

SKOURAS

Moscofilero



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 -

Skouras' Moscofilero comes from the Mantinea Region within Peloponnese. Mantinea is a high elevation plateau where the vineyards are planted on sandy soils. Elevation allows for the grapes to mature slowly, developing complex flavor and natural high acidity.

VINIFICATION -

Grapes are harvested at the end of September. Skin contact for 4 hours. Up to 53% free run juice due to color on skins. Alcoholic fermentation in stainless steel vats at cold temperatures.

AGEING -

Short Ageing on fine lees in stainless steel tanks.

TASTING NOTES -

The color is light whitish yellow. Opulent aromas –light and fresh– of white flowers and honeysuckle are revealed, rounded out with notes of citrus fruits and lime. Medium- to full-bodied, refreshing, and vigorous acidity, with the aromas on the mouth following those of the nose. Elegant, balanced and with a long finish.

COMPOSITION - 100% Moscofilero

ALTITUDE - 2,400 ft

REGION - Peloponnese - Mantinea

IRRIGATION - Dry Farmed

CLASSIFICATION - PGI Peloponnese

ALCOHOL % - 12%

AGE OF VINES - 29 years +/-

PH - 3.22

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 6.10 grams/liter

SOIL PROFILE - Sandy Soils