

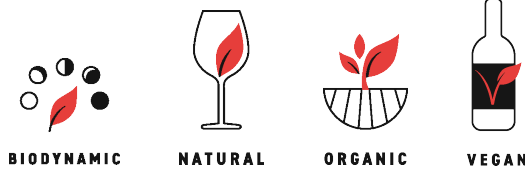


## Somos Wines

2022

# 'NARANJITO'

Verdelho | McLaren Vale - Australia



BIODYNAMIC

NATURAL

ORGANIC

VEGAN

## Stats

**Grapes:** 100% Verdelho

**Vineyard:** Sentier Vineyard

**Vine Age:** 29-years-old

**Soil Type:** Sandy, brown clay with loamy deposits

**Viticulture:** Certified Organic & Biodynamic

**Fermentation:** Native – stainless-steel (100% destemmed & skin-fermented)

**Skin Contact:** 180 days

**Aging:** 6 months in stainless-steel on the skins followed by 6 months in old French oak post-press

**Alcohol:** 13.9%

**pH:** 3.56

**Total Acidity:** 5 g/L

**Total SO2:** 51 ppm

**Total Production:** 1,000 cases

**UPC:** 9350675000234

## Reviews

The Wine Front | 92 points

## About

Naranjito, meaning "the little orange" is Somos' beloved orange wine. Mauricio wanted to make an orange wine that tasted quite simply of oranges! Interestingly, Verdelho is one of the only varieties that retains a pithy, citrus backbone of fruit regardless of ripeness, so he let it sit on the vine a couple of weeks longer than when they'd normally pick it for white. Mauricio was waiting for the seeds to get lignified and the tannin profile to reach maturity, and thus it's a white variety picked like a red variety in terms of phenolic ripeness. The 2022 vintage was fantastic with a beautiful concentration which led to a Naranjito that will also evolve quite beautifully in the bottle. Mauricio has again selected Verdelho from the biodynamically farmed Sentier Block of Gemtree's vineyard in McLaren Flat.

The fruit was picked quite cold and quickly destemmed at the winery. It was fermented in stainless steel without any additions and entirely on the skins for 180 days. After that period, the wine was pressed off the skins and was sent to old oak barrels for a further six months of aging. The wine was then blended to tank and bottled without fining or filtration and just a small addition of sulfur.

## Tasting Note

Vibrant orange in color. It has tons of riper citrus fruits like oranges, mandarins and tangerines, but a wonderful complex expression with ginger spice, Nashi pear, and a palate that has freshness and intensity.