



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 WHITE 2019

### 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

In Portalegre the agricultural year was dry and relatively mild with the wide diurnal temperature variations during the hotter months contributing to 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 conditions necessary 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 the grapes are transferred to a pneumatic press for a light pressing. Fermentation takes place in stainless steel vats at low temperatures in order to conserve the wine's aromatic expression. The start of malolactic fermentation is prevented, thus ensuring the wine's crisp, fresh character.

### WINEMAKERS

Charles Symington, Pedro Correia and José Daniel Soares.

### GRAPE VARIETIES

65% Arinto  
35% Verdelho

### AGEING

Four months in stainless steel vats with minimal contact with oxygen in order to preserve the wine's aromatic freshness.

Bottled in February 2020.

### STORAGE & SERVING

Ready to drink but will develop favourably in bottle for a further 2 to 3 years.

### TASTING NOTE

Attractive aromatic exuberance with peach and white plum notes as well as hints of green apples and lemon, reflecting the importance of the Arinto variety in the wine's make up. The palate has a smoky trace with vibrant acidity underscoring fine freshness and the characteristic minerality of Fonte Souto's soils. The finely textured finish reflects superb balance.

### WINE SPECIFICATIONS

Alcohol: 13.70% vol.  
Volatile acidity: 0.4 g/L (acetic acid)  
Total acidity: 6.14 g/L (tartaric acid)  
pH: 3.34  
Total sugars (gluc+fruct): 0.5 g/L  
Allergy advice: Contains Sulphites  
Compatible with vegetarian and vegan diets