

¿POR QUÉ NO? SELECTIONS

ANÓNIMAS
VITICULTORAS

ANÓNIMAS (Salnés Rías Baixas)



Anónimas Dunaria Caíño Rosado Atlántico 2024

85% Caíño Tinto/15% Mencía

Aging: Stainless fermented and aged

Vineyard: Organic

Alcohol: 11.5% Alc by Vol

Production: 800 bottles (180 bottles imported)

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." This Rosado bottling is of particular importance to them, as the Rias Baixas DO does not currently recognize rosé wine, and they are rallying to make this change.

Grapes: 85% Caíño Tinto from 150-year-old ungrafted vines and 15% Mencía from a 35-year-old one row parcel.

Soils/Climate: Very shallow granitic sand on granite bedrock. Super coastal, classic Salnés climate: rainy, wet and always humid. Cool days and nights with a small diurnal shift (10-15F), which caters to more herbal, earthy character in reds.

Viticulture: Organically farmed, ungrafted, and trained in the parral (pergola) method 5-6 feet off the ground. Meticulously hand harvested to ensure the utmost quality.

Winemaking: Direct to press. Stainless fermented and aged on the lees, with occasional bâtonnage, until bottling in the late Spring. Owing to good maturity the wine underwent malolactic fermentation.



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