

SKOURAS

DOMAINE SKOURAS

Portes Cabernet Sauvignon

Protected Geographical Indication (PGI) Peloponnese
Cabernet Sauvignon 100%

Fermented and macerated in stainless steel vats, aged in French barriques for 8 months and in bottle a further 6 months. Varietal character, rich on palate but moderately tannic.

Technical Presentation: Portes Cabernet Sauvignon

Category	Dry red
Classification	Protected Geographical Indication (PGI) Peloponnese
Grape Varieties	100% Cabernet Sauvignon
Vineyards	Corinthia at a 2,132 ft (650 m) altitude
Main type of soil	Sandy
Age of vines (average)	20 years
Yields	54 hl/ha
Harvest dates	Middle of September 2010
Vinification/Maturation	Alcoholic fermentation and extraction in stainless steel vats at 24°C. Total extraction time: 12 days. Full malolactic fermentation in barriques. Maturation in French barriques –50% in second use– for 8 months. The wine matures in bottle for a further 6 months in our cellar.
Alcohol by volume	14%
Total acidity (tartaric acid)	5.8 g/l
pH	3.45



Tasting notes The colour is deep purple. On the nose it is intense and deep with leather and earth up front, slowly relinquishing to black currants, blackberries and spices, even a hint of cedar and wild herbs. On the mouth it is medium-bodied, accurately balanced, with a restrained mineral quality that allows the red fruits and the spicy character to dominate. The aftertaste is moderately long and complex.



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Awards: Portes Cabernet Sauvignon

Silver Medal

Vintage 2013

AWC Vienna International Wine Challenge 2015