Somos Wines

2021

MENCÍA

Adelaide Hills - Australia

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Mencía
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 Mencía, 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, bunchy 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.