



## Somos Wines

2020

# MENCIA

*Adelaide Hills - Australia*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Mencia

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

**Vine Age:** 6-years-old

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

**Viticulture:** Practicing Organic – dry-  
farmed

**Fermentation:** Native – picking bins  
(75% whole-berry – 25% whole-  
cluster)

**Skin Contact:** 4-16 days

**Aging:** 12 months in 2-5-year-old  
French barriques

**Alcohol:** 13.3%

**pH:** 3.45

**Total Acidity:** 5.8 g/L

**Total SO<sub>2</sub>:** 40 ppm

**Total Production:** 140 cases

**UPC:** 9350675000388

### Reviews

James Suckling | 91 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.

The fruit was hand-harvested and placed into a number of small picking bin ferments, some of which were whole-bunch and some destemmed but not crushed fruit. Fermentation kicked off without any additions with some lots left on the skins for a while while others were just a quick maceration and then pressed off. The wines were all pressed to second year to fully neutral French barrels for close a year of aging and without any sulfur additions. The barrels were tasted in mid-December and the blend was made and racked to stainless-steel to settle naturally. It was bottled without fining or filtration and just a small addition of sulfur.

### Tasting Note

Fresh, bouncy and just the perfect about of crispiness. Cranberry, pomegranate and maybe those little poisonous holly berries (have you had them?) along with a brambly, peppery sort of thing on the nose. Blood orange notes emerge with a bit of a thyme lemonade note. The palate is refreshing and penetrating with plenty of zing and elevation. The finish has the tiniest amount of tannins and mouthwatering acidity continuing.