



Somos Wines

2022

'TINTITO'

Red Wine | South Australia - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 61% Grenache - 12% Dolcetto - 10% Mataró - 7% Syrah - 6% Malbec - 4% Cabernet Franc

Vineyard: McLaren Vale (Grenache, Mataró, Cabernet Franc) - Riverland (Grenache) - Adelaide Hills (Syrah) - Langhorne Creek (Dolcetto, Malbec)

Vine Age: Average: 20-years-old (except for 100-year-old McLaren Vale Grenache)

Soil Type: Sandy loam (McLaren Vale) - Shallow, sandy soils (Langhorne Creek) - Moderate brown clay loam (Adelaide Hills) - rich clay loam (Riverland)

Viticulture: Sustainable

Fermentation: Native - separate ferments in stainless-steel (10% whole-cluster for Grenache and Syrah)

Skin Contact: 7-10 days

Aging: 10 months in old French oak

Alcohol: 13.5%

pH: 3.46

Total Acidity: 5.58 g/L

Total SO2: 69 ppm

Total Production: 500 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 Dolcetto provide the explosion of cranberries and red fruits, and the rest of the ensemble give complexity, length, and structure. The McLaren Vale Grenache comes from 100-year-old vines, which shows that while this wine is meant for easy enjoyment, it's a serious little red. The 2022 vintage was naturally quite concentrated, so the wine didn't need too much time on skins and they were quite minimal when it came to pump overs and plunging, to avoid over-extraction. The result is a tight core of chewy tannin with lovely acid and heaps of drinkability.

The fruit was hand-harvested from various sites throughout South Australia: McLaren Vale (Grenache, Mataró, and Cabernet Franc), Riverland (Grenache), Adelaide Hills (Syrah), and Langhorne Creek (Dolcetto). The fruit was kept separate to ferment, with different varieties getting different treatments. The Grenache and Syrah saw about 10% whole clusters, and the rest were pressed straight away. Fermentation occurred in open-top fermenters without any additions and the lots were gently macerated for 7-30 days before being pressed to finish fermentation in old French oak barrels. After ten months of aging and without any additions the wine was blended to tank and settled naturally before being bottled without fining or filtration and with just a small addition of sulfur.

Tasting Note

This wine is all about intense enjoyment. Think wild strawberries and red berries in a concentrated fruit core with a touch of candy fruit sweetness. A hint of black pepper adds a refreshing kick and the sea spray finish keeps it lifted.