

¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



Akilia Villa de San Lorenzo Mencía 2023

100% Mencía

Aging: 9 months in Concrete (85%) and used French oak (15%)

Vineyard: Certified Organic

Alcohol: 14% Alc by Vol

Production: 7,000 bottles

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. After his training at La Fleur Petrus and Quintessa, Mario set out to find a region with old vines, indigenous varieties, interesting soils, slopes, and a cool climate. After an extensive search, he found the San Lorenzo district of Bierzo. 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: 100% Mencía. 90% from the 75-year-old Fontairo vineyard and 10% from the 98-year-old Villarín vineyard. 4,400 vines/ha, bush vines.



Soils/Climate: Cool climate with cold nights. Fontairo is a 3.5ha west facing slope with slate/sand/quartzite over clay soils. Villarín is a 1ha east facing slope with slate and quartz over clay soils.

Vintage: A dry and warm vintage with balanced fruit and acidity.

Viticulture: Certified organic. Mario lightly tills in alternating rows each year to encourage deep rooting, as these vines were abandoned for so long and developed some superficial roots.

Winemaking: Hand harvested in small bins. Spontaneous fermentation in concrete with 20% carbonic maceration with stems in a separate fermenter. Aged 9 months in concrete (85%) and used French oak (15%). Low total SO₂ (52 mg/L). Bottled unfined and unfiltered.