

## Alicante Bouschet, Quinta da Fonte Souto



<b>Product code</b>	QF12ZZRC
<b>Grapes</b>	Alicante Bouschet
<b>Country</b>	PORTUGAL
<b>ABV%</b>	12
<b>Case Size</b>	3
<b>Closure Style</b>	Cork
<b>Producer</b>	Anselmo Mendes
<b>Vintage</b>	2018

## Tasting Notes

Broad aromatic expression, evocative of woodland, blackberry and blueberry, black cherries and hints of liquorice.

Prodigious mouthfeel, with fascinating complexity reflected in multiple layers that range from dark chocolate, mushroom/truffle, and a toasty element with good barrel integration. Fine-grained tannins combine with good acidity (subliminal, but present) to give excellent definition to the formidable structure. A fabulous, epicurean wine to pair with rich, savoury dishes. A wine which will develop beautifully in bottle over the coming years.

## Viticulture

Temperatures and rainfall during the winter were close to the seasonal average for the region, but temperatures rose substantially during the spring, and this accelerated the vines' growth cycle. The considerable heat continued during the summer with virtually no rainfall from the middle of May. However, the advanced growth cycle and the good management of the water reserves accumulated during the winter and beginning of spring, and the diurnal temperature variation (hot days, cool nights), typical of higher altitudes, favoured balanced and complete ripening, all the more remarkable in such a hot, dry year. The harvest was one of the earliest in living memory and it was possible to harvest selectively, ensuring that all the parcels were picked at the right time. Low yields, combined with excellent maturations, paved the way for wines of great concentration and of exceptional quality.

## 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. A period of post fermentation maceration follows to

encourage the extraction of some tannin from the pips to complement those extracted from the grape skins. This adds structure and longevity to the wines.