



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 TAIFA 2020

### THE WINE

This is the debut TAIFA white, which embodies the freshness, elegance and balance that derives from the vineyard's altitude, and raises the bar of the fine white wine offering that Fonte Souto is so well placed to deliver. With Taifa, we pursue even more selective harvesting, favouring specific, mature vineyard plots and bring picking forward to ensure higher acidity. The term 'Taifa' refers to the numerous Muslim principalities and kingdoms that emerged in the Iberian Peninsula during the 11th century following the decline of the Córdoba Caliphate. What is now Portalegre, integrated one of the most extensive Taifas.

### 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 further confirmed this. There were occasions when we had to rush, and others when we had to hold back. Each variety, each parcel reacted differently to the multiple challenges 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 (three times a week up to December, and twice a week during the spring) 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

100% Arinto.

### AGEING

100% new French and Hungarian oak for 11 months. Bottled in November 2021.

### STORAGE & SERVING

Ready for drinking now although the wine will continue to develop very well in bottle for several years and fulfill all its potential.

### TASTING NOTE

Seductive and charming honeysuckle perfume, complemented by a fresh

sea spray, saline fragrance, and subtle oaky vanilla notes. Some flinty, smoky character adds a further dimension to the sumptuous aromatic range. The rich texture delivers creamy flavours of apricot and quince with some delicate traces of honey, all exquisitely balanced by a streak of citrus acidity that underscores the wine's sublime elegance and poise. The depth and sophistication hold the promise of additional refinement from continued bottle-ageing.

### WINE SPECIFICATIONS

Alcohol: 14.2% vol.  
Volatile acidity: 0.58 g/L (acetic acid)  
Total acidity: 6.3 g/L (tartaric acid)  
pH: 3.2  
Total sugars (gluc+fruct): 0.9 g/L  
Allergy advice: Contains Sulphites  
Compatible with vegetarian and vegan diets