

DIVAI

DOC Alentejo

Winemaker

Lúis Duarte

Wine Region

Portugal



Story

DIVAI means «wine» in Swahili and the language of the Divine Men. This name has roots dating back to the time of the Gods and Deities. The aromas of Divai capture the essence of Lusitanian culture and the unique qualities of the Alentejo vineyards. Divai wines are the result of centuries-old traditions combined with modern winemaking techniques.

Vineyard

The grapes are sourced from soils composed of Granite Nature/Schistose, Frank clay structure. The vines are on average 18 years old, pruned with Bilateral Cordon.

Vinification

The grapes were crushed gently after destemming, using foot treading. Before fermentation, they underwent a cold maceration at 12 degrees Celsius. Fermentation occurred in vats with temperature control, maintained between 25 and 28 degrees Celsius. The wine was aged for 12 months in 500-liter French oak barrels, which included both new and previously used barrels.

Tasting Notes

Deep garnet color in the glass. The nose is of blackberries, complemented with complex spicy chocolate aromas. On the palate, this wine is full-bodied and elegant with a good tannin structure with a refreshing acidity.

Food Pairing

This wine is ideal with BBQ, smoked meats, grilled vegetables or roasted lamb.

QUICK FACTS

Variety

100% Alicante Bouschet.

Aging

French Oak Barrels.

Divai Family

- DOC Alentejo “Reserva”
- DOC Alentejo – Alicante Bouschet

