Dom Divino

White Wine DOP Dão

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: Encruzado, Malvazia Fina, Bical, and Cerceal
Density of Plantation: 3500 to 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: 2024

OENOLOGICAL TECHNOLOGY

Vinification: Traditional from Dão, Classic Vinification with "Bica aberta"
Fermentation: In an oak barrel at a controlled temperature up to 16º C and maceration of 3 weeks
Aging: 1 year in stainless steel vat, following time in bottle.

ANALYTICAL PARAMETERS

Alcohol Content: 13% Vol.
Volatile Acidity: 0,35 g/l
Total Acidity: 5,28 g/l
Dry Extract: 21,1 g/l
Residual Sugars: 0,9 g/l
pH: 3,43

TASTING NOTES

Appearance: Crystal clear
Colour: Bright citrus
Aroma: Fresh aroma with notes of lime and tropical fruits.
Flavour: Elegant and well-harmonized expression. Mineral character, good acidity, and persistence. It presents an outstanding balance and softness.
Food Pairing: Varied fish dishes, light meat dishes, fresh salads, and seafood.



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 109403
IFT: 15601250109400

OTHERS

Allergens: Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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