



QUINTA DA FONTE SOUTO
PORTALEGRE



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SYMINGTON
Family Estates

WINE DESCRIPTION SHEET

QUINTA DA FONTE SOUTO ROSÉ 2021

THE WINE

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This is just our second rosé made at Fonte Souto and in 2021 we picked the Aragonez grapes at different times, aiming to achieve a wine with greater balance, with extra dimension and additional layers of aromas and flavours.

VINTAGE OVERVIEW

We had a long harvest, starting on August 17th and ending on October 8th. First to be picked was Verdelho, closely followed by Aragonez. The Arinto was harvested in stages from the end of August, to produce wines with differing profiles. During early September, we picked a second batch of Aragonez and started picking Alfrocheiro. A cool July provided excellent levels of acidity, delivering fresh, expressive aromatics. From mid-August, rising temperatures provoked a rapid advance in maturations, pointing to an early vintage. That wasn't to be, though, as lower temperatures and rain returned at the end of the month, slowing maturations, and prompting us to pause the vintage, which only picked up again from September 16th – for the remaining reds: Alicante Bouschet, Syrah, Touriga Nacional and Trincadeira. This is a year of elegance, with the acidity and aromatic exuberance expected from a cooler year, combining with very fine textures and balance.

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 José Daniel Soares.

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 2022.

STORAGE & SERVING

Ready for immediate consumption.
Consume ideally before the end of 2023.

TASTING NOTE

Attractive, pale coppery colour. Expressive aromas of raspberry-strawberry sorbet with a hint of watermelon in the background. Flinty freshness delivers invigorating appeal. Beautifully crisp and well defined in the mouth with fine acidity providing a citric streak, which precedes delicate flavours of gooseberry and red berries. The dry finish underpins the wine's elegance and balance.

WINE SPECIFICATIONS

Alcohol: 13.17% vol.
Volatile acidity: 0.2 g/L (acetic acid)
Total acidity: 6.3 g/L (tartaric acid)
pH: 3.32
Total sugars (gluc+fruct): 0.4 g/L
Allergy advice: Contains Sulphites
Compatible with vegetarian and vegan diets