



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 ROSÉ 2020

THE WINE

Located on the slopes of Serra de São Mamede Natural Park, near Portalegre, Fonte Souto vineyards - planted between 490 and 550 metres above sea level - benefit from cooler and wetter conditions than the hot Alentejo plain. The transitional soils of schist and granite, ensure an ideal balance between good water retention levels and good drainage. The wines express the freshness and balance that derive from high altitude, as well as the structure and complexity that result from mature vines with low yields.

This 2020 is the debut Quinta da Fonte Souto rosé wine. Vinification is as minimalist as possible and proceeds at low temperatures with few interventions so as to preserve freshness and aromatic delicacy.

VINTAGE OVERVIEW

After a precocious budbreak, the wet spring slowed the growing cycle. Above-average temperatures in June and July hampered the progression of the maturations, although the altitude of our vineyards safeguarded the grapes' balance and freshness. A cooler August put maturations back on track. This was our most challenging growing season since our debut year in 2017 and the two-month long vintage (August 19th - October 14th) further confirmed this. There were occasions when we had to rush, and others, many, when we had to be prepared to wait. Each variety, each parcel reacted differently to the multiple hurdles that stacked up in quick succession and keen vigilance in the vineyard was required throughout. After such a demanding year, we were pleasantly surprised with the balance and freshness of the wines, with very expressive fruit. This has renewed our admiration and confidence in the privileged location we enjoy in the São Mamede range.

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 July 2021.

STORAGE & SERVING

Ready for immediate consumption. Consume ideally before the end of 2022.

TASTING NOTE

Orange and coppery tones, on the nose a vibrant freshness of lily, hibiscus and soft notes of orange blossom. Subtle, fresh notes of pomegranate and apricot complement a brilliant complexity to the aromatic bouquet. The depth is expressed by several layers that marry perfectly with the acidity of the Aragonéz, creating a sophisticated and harmonious mouthfeel, complemented by elegant hints of fresh raspberry, lychee and white pepper.

WINE SPECIFICATIONS

Alcohol: 13.8% vol.
Volatile acidity: 0.34 g/L (acetic acid)
Total acidity: 5.6 g/L (tartaric acid)
pH: 3.39
Total sugars (gluc+fruct): 0.5 g/L
Allergy advice: Contains Sulphites
Compatible with vegetarian and vegan diets