

# ¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



**Akilia "Clarete" 2023**

**75% Palomino/25% Mencía**

**Aging: Co-fermented and aged 10 months in stainless tank.**

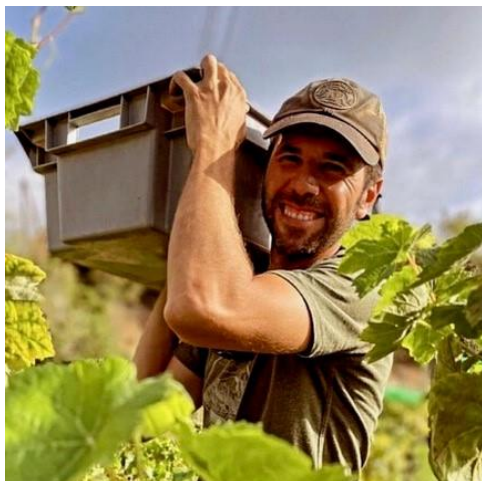
**Vineyard: Certified Organic**

**Alcohol: 13% Alc by Vol**

**Production: 390 cases (100 cases 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. 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 SO<sub>2</sub>.

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 80-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, 80-year-old vineyard with slate/sand/quartzite over clay soils.

**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 25-day carbonic maceration (co-fermented). Aged for 10 months in stainless tank. Low total SO<sub>2</sub> (51 mg/L). Bottled unfined and unfiltered.