



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 2017

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

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 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 (resident winemaker)

GRAPE VARIETIES

75% Arinto
25% Verdelho

AGEING

60% of the blend was fermented and aged 8 months in new 500-litre oak barrels (French oak and from Central Europe and acacia wood), in contact with the lees.
660 cases (12x75cl)
bottled in April 2018

STORAGE & SERVING

Ready to drink but has good ageing potential.

TASTING NOTE

Luminous pale straw-golden colour. Expressive aromas of honeysuckle with soft butterscotch notes. The seamless barrel integration is mirrored in the delicate touch of vanilla. On the palate, the fruit is crisp and focused with succulent flavours of white plum and citrus tones in the background. Harmonious and charming, revealing good bottle-ageing character.

WINE SPECIFICATIONS

Alcohol: 14.30% vol.
Volatile acidity: 0.4 g/L (acetic acid)
Total acidity: 6.5 g/L (tartaric acid)
pH: 3.3
Total sugars (gluc+fruct): 0.9 g/L
Allergy advice: Contains Sulphites