

Skouras Synoro 2011

(90)

(Cabernet Franc 40%, Merlot 40%, Agiorgitiko 20%. Alcoholic fermentation and extraction in stainless steel vats at 23°C. Post fermentation extraction at 20°C.

Total extraction time: Cabernet Franc 15 days, Merlot 20 days, Agiorgitiko 18 days. Full malolactic fermentation in barriques. Maturation in French barriques –50% new, 50% in second use– for 13 months, 4 of which in the presence of light lees.) Leafy aromas on the nose, cassis, tobacco and well blended in oak. Elegant, minty with high complexity this is a lovely wine. Sweet and smooth finish.

Producer

Skouras

Region

- Peloponnese, Nemea

Color / Type

- Red

Variety

Cabernet Franc, Merlot, Agiorgitiko

Vintage

- 2011

Date Tasted

May 2017

When to Drink

Average Price

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es[1]='FNAME';ftypes[1]='text';fnames[2]='LNAME';ftypes[2]='text';fnames[5]='MMERGE5';ftypes[5]='dropdown';}(jQuery));var $mcj = jQuery.noConflict(true);
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Links

[1] <https://www.karakasis.mw/policy>