

¿POR QUÉ NO? SELECTIONS

Mario Rovira
VITICULTOR

MARIO ROVIRA VITICULTOR (DO Alella)



La Flamenca 2018

75% Pansa Blanca (Xarel-Lo)/25% Macabeu

Aging: 5 months in stainless, ceramic egg, and old Manzanilla barrel

Vineyard: Organic in practice

Alcohol: 11.5% Alc by Vol

Production: 300 cases

Background: A personal project of Mario Rovira of Akilia. Mario was born and raised in Barcelona and started Mario Rovira Viticultor as a way to explore the vineyards surrounding his hometown. He and his wife Maria organically farm a couple of small plots in the Alella DO. The vineyards are inside the Serralada de Marina natural park.

Grapes: 35-year-old Pansa Blanca (Xarel-lo) and Macabeu from the 3 hectare Can Ballus vineyard.

Soils/Climate: Granite over sandy soils, with some quartz and slate. East facing slope. Warm, Mediterranean climate, but overlooking the ocean, which mitigates heat.

Viticulture: Organic in practice, farmed by Mario and his wife Maria.

Winemaking: 7 days skin contact, spontaneous fermentation, 5 months aging on fine lees in a combination of stainless steel, ceramic egg, and an old Manzanilla barrel (one each). Bottled unfiltered and unfiltered with low SO2.



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