



SKOURAS

Nemea St. George

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 -

St. George comes from the Nemea region in Peloponnese. This is a blend of several different parcels planted at high elevation 2,000ft above sea level on clay soils. Elevation allows for the grapes to mature slowly, developing complex flavor and natural high acidity. Harvest is done in the middle of September.

VINIFICATION -

The grapes are crushed then fermented and extraction is done in stainless steel tanks at controlled temperatures. Maceration lasts around 12 days. Full malolactic fermentation in French barriques.

AGEING -

Second use French Oak 225lt barriques for 12 months and 2 months in bottle.

TASTING NOTES -

The color is bright, deep morello cherry-red. The nose reveals aromas of blackberries, raspberries, and ripe strawberries with just a touch of tobacco and spices such as clove and cinnamon. It is a medium-bodied wine with elegant structure, balanced acidity, and very ripe, elegant tannins. The finish is moderately-long, dominated by red fruits and followed by sweet vanilla and black pepper.

COMPOSITION - 100% Agiorghitiko

ALTITUDE - 2,132 ft

REGION - Peloponnese - Nemea

IRRIGATION - Dry Farmed

CLASSIFICATION - PGI Nemea

ALCOHOL % - 13.5%

AGE OF VINES - 29 years +/-

PH - 3.45

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 5.80 grams/liter

SOIL PROFILE - Clay Soils