



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.



QUINTA DA FONTE SOUTO RED 2018

THE WINE

The Fonte Souto Estate red wine embodies all the strengths of the property's unique terroir: the freshness and balance afforded by the altitude; the concentration, which derives from mature, low-yielding vines, and the complexity and structure provided by the judicious combination of grape varieties. This red is built around Syrah and Alicante Bouschet with smaller contributions from Alfrocheiro and old vines (field blend).

VINTAGE OVERVIEW

Temperatures and rainfall during the winter were close to the seasonal average for the region, but temperatures rose substantially during the spring and this accelerated the vines' growth cycle. The considerable heat continued during the summer with virtually no rainfall from the middle of May. However, the advanced growth cycle and the good management of the water reserves accumulated during the winter and beginning of spring, and the diurnal temperature variation (hot days, cool nights), typical of higher altitudes, favoured balanced and complete ripening, all the more remarkable in such a hot, dry year. The harvest was one of the earliest in living memory and it was possible to harvest selectively, ensuring that all the parcels were picked at the right time. Low yields, combined with excellent maturations, paved the way for wines of great concentration and of exceptional quality.

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

40% Syrah
30% Alicante Bouschet
20% Alfrocheiro
10% Old Vines (field blend)

AGEING

50% of the blend aged 8 months in second and third year 400 l French oak barrels.
Bottled in March 2020

STORAGE & SERVING

Ready to drink but has good ageing potential

TASTING NOTE

Aromas of pine forest with hints of resin, pine needles and a touch of mint. Also on the nose, berry fruits and black plum. Very fine textured in the mouth with delicious, bright flavours of blackberries and a slight suggestion of liquorice, perhaps from the wine's sizeable Syrah component. On the mid-palate there are fine-grained tannins and some tension from the good acidity that underscores the wine's freshness and balance. The long aftertaste suggests some promising ageing potential.

WINE SPECIFICATIONS

Alcohol: 14.3% vol.
Volatile acidity: 0.46 g/L (acetic acid)
Total acidity: 5.6 g/L (tartaric acid)
pH: 3.68
Total sugars (gluc+fruct): 1.0 g/L
Allergy advice: Contains Sulphites
Compatible with vegetarian and vegan diets