



SKOURAS

Peplo Rose

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 -

Peplo means "Vail". Consists of three varieties, all coming from high altitude vineyards around 2,000 ft and higher. They play an equal role to the blend. Agiorghitiko comes from the Nemea Region, Syrah from Argolida and Mavrofilero from Mantinia.

VINIFICATION -

After pressing, Syrah and Agiorghitiko spend a few hours on the skins for a pale rose color. Mavrofilero has prolonged contact with its skins. After pressing the wine remains on the skins in a vail (or cloth) inside an Amphora where fermentation and color extraction is carried out over the next 4 months. Syrah is fermented in stainless steel tanks, Agiorghitiko is fermented in Acacia barrels.

AGEING -

Each grape spends 4 months on fine lees, Syrah is in stainless steel tanks, Agiorghitiko in Acacia Barrels and Mavrofilero in Amphorae.

TASTING NOTES -

Pale, brilliant color, the soft coral with red gold hues. Intense and fresh on the nose with aromas of watermelon, strawberry, white flowers, such as violet and rose petals, coupled with lemon citrus, grapefruit, and a hint of minerality. On the palate, it has a medium body, nerve and acidity, structure, and complexity, coming from acacia and clay. Flavors are consistent with aromas while the finish is long with developing flavors.

COMPOSITION - 1/3 Agiorghitiko, 1/3 Syrah, 1/3 Mavrofilero

ALTITUDE - Agiorghitiko - 2,788 ft
Syrah - 1,968 ft
Mavrofilero - 2,132 ft

REGION - Peloponnese

CLASSIFICATION - PGI Peloponnese

IRRIGATION - Dry Farmed

AGE OF VINES - 22yrs Agiorghitiko, 17yrs Syrah, 24yrs Mavrofilero

ALCOHOL % - 13%

VINE TRAINING - Double Cordon Royat

PH - 3.25

SOIL PROFILE - Rocky & Sandy Soils

TOTAL ACIDITY - 6.3 grams/liter