further 6 months in the cellar.

TASTING NOTES -

Intense deep garnet color with violet highlights. The nose has depth, concentration, complexity, but also finesse. Aromas of red and black fruits. Such as raspberry and cherry, blueberry, and blackberry along with spices, tobacco, and leather notes. On the palate it is silky but robust with gentle tannins and balanced acidity, the aromas of red and black fruits, cloves, black pepper, and a touch of herbs stand out. Long aftertaste with great complexity.

COMPOSITION - 80% Agiorghitiko + 20% Cabernet Sauvignon

ALTITUDE - 2,132 ft

REGION - Peloponnese - Nemea

IRRIGATION - Dry Farmed

CLASSIFICATION - PDO Nemea

ALCOHOL % - 14.5%

AGE OF VINES - Agiorghitiko: 50 yrs +/-, Cabernet Sauvignon: 39yrs

PH - 3.45

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 6 grams/liter

SOIL PROFILE - Rocky Soils