

# SKOURAS

## Assyrtiko



### 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 -

Located in the village of Gimno within the Nemea region of Peloponnese. These vines are planted at high elevation on Dark Clay soils that help to create an expressive assyrtiko with.

### VINIFICATION -

Whole cluster pressing. Fermentation is done in stainless steel tanks at 15°C. Sur lie for 4 months in tank. Malolactic fermentation is restricted.

### AGEING -

Short Ageing over the fine lees for 4 months in stainless steel tanks.

### TASTING NOTES -

Crystal clear color with green highlights. The nose is generous with aromas of citrus, apples, mineral and saline notes. Excellent structure, crisp acidity, salinity and minerality. Long and complex finish.

**COMPOSITION -** 100% Assyrtiko

**ALTITUDE -** 1,968 ft

**REGION -** Peloponnese

**IRRIGATION -** Dry Farmed

**CLASSIFICATION -** PGI Peloponnese

**ALCOHOL % -** 13.5%

**AGE OF VINES -** 8-10 years

**PH -** 3.12

**VINE TRAINING -** Double Cordon Royat

**TOTAL ACIDITY -** 6.50 grams/liter

**SOIL PROFILE -** Dark Clay Soils