



D I V A I

Reserva Branco 2025



GRAPE VARIETIES

Antão Vaz, Viognier e Arinto.

WINEMAKING PROCESS

Total destemming and cold thermal shock upon reception of the grapes. Gentle pressing using a pneumatic press. Must clarification by cold decantation (10°C to 12°C) for 48 hours. Alcoholic fermentation in stainless steel vats with selected yeasts and temperature control. It was subsequently aged for 8 months in French oak barrels.

TASTING NOTES

Appearance: Lemon-yellow color and bright appearance.

Aroma: Rich and intense with floral notes, combined with a complexity of citrus fruit, stone fruit, and tropical fruit, complemented by subtle oak barrel notes.

Palate: A wine of great complexity, where its entire structure and creaminess are supported by a very present acidity and minerality, allowing for a very long and persistent finish.

SOIL GEOLOGY AND CLIMATE

Clay-limestone and schistose 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 cordons.

AVERAGE AGE OF THE VINEYARDS

25 years

BOTTLING

July 2026

CHEMICAL ANALYSIS

Alcohol – 13,5%. pH – 3,38. Total Acidity – 5,7 g /l.

PAIRING

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

RECOMMENDED TEMPERATURE

8 - 10°C

LOGISTICS COMPOSITION

Box
1Box x 6 Bottles 750 ml
312 x 240 x 162 mm
9 Kg (Gross Weight)

Europalette
Nº Boxes 99
9 Rows of 11 Boxes
891 Kg (Gross Weight)

EAN- 5 600 668 505 449
ITF14 - 15 600 668 505 446