

¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



Akilia Villarín Mencía 2019

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

Aging: 8 months in used French oak barrels

Vineyard: Organic in practice

Alcohol: 13.5% Alc by Vol

Production: 680 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: Mencía from the 96-year-old Villarín vineyard.

Soils/Climate: Sand on top of dark and light slate and quartzite. East facing slope at 750 meters altitude. Cool climate. 1 hectare of head trained vines planted to only 4,400 plants/ha, spaced 1.5m x 1.5m.

Vintage: A well balanced vintage with good ripening, healthy vines, and ample 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 harvested in small bins. Cool spontaneous fermentation in concrete. Aged 8 months in used French oak. Low total SO₂ (26 ppm). Bottled unfiltered and unfiltered.

