

DIVAI RESERVA WHITE



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 Granite Nature / schistose, Frank clay structure. The vines are on average 10 years old, pruned with Bilateral Cordon.

VINIFICATION Total stripping and thermal shock at the reception of the grapes. Pressing with pneumatic press. Clarification of musts with cold settling (10° to 12 °C) for 48 hours. Partially fermented in French Oak barrels with controlled temperature (14° to 16° C). After the alcoholic fermentation the wine remained in vats and barrels for six months with biweekly battonage.

TASTING NOTES Crystalline yellow with golden overtones. Complex and elegant aromas with white fresh fruit notes well integrated with toasted aromas from fermentation in barrels. Excellent acidity.

FOOD PAIRING A perfect wine with seafood, oven baked fish, codfish and white meat dishes and pasta dishes.

QUICK FACTS

VARIETY

Arinto 40%
Viognier 26%
Verdelho 22%
Semillon 12%

AGING

Oak Barrels

