



## Somos Wines

2022

# 'BLANQUITO'

White Wine | South Australia - Australia



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 50% Vermentino - 50% Verdelho

**Vineyard:** Riverland - Ricca Terra Farms (Vermentino) - McLaren Vale - Hiltops (Vermentino) - McLaren Vale - Gemtree (Verdelho)

**Vine Age:** Varied: 15-25-years-old

**Soil Type:** Shallow sandy loam over limestone (McLaren Vale) - Shallow, sandy, red loam over calcrete (Riverland)

**Viticulture:** Sustainable - practicing organic (Verdelho is practicing biodynamic)

**Fermentation:** Native - separate ferments in stainless-steel

**Skin Contact:** None

**Aging:** 6 months on lees in stainless-steel

**Alcohol:** 13.1%

**Residual Sugar:** 2.3 g/L

**pH:** 3.5

**Total Acidity:** 5.4 g/L

**Total SO2:** 48 ppm

**Total Production:** 602 cases

**UPC:** 9350675000203

### About

The 'little white' sells this wine very, very short. The ethos behind this wine is a mineral-driven, neutral style of Italian white wine that is fresh and crisp with a slight textural component to enhance drinkability. The inspiration came from Ben's passion for Italian white varieties and the sustainability of many of those in Australia. Vermentino is the perfect vessel for the boys' vision as it is both fresh and salty, textural edge complimented by Verdelho giving a lemony, citrus pith backbone through the wine. The Vermentino comes from the Ricca Terra farms vineyard in the Riverland as well as the Hiltops vineyard in McLaren Vale. The Verdelho comes from the biodynamically farmed Gemtree vineyard in McLaren Vale.

The grapes were handpicked and were crushed before spontaneously fermenting 15-25 days on full solids in stainless steel tanks. The two varieties were fermented separately without any additions and aged on the lees developing the mineral/oyster shell aromas that makes this wine so refreshing. The wine was racked off of their gross lees and settled and then racked again to tank to blend. The wine was bottled without fining or filtration and just a small dose of sulfur used at bottling.

### Tasting Note

Chiselled yellow citrus and lemon peel with a soft pink grapefruit edge. It is quite linear with a strong mineral-drive, leading to a texturally richer palate. The finish brings brininess with lingering citrus notes.