



D I V A I

S yrah 2023



GRAPES

Syrah

WINEMAKING PROCESS

Harvesting at night to preserve all the aromatic components, followed by destemming and light crushing. Alcoholic fermentation with selected yeasts at a controlled temperature of 22°C-25°C, with gentle daily pump-overs for greater extraction of phenolic compounds. Aged for 12 months in 300L French oak barrels.

TEST NOTES

Deep ruby color. Intense and complex aroma, highlighting notes of ripe black fruit and black pepper, perfectly integrated with aromas of chocolate, tobacco, and smoke imparted by barrel aging. Structured and with great volume on the palate, balanced by a freshness characteristic of the Estremoz terroir, it finishes with round and polished tannins, allowing for a long and persistent finish.

GEOLOGIA DO SOLO E CLIMA

Clayey limestones 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 temperature range.

VINE MANAGEMENT

Bilateral and unilateral cord

AVERAGE AGE OF GRAPEVINES

25 years

BOTTLING

August 2025

CHEMICAL ANALYSES

Alcohol – 14%. pH – 3.68. Total Acidity – 4.8 g/l.

HARMONIZATION

Elaborate dishes featuring prime cuts of meat, oven-baked dishes, and aged meats.

RECOMMENDED TEMPERATURE

16 a 18°C

LOGISTICS COMPOSITION

Box
1Box x 6 Bottles 750 ml
312 x 240 x
162mm 9Kg (gross
weight)

Europaete
99 Boxes
9 Rows of 11
891Kg (gross weight)

EAN: 5 600 163 471 119
ITF14: 15 600 163 471 116