



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 RED 2017

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 the signature Alicante Bouschet with important contributions from Trincadeira, Cabernet Sauvignon, Syrah and Alfrocheiro.

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 (resident winemaker)

GRAPE VARIETIES

40% Alicante Bouschet
25% Trincadeira
15% Cabernet Sauvignon
10% Syrah
10% Alfrocheiro

AGEING

50% of the blend aged 6 months in second and third year 400 l French oak barrels.
3,555 cases (12x75cl)
bottled in March 2019

STORAGE & SERVING

Ready to drink but has good ageing potential

TASTING NOTE

Aromas of Mediterranean scrub with balsamic notes of pine needles and resin. Broad and complex on the palate, with succulent flavours of fruits of the forest and hints of clove. The taut tannins provide a well-toned structure, balanced by fresh acidity which gives the wine great definition. The diversity of grape varieties used mark the wine with a very particular profile, a clear gastronomic aptitude as well as promising ageing potential.

WINE SPECIFICATIONS

Alcohol: 14.10% vol.
Volatile acidity: 0.4 g/L (acetic acid)
Total acidity: 5.6 g/L (tartaric acid)
pH: 3.62
Total sugars (gluc+fruct): 0.8 g/L
Allergy advice: Contains Sulphites