



Domaine Skouras Anassa

"A Most Popular Wine Brand in Wine & Spirit's 24th Annual Restaurant Poll"



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. George is widely considered the "Sassicia" of Greece, the leader of the modern Greek wine revolution.

Working with both indigenous varieties as well as international varieties, Skouras started producing very high quality Greek wines in the late 1980's. The first bottling of the Megas Oenos, his flagship wine launched in 1988 was the first wine in Greece to blend

Agiorgitiko with Cabernet Sauvignon. Skouras also boasts one of the highest red wine vineyards in all of Europe, planted at over 3,400 feet.

Domaine Skouras sources grapes from its own vineyards and from dedicated grape-growers in the region and is today 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 70%, Viognier 30%
Vineyard Location:	Moscofilero: Mantinia (2,460 ft altitude) Viognier: Northern Peloponnese (1,100 ft altitude)
Age of Vines:	Average 22 years
Vinification:	Fermentation in stainless steel vats at 16°C, Skin contact for 3-6 hrs at 14°C, Short ageing over fine lees.
Total Acidity:	5.5 gr/lt.
pH:	3.3%
Alcohol:	12.5%
Winemaker Notes:	Yellow-green color with greenish hues. Expressive nose with opulent aromas of white flowers, rose petal, ripe apricot, mango, orange and a touch of oak. Medium body, fruit driven richness with refreshing crispness. Long finish with great complexity.