TINDAL
WINE MERCHANTS

Souto Rose, Quinta Da Fonte Souto

Alto Alentejo, Portugal



Product code	QFo8ZZPC
Grapes	Aragonez
Country	PORTUGAL
ABV%	14
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

Generous aromatic freshness, combining raspberry, red cherry, watermelon, and hints of passion fruit. Appealing crispiness on the palate, where flavours of raspberry, pomegranate and redcurrant are punctuated by tangy minerality shaped by fine acidity. Vivid and stimulating with a good balance between lightness and complexity

Viticulture

The 2022 viticultural year in Portalegre was marked by low rainfall in winter and spring and a succession of heat waves during July and August, which presented some challenges in managing hydric stress. However, the vines resisted the extreme heat surprisingly well and the significant lowering of temperatures through September favoured good maturations. The vintage started on August 16th with the Verdelho, followed by Arinto. Both showed excellent maturations and acidity, delivering wines with fresh and aromatically generous profiles, reflecting the typicity of these varieties. Harvesting

of the white grapes began in early September, following a period of rain with Arinto once again showing how well adapted it is to the region's natural conditions, preserving its freshness and good acidity despite the high temperatures which persisted through the greater part of its ripening cycle. Generally, and the climatic challenges notwithstanding, the vintage went very well delivering balanced, very aromatically expressive wines, which reflect the altitude of Quinta da Fonte Souto.

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 to minimize extraction of colour and phenolic compounds. Fermentation takes place in stainless steel vats at low temperatures in order to conserve the wine's aromatic expression. The start of malolactic fermentation is prevented, thus ensuring the wine's crisp, fresh character