

# VINO FINO

Explore a World of Wine

## SOMOS TINTITO 2021



STAFF  
PICK



\$32.99

Product Code:	3938	Closure:	Cork
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	McLaren Vale	Alcohol:	13.5%
Style:	Red	Grape:	69% Grenache, 12% Uva di Troia, 10% Pinot Meunier, 9% Mencía
Variety:	Red Blend	Natural:	Natural Wine



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

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 intriguing blend of : 69% Grenache, 12% Uva di Troia, 10% Pinot Meunier, 9% Mencia from multiple regions. It is a collection of small parcels with different winemaking techniques. For the first time in 2021 using Uva di Troia, an obscure southern Italian red variety, light in colour, juicy and fresh. Vin de soif, made for easy drinking with interest."

Reviews for previous vintages below...

# VINO FINO

Explore a World of Wine

---

## **Metro Magazine Top 10 Wines for 2021** (2019 Vintage)

“Somos” means “we are” in Spanish and they are winemakers Ben Caldwell from Australia and Mauricio Ruiz Cantú from Mexico. Crafting minimal intervention wines out of McLaren Vale, this is a multi-region blend of 39% grenache, 27% touriga nacional, 24% tinta cão, 5% carignan and 5% cinsaut. This is a big wine, make no mistake. “A monster!” exclaimed Farrera. It’s warm, dark, red and almost chewy. If you want a break from New Zealand reds, this is the wine for you.”

---

## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch