TINDAL
WINE MERCHANTS

Florão Red, Quinta da Fonte Souto

Alto Alentejo, Portugal



Product code	QFo2ZZRC
Grapes	Alfrocheiro, Aragonez, Alicante Bouschet
Country	PORTUGAL
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Quinta da Fonte Souto
Vintage	2022

Vegan Vegetarian

QUINTA DA FONTE SOUTO
PORTALEGRE

Producer

High in the Serra de São Mamede, Quinta da Fonte Souto represents the Symington family's cooler, elevated vision of Alentejo. Altitude, granite and surrounding woodland give these wines a freshness rarely associated with the region.

Tasting Notes

Aromas of pine and eucalyptus to a lovely rose garden scent. There are also hints of raspberry and kirsch. Packed with flavours of fresh, red and black fruits of the forest, with fine-grained spicy tannins and some clove and nutmeg. Very approachable now but will be even better after a further year or two in bottle.

Viticulture

In Portalegre, the agricultural year was dry and relatively mild with the wide diurnal temperature variations during the hotter months contributing to an even progression of the maturations and to the preservation of the acidity in the grapes, which reached the vintage particularly fresh and with aromatic exuberance. There was some rain during August in the lead up to the vintage and this rebalanced the vines in the final ripening stretch and created the necessary conditions for completion of phenolic maturation. Yields were relatively low, and this contributed to better balance and higher quality in the grapes. We produced very fresh, elegant wines, whilst still taut and with a well-defined texture. In this third vintage in Portalegre, we made wines that were the closest yet to the typical profile of this subregion.

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.