



Somos Wines

2020

'TINTITO'

Red Wine | South Australia - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 26% Grenache - 24% Pinot Meunier - 17% Nero d'Avola - 14% Trincadeira - 10% Mataró - 9% Parraleta

Vineyard: McLaren Vale (Grenache & Mataró) - Adelaide Hills (Pinot Meunier) - Riverland (Nero d'Avola, Trincadeira & Parraleta)

Vine Age: Average: 15-20-years-old

Soil Type: Varied

Viticulture: Sustainable - practicing organic

Fermentation: Native - stainless-steel (25% whole-cluster - Grenache & Pinot Meunier)

Skin Contact: 5-10-days

Aging: 6 months in old French demi-muid and barriques

Alcohol: 13.5%

pH: 3.58

Total Acidity: 5.08 g/L

Total SO2: 32 ppm

Total Production: 1,000 cases

UPC: 9350675000265

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! 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 fruit was hand-harvested across a three week window from various sites throughout South Australia. The Grenache & Mataró from a single vineyard in McLaren Vale, the Meunier from the Adelaide Hills and the Italian and Iberian grapes from the Ricca Terra farm in Riverland. The fruit was kept separate and entirely destemmed aside from about one-quarter of both the Grenache and Meunier, which were fermented whole-cluster. Fermentation occurred in open-top fermenters without any additions and the lots were gently macerated by hand across 5-10 days before being pressed to finish fermentation in old French oak barrels. After six months of aging and without any additions the wine was blended to tank and settled naturally before being bottled without fining or filtration and with just a small addition of sulfur.

Tasting Note

Made in a light, fresh style with easy-drinking being the main idea! Wild strawberries, red berries and candy fruit with a fresh, sea spray finish.