

Alfrocheiro, Quinta da Fonte Souto (Wood Case)

Alto Alentejo, Portugal



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| Product code | QF09ZZRC |
| Grapes | Alfrocheiro |
| Country | PORTUGAL |
| ABV% | 14.5 |
| Case Size | 3 |
| 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

Very deep coloured, with just a hint of crimson on the rim. Fresh, mineral aromas with mountain breeze clarity denote altitude and the schist and granite soils of Fonte Souto. A flinty, graphite edge reflects minerality and forest vegetation. Some discreet fruit comes through, initially blueberry and, as the wine opens, some distinctive strawberry notes. Quite reserved on the palate, beginning to show black plum, dark chocolate, and a subtle nuance of liquorice. Peppery tannins and bright acidity underpin the substantial structure, which needs some further bottle age for the wine to fully reveal its singular character.

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. 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.