

¿POR QUÉ NO? SELECTIONS

ANÓNIMAS
VITICULTORAS

ANÓNIMAS (DO Valdeorras)



Anónimas Catro e Cadela Godello 2021

100% Godello

Aging: Stainless fermented and aged

Vineyard: Sustainable

Alcohol: 13% Alc by Vol

Production: 250 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. July was colder and received more rain than usual, but August was very seasonable and helped to mature the grapes. The vintage is fresh, well balanced, and aromatic.

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.

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. Later aging on the fine lees in stainless steel vats for 8 months.

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