



# SOMOS WINES

## 'BLANQUITO'

SOUTH AUSTRALIA - AUSTRALIA



### THE WINE

The 'little white' sells this wine very, very short. The ethos behind this wine was a mineral-driven, neutral style of Italian white wine that works well with food and throughout all seasons. The inspiration came from Soave and Orvieto. The 2019 is a blend of Arneis, Garganega and Verdelho. It is bright, textural and smashable, coming from three distinct vineyards scattered throughout South Australia. The Arneis comes from a site in Kuitpo grown by Jim Zerella, the Garganega is grown by Robin Day from a vineyard that basically is the focal point of where the Barossa, Eden Valley and Adelaide Hills meet and lastly the Verdelho is from the biodynamically farmed Gemtree Vineyard in McLaren Vale.

The grapes were handpicked and whole-bunch pressed to stainless steel tanks. The Verdelho was picked first at 21°Bx retaining the fresh acidity and lemon/lime notes of the variety. The two Italian varieties were picked nearly two months later at 20°Bx and 21°Bx on the Arneis and Garganega respectively. The wines were fermented separately without any additions and aged on the lees developing the mineral/oyster shell aromas that makes Soave and Muscadet so refreshing. They were racked off of their gross lees and settled and then racked again to tank to blend. The wine was bottled without fining or filtration and just a small dose of sulfur used at bottling.

### THE STATS

<b>Vintage</b>	2019
<b>Grapes</b>	54% Arneis - 25% Garganega - 21% Verdelho
<b>Vineyard</b>	Single Site in Kuitpo, Adelaide Hills (Arneis) - Single site in Barossa (Garganega) - Gemtree Vineyard in McLaren Vale (Verdelho)
<b>Viticulture</b>	Practicing Organic (Kuitpo & Barossa) – Certified Biodynamic (McLaren Vale)
<b>Soil Type</b>	Loam over Ironstone (Kuitpo) - Quartz riddled Sand over Clay (Barossa) - Brown Clay (McLaren Vale)
<b>Vine Age</b>	Varied, Average: 12-years-old
<b>Fermentation</b>	Native – Separate ferments in stainless steel
<b>Skin Contact</b>	None
<b>Aging</b>	7 months in stainless steel
<b>Alcohol</b>	13.3%
<b>Residual Sugar</b>	.85 g/L
<b>pH</b>	3.32
<b>Total Acidity</b>	5.09 g/L
<b>Total SO<sup>2</sup></b>	13 ppm
<b>Production</b>	592 cases

### THE PRESS

None on Current Vintage