



# DIVAI

## White Reserve 2024



SILVER MEDAL

### GRAPES

Antão Vaz, Viognier e Arinto.

### WINEMAKING PROCESS

Total destemming and cold thermal shock upon receiving the grapes. Gentle pressing with a pneumatic press. Must clarification by cold settling (10° to 12° C) for 48 hours. Alcoholic fermentation in stainless steel tanks with selected yeasts and temperature control. Subsequently aged for 6 months in French oak barrels.

### TEST NOTES

Lemon-yellow in color and with a bright appearance. Rich and intense with floral notes, combined with a complexity of citrus fruits, stone fruits and tropical fruits, complemented by subtle notes of oak barrel. A wine of great complexity, in which all its structure and creaminess are supported by a well-present acidity and minerality, allowing for a very long and persistent finish.

### SOIL GEOLOGY AND CLIMATE

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

### VINEYARD MANAGEMENT

Bilateral and unilateral cord

### AVERAGE AGE OF THE VINES

25 years

### BOTTLING

July 2025

### CHEMICAL ANALYSES

Alcohol – 13%. pH – 3.38. Total Acidity – 5.5 g/l.

### HARMONIZATION

Ideal to accompany fish dishes, white meats and salads.

### RECOMMENDED TEMPERATURE

8 - 10°C

### LOGISTICS COMPOSITION

Bax	Europalete
1Box x 6 Bottles 750 ml	Nº of Boxes
312 x 240 x 162	99
mm 9 Kg (gross weight)	9 Rows of 11 Boxes
	891 Kg (gross weight)

EAN- 5 600 668 505 227  
ITF14 - 15 600 668 505 224