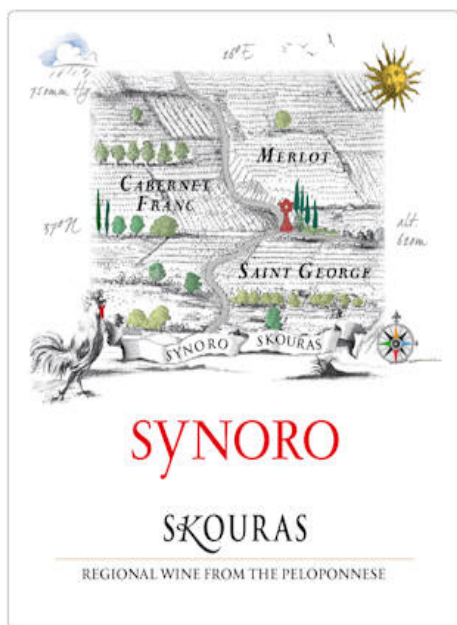
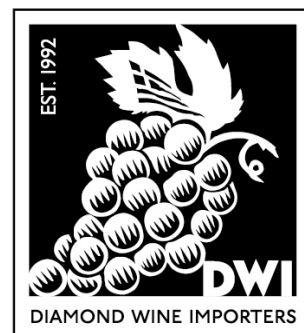


# Domaine Skouras

## Synoro



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 varietals 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:

Cabernet Franc 40%, Merlot 40%, Agiorgitiko 20%

Classification:

PGI Peloponnese

Vineyard Location:

Mountainous Argolida (1,900 ft altitude)

Age of Vines:

Avg 18 years

Vinification:

Fermentation and extraction in stainless steel vats at 23°C, average extraction time 15 days. Full malolactic fermentation in barriques, maturation in 30% new and 70% second use French barriques for 13 months, 12 months bottle maturation.

Alcohol:

14.2%

pH:

3.55

Total Acidity:

5.8 gr/l.

Winemaker Notes:

The color is very deep, clear purple with ruby hues. On the nose, it is intense, dense and fresh due to the Cabernet Franc. Aromas are focused on the ripe fruit (red mulberry – red cherries and ripe strawberry) coupled with sweet aromas as chocolate, cinnamon, cedar and delicate barrique. Flavors are consistent with aromas with the fruit being more powerful. The finish has duration, volume and complexity.