## POR QUÉ NO?

## ANÓNIMAS (Salnés *Rías Baixas)*



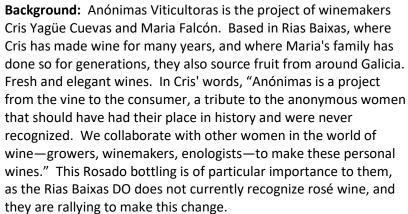


Anónimas Dunaria Caíño Rosado Atlántico 2021

85% Caíño Tinto/15% Mencía

Aging: Stainless fermented and aged

Vineyard: Sustainable Alcohol: 11% Alc by Vol Production: 500 bottles



**Grapes:** 85% Caíño Tinto from 150-year-old ungrafted vines and 15% Mencía from a 35-year-old one row parcel. Both parcels are located in the Concello of Cambados.

**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:** Sustainable. Anónimas relies primarily on manual leaf pulling and shoot thinning for canopy and grape health.

**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.

