

SKOURAS

DOMAINE SKOURAS

Portes Cabernet Sauvignon 2016

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

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| Category | 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) | 22 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 | 12.5% |
| Total acidity(tartaricacid) | 5.5g/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.

