

PERFECCIONISTA

FINCA OFELIA

MADUREZ PARA ALGUNOS,
SENTIDO COMÚN PARA OTROS.
ES CUESTIÓN DE TIEMPO.
LAS IMPERFECCIONES NOS DIFERENCIAN,
NOS HACEN SENTIR ÚNICOS.
VER MÁS ALLÁ DE LO SUPERFICIAL
NOS PERMITE CRECER,
MIRAR CON PROFUNDIDAD
NOS HACE GRANDES.
ES SIMPLE Y COMPLEJO.

VITIVINICULTOR
DAVID ACHA



ENÓLOGO
PABLO ESTÉVEZ



DAVIDE

DAVIDE

DAVIDE

2018

VITICULTURA
REFLEXIVA

GODELLO
BARRICA
6 MESES

RÍAS BAIXAS
VAL DO SALNÉS

074/897

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Wine: Perfeccionista. Finca Ofelia. Davide.

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

Grape variety: Godello (100%).

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.

Wine grower: David Acha.

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

Winemaking: Manual selection of bunches on the vine. Intact grapes, not destemmed. Manual pressing, free-run must only. Spontaneous fermentation with native yeasts in barrels.

Ageing: Fermentation and ageing in new French oak barrels with daily bâtonnage for 6 months. Maturation in the cellar for 9 months in stainless steel tanks with regular stirring of fine lees.

Evolution: excellent evolution in the bottle. Perfeccionista reaches its peak of splendour and elegance in maturity.

Winemaker: Pablo Estévez.

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

Alcohol: 13% ABV	PH: 3.50	Acidity: 6.7
Vintage: 2024	Case: 1 bottle	Consume at: 10-12°C
Limited edition: 667 bottles		

Tasting notes: Mature, elegant and deep, it displays a straw-yellow colour with greenish highlights.

In the nose, an intense combination of ripe fruit (apple), stone fruit (apricot), citrus (grapefruit peel), with a delicate twist of floral notes and woody notes (sandalwood, incense). Almond, vanilla, fennel and aniseed touches. At higher temperatures iodine and salty nuances appear.

Very tasty and intense in the mouth. A smooth start, with crispness and creaminess in perfect balance. The aftertaste brings out an enveloping olfactory echo of the complex aromatic palette revealed in the nose. Persistent, with a finish that seems never to want to come.