

DAVIDE

2017

VITICULTURA
REFLEXIVA

—
RÍAS BAIXAS
ALBARIÑO
GODELLO

OBSERVADOR

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Wine: Observador. Davide.

Designation: Rias Baixas (Galicia. Spain).

Grape variety: Albariño (50%) and Godello (50%).
From the Ofelia estate (Baión). A micro-plot facing just the right way to ensure excellent ripening of the Godello variety in the Salnés valley.

Soil: Poor and granitic, very well drained.

Thoughtful Viticulture: Our own way of working, understanding and respecting the vineyard.

Winemaking: Based on sustainability and respect for the natural environment, according to organic and biodynamic principles. Each variety fermented separately. Intact grapes, not destemmed, very gentle pressing.

Clarification, spontaneous fermentation with native yeasts only at 15°C for 20 days. Coupage.

Ageing: New wine for 9 months in stainless steel vat with frequent batonnage of fine lees. Cold stabilisation (-4°C).
Two months in the bottle before going onto the market.

Coupage: Albariño and Godello. A blend of two outstanding grapes combined in perfect harmony.

Wine grower: David Acha.

Winemaker: Pablo Estévez.
Best winemaker for young wines in Spain 2019.

Alcohol: 13% ABV	PH: 3.32	Acidity: 6.4	
Vintage: 2018	Released onto market: December 2019		
Bot. per case: 6	No. of bottles: 3,327		
Consume at: 10-12° C			

Tasting notes: Delicate and seductive. Stands out for its variety of floral and fruity flavours and aromas, bringing together traditional and contemporary nuances with an intense, distinctive crispness.