Vinha do Souto, Quinta Da Fonte Souto

Alto Alentejo, Portugal



Product code	QF1020RC
Grapes	Syrah, Alicante Bouschet
Country	PORTUGAL
ABV%	12
Case Size	3
Closure Style	Cork
Producer	Quinta da Fonte Souto
Vintage	2020

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

Aromas of woodland are enhanced by pine and resin notes that confer great freshness and evoke the extensive forested area of Fonte Souto. Also, a lot of spice made of white pepper and clove, as well as black cherry and floral notes of roses. Dense and powerful in the mouth with notes of spice, tea, and tobacco. The impressive structure, sculpted tannins and refined acidity, foresee an excellent development in bottle. A little reserved, needing some time to reveal all its greatness.

Viticulture

This is the flagship wine of the estate, named after its beautiful chestnut groves (Soutos), that lie close to the vineyards from which the grapes are sourced, namely the finest parcels of Alicante Bouschet and Syrah. The lower vigour of these vines and the low yields resulted in concentrated, structured wines that also reflect the singular freshness which the altitude provides. The winter was cold and initially quite dry, but from the end of February and until June, rainfall levels were above the 30-year average, particularly during March and April. A wet spring delayed the vegetative cycle, and this was the case right up to the vintage. Summer began cool and practically without rain, but between August and October temperatures were always above average and with very little rain. These conditions were, however, a beneficial counterpoint to the low temperatures and abundant rainfall recorded during most of the winter and throughout the spring. The vintage started mid-September and the grapes showed complete and balanced maturations. We produced very elegant wines,

aromatic, well-structured and balanced.

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. The grapes sourced from the property's finest vineyard parcels are vinified in smaller capacity fermentation vats, worked manually with cap submersion and post fermentation maceration 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. 70% of the blend aged 12 months in new French oak barrels and 30% in second year barrels (both 400 l barrels)