



SKOURAS

Synoro

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 -

Synoro is the result of three neighboring single vineyards in Argolida, Peloponnese. Cabernet Franc, Merlot and Agiorghitiko, all based on rocky soil grown at high elevation. Elevation allows for the grapes to mature slowly, developing complex flavor and natural high acidity.

VINIFICATION -

Grapes are harvested then vinified separately in stainless steel tanks at controlled temperatures. Total extraction time between 14-17 days depending on variety. Full malolactic fermentation in barriques.

AGEING -

Maturation in French barriques. 50% new, 50% in second use for 13 months. 4 of the 13 months have the presence of light lees. Then another 12 months in bottle.

TASTING NOTES -

The color is deep, ruby with ruby highlights. The nose is intense, dense with a sense of freshness due to the vegetal character of Cabernet Franc. The aromatic character is based on ripe fruits (red berry, red cherry, and ripe strawberry) along with sweet aromas of chocolate, cinnamon, cedar, and a touch of barrel. On the palate it is full, with a rich extract, alcohol that balances the accentuated acidity and ripe dense tannins. The palate aromas follow those of the nose with more accentuated fruit. The aftertaste has duration, volume, and complexity.

COMPOSITION - 40% Cabernet Franc, 40% Merlot, 20% Agiorghitiko

ALTITUDE - 1,968 ft

REGION - Peloponnese

IRRIGATION - Dry Farmed

CLASSIFICATION - PGI Peloponnese

ALCOHOL % - 14%

AGE OF VINES - Cabernet Franc: 18yrs, Merlot: 18yrs, Agiorghitiko: 23yrs

PH - 3.48

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 6.20 grams/liter

SOIL PROFILE - Rocky Soils