TINDAL
WINE MERCHANTS

Quinta da Fonte Souto, White

Alto Alentejo, Portugal



Product code	QF04ZZWC
Grapes	Verdelho
Country	PORTUGAL
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Quinta da Fonte Souto
Vintage	2023

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

Initial aromatic impression of light smoke with a touch of gunpowder (flint), followed by citrusy notes, peach, and apricot, as well as some vanilla and wild white flowers in the background. On the palate, the complexity is highlighted by the well-integrated barrel and some good bottle aging, which blend harmoniously with the pronounced freshness from the good acidity. This is a stunning white wine from the mountains, displaying poise, elegance, and generous amplitude.

Viticulture

We had a long harvest, starting on August 17th and ending on October 8th. First to be picked was Verdelho, closely followed by Aragonez. The Arinto was harvested in stages from the end of August, to produce wines with differing profiles. During early September, we picked a second batch of Aragonez and started picking Alfrocheiro. A cool July provided excellent levels of acidity in the white grapes, delivering fresh, expressive aromatics. From mid- August, rising temperatures provoked a rapid advance in maturations, pointing to an early vintage. That wasn't to be, though, as lower temperatures and rain returned at the end of the month, slowing maturations, and prompting us to pause the vintage, which only picked up again from September 16th — for the remaining reds: Alicante Bouschet, Syrah, Touriga Nacional and Trincadeira. This is a year of elegance, with the acidity and aromatic exuberance expected from a cooler year, combining with very fine textures and balance.

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.