

Harvest 2015

AKILIA

Parcels: FONTAIRO and VILLARIN
Age of vineyard: 65 and 92 years old
Grape variety: 100% Mencia
Harvest date: 10/09/15
Time to pick: 9 a.m. at 14,5 °C

<i>TIME TO FERMENTING</i>	<i>MAX. TEMPERATURE OF FAL</i>
17 days	23,5 °C

Analitics:

<i>Total acidity (g/L of tartaric acid)</i>	5,4
<i>PH</i>	3,36
<i>Volatil acidity (g/L of acetic acid)</i>	0,35
<i>Malic (g/L of malic acid)</i>	0
<i>Alcohol</i>	12,5

Vineyard:

Fontairo (2,5 hectares) are located in a slope with west orientation in **slates** over the clay soils. **Villarín (1 hectare)** are located in a slope with west orientation in **quartz** over the sandy soils. **Villarín (1 hectare)** are located in a slope with east orientation in **slate** and **quartz** over the clay soils. The vineyard has a plantation density of 4,400 plants/hectare of **Mencia** with a plantation framework of 1.5 meters by 1.5 meters and **pruning in tree**.

Winemaking:

The harvesting is done in the traditional hand picking style and the parcels are monitored and aging in **concret tanks**. The 30% of the wine was fermented in steel tank and aging in **French barrel** for a 12 months.

Coupage = 90% Fontairo, 10% Villarín

Production: 9,218 bottles