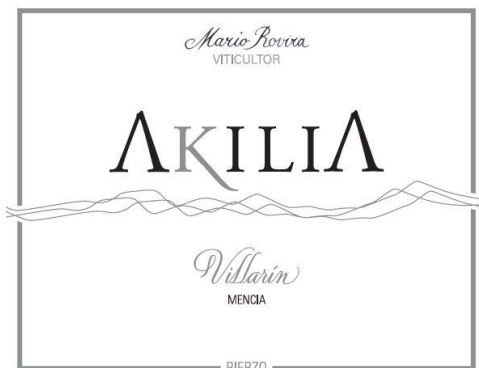


# ¿POR QUÉ NO? SELECTIONS



**AKILIA (DO Bierzo)**



**Akilia Villarín Mencía 2018**

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

**Aging: 8 months in 3<sup>rd</sup> and 4<sup>th</sup> use French oak barrels**

**Vineyard: Organic in practice**

**Alcohol: 11.5% Alc by Vol**

**Production: 612 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 SO<sub>2</sub>.



**Grapes:** Mencía from the 96-year-old Villarín vineyard.

**Soils/Climate:** Sand on top of dark and light slate and quartzite. East facing slope. Cool climate. 1 hectare of head trained vines planted to only 4,400 plants/ha, spaced 1.5m x 1.5m.

**Vintage:** Ripening was difficult and led to a restrained wine with lower alcohol and higher acidity than typical.

**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. Cool spontaneous fermentation in concrete. Aged 8 months in 3<sup>rd</sup> and 4<sup>th</sup> use French oak. Low total SO<sub>2</sub> (28 ppm), 3.35pH, 5.4TA, 0.35VA. Bottled unfiltered and unfiltered.