

SKOURAS

Labyrinth



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 Nemea region of Peloponnese. Vines are planted at high elevation on rocky soils for both Agiorghitiko and Cabernet Sauvignon. Vines are stressed and dry farmed so the root systems reach deep into the soils to find nutrients.

VINIFICATION -

Fermentation and extraction in stainless steel vats. Post fermentation extraction at 20°C. Total extraction time 17 days. Full malolactic fermentation in barriques.

AGEING -

A one-of-a-kind wine that is made from sequent vintages of the Megas Oenos label that mature together in a special foudre (barrique). This is a type of Solera where we take out 400 lt of wine each year, which is bottled as Labyrinth and we top up the foudre with the Megas Oenos of the current vintage.

TASTING NOTES -

The color is deep purple with some terracotta hues. On the nose it is mature, concentrated, dense, and with immense complexity. Aromas are focused on ripe red fruits (morello cherries, blackberries, and cherries) along with spicy characteristics such as clove, cinnamon, and black pepper. Hints of herbal aromas and cedar are revealed. On the mouth it is full-bodied, smooth, and silky, with well-structured tannins and vivid acidity; so mature and yet so young. Flavors are consistent with the aromas and become even more dominant. The aftertaste is elegant, powerful, exquisitely complex, and seems to go on forever.

COMPOSITION - 80% Agiorghitiko + 20% Cabernet Sauvignon

ALTITUDE - 2,132 ft

REGION - Peloponnese - Nemea

IRRIGATION - Dry Farmed

CLASSIFICATION - PDO Nemea

ALCOHOL % - 13.5%

AGE OF VINES - Agiorghitiko: 50 yrs +/-, Cabernet Sauvignon: 39yrs

PH - 3.36

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 6.81 grams/liter

SOIL PROFILE - Rocky Soils