

¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



Akilia Valdesacia "K" Blanco 2018

75% Palomino/25% Doña Blanca

Aging: Stainless fermented and aged

Vineyard: Organic in practice

Alcohol: 12.2% Alc by Vol

Production: 1,206 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. 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: 75% Palomino/25% Doña Blanca from the 116-year-old Valdesacia vineyard. Bush vines. 4,400 vines/ha.

Soils/Climate: With a total area of 0.4 hectares, the Valdesacia vineyard is located on a north facing, steep slope, with sandy soils on top of quartzite and slate. Cool climate with cold nights.

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. Four days of skin contact at 53F and pressed as soon as fermentation began. Spontaneous fermentation in stainless steel for 40 days at around 65F. Aged 5 months on its fine lees in stainless. Low total SO₂ (24 ppm). Bottled unfiltered and unfiltered.

