



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

## VINHA DO SOUTO RED 2017

### THE WINE

This is the flagship wine of the estate, named after its beautiful chestnut groves (Soutos), that lie close to the vineyards from which the grapes are sourced, namely the finest parcels of Alicante Bouschet and Syrah, which contribute virtually equal parts to the debut 2017 wine. The lower vigour of these vines and the low yields resulted in concentrated, structured wines that also reflect the singular freshness which the altitude provides.

### 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. The grapes sourced from the property's finest vineyard parcels are vinified in smaller capacity fermentation vats, worked manually with cap submersion and post fermentation maceration to encourage the extraction of some tannin from the pips to complement those extracted from the grape skins. This adds structure and longevity to the wines.

### WINEMAKERS

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

### GRAPE VARIETIES

52% Alicante Bouschet  
48% Syrah

### AGEING

80% of the blend aged 11 months in new French oak barrels (65% of 400 l and 35% of 225 l) and 20% in second year barrels.  
785 cases (12x75cl)  
bottled in March 2019

### STORAGE & SERVING

Ready to drink but has good ageing potential

### TASTING NOTE

Gorgeous floral aromas of roses denoting incredible freshness. Lifted conifer fragrance with an almost imperceptible toasty scent from the seamless wood integration. Impressive on the palate, full and seductive with ripe, focused fruit. The substantial, polished tannins underpin the imposing structure, which indicates considerable ageing potential. Its charming freshness, precision and poise make it already approachable, especially with rich dishes such as game.

### WINE SPECIFICATIONS

Alcohol: 14.7% vol.  
Volatile acidity: 0.5 g/L (acetic acid)  
Total acidity: 5.2 g/L (tartaric acid)  
pH: 3.58  
Total sugars (gluc+fruct): 1.1 g/l  
Allergy advice: Contains Sulphites