

¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



Akilia “Villa de San Lorenzo” Blanco 2021

75% Palomino Fino/25% Doña Blanca

**Aging: Fermentation in Concrete and 5 months in Stainless
Vineyard: Certified Organic**

Alcohol: 12.1% Alc by Vol

Production: 440 cases

Background: Making some of Bierzo's most elegant wines, Mario Rovira organically tends a handful of vineyards in the San Lorenzo district of the region, just south of Ponferrada. The San Lorenzo district of Bierzo is higher and cooler than where most small producers work. Mario crafts his wines in a highly specific and intentional way, with great thought behind each decision and a focus on minimal intervention - gentle processing, slow and cool spontaneous fermentations, and low SO₂.

Grapes: Palomino Fino and Doña Blanca from the Fontairo (78-years-old) and Valdesacia (119-years old) vineyards.

Soils/Climate: The Fontairo vineyard is located on a slope with west orientation, a soil typology of slate over clay soils, and a total area of 0.5ha. The Valdesacia vineyard is located on a north facing, steep slope, with sandy soils on top of quartzite and slate, with a total area of 0.4 hectares. Cool climate with cold nights.

Vintage: Moderate to warm temperatures with some cooling in August. A well-balanced vintage with balanced fruit and acidity.

Viticulture: Certified organic. As the vineyards were abandoned for many years, Mario does a light tilling in every other row each year to encourage deep rooting (as the abandoned vines began to put out superficial roots).

Winemaking: Hand harvested in small bins on September 6. 12-day skin contact with spontaneous fermentation in concrete tank followed by 5 months aging on the fine lees in stainless steel. Low total SO₂ (32 mg/L). Low dose clarification with bentonite (natural clay) and a very gentle filtration to remove sediment.



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