

# Domaine Skouras Syrah



Domaine Skouras was established in 1986 by Dijon-trained winemaker George Skouras in Pyrgela, Argos, a quaint village nestled in the Nemea region of the Peloponnese. Skouras began working with both indigenous and international wine varieties and started producing very high-quality Greek wines in the late 1980s. The first bottling of his flagship wine, Megas Oenos, launched in 1988 and was the first wine in Greece to blend Aghiroghitiko with Cabernet Sauvignon. At over 3,400 feet, Skouras also boasts one of the highest red wine vineyards in Europe.

Domaine Skouras currently sources grapes from

its own vineyards along with dedicated grape growers in the region and is at the forefront of Greek estates. Demand for these terroir-driven and

estate-bottled wines is strong in both Greece and around the world.

Varietal Composition:	100% Syrah
Classification:	PGI Peloponnese
Vineyard Location:	Achaia, 2,132 feet elevation
Vinification:	Alcoholic fermentation and extraction in stainless steel vats at 23C. Post fermentation extraction at 20C. Total extraction time 15 days. Full malolactic fermentation in barriques. Maturation in new oak barriques for 12 months.
Alcohol:	14.5%
Total Acidity:	5.4gr/l
pH:	3.55
Winemaker Notes:	Deep red, almost impenetrable. A nose rich in aromas and focused on dark fruits, such as blackberries, black cherries and plums, followed by multiple layers of black pepper, licorice, cloves, thyme, laurel leaves, hints of truffle, chocolate and tobacco. Palate displays aromatic width, nerve and acidity. Ripe tannins come with volume and complexity.