



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 ALICANTE BOUSCHET 2018

THE WINE

The Fonte Souto Alicante Bouschet embodies all the strengths of the property's unique terroir: the freshness and balance afforded by the altitude and the complexity and structure provided by mature, low-yielding vines. This single varietal Alicante Bouschet is the first from Quinta da Fonte Souto, made from grapes sourced from three mature vineyards (25 years+), planted at just over 500 metres/1,640 feet. The Alicante Bouschet found a second home in Portugal – and in particular in the Alentejo – in the early 20th century and has since become one of the region's signature red varieties.

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

100% Alicante Bouschet

AGEING

80% of the blend was aged 14 months in second year 400 l French oak barrels.

STORAGE & SERVING

Best enjoyed from the second quarter of 2023. Will develop favourably in bottle for five years+.

TASTING NOTE

Broad aromatic expression, evocative of woodland, blackberry and blueberry, black cherries and hints of liquorice. Prodigious mouthfeel, with fascinating complexity reflected in multiple layers that range from dark chocolate, mushroom/

truffle, and a toasty element with good barrel integration. Fine-grained tannins combine with good acidity (subliminal, but present) to give excellent definition to the formidable structure. A fabulous, epicurean wine to pair with rich, savoury dishes. A wine which will develop beautifully in bottle over the coming years.

WINE SPECIFICATIONS

Alcohol: 14.5% vol.
Volatile acidity: 0.50 g/L (acetic acid)
Total acidity: 5.8 g/L (tartaric acid)
pH: 3.60
Total sugars (gluc+fruct): 0.7 g/L
Allergy advice: Contains Sulphites
Compatible with vegetarian and vegan diets