



SKOURAS

Portes Merlot

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 -

The vineyards are located in the Corinth district of Peloponnese. Here the vines are planted on sandy soils to give excellent drainage for the Merlot varietal. Vines are planted at high elevation.

VINIFICATION -

Fermentation and extraction in stainless steel vats at controlled temperatures. Full malolactic fermentation is done in barriques.

AGEING -

70 % stainless steel, 30 % second hand oak for 8 months. Plus 6 months in the bottle.

TASTING NOTES -

The color is deep ruby with ruby highlights. The nose is concentrated, complex and multidimensional. Aromas of red cherry, ripe plum, sweet vanilla, with hints of violet and tobacco unfold. On the palate it is round, velvety, and full of very ripe soft tannins. The deep black and red fruit dominates, followed by aromas of spices and tobacco. The aftertaste is rich, long, and complex.

COMPOSITION - 100% Merlot

ALTITUDE - 1,148 ft

REGION - Peloponnese

IRRIGATION - Dry Farmed

CLASSIFICATION - PGI Peloponnese

ALCOHOL % - 14.5%

AGE OF VINES - 29 years

PH - 3.50

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 5.6 grams/liter

SOIL PROFILE - Sandy Soils