



QUINTA DA FONTE SOUTO
PORTALEGRE



The 207-hectare Quinta da Fonte Souto was acquired by the Symington family in 2017 and is their first vineyard outside the Douro. Lying on the slopes of the São Mamede Range at an altitude of 500 metres in the Alentejo sub-region of Portalegre, the property benefits from cooler and wetter conditions than the hot Alentejo plain. The Fonte Souto wines express the freshness and elegance provided by the altitude, as well as the structure and complexity from the estate's extensive collection of mature, low-yielding vines.


SYMINGTON
Family Estates

WINE DESCRIPTION SHEET

FLORÃO RED 2017

THE WINE

The Florão Red and White represent the most approachable wine style from the Fonte Souto estate, made with all the attention to detail and care of the other estate wines, but with a more youthful profile intended for drinking young. Their freshness, balance and structure clearly identify them as wines born of the unique Fonte Souto terroir.

VINTAGE OVERVIEW

Temperatures and rainfall during the winter were close to the seasonal average for the region, but temperatures rose substantially during the spring and this accelerated the vines' growth cycle. The considerable heat continued during the summer with virtually no rainfall from the middle of May. However, the advanced growth cycle and the good management of the water reserves accumulated during the winter and beginning of spring, and the diurnal temperature variation (hot days, cool nights), typical of higher altitudes, favoured balanced and complete ripening, all the more remarkable in such a hot, dry year. The harvest was one of the earliest in living memory and it was possible to harvest selectively, ensuring that all the parcels were picked at the right time. Low yields, combined with excellent maturations, paved the way for wines of great concentration and of exceptional quality.

WINEMAKING

The hand-picked grapes are placed in small, shallow boxes and taken to the on-site winery. Manual sorting is followed by destemming and gentle crushing after which grapes are transferred to the fermentation vats. Fermentations are individually monitored, and the temperature and macerations are adjusted to maximise the potential of each fermenting batch.

WINEMAKERS

Charles Symington, Pedro Correia and José Daniel Soares (resident winemaker)

GRAPE VARIETIES

32% Aragonez
25% Trincadeira
22% Cabernet Sauvignon
19% Alfrocheiro
2% Alicante Bouschet/Syrah

AGEING

50% of the blend aged 6 months in third and fourth year 400 l French oak barrels.
3,500 cases (12x75cl) bottled in February 2019.

STORAGE & SERVING

Ready to drink but will develop favourably in bottle for 3 or 4 years.

TASTING NOTE

Aromas of red cherries fused with hints of pine forest and wet earth. The up-front fruit flavours are at the same time silky smooth, punctuated by forest fruits and delicate nuances of clove and peppers. A great all-round wine to accompany diverse foods, ready for drinking although it will repay keeping in bottle for another 3 or 4 years.

WINE SPECIFICATIONS

Alcohol: 14.20% vol.
Volatile acidity: 0.4 g/L (acetic acid)
Total acidity: 5.3 g/L (tartaric acid)
pH: 3.61
Total sugars (gluc+fruct): 1.0 g/L
Allergy advice: Contains Sulphites