

Florão Red, Quinta Da Fonte Souto

Alto Alentejo, Portugal



Product code	QFo2ZZRC
Grapes	Alfrocheiro, Aragonez, Alicante Bouschet
Country	PORTUGAL
ABV%	12
Case Size	6
Closure Style	Cork
Producer	Quinta da Fonte Souto
Vintage	2019



Vegan



Vegetarian



QUINTA
DA

FONTE SOUTO

PORTALEGRE

Producer

The Symington's family's first property outside the Douro region. Quinta da Fonte Souto is in the Portalegre subregion of the Alto Alentejo in southern Portugal. Close to the São Mamede range (1,025 metres), the property benefits from the area's altitude with its cooler microclimate in sharp contrast to the Alentejo region's typically hot and dry conditions. Yields are low due to the schist and granite soils, which are less fertile than those found in the flat and rolling terrain which characterizes the majority of the Alentejo. There are 207 hectares on the property, of which 43 are planted with vines. The principal grape varieties are Aragonês, Alfrocheiro, Trincadeira, Alicante Bouschet, Syrah and Cabernet Sauvignon. The property has a substantial chestnut grove, from which its name is derived — 'souto' refers to a wooded area planted with chestnut trees.

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.