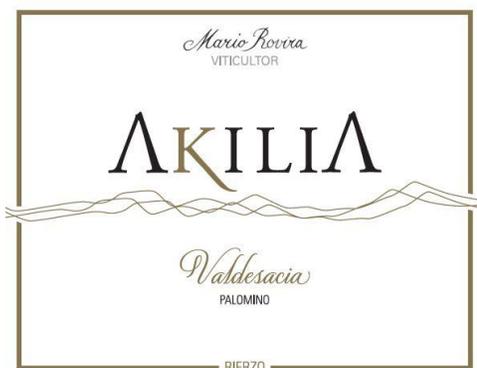


# ¿POR QUÉ NO? SELECTIONS



**AKILIA (DO Bierzo)**



**Akilia Valdesacia Palomino 2021**

**75% Palomino/25% Doña Blanca**

**Aging: Stainless fermented and aged 5 months on the fine lees**

**Vineyard: Certified Organic**

**Alcohol: 12% Alc by Vol**

**Production: 1,173 bottles**

**Background:** Making some of Bierzo's most elegant wines, Mario Rovira organically tends a handful of vineyards in the San Lorenzo district of the region, just south of Ponferrada. After his training at La Fleur Petrus and Quintessa, Mario set out to find a region with old vines, indigenous varieties, interesting soils, slopes, and a cool climate. After an extensive search, he found 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 SO<sub>2</sub>.

**Grapes:** 75% Palomino/25% Doña Blanca from the 116-year-old Valdesacia vineyard at 850 meters. Bush vines. 4,400 vines/ha.

**Soils/Climate:** With a total area of 0.5 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:** Certified organic. 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 SO<sub>2</sub> (26 mg/L). Bottled unfined and unfiltered.

