



# AKILIA

## Villa San Lorenzo

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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.

Villa San Lorenzo is Mario Rovira's village wine made from Mencia sourced from Fontairo supplemented with a varying selection of declassified wines from his single vineyards: Chano Villar, Lombano and Villarín. Made from a combination of east- and west-facing vineyards at a high elevation it is a pure and elegantly-styled Mencia of precision, delicate red fruit flavors and a fresh minerality.

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### ORIGIN

*Spain*

### APPELLATION

*Bierzo*

### SOIL

*Clay over slate, sand over quartzite, clay over schist and quartz*

### AGE OF VINES

*70-95*

### ELEVATION

*650-750 meters*

### VARIETIES

*Mencia*

### FARMING

*Practicing organic*

### FERMENTATION

*Hand harvested, destemmed, natural yeast fermentation in concrete and French oak barrels*

### AGING

*12 months in concrete tanks and neutral French oak barrels*

### ACCOLADES

92 – 2015 Villa San Lorenzo – James Suckling

91 – 2013 Villa San Lorenzo – Wine Advocate



ERIC SOLOMON  
SELECTIONS