



# DOM DIVINO WHITE

## DOP DÃO WHITE

### Quality Factors

Climate: Mediterranean  
Soild: Granite, clay and limestone formation  
Sub Região Vitícola: Silgueiros  
Casta: Cerceal-Branco, Malvasia-Fina and Bical

### Viticultural Technology

Tipo de Plantação: Density of 3500 to 4000 wine-plants per hectare  
Tipo de Poda: Double sarment, single sarment and Guyot  
Rendimento por Hectare: 6 tons/há

### Oenological Technology

Tipo: Dão tradicional method and classic winemaking by fermentation of skins  
Fermentação: At controlled temperature up to 16° C. for 3 weeks

### Aging

4 months in stainless steels vats and 2 months in bottle

### Analysis parameters

Teor Alcoólico: 13% Vol.  
Acidez volátil: 0,27 g/L  
Acidez Total: 6,0 g/L  
Extracto Seco: 19,6 g/L  
Açucares Redutores: 3,5 g/L

### Durability

It may be kept for 3 years more as from the date of bottling

### Organoleptic properties

Appearance: Bright to crystal-clear  
Color: Lemony with some pale strawy nuances  
Tonality:  
Aroma: Very delicate, fresh and elegant with a subtle flowery fragrance  
Flavour: Fresh, intense and refined, of good tartness and a lasting in-mouth sensation

 YEAR  
2014

 THE GRAPES  
Cerceal - Branco, Malvasia - Fina e Bical