


# QUINTA DA FONTE SOUTO FLORÃO WHITE 2024



Acquired in 2017, the 207-hectare Quinta da Fonte Souto in the Alto Alentejo was the Symington family's first vineyard outside the Douro. Located at an altitude of 500m, Fonte Souto wines are marked by freshness and elegance, as well structure and complexity from mature, low-yielding vines.

 @symingtonvinhos



## 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.

## THE YEAR

The harvest began on August 16 with the Verdelho, followed on the 19th by the Aragonez, which is used to make the estate's rosé. By the 26th we began picking the Arinto, which is the linchpin of the property's white wines. Harvesting conditions were perfect, with below average rainfall and relatively cool temperatures delivering ideal ripening. We produced some exceptional rosé and white wines, which reinforces our belief that Quinta da Fonte Souto (between 490 to 550 metres altitude) near the São Mamede range possesses a remarkable terroir with great winemaking potential. The last to be picked were the finest plots of Fonte Souto's signature red grape varieties – Alicante Bouschet, Syrah and Touriga Nacional, providing the components for the estate red and the flagship Vinha do Souto wine. These ferments were very promising and will undoubtedly complement the whites in showing an outstanding year for Quinta da Fonte Souto.

## 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 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.

**WINEMAKER**  
Charles Symington, Pedro Correia and Ricardo Constantino.

**PROVENANCE**  
Quinta da Fonte Souto, Portalegre

**GRAPE VARIETIES**  
80% Arinto, 20% Verdelho

**MATURATION METHOD**  
6 months in stainless steel vats with minimal contact with oxygen in order to preserve the wine's aromatic freshness.

**INFORMATION**  
Year of Bottling: 2025  
Alcohol: 13.5 %  
Acidity: 5.7 g/l (tartaric acid)  
Volatile Acidity: 0.26 g/l (acetic acid)  
pH: 3.34  
Residual Sugar: 1.1 g/l  
Allergens: Contains sulphites.  
Vegan: Yes  
Vegetarian: Yes