



ADEGA DAVIDE Observador

REGION/ ORIGIN	Rias Baixas D.O. Val do Salnés	WINEMAKER	David Acha Pablo Estevez
VINTAGE	2021	WINERY ESTABLISHED	2005
VARIETALS	50% Albariño 50% Godello	VINEYARD(S)	Ofelia estate
ALCOHOL	13%	AGE OF VINEYARD(S)	25 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Granite
AGING	No oak aging 9 months on lees	ELEVATION	0-50 meters
FILTER/FINING	Light	FARMING METHODS	Sustainable
TOTAL SULFUR/ RS	96 mg/l 2 g/l	PRODUCTION	4500 bottles

'A wine is born in silence, in peaceful rest... and in the end, it's a mystery' — David Acha

Situated in the oldest sub-zone of Rias Baixas, in an area known as Val do Salnés, Adega Davide not only utilizes the fully developed earth and coastal influence of the Atlantic in this area, but also sources from O Rosal and Contado de Tea (2 others of the 5 total sub-regions) for his grapes. Davide only produces around 50,000 bottles a year, and focuses on the exceptional fruit they obtain from several small family farmers that the Acha family has worked with for many decades. In addition to the unique and exciting package that each wine is bottled in, the quality of the juice within the bottle is also truly exceptional, coming from a minimal hand in the cellar, never using oak, and letting the purity of the fruit really shine first and foremost. This adage (how they call bodega in parts of Galicia) is gaining great recognition for their well-balanced and pure wines.

'The Observador is a union of Albariño & Godello — because each one makes the other more intoxicating'

Daveide Observador is a unique and interesting blend from Rias Baixas that is made only in very small quantities. Coming from the common local varietal Albariño for its freshness, bright fruits, and complex aromas, this white blends the plush and rich Godello grape to create a truly memorable wine. The grapes are fermented separately in stainless steel tanks and then rests on its lees for nine months with regular stirring before bottling. Once blended and bottled, an additional two months of rest is enough before the wine is ready for market, creating a wine that is remarkably rich and full bodied, loaded with citrus and tropical fruit notes, beautiful minerality, and a lingering finish of flowers, spice, and nuts.