Dom Divino

Red Wine DOP Dão

QUALITY FACTORS

Climate:	Mediterranean
Soil:	Granite
Grapes:	Touriga Nacional, Tinta-Roriz, Jaen, and Alfrocheiro
Density of Plantation:	4000 plants per hectare
Type of Pruning:	Single, double, curtain, and guyot
Type of Conduction:	Monoplane vertical rising.
Production per hectare (ton./ha):	6 Tonnes of grapes per hectare
Vintage:	2022

OENOLOGICAL TECHNOLOGY

Vinification:	Traditional from Dão, Classic Vinification
Fermentation:	With controlled temperature up to 28º C for 5 to 6 days
Aging:	1 year in stainless steel vats, following time in the bottle

ANALYTICAL PARAMETERS

Alcohol Content:	13% Vol.
Volatile Acidity:	0,78 g/l
Total Acidity:	5,36 g/l
Dry Extract:	30,7 g/l
Residual Sugars:	0,7 g/l
pH:	3,68

TASTING NOTES

Appearance:	Clear
Colour:	Ruby with garnet reflexes.
Aroma:	It presents plum's notes and wild fruits with a light note of spices.
Flavour:	Soft and balanced flavor, with a persistent finish. It presents a very consensual profile, reaching the consumer's taste.
Food Pairing:	Red meats, with not very intense flavor, dishes and light meats, and pastas as well. Serve it with cheeses.



Logistics Information
Standard

Bottle:	Borgonha Nova CA
Bottle Capacity:	0,75L
Bottle Dimensions:	29,6cm x 8,03cm
Bottle Tare Weight:	395g
Packaging:	Cardboard box with 6 bottles
Box Dimensions:	24,5cm X 17cm X 30,5cm
Box Weight:	7,44 kg
Bottles per Pallet:	630
Boxes per Pallet:	105
EAN:	5 601250 107102
IFT Box:	15601250107109

OTHERS

Allergens:	Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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