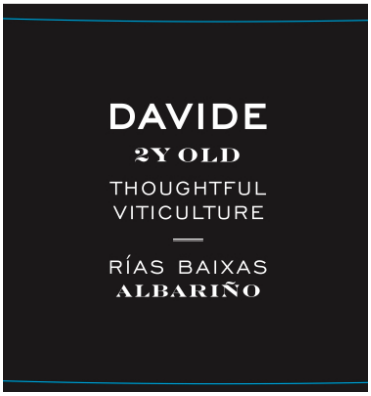

ADEGA DAVIDE
Tradicion Albariño

REGION/ ORIGIN	Rias Baixas D.O. Val do Salnés
VINTAGE	2025
VARIETALS	100% Albariño
ALCOHOL	12.2%
FERMENTATION	Stainless steel Indigenous yeasts
AGING	9 months No oak aging
FILTER/FINING	Yes
TOTAL SULFUR/ RS	90 mg/l 1.2 g/l

WINEMAKER	David Acha Pablo Estévez
WINERY ESTABLISHED	2005
VINEYARD(S)	10 selected small farmers
AGE OF VINEYARD(S)	30 years old
SOIL TYPE	Granite
ELEVATION	0-50 meters
FARMING METHODS	Sustainable
PRODUCTION	42,000 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.

'Albariño alone makes up the Tradicion – it's a wine made from nothing more than grapes and tradition'

Davide Tradicion is an elegant and striking Albariño from the rocky Galician coast of Spain in the DO Rias Baixas. It is remarkable in its crisp freshness, yet full-bodied complexity, and has received great critical acclaim. Having only come from small plots of very sustainably farmed vineyards throughout area, this wine is vinified with as little intervention as possible, as they are committed to the idea of pure, characteristic, and hand-made wines. The juice fermented spontaneously with wild yeasts and spends about 9 months on the fine lees with regular batonnage, before it is bottled and released to the market. The result has an incredible mineral driven complexity, loaded with white flowers, honeysuckle, herbs, mint, citrus and stone fruits. It is fruity on the palate; crisp yet very well structured, and has a long silky finish. This wine is delicious now, but can also lie down in the cellar for a surprising number of years.