



Somos Wines

2019

'TINTITO'

Red Wine | South Australia - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 39% Grenache - 27% Touriga Naçional - 24% Tinta Cão - 5% Carignan - 5% Cinsault

Vineyard: Single block in McLaren Flat (Grenache) - Juguette block in Sellicks Hill (Touriga Naçional & Tinta Cão) - Single block in McLaren Vale (Carignan & Cinsault)

Vine Age: 57-years-old (Grenache) - 12-years-old (Touriga Naçional & Tinta Cão) - 37-years-old (Carignan & Cinsault)

Soil Type: Primarily sandy loam (Grenache) - Deep river alluvium (Touriga Naçional & Tinta Cão) - Silty, red clay (Carignan & Cinsault)

Viticulture: Practicing Organic

Fermentation: Native - Separate ferments in stainless steel: 25% whole-cluster (Grenache) - destemmed (Touriga Naçional & Tinta Cão) - 50% whole-cluster/carbonic (Carignan & Cinsault)

Skin Contact: Grenache (14 days) - Touriga Naçional & Tinta Cão (11 days) - Carignan & Cinsault (9 days)

Aging: 9 months in old French barrique and 500L tonneau

pH: 3.61

Total Acidity: 5.63 g/L

About

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 (spice and red fruit) with nearly equal parts Touriga Naçional (tannin and density) and Tinta Cão (earthy aromatics and dusty tannins) with a little smattering of Carignan and Cinsault (color and brightness). The aim here was to create "a wine driven by primary berry fruit, savory spice and acid line...a textural light red," according to Mauricio. Mission accomplished!

The parcels were handpicked across four weeks in the warm, compressed vintage, with the varieties being kept separate except for the co-fermented Carignan and Cinsault. All fermentations were done with spontaneous yeast. The Grenache was fermented a quarter whole-bunch with two weeks on skins, the Touriga and Tinta Cão were destemmed and lightly crushed with 11 days on skins, and the Carignan and Cinsault were partially carbonically fermented and half-whole-bunch. The wines were aged for nine months in old barrels for nine months then blended just before bottling. They were bottled without fining or filtration and only a light sulfur addition.

Tasting Note

Ripe strawberry, plums, some licorice and a touch of chocolate lit bright but with a bit of funk. It's perfectly medium-bodied, plump and round with a corset of savory finely-chiselled tannin. Just a fun, light and airy drink that finishes dry and keeps you coming back for more.