

SOMOS NARANJITO 2021









\$29.99

Zesty orange wine made from biodynamically farmed Verdelho.

Product Code:	3939
Country:	Australia
Region:	South Australia
Sub Region:	McLaren Vale
Style:	Orange

Cork
Each
750ml
12.9%
100% Verdelho
Biodynamic







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TASTING NOTES

We came across this 100% biodynamically farmed orange wine made from Verdelho last year and it quickly become one of our favourite skin fermented wines. A new vintage of the Somos Naranjito has just landed in the country so now's your chance to try some before it inevitably sells out again!

A cloudy wine with lots of ginger spice, tangerine, orange juice, peel and essence, baked pears, watermelon and more orange peel and pith. Delicious!

The Somos wines are the product of two enthusiastic young winemakers - one Australian and one Mexican - looking to make interesting and contemporary wines from McLaren Vale.

Benjamin Caldwell and Mauricio Ruiz Cantu are the creative duo behind this exciting project, with the wines exported back to South & Central America as well as sold through just a handful of outlets and venues locally in Australia. The focus is on 'alternative' varieties from sustainably managed vineyards - their Aglianicos being of particular note.



Their unique wines are made with a deft touch, the resulting styles perfumed and balanced, bursting with energy and personality. Just minuscule volumes produced, but great fun to be had across the Somos range.

Winery notes (2021 Vintage)

"An orange wine from 100% Biodynamically farmed Verdelho, from a small vineyard in McLaren Flat. Picked twice, one early pick, one later riper pick. Destemmed and fermented on skins, 50% was pressed to old oak after 1 month and lees stirred fortnightly to build texture, 50% was sealed on skins for 180 days.

The resulting orange wine is vibrant orange in colour, unfined 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."

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