

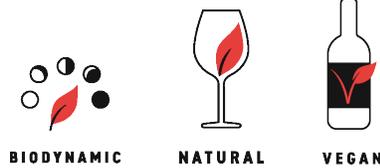


Somos Wines

2020

'NARANJITO'

Verdelho | McLaren Vale - Australia



BIODYNAMIC

NATURAL

VEGAN

Stats

Grapes: 100% Verdelho

Vineyard: Gemtree Vineyard

Vine Age: 26-years-old

Soil Type: Brown clay with loamy deposits

Viticulture: Certified Biodynamic

Fermentation: Native - destemmed and skin-fermented

Skin Contact: 50% for 30 days - 50% for 180 days

Aging: 10 months - 50% in seasoned 300L French oak barrels & 50% in stainless steel

Alcohol: 12.9%

pH: 3.44

Total Acidity: 4.89 g/L

Total SO₂: 28 ppm

Total Production: 450 cases

UPC: 9350675000234

About

This is the second vintage of Somos' first skin-contact white wine, or orange wine. The Somos amigos wanted to make this an approachable and 'less challenging' orange wine, hence the 'little orange' moniker. Again Ben & Mauricio have again selected Verdelho from the biodynamically farmed Gemtree Vineyard in McLaren Flat, farmed by Melissa Brown. 2020 was a tumultuous year throughout the world and this rang very true in South Australia with countless wildfires circling the peninsula. The vintage was exceptional overall, and this part of the Vale withstood any fire or smoke issues and the purity of the vintage is apparent.

The fruit was picked quite cold and quickly destemmed at the winery. It was fermented without any additions entirely on skins with half of the fermentation being pressed to old barrels after 30 days with lees being stirred nightly building a biscuity, creamy and soft texture. The remaining 50% was sealed in the tank and left on skins for half of a year, which provided the framework of the wine with structure and depth and a very complex aromatic profile. The later pressed component gives the wine these spicy, gingery aromatics while the early pressed lot brings the citrusy and fresh backbone. The lots were blended to tank and bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Vibrant orange in color, unfiltered and unfiltered so the wine has an appealing cloudiness. Heaps of ginger spice, tangerine, orange peel, baked pears, and hints of toffee apple on the nose, with a compelling full palate, textural and soft with bright orange pith, mandarin crunch, and soft brioche and caramel notes.