



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

QUINTA DA FONTE SOUTO FLORÃO RED 2021

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

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 in the white grapes, 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 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.

WINEMAKER

Charles Symington, Pedro Correia and José Daniel Soares.

PROVENANCE

Quinta da Fonte Souto, Portalegre

GRAPE VARIETIES

35% Alfrocheiro, 18% Aragonez, 16% Alicante Bouschet, 12% Touriga Nacional, 19% Other Varieties

MATURATION METHOD

75% of the blend aged 6 months in third and fourth year 400L French oak barrels.

INFORMATION

Year of Bottling: 2022
Alcohol: 14.5 %
Acidity: 5.2 g/l (tartaric acid)
Volatile Acidity: 0.48 g/l (acetic acid)
pH: 3.70
Residual Sugar: 0.6 g/l
Allergens: Contains sulphites.
Vegan: Yes
Bottle Weight: 465 g
Vegetarian: Yes