

SKOURAS

DOMAINE SKOURAS

Grande Cuvée Nemea 2014

Protected Designation of Origin (PDO) Nemea

Aghiorghitiko 100%

Fermented and macerated in stainless steel vats. Full malolactic fermentation in oak and maturation in new French barriques for 12 months and in bottle for a further 6 months. Red fruits, blackberries, plums, spices, a metallic tone, vanilla, accented acidity, ripe tannins, plethoric mouth.

Technical Presentation: Grande Cuvée Nemea

Category	Red
Classification	Protected Designation of Origin (PDO) Nemea
Grape Varieties	Aghiorghitiko 100%
Vineyards	Corinthia at a 3,412 ft (1,040 m) altitude
Main type of soil	Red clay, rich in minerals
Age of vines (average)	22 years
Yields	51 hl/ha
Harvest dates	Beginning of October
Vinification/Maturation	Alcoholic fermentation and extraction in stainless steel vats at 23°C. Post-fermentation extraction at 20°C. Total extraction time 14 days. Full malolactic fermentation in barriques. Maturation in new French barriques for 12 months, 4 of which in the presence of light lees. The wine matured in bottle for a further 6 months in our cellar.
Alcohol by volume	13.5%
Total acidity(tartaric acid)	6.8 g/l
pH	3.33
Tasting notes	The colour is bright, deep and clear ruby-red. On the nose it is dense with strength and density. Aromas are focused on red fruits such as morello cherries, blackberries, red cherries as well as dried herbs, spices and a mineral touch. On the mouth it has a medium-to-full body with an intriguing acidity and very qualitative tannins. Flavours of red fruits, earth and minerals along with tobacco and spices are apparent. The aftertaste is long, complex, and constantly evolving.

