

SKOURAS

DOMAINE SKOURAS

Fleva 2017

Syrah 100%

Protected Geographical Indication (PGI) Peloponnese

Deep red, so deep, as to be almost opaque. Rich nose palate, blackberries, mulberries, black cherries, plums. Hints of spices, truffle, black chocolate. Intensely peppery. Elaborate mouth.

Technical Presentation: Fleva

Category	Red
Classification	Protected Geographical (PGI) Indication Peloponnese
Grape Varieties	Syrah 100%
Vineyards	Achaia at a 2,132 ft (650 m) altitude
Main type of soil	Sandy, clay loam
Age of vines (average)	12 – 18 years
Yields	45hl/ha
Harvest dates	Beginning of September
Vinification/Maturation	Alcoholic 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. Maturation in new-oak barriques for 12 months.
Alcohol by volume	14.5%
Total acidity (tartaric acid)	5.4 g/l
pH	3.55



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, liquorice, 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.

