



Somos Wines

2021

MENCIA

Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Mencia

Vineyard: Saint-Clar Vineyard –
farmed by Jon O'Connell

Vine Age: 5-years-old (grafted onto
1998 Sauv Blanc)

Soil Type: Red-brown sandy loam
with ironstone nodules and a band of
yellow clay

Viticulture: Practicing organic – dry-
farmed

Fermentation: Native - stainless steel
(75% partial whole cluster for 7 days,
25% full whole cluster carbonic
maceration for 21 days)

Skin Contact: 7-21 days

Aging: 12 months in 3-4 year old
French oak

Alcohol: 12.5%

Residual Sugar: 2.1

pH: 3.57

Total Acidity: 5.12 g/L

Total SO2: 73 ppm

Total Production: 416 cases

UPC: 9350675000388

Reviews

James Suckling | 92 points

Halliday Wine Companion | 92 points

About

In late 2019 the Somos boys knew the days of the Carignan-Cinsault/Mazuelo-Cinsault were drawing to an end. What could replace that delightful, vibrant crunchy wine? They got a lead on a relatively new planting of the Galician red variety Mencia, tucked away in a little valley in the Adelaide Hills. It has been dry-farmed/organically farmed since it was planted and now really starting to show its personality. Ben & Mauricio have nicknamed this wine the 'The Iberian Lynx' in order to differentiate it from the previous 'Lynx' label. This is one of Australia's best examples of the grape.

The fruit was hand-harvested and placed into a number of small picking bin ferments, some with tons of whole-bunches, some without. Some bins were pressed early, and others were left on the skins for a bit longer. Each one was pressed separately and into 2-4th fill Burgundian French oak for close to a year. Trying to follow the canons in Ribeira Sacra where this variety has restraint and poise to the point of the sublime, this is a really delicate, floral, bouncy expression.

Tasting Note

Fresh, bouncy, and just the perfect amount of crispy. Cranberry, pomegranate, and blood orange emerge with a thyme lemonade note. The palate is refreshing and penetrating with plenty of zing and elevation.