

¿POR QUÉ NO? SELECTIONS

ANÓNIMAS
VITICULTORAS

ANÓNIMAS (DO Valdeorras)



Anónimas Catro e Cadela Godello 2023

100% Godello

Aging: 5 months in Stainless (80%) and used French Oak (20%)

Vineyard: Sustainable

Alcohol: 13.5% Alc by Vol

Production: 4,600 bottles (1,440 bottles imported)

Background: Anónimas Viticultoras is the project of winemakers Cris Yagüe Cuevas and Maria Falcón. Based in Rías 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 2023 vintage was of great quality with a warm summer, helping to mature the grapes. The vintage is very well balanced, elegant, and well structured.

Grapes: Godello from vines averaging 20-60 years old on the south facing, right bank of the river Sil in Valdeorras.

Soils/Climate: Poor slate soils with low yields and a mixed Continental/Atlantic climate.

Viticulture: Ecological and traditional viticulture that respects the environment. No weed killers, insecticides or anti-botrytis treatments. Anónimas relies primarily on manual leaf pulling and shoot thinning for canopy and grape health.

Winemaking: Destemmed and lightly crushed. Cold maceration and fall of the free-run juice. Fermentation with neutral yeast to favor the expression of the grape variety. Aging on the fine lees in stainless (80%) and used French oak (20%) for 5 months.



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