

SKOURAS

Fleva Syrah



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 Achaia. The vines are grown on sandy, clay loam soils that give Syrah a great expression from this region. Harvest takes place around the beginning of September.

VINIFICATION -

Fermentation and extraction in stainless steel vats at 23°C. Post-fermentation extraction at 20°C. Total extraction time: 15 days. Full malolactic fermentation in barriques.

AGEING -

Maturation in new French Oak 225L barriques for 12 months. The wine matures in bottle for a further 3 months in our cellar.

TASTING NOTES -

Deep red, almost impenetrable, a prelude to its density. A nose rich in aromas and focused on dark fruits, such as blackberries, black cherries, and plums, followed by multiple layers of black pepper, liquorish, cloves, thyme, laurel leaves, hints of truffle, black chocolate, and tobacco. The palate displays aromatic width, nerve, and acidity. Ripe tannins come with volume and complexity. Ready to be matched with well-hung game and rich red-meat dishes.

COMPOSITION - 100% Syrah

ALTITUDE - 2,132 ft

REGION - Peloponnese

IRRIGATION - Dry Farmed

CLASSIFICATION - PGI Peloponnese

ALCOHOL % - 14.5%

AGE OF VINES - 18 years +/-

PH - 3.50

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 5.60 grams/liter

SOIL PROFILE - Sandy Clay Loam