TINDAL
WINE MERCHANTS

Quinta da Fonte Souto, Red

Alto Alentejo, Portugal



Product code	QF05ZZRC
Grapes	Cabernet Sauvignon, Trincadeira, Alicante Bouschet
Country	PORTUGAL
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Quinta da Fonte Souto
Vintage	2020

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 forest with hints of resin, pine needles and a touch of mint. Also on the nose, berry fruits and black plum. Very fine textured in the mouth with delicious, bright flavours of blackberries and a slight suggestion of liquorice, perhaps from the wine's sizeable Syrah component. On the midpalate there are fine-grained tannins and some tension from the good acidity that underscores the wine's freshness and balance. The long aftertaste suggests some promising ageing potential.

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.