

DAVIDE

2017

VITICULTURA
REFLEXIVA

—
RÍAS BAIXAS
ALBARIÑO
GODELLO

OBSERVADOR

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Wine: Observador. Davide.

Designation: Rías Baixas. (Val do Salnés. Baión. Galicia).

Grape variety: Albariño (50%) and Godello (50%).

Soil: Micro-terroirs located in singular plots of the Salnés Valley and Soutomaior, on granitic, sandy-loam and clay soils.

Wine grower: David Acha.

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.

Winemaker: Pablo Estévez.
Best winemaker of young wines in Spain - Baco Awards 2025, 2024, 2023, 2022, 2020, 2019.

Alcohol: 13% ABV	PH: 3.32	Acidity: 6.4
Vintage: 2024	Case: 6 bottles	Consume at: 10-12°C
Edition: 16,650 bottles		

Tasting notes: Delicacy and seduction. Its floral and fruity aromas give way to a range of flavours that balance tradition and modernity, all sustained by an intense and distinctive freshness.