POR QUÉ NO? SELECTIONS

AKILIA (DO Bierzo)



Akilia "Villa de San Lorenzo" Blanco 2018

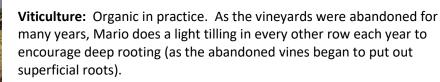
75% Palomino/25% Doña Blanca

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.



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.



porquenoselections.com

 Λ KILI Λ