



QUINTA DA FONTE SOUTO
PORTALEGRE



The 207-hectare Quinta da Fonte Souto was acquired by the Symington family in 2017 and is their first vineyard outside the Douro. Lying on the slopes of the São Mamede Range at an altitude of 500 metres in the Alentejo sub-region of Portalegre, the property benefits from cooler and wetter conditions than the hot Alentejo plain. The Fonte Souto wines express the freshness and elegance provided by the altitude, as well as the structure and complexity from the estate's extensive collection of mature, low-yielding vines.


SYMINGTON
Family Estates

WINE DESCRIPTION SHEET

FLORÃO WHITE 2022

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.

VINTAGE OVERVIEW

The 2022 viticultural year in Portalegre was marked by low rainfall in winter and spring and a succession of heat waves during July and August, which presented some challenges in managing hydric stress. However, the vines resisted the extreme heat surprisingly well and the significant lowering of temperatures through September favoured good maturations. The vintage started on August 16th with the Verdelho, followed by Arinto. Both showed excellent maturations and acidity, delivering wines with fresh and aromatically generous profiles, reflecting the typicality of these varieties. Harvesting of the white grapes began in early September, following a period of rain with Arinto once again showing how well adapted it is to the region's natural conditions, preserving its freshness and good acidity despite the high temperatures which persisted through the greater part of its ripening cycle. Generally, and the climatic challenges notwithstanding, the vintage went very well delivering balanced, very aromatically expressive wines, which reflect the altitude of 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.

WINEMAKERS

Charles Symington, Pedro Correia and Ricardo Constantino.

GRAPE VARIETIES

80% Arinto
20% Verdelho

AGEING

Four months in stainless steel vats with minimal contact with oxygen in order to preserve the wine's aromatic freshness.
Bottled in January 2023.

STORAGE & SERVING

Ready to drink but will develop favourably in bottle for a further 2 to 3 years.

TASTING NOTE

Broad and lifted aromatic expression, ranging from floral orange blossom and honeysuckle scents to pineapple, mango, and citrus notes. On the palate, the lively acidity provides a stimulating counterpoint to the ample, creamy fruit range, giving the wine exquisite elegance and balance.

WINE SPECIFICATIONS

Alcohol: 13.5% vol.
Volatile acidity: 0.33 g/L (acetic acid)
Total acidity: 6.0g/L (tartaric acid)
pH: 3.3
Total sugars: 0.6 g/L (gluc+fruct)
Allergy advice: Contains Sulphites
Compatible with vegetarian and vegan diets