



## 'Zoe' by Domaine Skouras Rosé

**"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. 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 Aghiroghitiko 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: 70% Agiorgitiko, 30% Moscofilero  
Classification: PGI Peloponnese

Vineyard Location: Mountainous Korinthia (2,100 ft), Mantinia (2,000 ft)  
Age of Vines: Avg 22 years  
Vinification: Skin contact for 24-48 hours at 18°C for Agiorgitiko, 6 hours at 16°C for Moscofilero. Blend and alcoholic fermentation in stainless steel vats at 16°C, short aging over fine lees

Alcohol: 12.7%  
pH: 3.15  
Total Acidity: 6.0 gr/lit.

Winemaker Notes: Bright with medium deep cherry-red with pink hues. Vibrant aromas of ripe cherries and raspberries with hints of sweet spices and floral, rose petal notes. Medium body with moderate high acidity and the slightest hint of very ripe tannins. Flavors are consistent with the aromas with some shades of sweet grass and bubble gum. The finish is moderately long with evolving flavors that add complexity.

Cases Produced: 5,000