



SKOURAS

Viognier Cuvee Larsinos

HISTORY -

George Skouras was born in Argos, one of the most ancient towns in Europe with more than 3,000 years of wine making culture and tradition. In 1980, George studied Agriculture at the University of Dijon, in Burgundy, France. Upon graduating from Dijon with a degree in oenology, George started gathering experience in many classic wine-producing regions of France and Greece. A long-held vision, the creation of Domaine Skouras was materialized in 1986. Initially, the small wine-making facility was in Pyrgela, a small village on the outskirts of Argos. The next logical step was the creation of a boutique winery in Nemea PDO, at the village of Gimno.

ECOSYSTEM -

These vineyards are located in Corinth Peloponnese. These vines are very close to the sea on Sandy soils. The sea breezes here help the vines cool down during the evenings and hot summer days allowing for the Viognier to express its full potential.

VINIFICATION -

Skin contact for 6 hours at cold temperatures. 70% fermented in stainless steel, 30% in 225L French oak, half new oak, half second use barriques. Wine goes through full malolactic fermentation.

AGEING -

30 % in oak barriques (50% new + 50% 2nd hand) for 6 months and 70 % in S.S.Tanks. 3 months aged in the bottle.

TASTING NOTES -

The color is green yellow with a few greenish hues. The nose is expressive and intense aromas of ripe apricot, mango, and orange rind while aromas of elegant high quality French oak follow such as vanilla and honey. Fruit forward richness fills the mouth with flavors of rich cream, coconut, and hazelnut butter. The finish has duration, volume, intensity, and great complexity.

COMPOSITION - 100% Viognier

ALTITUDE - 200 ft

REGION - Peloponnese

IRRIGATION - Drip Irrigation

CLASSIFICATION - PGI Peloponnese

ALCOHOL % - 13%

AGE OF VINES - 27 years +/-

PH - 3.38

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 5.50 grams/liter

SOIL PROFILE - Sandy Soils