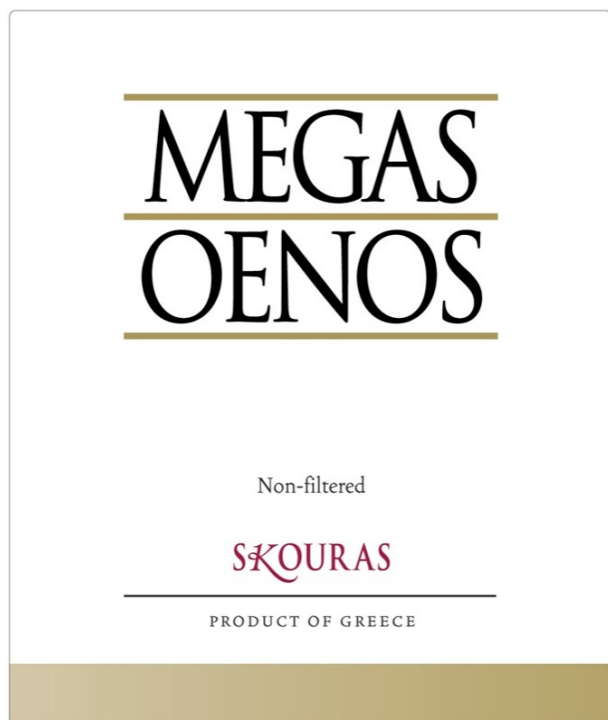
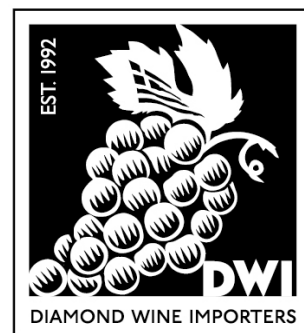


# Domaine Skouras

## Megas Oenos



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 Agiorgitiko 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:	Agiorgitiko 80%, Cabernet Sauvignon 20%
Classification:	PGI Peloponnese
Vineyard Location:	Agiorgitiko: Gymno-Nemea (2,100 ft altitude) Cabernet Sauvignon: Mountainous Korinthia (2,100 ft altitude)
Age of Vines:	Over 25 years
Vinification:	Fermentation and extraction in stainless steel vats at 23°C, total extraction time: Agiorgitiko: 17 days, Cabernet Sauvignon: 15 days Full malolactic fermentation in barriques, maturation in 100% new French barriques for 18 months, maturation in bottles for 6 months.
Alcohol:	13.6%
Total Acidity:	6.0 gr/l.
pH:	3.6
Winemaker Notes:	Very deep and intense purple. On the nose it is dense, concentrated and complicated but elegant. Aromas of ripe fruit such as blackberries and black raspberries coupled with spicy characteristics, smoke and a touch of leather fill the nose. On the mouth, it is silky but powerful framed by delicate tannins and gentle acidity offering flavors of ripe fruits, cloves, black pepper and just a touch of herbs.