

PORTALEGRE



SCORES

92 Points, Wine & Spirits, 2020 91 Points, Wine Enthusiast, 2020 90 Points, Wine Spectator, 2020

QUINTA DA FONTE SOUTO RED 2017

QUINTA DA FONTE SOUTO

The 5II-acre Quinta da Fonte Souto was acquired by the symington family in 2017 and is their first vineyard outside the Douro. Lying on the slopes of the São Mamede mountain range at an altitude of 1640 feet in the Alentejo sub-region of Portalegre, the property benefits from cooler and wetter conditions than the hot Alentejo plain. The Fonte Souto wines express the freshness and elegance provided by the altitude, as well as the structure and complexity from the estate's extensive collection of mature, low-yielding vines.

THE WINE

The Fonte Souto Estate red wine embodies all the strengths of the property's unique terroir. The freshness and balance afforded by the altitude; the concentration, which derives from mature, low-yielding vines, and the complexity and structure provided by the judicious combination of grape varieties. This red is built around the signature Alicante Bouschet with important contributions from Trincadeira, Cabernet Sauvignon, Syrah and Alfrocheiro.

WINEMAKERS

Charles Symington, Pedro Correia and José Daniel Soares (resident winemaker)

GRAPE VARIETIES 40% Alicante Bouschet

25% Trincadeira 15% Cabernet Sauvignon 10% Syrah 10% Alfrocheiro

AGINO

50% of the blend aged 6 months in second and third year 400 l French oak barrels.

3,555 cases produced (12x750ml) Bottled in March 2019

UPC: 094799230021

Suitable for Vegans.

TASTING NOTE

Aromas of Mediterranean scrub with balsamic notes of pine needles and resin. Broad and complex on the palate, with succulent flavors of fruits of the forest and hints of clove. The taut tannins provide a well-toned structure, balanced by fresh acidity which gives the wine great definition. The diversity of grape varieties used mark the wine with a very particular profile, a clear gastronomic aptitude as well as promising aging potential.

WINE SPECIFICATION Alcohol: 14.1% vol

Total acidity: 5.6 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation