



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 WHITE 2023

THE WINE

The Fonte Souto Estate white wine embodies all the strengths of the property's unique terroir: the freshness and balance afforded by the altitude; the concentration, which derives from mature, low-yielding vines, and the complexity and structure provided by the barrel fermentation sur-lie (on the lees) with bâtonnage. This white allows for maximum expression of the Arinto, widely regarded as Portugal's finest white grape variety and has a smaller Verdelho component.

THE YEAR

We began picking at Quinta da Fonte Souto on August 7, the earliest harvest at the property in the last 20 years. We had an early growth cycle brought about by a wet winter and unseasonably warm spring, with maturations progressing at a good pace (even and gradual) and resulting in very balanced ripening. The last grapes came into the winery on October 13, meaning we had an unprecedented two-month long harvest at the estate. In September, we had twice the average monthly rainfall and took the bold decision to pause picking several times to allow the vines to benefit from the rain and to wait for drier, warmer weather to return. This paid off and we had fantastic conditions for ripening in the final stages of the harvest. The moderate conditions this year have given rise to fresh, aromatic, well-structured and balanced wines.

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 begins in stainless steel vats but immediately after alcoholic fermentation commences, part of the must is transferred to 500-litre French oak barrels (this higher capacity minimises the impact of the wood on the aromatic component). The must is left in contact with the lees with frequent bâtonnage (stirring the lees) in order to encourage extraction of compounds that contribute complexity and structure and that balance very well with the good acidity provided by the altitude of the São Mamede Range. The final blend was aged 9 months in a combination of new French and central European oak (40%), in second and third-year wood (45%), and in stainless steel vats (15%).

WINEMAKER

Charles Symington, Pedro Correia and Ricardo Constantino.

PROVENANCE

Quinta da Fonte Souto, Portalegre

GRAPE VARIETIES

65% Arinto, 35% Verdelho

MATURATION METHOD

60% of the blend was fermented in 500-litre oak barrels in contact with the lees. The final blend was aged 9 months in a combination of new French and central European oak (40%), in second and third-year wood (45%), and in stainless steel vats (15%).

INFORMATION

Year of Bottling: 2024
Alcohol: 13.4 %
Acidity: 6.3 g/l (tartaric acid)
Volatile Acidity: 0.34 g/l (acetic acid)
pH: 3.32
Residual Sugar: 1.0 g/l
Allergens: Contains sulphites.
Vegan: Yes
Vegetarian: Yes