



DAVIDE

2º AÑO

VITICULTURA
REFLEXIVA

RÍAS BAIXAS
ALBARINO

DAVIDE

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Wine: Davide.

Designation: Rías Baixas (Galicia. Spain).

Grape variety: Albariño (100%). Trellised vines over 25 years old, low yield and high concentration.

Soil: Micro-terroirs close to the sea, with poor soils, sandy loams with seashell fossils. Located in unique spots in the Salnés valley.

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

Winemaking: Made with traditional techniques, intervening very little. Committed to the ideas of pure, characteristic, hand-made wines. Winemaking based on honesty, simplicity and a classic approach. Small batches fermented spontaneously with wild yeasts only, respecting the character, pedigree and distinctiveness of each harvest.

Destemmed, crushed, macerated with skins before cold fermentation. Gentle pressing. Clarification. Spontaneous fermentation with native yeasts at 18°C for 20 days. Ageing on lees. Cold stabilisation (-4°C).

Ageing: Aged in the winery for 9 months in stainless steel vat with frequent batonnage of fine lees. Two months in the bottle before going onto the market.

Evolution: Great potential for evolving in the bottle. Davide reaches its peak of splendour and elegance in maturity.

Wine grower: David Acha.

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

Alcohol: 13% ABV	PH: 3.44	Acidity: 6.5	
Vintage: 2018	Released onto market: December 2019		
Bot. per case: 6	No. of bottles: 33,800		
Consume at: 10-12º C			

Tasting notes: An emotional Albariño which combines intensity, crispness and elegance harmoniously. A complex, sophisticated wine with hints of the sea; stands out for its variety of aromas of white flowers, honeysuckle, herbs, light balsamics, mint, intense citrus (grapefruit, lemon), tropical (lychees) and stone fruits. In the mouth it is markedly fruity, crisp, well-structured, full and silky. Tasty in its long aftertaste and powerful finish.