¿Por Qué No? **SELECTIONS**

ANÓNIMAS *(DO Rías Baixas)*



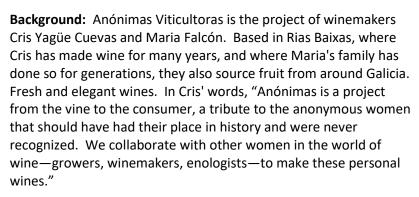


100% Caíño Tinto

Aging: Stainless fermented and aged Vineyard: Organic & Sustainable

Alcohol: 12% Alc by Vol

Production: Only 900 bottles!



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 70year-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.



