



SKOURAS

Salto Moscofilero

HISTORY -

George Skouras was born in Argos, one of the most ancient towns in Europe with more than 3,000 years of wine making culture and tradition. In 1980, George studied Agriculture at the University of Dijon, in Burgundy, France. Upon graduating from Dijon with a degree in oenology, George started gathering experience in many classic wine- producing regions of France and Greece. A long-held vision, the creation of Domaine Skouras was materialized in 1986. Initially, the small wine-making facility was in Pyrgela, a small village on the outskirts of Argos. The next logical step was the creation of a boutique winery in Nemea PDO, at the village of Gimno.

ECOSYSTEM -

Salto comes from the Mantinea Region. Vines are planted on sandy soils at high elevation. It is produced from a single clone of Moscofilero, called Mavrofilero. This clone has darker skins, almost black in color. Ripening occurs at a different stage than Moscofilero and gives a different flavor profile and structure.

VINIFICATION -

Skin contact for 3 hours at 13°C. Up to 48% free-run juice due to colored skins. Controlled alcoholic fermentation in stainless steel vats at 16°C with wild yeasts.

AGEING -

Short Ageing on fine lees in stainless steel tanks.

TASTING NOTES -

Soft color with a light shade of grey. Nose with high lift and complexity with aromas of jasmine, roses, honeysuckle, verbena, lime, and lemon. Of medium body with explosive acidity – full of taste and refreshing – with aromas of citrus flowers and jasmine. Complex and medium-length aftertaste.

COMPOSITION - 100% Moscofilero (Single Clone: Mavrofilero)

ALTITUDE - 1,968 ft

REGION - Peloponnese - Mantinea

IRRIGATION - Dry Farmed

CLASSIFICATION - PGI Peloponnese

ALCOHOL % - 11.5%

AGE OF VINES - 14 years +/-

PH - 3.12

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 7.70 grams/liter

SOIL PROFILE - Sandy Soils