

¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



Akilia Villarín Mencía 2022

100% Mencía

Aging: 8 months in used French oak barrels

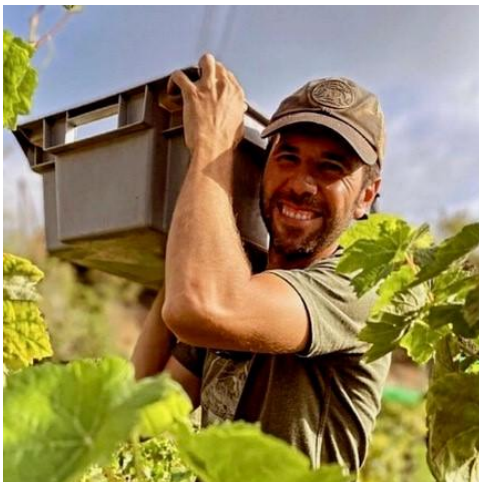
Vineyard: Certified Organic

Alcohol: 14% Alc by Vol

Production: 2,003 bottles (60 bottles imported)

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: Mencía from the 97-year-old Villarín vineyard.



Soils/Climate: Sand on top of dark and light slate and quartzite. East facing slope at 750 meters altitude. Cool climate. 1 hectare of head trained vines planted to only 4,400 plants/ha, spaced 1.5m x 1.5m.

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. Cool spontaneous fermentation in concrete. Aged 8 months in used 3- and 4-year-old French oak. Low total SO₂ (48 mg/L). Bottled unfined and unfiltered.