

¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



Akilia “Villa de San Lorenzo” Mencía 2019

98% Mencía/2% Garnacha Tintorera (Alicante Bouchet)

Aging: 8 months in concrete (80%) and used oak (20%)

Vineyard: Organic in practice

Alcohol: 13% Alc by Vol

Production: 900 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: Mostly Mencía with ~2% Garnacha Tintorera (Alicante Bouchet). 90% from the 75-year-old Fontairo vineyard and 10% from the 95-year-old Villarín vineyard. 4,400 vines/ha, bush vines.

Soils/Climate: Cool climate with cold nights. Fontairo is a 2.5ha west facing slope with slate/sand/quartzite over clay soils. Villarín is a 1ha east facing slope with slate and quartz over clay soils.

Vintage: Moderate temperatures with some heat spikes in August, rainfall somewhat below average. A well-balanced vintage with good acid, good yield, and healthy fruit.

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 harvesting in small bins. Spontaneous fermentation, 30% carbonic maceration in a separate fermenter. 18-day maceration, max temperature 74F. Aged 8 months in concrete and used oak. Low total SO₂ (26 ppm). Bottled unfiltered and unfiltered.



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