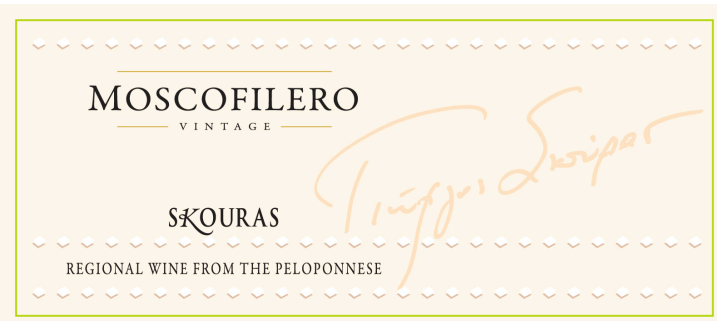
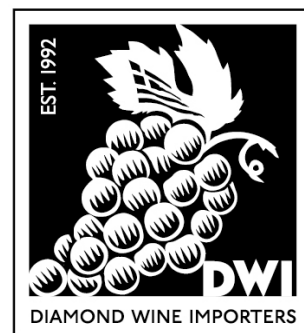


# Domaine Skouras

## Moscofilero



Domaine Skouras was established in 1986 by Dijon-trained winemaker George Skouras in Pyrgela, Argos, a quaint village nestled in the Nemea region of the Peloponnese. Skouras began working with both indigenous and international wine varietals and started producing very high-quality Greek wines in the late 1980s. The first bottling of his flagship wine, Megas Oenos, launched in 1988

and was the first wine in Greece to blend Agiorgitiko with Cabernet Sauvignon. At over 3,400 feet, Skouras also boasts one of the highest red wine vineyards in Europe.

Domaine Skouras currently sources grapes from its own vineyards along with dedicated grape growers in the region and is at the forefront of Greek estates. Demand for these terroir-driven and estate-bottled wines is strong in both Greece and around the world.

Varietal Composition:	Moscofilero 100%
Classification:	PGI Peloponnese
Vineyard Location:	Mantinia, Peloponnese
Age of Vines:	Over 25 years
Vinification:	Skin contact for 4 hours at 12°C, free run juice up to 53% because of colored skins, fermentation in stainless steel vats at 16°C, short aging over fine lees.
Alcohol:	12.5%
pH:	3.15
Total Acidity:	5.75 gr/lit.
Winemaker Notes:	The color is light white-yellow. Opulent aromas of white flowers, light and fresh and honeysuckle, rounded out with notes of rose petal and passion fruit. Bright, joyful acidity that is positively refreshing leads to a surprisingly long finish of orange rind and a whisper of white pepper.