



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 2020

### 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

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 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

80% Arinto  
20% 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 2021.

### STORAGE & SERVING

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

### TASTING NOTE

Seductive aromas of pineapple and apricot preserve with subtle background notes of wildflowers and sea breeze. The palate is wonderfully fresh, punctuated by stony minerality and citric verve, a characteristic of the Arinto – the predominant variety in this blend. Pineapple is again present in the mouth, as well as Gala apple flavours.

### WINE SPECIFICATIONS

Alcohol: 13.7% vol.  
Volatile acidity: 0.4 g/L (acetic acid)  
Total acidity: 5.9 g/L (tartaric acid)  
pH: 3.32  
Total sugars (gluc+fruct): 0.5 g/L  
Allergy advice: Contains Sulphites  
Compatible with vegetarian and vegan diets