

# ¿POR QUÉ NO? SELECTIONS

**ANÓNIMAS**  
VITICULTORAS

**ANÓNIMAS (DO Ribeira Sacra)**



**Anónimas Catro e Cadela Mencia 2018**

**100% Mencia**

**Aging: Stainless fermented and aged**

**Vineyard: Sustainable**

**Alcohol: 13% Alc by Vol**

**Production: 2,266 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."

**Vintage:** 2018 saw a wet spring and a hot and humid start to summer, which thankfully cooled and dried out in time for harvest, with temperatures no higher than 85 with cool nights; great conditions for ripening grapes. A fresh and balanced vintage with mature tannins.

**Grapes:** Mencia from vines averaging 50 years old in the Chantada sub-zone of Ribeira Sacra.

**Soils/Climate:** Granite and schist on a south east facing slope. Cool climate. 450 meters altitude.

**Viticulture:** Sustainable with no herbicides. All manual.

**Winemaking:** Destemmed and lightly crushed. Fermentation at 75F, 3-week maceration with occasional pump overs and punch downs. Aged in stainless steel for 8 months. 65ppm total SO<sub>2</sub>, 3.65pH.



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