



DIVAI

Selection White 2024



GRAPE VARIETIES

Antão Vaz, Alvarinho e Arinto

WINEMAKING PROCESS

Total destemming and cold thermal shock upon reception of the grapes. Gentle pressing using a pneumatic press.

Must clarification via cold settling (10°C to 12°C) for 48 hours.

Fermentation in stainless steel vats with selected yeasts and temperature control.

TASTING NOTES

Appearance: Lemon-yellow color and bright appearance.

Profile: Young and fruity. It features intense aromas of tropical fruit, combined with citrus notes and floral touches.

Palate: The tasting reveals balance, intensity, and freshness, where its fruity aromas are enhanced by a long and engaging finish.

SOIL GEOLOGY AND CLIMATE

Clay-limestone and schistose on gentle southwest-facing slopes, 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

June 2026

CHEMICAL ANALYSIS

Alcohol – 12,5%. pH – 3,44. Total Acidity – 5,3 g /l.

FOOD PAIRING

Ideal to accompany fish and seafood dishes, but also suitable for vegetarian dishes or simply to be enjoyed as an aperitif.

RECOMMENDED SERVING TEMPERATURE

8-10°C

LOGISTICS & PACKAGING

1Box x 6 Bottles 750 ml

224 x 152 x 324mm

8Kg (Gross Weight)

EAN Garrafa: 5 600 668 505 388

ITF14: 15 600 668 505 385

Europalette

100 Boxes

4 Rows of 25 Boxes

800Kg (Gross Weight)