



Somos Wines

2021

'BLANQUITO'

White Wine | South Australia - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 88% Vermentino - 8% Verdelho - 2% Sauvignon Blanc - 2% Pinot Gris

Vineyard: Single sites in McLaren Vale (Vermentino & Verdelho) - Single site in Riverland (Vermentino) - Single site in Kuitpo, Adelaide Hills (Chardonnay & Pinot Gris)

Vine Age: Varied: 15-20-years-old

Soil Type: Shallow sandy loam over limestone (McLaren Vale) - Loam over Ironstone (Adelaide Hills) - Shallow, sandy, red loam over calcrete (Riverland)

Viticulture: Sustainable - practicing organic (Verdelho is biodynamic)

Fermentation: Native - separate ferments in stainless-steel

Skin Contact: 2-3 days - 10% of Verdelho & Vermentino

Aging: 4 months in stainless-steel

Alcohol: 12.4%

pH: 3.37

Total Acidity: 4.97 g/L

Total SO2: 38 ppm

Total Production: 916 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, crisp, and mineral driven, 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, Sauvignon Blanc and Pinot Gris. The fruit all comes from small vineyards throughout Australia with the Mediterranean climate of McLaren Vale making up the majority of the Italian varieties.

The grapes were handpicked and the majority whole-bunch pressed to stainless steel tanks, with about 10% of the Italian varieties lightly crushed and fermented on skins. The 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 a brininess to the table with citrus notes lingering.