

¿POR QUÉ NO? SELECTIONS

ANÓNIMAS
VITICULTORAS

ANÓNIMAS (DO Rías Baixas)



Anónimas Os Dunares Caíño Atlántico 2024

100% Caíño Tinto

Aging: 5 months Stainless (50%) and used French Oak (50%)

Vineyard: Organic

Alcohol: 11.5% Alc by Vol

Production: 1,000 bottles (72 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 vine growers, winemakers, enologists—to make these personal wines."

Grapes: 100% Caíño Tinto from a tiny 150-year-old organic vineyard.

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, 150-year-old Caíño Tinto vineyard trained in the parral (pergola) method 5-6 feet off the ground. Meticulously hand harvested to ensure the utmost quality for this tiny production.

Winemaking: Destemmed, whole berry fermentation. Gentle pump overs, berries never crushed ("like extracting tea"). Slow, cold fermentation. Aged 5 months in Stainless Steel (50%) and used French Oak (50%).



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