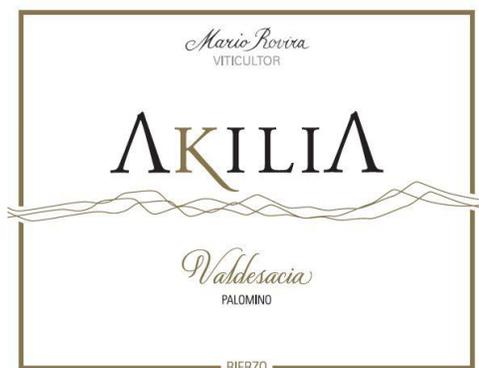


¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



Akilia Valdesacia Palomino 2019

75% Palomino/25% Doña Blanca

Aging: Stainless fermented and aged

Vineyard: Organic in practice

Alcohol: 11.5% Alc by Vol

Production: 544 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 117-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.

Vintage: A good year after two difficult years with most of the crop lost. Good maturity, wines that will drink well early as well as long-term.

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. Crushed/skin contact until fermentation starts (3-4 days). Spontaneous fermentation and aged 5 months on its fine lees in stainless tank. Low total SO₂ (26 ppm), 3.15pH, 5.9TA, 0.3VA. Bottled unfined and unfiltered.

