



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 2020

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

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 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

28% Aragonez
36% Alicante Bouschet
18% Syrah
18% 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.

WINE SPECIFICATIONS

Alcohol: 14.5% vol.
Volatile acidity: 0.46 g/L (acetic acid)
Total acidity: 5.1 g/L (tartaric acid)
pH: 3.72
Total sugars (gluc+fruct): 0.6 g/L
Allergy advice: Contains Sulphites
Compatible with vegetarian and vegan diets

PACKAGING SPECIFICATION

Bottle weight: 465gr