

DIVAI

DOC Alentejo “Reserva”

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

Grapes are destemmed and subjected to thermal shock upon arrival. Gentle pressing with a pneumatic press follows. Musts are clarified through 48-hour cold settling at 10°C to 12°C. Part of the wine undergoes fermentation in French Oak barrels, maintaining temperatures at 14°C to 16°C. After alcoholic fermentation, the wine rests in vats and barrels for six months with biweekly battonage.

Tasting Notes

Pale straw color with gold hints in the glass. The nose is complex and elegant with notes of fruit and spices well integrated with aromas of toast from the barrel fermentation. The palate is of rich fruit flavor, with good volume and excellent acidity.

Food Pairing

This wine is ideal as an aperitif or with Portuguese bacalhau, scallops in citrus butter sauce, lobster and grilled vegetables.

QUICK FACTS

Variety

40% Arinto, 26% Viognier,
22% Verdelho, 12% Semillon.

Aging

French Oak Barrels.

Divai Family

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

