

¿POR QUÉ NO? SELECTIONS

ANÓNIMAS
VITICULTORAS

ANÓNIMAS (DO Ribeira Sacra)



Anónimas Catro e Cadela Mencía 2021

100% Mencía

Aging: Stainless fermented and aged

Vineyard: Sustainable

Alcohol: 13.5% Alc by Vol

Production: 580 cases

Background: Anónimas Viticultoras is the project of winemakers Cris Yagüe Cuevas and Maria Falcón. Based in Rias Baixas, where Cris has made wine for many years, and where Maria's family has done so for generations, they also source fruit from around Galicia. Fresh and elegant wines. In Cris' words, "Anónimas is a project from the vine to the consumer, a tribute to the anonymous women that should have had their place in history and were never recognized. We collaborate with other women in the world of wine—growers, winemakers, enologists—to make these personal wines."

Vintage: The 2021 vintage was of great quality. The second half of August and early September the good weather was extended with heat and little rainfall, which favored an optimal ripening of the grapes and very good quality at the time of harvest. Wines of great structure, good alcoholic strength, balanced, and very aromatic.

Grapes: Mencía from vines averaging 50 years old in the Chantada sub-zone of Ribeira Sacra.

Soils/Climate: Granite and schist on a south east facing slope. Cool climate. 450 meters altitude.

Viticulture: Sustainable with no herbicides. All manual, heroic viticulture.

Winemaking: Destemmed and lightly crushed. Fermentation at 75F, 3-week maceration with occasional pump overs and punch downs. Aged in stainless steel for 8 months.



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