



# D I V A I

## Selection White 2024



### VARIETIES

Antão Vaz, Alvarinho e Arinto.

### WINE MAKING PROCESS

Complete destemming and thermal shock upon receipt of the grapes. Soft pressing with a pneumatic press. Clarification of the must with cold decantation (10° to 12° C) for 48 hours. Fermentation with selected yeasts and temperature control.

### TASTING NOTES

Lemon yellow in color and bright in appearance. Young and fruity, it presents intense aromas of tropical fruits, combined with citrus notes and floral touches. When tasting, it reveals balance, intensity and freshness, where its fruity aromas are enhanced by a long and enveloping finish.

### SOIL GEOLOGY AND CLIMATE

Clay-limestone and schists on gentle slopes with southwest exposure, at an average altitude of 360 meters, under the influence of a continental Mediterranean climate, with a large thermal amplitude.

### MANAGEMENT OF THE VINEYARDS

Bilateral and unilateral cord

### AVERAGE AGE OF THE VINEYARDS

25 years

### BOTTLING

June 2025

### CHEMICAL ANALYSIS

Alcohol – 13% vol. pH – 3.38. Total Acidity – 6.1 g/l.

### HARMONIZATION

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

### RECOMMENDED TEMPERATURE

8-10°C

### LOGISTICS COMPOSITION

Box	Europaete
1Box x 6 Bottles 750 ml	19 Boxes
229 x 152 x 325	4 Rows of 25 Boxes
8 Kg	190 Kg
	821 Kg

EAN- 5 600 668 505 272  
SCC - 15 600 668 505 279