



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



WINE DESCRIPTION SHEET

QUINTA DA FONTE SOUTO ROSÉ 2025

THE YEAR

Rainfall in the Alentejo was lower than in 2023 and 2024, though generous winter and spring rains ensured good water reserves. Summer temperatures were above average but less severe than in the Douro, with Fonte Souto's altitude providing welcome relief. For the first time, we harvested some white grapes at night to preserve freshness, and the results were excellent. Despite smaller berries and bunches, the grapes reached complete ripeness with superb balance. Whites show great acidity, freshness, and aromatic precision; reds are well-structured with mature tannins and deep colour. 2025 has produced another set of very fine wines at Fonte Souto, both white and red, with lively profiles and promising ageing potential.

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, in order to preserve the wine's crisp, fresh character.

TASTING NOTES

Appealing aromatic freshness with great purity of fruit, displaying cherry, raspberry and hints of passion fruit. In parallel, also reveals an attractive floral element of jasmine with some vanilla in the background. Vital and fresh on the palate with notes of raspberry and a touch of pomegranate. Exquisitely balanced and elegant.

WINEMAKER
Charles Symington, Pedro Correia and Ricardo Constantino.

PROVENANCE
Quinta da Fonte Souto, Portalegre

GRAPE VARIETIES
100% Aragonès

MATURATION METHOD
15% of the blend aged in 3-year barrels for six months.

INFORMATION
Alcohol: 13 %
Acidity: 7.3 g/l (tartaric acid)
Volatile Acidity: 0.2 g/l (acetic acid)
pH: 3.21
Residual Sugar: 0.3 g/l
Allergens: Contains sulphites.
Vegan: Yes
Vegetarian: Yes