



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 2018

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

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 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.

GRAPE VARIETIES

75% Arinto
25% Verdelho

AGEING

70% of the blend was fermented in 500-litre oak barrels in contact with the lees. The final blend was aged seven months in a combination of new French and central European oak (46%) and in second year wood (54%).
Bottled in July 2019.

STORAGE & SERVING

Ready to drink but has good ageing potential.

TASTING NOTE

The aromas highlight the harmonious combination of subtle barrel-ageing notes – with hints of vanilla – and the freshness expressed through the mango tones, punctuated by touches of lemon and grapefruit. Creamy texture on the palate with succulent white plum flavours interspersed with fine acidity and mineral notes. A beautifully fine-tuned wine; its freshness and balance are true to its origin.

WINE SPECIFICATIONS

Alcohol: 14.29% vol.
Volatile acidity: 0.45 g/L (acetic acid)
Total acidity: 6 g/L (tartaric acid)
pH: 3.14
Total sugars (gluc+fruct): 0.6 g/L
Allergy advice: Contains Sulphites