

Cuñas Davia

Adegas Valdavia

ENG

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Straw yellow, colour. Bright. Clean, intense nose.

Ripe fruit aroma (apple, quince, melon). Floral tinges, fresh herbs (fennel, anised, tea, spring water). Slightly complex.

Good flavour and full-bodied with excellent fruit persistences (citrics). Good acidity which adds freshness. Lingering taste, sweet and balanced.

Clean in the retro-nasal passage with hints of aromas in the nose.





OUR HISTORY

Cuñas Davia is a small family winery which is located in Cuñas, right in the middle of the Avia Valley: the cradle of the best Ribeiro wines. The history of the winery and the vineyards is closely linked to San Clodio Monastery, to which it belonged over 800 years ago when it started its activities.

It has just over 4 hectares of vineyard surrounding the winery, which has been restored following the original

architectural elements and materials. Nowadays it is equipped with all the means needed for the production of high-quality wines.

Its wines have a limited production and are created from the grapes coming from its vineyards. Therefore, they feature a genuine personality, authenticity and exclusivity.

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PRODUCTION

Slightly macerated and cold-pressed. Fermentation at controlled temperature (16-17° C) in deposits of stainless steel. Aging on lees with batonage.



VARIETY

70% Treixadura, 20% Albariño,
8% Godello, 2% Lado.



ORIGIN

D.O. Ribeiro.



ALCOHOL

Content: 13% Vol.



PRODUCTION

10.000 / 15.000 numbered bottles.

