



SKOURAS

Almyra Chardonnay

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 -

Almyra means "Salty". These vineyards are located in Corinth, Peloponnese. The vines are very close to the sea planted on clay soils. The sea breezes here help the vines cool down during the hot summer days.

VINIFICATION -

Skin contact for 6 hours. Fermentation at controlled temperatures, 70% of the must fermented in stainless steel, 30% in new 225L French oak barriques where malolactic fermentation is carried out.

AGEING -

30 % of the wine is aged in new oak barriques for 6 months, 70 % in stainless steel tank. Further aged another 3 months in bottle.

TASTING NOTES -

The color is green yellow with a few greenish hues. The nose is expressive with aromas of ripe peach, tropical fruit such as pineapple and hints of lemon. Aromas of butter, bread, and caramel follow. The mouth is rich, round, refreshing and balanced. The finish is long, complex, and with constant evolution.

COMPOSITION - 100% Chardonnay

ALTITUDE - 200 ft

REGION - Peloponnese

IRRIGATION - Dry Farmed

CLASSIFICATION - PGI Peloponnese

ALCOHOL % - 13.5%

AGE OF VINES - 25 years +/-

PH - 3.30

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 6.10 grams/liter

SOIL PROFILE - Clay Soils