

SKOURAS

DOMAINE SKOURAS

Saint George Nemea 2019

Protected Designation of Origin (PDO) Nemea

100% Agiorgitiko

Fermented and macerated in stainless steel vats, aged in used French barriques for 12 months and a further 6 months in bottle. Blackberries, mulberries, raspberries, ripe strawberries, a touch of aniseed, cinnamon, fine tannins, round and velvety mouth.

Technical Presentation: Saint George Nemea

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| Category | Red |
| Classification | Protected Designation of Origin (PDO) Nemea |
| Grape Varieties | 100% Agiorgitiko |
| Vineyards | Nemea region at a 2,132 ft (650 m) altitude |
| Main type of soil | Clay |
| Age of vines (average) | 29 years |
| Yields | 54 hl/ha |
| Harvest dates | Mid of September |
| Vinification/Maturation | Alcoholic fermentation and extraction in stainless steel vats at 23°C. Total extraction time 12 days. Full malolactic fermentation in barriques. Maturation in second-hand French barriques for 12 months. The wine matured in bottle for a further 2 months in our cellar. |
| Alcohol by volume | 13.5% |
| Total acidity (tartaric acid) | 6.16 g/l |
| pH | 3.40 |
| Tasting notes | The colour is bright, deep morello cherry-red. The nose reveals aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as clove and cinnamon. It is a medium-bodied wine with elegant structure, balanced acidity and very ripe, elegant tannins. The finish is moderately-long, dominated by red fruits and followed by sweet vanilla and black pepper. |

