



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 WHITE 2019

THE WINE

The Fonte Souto Estate white 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 barrel fermentation sur-lie (on the lees) with bâtonnage. This white allows for maximum expression of the Arinto, widely regarded as Portugal's finest white grape variety and has a smaller Verdelho component.

VINTAGE OVERVIEW

In Portalegre, the agricultural year was dry and relatively mild with the wide diurnal temperature variations during the hotter months contributing to an 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 necessary conditions 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 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 (stirring the lees) in order 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

75% Arinto
25% Verdelho

AGEING

60% of the blend was fermented in 500-litre oak barrels in contact with the lees. The final blend was aged seven months in a combination of new French and central European oak (50%); in second and third-year wood (40%), and in stainless steel vats (10%). Bottled in July 2020

STORAGE & SERVING

Ready to drink but has good ageing potential.

TASTING NOTE

Clear straw, golden colour. Aromas of subtle, smoky toast with hints of vanilla and floral, honeysuckle notes with a background touch of grapefruit. Appealing creamy texture, punctuated by suggestions of lichee, yellow plum, tea and white pepper spice. The beautiful acidity provides freshness evocative of pine conifer woodland, giving the wine verve and elegance. Good medium-term bottle-ageing potential.

WINE SPECIFICATIONS

Alcohol: 14.7% vol.
Volatile acidity: 0.53 g/L (acetic acid)
Total acidity: 6.4 g/L (tartaric acid)
pH: 3.18
Total sugars (gluc+fruct): 0.8 g/L
Allergy advice: Contains Sulphites
Compatible with vegetarian and vegan diets