

¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



Akilia “Clarete” 2019

75% Palomino/25% Mencía

Aging: Co-fermented and aged 4 months in stainless tank.

Vineyard: Organic in practice

Alcohol: 12% Alc by Vol

Production: 1,133 bottles

Background: After his training at La Fleur Petrus and Quintessa, Mario Rovira set out to find a region with old vines, indigenous varieties, with interesting soils, slopes, and a cool climate. He settled on the San Lorenzo district of Bierzo. The San Lorenzo district of Bierzo is higher and cooler than where most small producers work, although there is interest growing in the area, Mario remains the only quality-oriented producer in the village. The project is owned by Mario and his mother Marisol.

Clarete refers to an old style of bright, fresh wine historically made in Spain, where red and white grapes are co-fermented together. Historically the larger portion is red grapes, but this is Mario's ultra-fresh, white-grape-dominant, rendition.

Grapes: 75% Palomino/25% Mencía from the 75-year-old, 2.5ha Fontairo vineyard. Grapes for the Clarete come from the section of the vineyard Mario feels is most in balance.

Soils/Climate: Cool climate with cold nights. Fontairo is a west facing, 75-year-old vineyard with slate/sand/quartzite over clay soils.

Viticulture: Organic in practice. 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. Carbonic maceration (co-fermented), 33-day spontaneous fermentation, 64F max temp. Aged for 4 months in stainless tank. Low total SO2 (32ppm). Bottled unfined and unfiltered.



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