



DIVAI

Arinto 2025



GRAPE VARIETIES

Arinto

WINEMAKING PROCESS

Total destemming and cold thermal shock upon reception of the grapes. Gentle pressing with a pneumatic press. Must clarification by cold decantation at 10°C to 12°C for 48 hours. Alcoholic fermentation in stainless steel vats with selected yeasts and temperature control.

Subsequently aged for 6 months in contact with fine lees.

TASTING NOTES

Bright appearance with a lemon-yellow color.

Intense aromas of white fruit, citrus, and subtle mineral notes.

A wine that presents great freshness and minerality, very typical of the grape variety, balanced by a good volume and texture provided by the Alentejo terroir, allowing for a lively and intense finish.

SOIL GEOLOGY AND CLIMATE

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

VINEYARD TRAINING SYSTEM

Bilateral and unilateral cordon

AVERAGE AGE OF THE VINEYARDS

25 years

BOTTLING

May 2026

CHEMICAL ANALYSIS

Alcohol - 13%; pH - 3.24; Total Acidity - 6.2 g/L

PAIRING

Ideal to accompany fish dishes, white meats, and salads.

RECOMMENDED SERVING TEMPERATURE

8-10°C

LOGISTIC COMPOSITION

Box

1 Box x 6 Bottles (750 ml)

Dimensions: 312 x 240 x 162 mm

Gross Weight: 9 Kg

Euro-pallet

Number of boxes: 99

9 layers of 11 boxes

Gross Weight: 891 Kg

EAN- 5 600 668 505 319

ITF14 - 15 600 668 505 422