



D I V A I

Alicante Bouschet 2023



GRAPES

Alicante Bouschet

WINEMAKING PROCESS

Night harvesting to preserve all the aromatic components, followed by destemming and light crushing. Alcoholic fermentation with selected yeasts at a controlled temperature of 22°C-25°C, with gentle daily pump-overs for greater extraction of phenolic compounds. Aged for 12 months in 300L French oak barrels.

TEST NOTES

Deep violet. Intense and complex aroma, highlighting notes of ripe black fruits, mint and black pepper, perfectly integrated, with aromas of dark chocolate, tobacco and smoke imparted by barrel aging.

SOIL GEOLOGY AND CLIMATE

Clay-limestone and schist soils on gentle slopes facing southwest, at an average altitude of 360 meters, under the influence of a continental Mediterranean climate, with a large temperature range.

VINEYARD MANAGEMENT

Bilateral and unilateral cord

AVERAGE AGE OF THE VINES

25 years

BOTTLING

December 2025

CHEMICAL ANALYSES

Alcohol – 16%. pH – 3.72. Total Acidity – 5.5 g/l.

HARMONIZATION

Dishes with intense flavors such as roast beef, barbecue, oven-baked dishes, and aged meats.

RECOMMENDED TEMPERATURE

16 - 18°C

LOGISTICS COMPOSITION

Box
1 Box x 6 Bottles 750 ml
220 x 250 x 170 mm
9 Kg [gross weight]

EAN- 5 600 668 505 241
ITF14 - 15 600 668 505 248

Europalette
Number of Boxes: 99
9 Rows of 11 Boxes
891 Kg (gross weight)