



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 2021

### 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

We had a long harvest, starting on August 17th and ending on October 8th. First to be picked was Verdelho, closely followed by Aragonez. The Arinto was harvested in stages from the end of August, to produce wines with differing profiles. During early September, we picked a second batch of Aragonez and started picking Alfrocheiro. A cool July provided excellent levels of acidity in the white grapes, delivering fresh, expressive aromatics. From mid- August, rising temperatures provoked a rapid advance in maturations, pointing to an early vintage. That wasn't to be, though, as lower temperatures and rain returned at the end of the month, slowing maturations, and prompting us to pause the vintage, which only picked up again from September 16th – for the remaining reds: Alicante Bouschet, Syrah, Touriga Nacional and Trincadeira. This is a year of elegance, with the acidity and aromatic exuberance expected from a cooler year, combining with very fine textures and balance.

### 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 January 2022.

### STORAGE & SERVING

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

### TASTING NOTE

Lively, bright aromatic expression of green apples, mango, and a touch of pineapple, ending with floral, honeysuckle notes. The palate is sprite and crisp with fine acidity defining citric undertones, which introduce melon, lemon, and golden plum flavours. The mouthfeel is fresh and vibrant with well-balanced fruit and acidity.

### WINE SPECIFICATIONS

Alcohol: 13.5% vol.  
Volatile acidity: 0.3 g/L (acetic acid)  
Total acidity: 6.0 g/L (tartaric acid)  
pH: 3.24  
Total sugars (gluc+fruct): 0.5 g/L  
Allergy advice: Contains Sulphites  
Compatible with vegetarian and vegan diets