



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 ALFROCHEIRO 2019

THE WINE

The Fonte Souto Alfrocheiro embodies all the strengths of the property's unique terroir: the freshness and balance afforded by the altitude and the complexity and structure provided by mature, low-yielding vines. This Alfrocheiro is the first varietal wine from Quinta da Fonte Souto, made from grapes sourced at two of its highest planted vineyards, at just over 500 metres/1,640 feet. Of uncertain origin, Alfrocheiro appeared in the early part of the last century in Portugal, valued for its adaptability and for producing structured, deep-coloured wines.

VINTAGE OVERVIEW

In Portalegre, the agricultural year was dry and relatively mild with the wide diurnal temperature variations during the hotter months contributing to an even progression of the maturations and to the preservation of the acidity in the grapes, which reached the vintage particularly fresh and with aromatic exuberance. There was some rain during August in the lead up to the vintage and this rebalanced the vines in the final ripening stretch and created the necessary conditions for completion of phenolic maturation. Yields were relatively low, and this contributed to better balance and higher quality in the grapes. We produced very fresh, elegant wines, whilst still taut and with a well-defined texture. In this third vintage in Portalegre, we made wines that were the closest yet to the typical profile of this subregion.

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. A period of post fermentation maceration follows 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.

GRAPE VARIETIES

100% Alfrocheiro

AGEING

80% of the blend was aged 11 months in second year 400 l French oak barrels.

STORAGE & SERVING

Best enjoyed from the second quarter of 2022. Will develop favourably in bottle for five years+.

TASTING NOTE

Very deep coloured, with just a hint of crimson on the rim. Fresh, mineral aromas with mountain breeze clarity denote altitude and the schist and granite soils of Fonte Souto. A flinty,

graphite edge reflects minerality and forest vegetation. Some discreet fruit comes through, initially blueberry and, as the wine opens, some distinctive strawberry notes. Quite reserved on the palate, beginning to show black plum, dark chocolate, and a subtle nuance of liquorice. Peppery tannins and bright acidity underpin the substantial structure, which needs some further bottle age for the wine to fully reveal its singular character.

WINE SPECIFICATIONS

Alcohol: 14.5% vol.
Volatile acidity: 0.52 g/L (acetic acid)
Total acidity: 5.3 g/L (tartaric acid)
pH: 3.66
Total sugars (gluc+fruct): 1.0 g/l
Allergy advice: Contains Sulphites
Compatible with vegetarian and vegan diets