



SOMOS WINES

'TINTITO'

SOUTH AUSTRALIA - AUSTRALIA



THE WINE

Tintito is designed to be a savory yet fruit-driven Mediterranean style red. High drinkability and juiciness being the key factors the Somos boys looked for. This is a mystery red blend from Ben and Mauricio, though sitting down with Ben over a few beers got the cépage and vineyard sourcing out of him! It's a compilation of predominantly Grenache with a few other bits and pieces thrown in for fun. The aim here was to create "A wine driven by primary berry fruit, savory spice and acid line. Textural light red," according to Mauricio. Mission accomplished!

The parcels were handpicked across nearly six weeks with Grenache coming in first and Aglianico coming in last. The Grenache was predominantly fermented whole-bunch, the Aglianico was fermented carbonically, the rest of the ferments were destemmed. Fermentation kicked off and was carried out naturally and post-primary fermentation, the lots were basket pressed to tank and kept separate for maturation. A small portion of the Grenache remained in tank while the rest of the lots were racked to old barriques, puncheons and foudres for 9-12 months of aging.

THE STATS

Vintage	2017
Grapes	65% Grenache - 15% Aglianico - 7% Cabernet Franc - 7% Mataró - 6% Barbera
Vineyard	Juguette Block in Aldinga (Grenache) - Block near Goodieson Brewery in McLaren Flat (Aglianico) - Block in Willunga (Barbera & Cabernet Franc) - Site between McLaren Vale and Aldinga (Mataró)
Viticulture	Practicing Organic (Kuitpo & Barossa) – Certified Biodynamic (McLaren Vale)
Soil Type	Varied
Vine Age	Varied, Average: 21-years-old
Fermentation	Native – Separate ferments in stainless steel
Skin Contact	Varied
Aging	9-12 months in in 90% seasoned French foudre – 10% stainless steel
Alcohol	13%
pH	3.54
Total Acidity	5.1 g/L
Total SO²	30 ppm
Production	500 cases

THE PRESS

None on Current Vintage