



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

## FLORÃO RED 2019

### THE WINE

The Florão Red and White represent the most approachable wine style from the Fonte Souto estate, made with all the attention to detail and care of the other estate wines, but with a more youthful profile intended for drinking young. Their freshness, balance and structure clearly identify them as wines born of the unique Fonte Souto terroir.

### VINTAGE OVERVIEW

In Portalegre, the agricultural year was dry and relatively mild with the wide diurnal temperature variations during the hotter months contributing to an even progression of the maturations and to the preservation of the acidity in the grapes, which reached the vintage particularly fresh and with aromatic exuberance. There was some rain during August in the lead up to the vintage and this rebalanced the vines in the final ripening stretch and created the necessary conditions for completion of phenolic maturation. Yields were relatively low, and this contributed to better balance and higher quality in the grapes. We produced very fresh, elegant wines, whilst still taut and with a well-defined texture. In this third vintage in Portalegre, we made wines that were the closest yet to the typical profile of this subregion.

### 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.

### WINEMAKERS

Charles Symington, Pedro Correia and José Daniel Soares.

### GRAPE VARIETIES

39% Aragonez  
30% Alicante Bouschet  
18% Trincadeira  
13% Mixed varieties

### AGEING

50% of the blend aged 6 months in third and fourth year 400 l French oak barrels.  
Bottled in March 2021.

### STORAGE & SERVING

Ready to drink but will develop favourably in bottle for 3 or 4 years.

### TASTING NOTE

The year's relatively cool growing cycle shows through on the elegance and clarity of the aromas, which range from pine and eucalyptus to a lovely rose garden scent. There are also hints of raspberry and kirsch. Packed with flavours of fresh, red and black fruits of the forest, with fine-grained spicy tannins and some clove and nutmeg. Very approachable now but will be even better after a further year or two in bottle.

### WINE SPECIFICATIONS

Alcohol: 14.5% vol.  
Volatile acidity: 0.47 g/L (acetic acid)  
Total acidity: 5.6 g/L (tartaric acid)  
pH: 3.63  
Total sugars (gluc+fruct): 0.7 g/L  
Allergy advice: Contains Sulphites  
Compatible with vegetarian and vegan diets

### PACKAGING SPECIFICATION

Bottle weight: 465gr