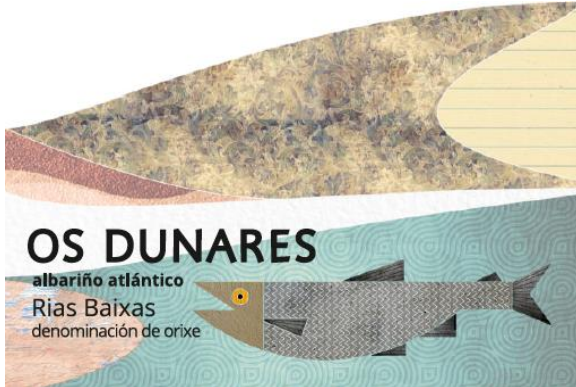


¿POR QUÉ NO? SELECTIONS

ANÓNIMAS
VITICULTORAS

ANÓNIMAS (DO Rías Baixas)



Anónimas Os Dunares Albariño Atlántico 2018

100% Albariño

Aging: Stainless fermented and aged

Vineyard: Sustainable

Alcohol: 13.5% Alc by Vol

Production: 8,000 bottles

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."

Grapes: 100% Albariño, less than a mile from the ria (ocean). Thirty-year-old vines.

Soils/Climate: Granitic sand. Ultra-coastal, classic Salnés climate: rainy, wet and always humid. Cool days and nights with a small diurnal shift (10-15F), which caters to high toned, mineral aromas and purity in white wines.

Viticulture: Sustainable. Rías Baixas, owing to the humidity and small diurnal shift, is famous for difficult viticulture, and organics was long thought impossible. Anónimas relies primarily on manual leaf pulling and shoot thinning for canopy and grape health. No herbicides (they use a scythe!).

Winemaking: 10-hour cold maceration prior to fermentation (Albariño is a very pulpy grape). Cool fermentation. Four months lees aging in stainless before bottling. No malolactic fermentation.



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