



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

QUINTA DA FONTE SOUTO WHITE 2020

THE WINE

The Fonte Souto Estate white wine embodies all the strengths of the property's unique terroir: the freshness and balance afforded by the altitude; the concentration, which derives from mature, low-yielding vines, and the complexity and structure provided by the barrel fermentation sur-lie (on the lees) with bâtonnage. This white allows for maximum expression of the Arinto, widely regarded as Portugal's finest white grape variety and has a smaller Verdelho component.

VINTAGE OVERVIEW

After a precocious budbreak, the wet spring slowed the growing cycle. Above-average temperatures in June and July hampered the progression of the maturations, although the altitude of our vineyards safeguarded the grapes' balance and freshness. A cooler August put maturations back on track. This was our most challenging growing season since our debut year in 2017 and the two-month long vintage (August 19th – October 14th) further confirmed this. There were occasions when we had to rush, and others, many, when we had to be prepared to wait. Each variety, each parcel reacted differently to the multiple hurdles that stacked up in quick succession and keen vigilance in the vineyard was required throughout. After such a demanding year, we were pleasantly surprised with the balance and freshness of the wines, with very expressive fruit. This has renewed our admiration and confidence in the privileged location we enjoy in the São Mamede range.

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 the grapes are transferred to a pneumatic press for a light pressing. Fermentation begins in stainless steel vats but immediately after alcoholic fermentation commences, part of the must is transferred to 500-litre French oak barrels (this higher capacity minimises the impact of the wood on the aromatic component). The must is left in contact with the lees with frequent bâtonnage (stirring the lees) in order to encourage extraction of compounds that contribute complexity and structure and that balance very well with the good acidity provided by the altitude of the São Mamede Range.

WINEMAKERS

Charles Symington, Pedro Correia and José Daniel Soares.

GRAPE VARIETIES

75% Arinto
25% Verdelho

AGEING

60% of the blend was fermented in 500-litre oak barrels in contact with the lees. The final blend was aged seven months in a combination of new French and central European oak (50%); in second and third-year wood (40%), and in stainless steel vats (10%). Bottled in July 2021.

STORAGE & SERVING

Ready to drink but has good ageing potential.

TASTING NOTE

Subtle, smoky notes with a discreet touch of vanilla, frame floral aromas of jasmine and honeysuckle, as well as peach and apricot. Creamy texture, lightly buttery, honeyed and toasty, holds together with the ample acidity, which provides balance and definition. Secondary flavours reveal yellow plum, citrus elements and balsamic, pine forest notes. The long aftertaste evokes nutmeg and tea.

WINE SPECIFICATIONS

Alcohol: 14.5% vol.
Volatile acidity: 0.52 g/L (acetic acid)
Total acidity: 6.0 g/L (tartaric acid)
pH: 3.24
Total sugars (gluc+fruct): 0.8 g/L
Allergy advice: Contains Sulphites
Compatible with vegetarian and vegan diets