



Somos Wines

2023

'TINTITO'

Red Wine | South Australia - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 60% Grenache - 21% Mencía - 9% Dolcetto - 5% Syrah - 5% Nero d'Avola

Vineyard: Riverland (Grenache) - Adelaide Hills (Mencía & Syrah) - Langhorne Creek (Dolcetto) - McLaren Vale (Nero d'Avola)

Vine Age: Average: 20-years-old

Soil Type: Ranging from calcareous sandy loams to clay soils

Viticulture: Sustainable Winegrowing Australia (all) - certified biodynamic (McLaren Vale) - certified organic (Riverland)

Fermentation: Native – separate ferments in stainless-steel (20% whole-cluster for Grenache and Mencía)

Skin Contact: 7-30 days

Aging: 6-12 months in used large format oak (all except for Grenache which aged in stainless)

Alcohol: 13.5%

pH: 3.48

Total Acidity: 5.25 g/L

Total SO₂: 54 ppm

Total Production: 1,000 cases

UPC: 9350675000265

About

Tintito is designed to be a savory yet fruit-driven Mediterranean style red, with high drinkability and juiciness being the key factors Mauricio looks for. This vintage, the Grenache and Mencía provide the explosion of cranberries and red fruits, and the rest of the ensemble give complexity, length, and structure. In 2023, all vineyard sources for this wine are part of Sustainable Winegrowing Australia. Plus, the Ricca Terra Riverland vineyard is certified organic, and the GT Viticulture vineyard in McLaren Vale farmed by Melissa Brown is certified biodynamic. While this wine is meant for easy enjoyment, it's a serious little red.

The fruit was hand-harvested from various sites throughout South Australia: Riverland (Grenache), Adelaide Hills (Mencía & Syrah), Langhorne Creek (Dolcetto), and McLaren Vale (Nero d'Avola). The fruit was kept separate to ferment, with different varieties getting different treatments. The Grenache and Mencía saw about 20% whole clusters, and the rest were pressed straight away. Fermentation occurred in open-top fermenters without any additions. The whole cluster varieties were gently macerated for 7-10 days before being pressed, while the other varieties saw extended maceration before being pressed. All varieties went into 3rd and 4th fill large format oak for 6-12 months of aging except Grenache went stayed in stainless steel to prevent oxidation during handling. After aging, the lots were blended to tank and settled naturally before being bottled with just a small addition of sulfur and coarse filtration. No fining.

Tasting Note

This wine is pure vibrancy in a glass. Bursting with ripe raspberries and tart cherries, it's layered with notes of blood orange zest and a subtle floral lift. A whisper of crushed herbs adds intrigue, while a crisp mineral edge keeps it fresh and alive.