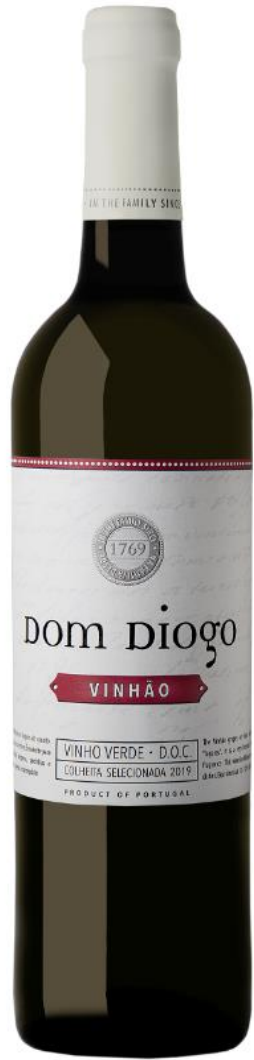


# DOM DIOGO – Vinhão



**Product:** Vinho Verde | White Wine |(DOC)

**Grape Variety:** 100% Vinhão

**Vintage:** 2019

**Sub-Region:** Basto

**Alcohol:** 12.5% vol.

**Total Acidity:** 7,80 g (tartaric acid)/l

**Residual Sugar:** 2,00 g/l

**pH:** 3.55

## WINE MAKING PROCESS

This wine results from a rigorous selection of our best Vinhão grapes and the perfect communion between technique and tradition. The grape crop is picked manually into small boxes and only in the morning. The grapes are destemmed and then pressed by the traditional method, trodden in stone tanks (lagares). Alcoholic fermentation takes place at controlled temperature. It is a non-filtered wine, and is therefore liable to create sediment.

## TASTING NOTES

This is a very dark red color wine, vinous, soft and dry, with a berry fruits aroma.

## FOOD PAIRINGS

This wine is delicious served with regional Portuguese meals like “*papas de sarrabulho*”, “*rojões*”, “*arroz de cabidela*”, lamprey, sardines and codfish. It is delicious with smoked eel and pork, and especially pleasant with barbecues.

## RECOMMENDATIONS

This wine should be served at a temperature between 10°C – 12°C.