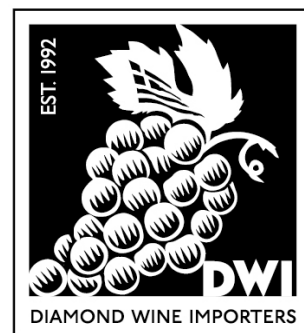


Domaine Skouras

Viognier



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 varieties 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:	100% Viognier
Classification:	PGI Peloponnese
Vineyard Location:	Mountainous Korinthia, Nemea
Age of Vines:	24 years
Vinification:	Skin contact for 6 hours at 14°C, fermentation at 17°C, 70% of must fermented in stainless steel vats, 30% of must fermented in new French oak barriques, 100% malolactic fermentation and matured for six months, sur lie with regular batonnage. The final blend was bottled under a Stelvin closure and matured in bottles for 3 months.
Alcohol:	13.6%
pH:	3.27
Total Acidity:	5.70 gr/lit.
Winemaker Notes:	The color is yellow-green with a few greenish hues. The nose is expressive with aromas of ripe apricot, mango and orange rind and the scents of oak, hazelnut and baked bread are quite apparent. Fruit forward richness fills the mouth with flavors of vanilla, rich cream, coconut, and hazelnut butter. The finish has duration and great complexity.