

¿POR QUÉ NO? SELECTIONS

ANÓNIMAS
VITICULTORAS

ANÓNIMAS (DO Rías Baixas)



Anónimas Os Dunares Caíño Atlántico 2018

100% Caíño Tinto

Aging: Stainless fermented and aged

Vineyard: Organic & Sustainable

Alcohol: 12% Alc by Vol

Production: Only 900 bottles!

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."

Grapes: 100% Caíño Tinto from a 200 and a 70-year-old vineyard. The 200-year-old vineyard has a tiny production, very concentrated grapes. The 70-year-old vineyard has a clone of Caíño not usually found in Salnés and has more mature fruit character (the Salnés clone's fruit tends toward more herbal character and green fruit).

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: The 200-year-old vineyard is run organically, the 70-year-old sustainably. Anónimas relies primarily on manual leaf pulling and shoot thinning for canopy and grape health.

Winemaking: Destemmed, whole berry fermentation. Gentle pump overs, berries never crushed ("like extracting tea"). Slow, cold fermentation. Stainless fermented and aged.



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