



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

FLORÃO WHITE 2025

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

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. 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

75% Arinto, 25% Verdelho

MATURATION METHOD

4 months in vats, with no contact with wood, and with oxygen exposure minimised throughout the process to preserve aromatic freshness and highlight the primary aromas.

INFORMATION

Year of Bottling: 2025
Alcohol: 13 %
Acidity: 6.2 g/l (tartaric acid)
Volatile Acidity: 0.26 g/l (acetic acid)
pH: 3.35
Residual Sugar: 0.4 g/l
Allergens: Contains sulphites.
Vegan: Yes
Vegetarian: Yes