



Domaine Skouras 'Salto' Moscofilero



Working with both indigenous varieties and international varieties, George Skouras started producing very high quality Greek wines in the late 1980's. 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. |

A wild yeast fermented 100% Moscofilero made solely from the Mavrofilero clone, one of the most aromatic Moscofilero clones, is one of Skouras's latest additions to the portfolio. Named 'Salto', which means "leap" in Greek, this bottling represents their jump to the next level of Moscofilero production.

Varietal Composition:	100% Moscofilero
Classification:	PGI Argolida
Vineyard Location:	Mantinia, Single vineyard, 1800ft elevation
Age of Vines:	10 years
Vinification:	Skin contact for 2 hours at 13C°, free run juice up to 48 % because of colored skins, controlled alcoholic fermentation in stainless steel vats at 16°C with wild yeast, short ageing over fine lees.
Alcohol:	11.5%
pH:	3.1
Total acidity:	6.2 gr/lt
Winemaker Notes:	Elegant aromas of white roses, violet, jasmine and orange blossom. Full bodied on palate, despite its moderate alcohol percentage, with explosive acidity that leads to rich varietal expression.