



AKILIA

Tosca Cerrada

A native of Catalunya who studied enology and agronomy at Tarragona, Mario Rovira, returned home after working in New Zealand, Sancerre, Napa Valley and Bordeaux. His goal upon return was to find a place in Spain where he could make wines of precision – expressive of place with fresh acidity and moderate alcohol. After an extensive search and with the support of his family he settled in Ponferrada and began acquiring a selection of vineyards in the foothills of the Montes Aquilanos (mountains of the eagles) in the DO of Bierzo. Named by the Romans who were astonished to see so many eagles circling above these peaks, the Aquilanos form the southern boundary separating Bierzo from the rest of León.

Naming his new project Akilia, in honor of the mountains where his 6.4 hectares of vines are located, Mario currently farms five sites: Fontairo, Chano Villar, Villarín, Lombano and Valdesacia. Though not certified, Mario employs organic farming techniques and harvests just as the fruit reaches ripeness. He is usually the first to pick in San Lorenzo and he harvests everything by hand. The fruit is fermented by indigenous yeasts in concrete tanks for the most part with a few fermentations in French oak barrels or stainless steel tanks. The wines are aged for 9-12 months in either concrete, tank or French oak barrels ranging in size from 228L-300L. The minimalist approach to winemaking captures these cool-climate site perfectly and tasting through Mario's wines one discovers a wide array of floral aromas, fresh wild berries, crushed herbs and minerality – all delicately and finely composed with fine tannins and lively acidity.

With a few vintages of his Palomino Fino-based blend from Bierzo under his belt, the ever restless and curious Mario Rovira set out to better understand the historical vinification of this Andalusian grape variety. Teaming up with Bodegas Delgado Zuleta in Jerez, Mario created an experimental project of four botas of Palomino Fino, sourced from the albariza soils of the Pago de Balbaina, to better understand how to craft unfortified wines that develop under a layer of flor. The result of this experiment is a Vino de la Tierra Cadiz called Tosca Cerrada.

ORIGIN

Spain

APPELLATION

VT de Cádiz

SOIL

Albariza

AGE OF VINES

30

ELEVATION

70 meters

VARIETIES

Palomino Fino

FARMING

Sustainable

FERMENTATION

Hand harvested, natural yeast fermentation in tank

AGING

7 months in former Manzanilla botas, with 4 of those months under flor

ACCOLADES

90 – 2014 Tosca Cerrada – Wine Advocate



ERIC SOLOMON
SELECTIONS