



QUINTA
DA
FONTE SOUTO
P O R T A L E G R E



SCORES

93 Points, James Suckling, 2023
93 Points, Decanter, 2023
91 Points, Wine Enthusiast, 2023

QUINTA DA FONTE SOUTO WHITE 2021

THE WINE

The Fonte Souto Estate white 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 barrel fermentation sur-lie (on the lees) with bâtonnage. This white allows for maximum expression of the Arinto, widely regarded as Portugal's finest white grape variety and has a smaller Verdelho component.

VINTAGE OVERVIEW

We had a long harvest, starting on August 17th and ending on October 8th. First to be picked was Verdelho. The Arinto was harvested in stages from the end of August, to produce wines with differing profiles. A cool July provided excellent levels of acidity in the white grapes, delivering fresh, expressive aromatics. From mid- August, rising temperatures provoked a rapid advance in maturations, pointing to an early vintage. That wasn't to be, though, as lower temperatures and rain returned at the end of the month, slowing maturations, and prompting us to pause the vintage, which only picked up again for the remaining reds. This is a year of elegance, with the acidity and aromatic exuberance expected from a cooler year, combining with very fine textures and balance.

WINEMAKING

The hand-picked grapes are placed in small, shallow boxes and taken to the on-site winery. Manual sorting is followed by de-stemming and gentle crushing after which the grapes are transferred to a pneumatic press for a light pressing. Fermentation begins in stainless steel vats but immediately after alcoholic fermentation commences, part of the must is transferred to 500-liter French oak barrels (this higher capacity minimizes the impact of the wood on the aromatic component). The must is left in contact with the lees with frequent bâtonnage (stirring the lees) in order to encourage extraction of compounds that contribute complexity and structure and that balance very well with the good acidity provided by the altitude of the São Mamede Range.

WINEMAKERS

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

GRAPE VARIETIES

75% Arinto
25% Verdelho

AGING

60% of the blend was fermented in 500-liter oak barrels in contact with the lees. The final blend was aged seven months in a combination of new French and central European oak (55%); in second and third-year wood (40%), and in stainless steel vats (5%).

TASTING NOTE

Lots of lemon zest and stone character with some fresh herbs such as lemongrass. Medium to full body. Layered and creamy. Dried white peach. Lots of dried citrus.

WINE SPECIFICATION

Alcohol: 14.5% vol
Total acidity: 6.1 g/l tartaric acid

STORAGE & SERVING

Ready to drink but has good aging potential.

Bottled in July 2022

UPC:094799230014

Certified



This company meets the highest standards of social and environmental impact

Corporation