

¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



Akilia “Villa de San Lorenzo” Blanco 2018

75% Palomino/25% Doña Blanca

Aging: Steel tank on fine lees for 5 months with 20% aging in neutral French oak.

Vineyard: Organic in practice

Alcohol: 12% Alc by Vol

Production: 208 cases

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-year-old Palomino and Doña Blanca from the Fontairo vineyard.

Soils/Climate: With a total area of 0.5 hectares, Fontairo vineyard is located on a slope with west orientation. The soil typology is slate over clay soils. Cool climate with cold nights.

Viticulture: Organic in practice. As the vineyards were abandoned for many years, Mario does a light tilling in every other row each year to encourage deep rooting (as the abandoned vines began to put out superficial roots).

Winemaking: Spontaneous fermentation (full malolactic), 7-day skin contact, low SO₂ (20-30ppm). Low dose clarification with bentonite (natural clay) and a very gentle filtration to remove sediment.

