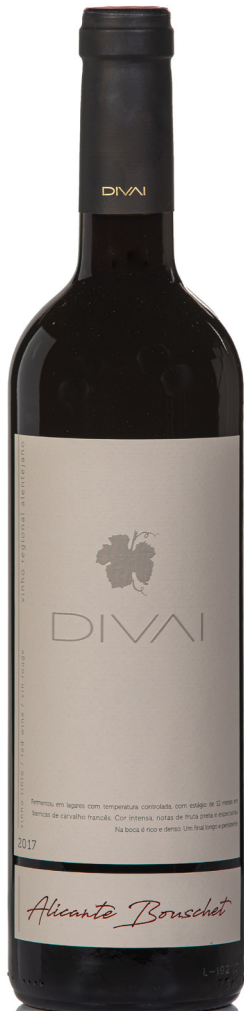


DIVAI TINTO ALICANTE



WINEMAKER

Luís Duarte

WINE REGION

DOC Alentejo, Portugal

STORY

DIVAI means «wine» in Swahili language and the language of the Divine Men. This nomenclature dates back to the time of the Gods and Deities. The aromas of Divai reflect the Lusitanian soul and soil quality and the Alentejo vineyards. The Divai wines are a result of centuries-old traditions coupled with the most modern winemaking techniques.

VINEYARD

The grapes are sourced from soils composed of Granitic / Schistose. The vines are on average 18 years old, pruned with Bilateral Cordon.

VINIFICATION

Destemmed with soft crushing of the grapes, by foot treading. Pre-fermented cold maceration (12°C). Fermentation in vats with temperature control (25°C to 28°C). Stage for 12 months in new and second use, french oak barrels with 500 l capacity.

TASTING NOTES

Clear, deep garnet with living color. Blackberries aroma, complemented with complex spicy chocolate aroma. Full-bodied and elegant with a good tannin structure, refreshing acidity which allows a good outcome.

FOOD PAIRING

A perfect wine red sauces, grilled meats, and soft cheeses.

QUICK FACTS

VARIETY

Alicante Bouschet

AGING

Oak Barrels

