



QUINTA DA FONTE SOUTO  
PORTALEGRE



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SYMINGTON  
Family Estates

WINE DESCRIPTION SHEET

## QUINTA DA FONTE SOUTO ROSÉ 2022

### THE WINE

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### VINTAGE OVERVIEW

The 2022 viticultural year in Portalegre was marked by low rainfall in winter and spring and a succession of heat waves during July and August, which presented some challenges in managing hydric stress. However, the vines resisted the extreme heat surprisingly well and the significant lowering of temperatures through September favoured good maturations. The vintage started on August 16th with the Verdelho, followed by Arinto. Both showed excellent maturations and acidity, delivering wines with fresh and aromatically generous profiles, reflecting the typicity of these varieties. Harvesting of the white grapes began in early September, following a period of rain with Arinto once again showing how well adapted it is to the region's natural conditions, preserving its freshness and good acidity despite the high temperatures which persisted through the greater part of its ripening cycle. Generally, and the climatic challenges notwithstanding, the vintage went very well delivering balanced, very aromatically expressive wines, which reflect the altitude of Quinta da Fonte Souto.

### 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 to minimize extraction of colour and phenolic compounds. Fermentation takes place in stainless steel vats at low temperatures in order to conserve the wine's aromatic expression. The start of malolactic fermentation is prevented, thus ensuring the wine's crisp, fresh character.

### WINEMAKERS

Charles Symington, Pedro Correia and Ricardo Constantino.

### GRAPE VARIETIES

100% Aragonês. The grapes are picked early to preserve their natural acidity.

### AGEING

Entirely in stainless steel vats in order to preserve the wine's aromatic freshness.  
Bottled in January 2023.

### STORAGE & SERVING

Ready for immediate consumption.  
Consume ideally before the end of 2024.

### TASTING NOTE

Generous aromatic freshness, combining raspberry, red cherry, watermelon, and hints of passion fruit. Appealing crispiness on the palate, where flavours of raspberry, pomegranate and redcurrant are punctuated by tangy minerality shaped by fine acidity. Vivid and stimulating with a good balance between lightness and complexity.

### WINE SPECIFICATIONS

Alcohol: 13% vol.  
Volatile acidity: 0.25g/L (acetic acid)  
Total acidity: 5.6g/L (tartaric acid)  
pH: 3.4  
Total sugars: 0.3g/L (gluc+fruct)  
Allergy advice: Contains Sulphites  
Compatible with vegetarian and vegan diets