



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 2018

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

The winter was cold and initially quite dry, but from the end of February and until June, rainfall levels were above the 30-year average, particularly during March and April. A wet spring delayed the vegetative cycle, and this was the case right up to the vintage. Summer began cool and practically without rain, but between August and October temperatures were always above average and with very little rain. These conditions were, however, a beneficial counterpoint to the low temperatures and abundant rainfall recorded during most of the winter and throughout the spring. The vintage started mid-September and the grapes showed complete and balanced maturations. We produced very elegant wines, aromatic, well-structured and balanced.

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. Sulphur dioxide addition prevents the start of malolactic fermentation, thus ensuring the wine's crisp, fresh character.

WINEMAKERS

Charles Symington, Pedro Correia and José Daniel Soares (resident winemaker)

GRAPE VARIETIES

50% Arinto
50% Verdelho

AGEING

Four months in stainless steel vats with minimal contact with oxygen in order to preserve the wine's aromatic freshness.
1,200 cases (12x75cl) bottled in February 2019.

STORAGE & SERVING

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

TASTING NOTE

Aromas of white fruits, with apricots and pineapple coming to the fore and traces of tropical fruit. Very fresh on the palate, revealing fine acidity that highlights some minerality. Good volume on the palate with a sumptuous quality in perfect balance with the vitality provided by the precise acidity.

WINE SPECIFICATIONS

Alcohol: 13.60% vol.
Volatile acidity: 0.3 g/L (acetic acid)
Total acidity: 6.1 g/L (tartaric acid)
pH: 3.23
Total sugars (gluc+fruct): 0.6 g/L
Allergy advice: Contains Sulphites