

## DOM DIOGO

### Padeiro



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

**Grape Variety:** 100% Padeiro

**Vintage:** 2023

**Sub-Region:** Basto

**Alcohol:** 12% vol.

**Total Acidity:** 5,8 g (tartaric acid)/l)

**Residual Sugar:** 7,5 g/l

**pH:** 3.44

#### WINEMAKING PROCESS

This wine is the result of a perfect harmony between tradition and modern, sustainable winemaking techniques. Grapes were destemmed and then pressed at low pressures. Fermentation occurred in temperature-controlled stainless steel tanks.

#### TASTING NOTES

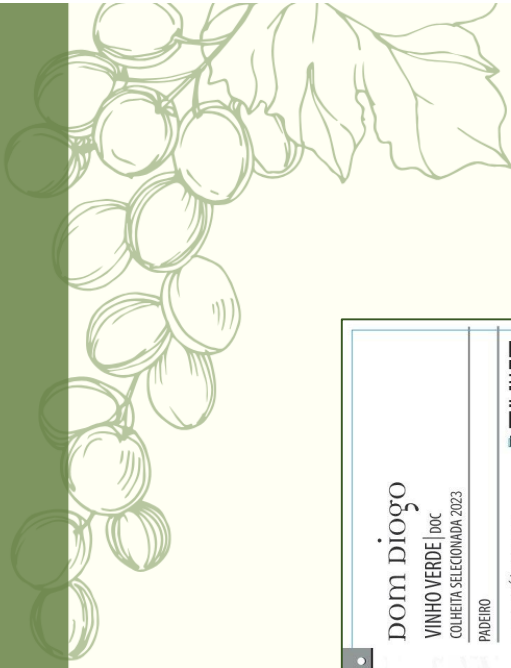
Rubi coloured wine. Aroma of red fruits and wild strawberries, with a smooth and persistent flavour. Suitable for vegans.


#### FOOD PAIRINGS

Appetizer, pasta with tomato, seafood and sushi

#### RECOMMENDATIONS

Service temperature 8°C – 10°C.





# Dom Diogo

**PADEIRO**


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**Dom Diogo**  
**VINHO VERDE | DOC**  
 COLHEITA SELECIONADA 2023  
**PADEIRO**

**VINHO ROSE | ROSE WINE**  
 Produzido e engarrafado por,  
 Produced and bottled by:  
 Quinta da Raza, lda  
 Celorico de Basto - Portugal  
 PRODUCT OF PORTUGAL  
[www.quintadaraza.pt](http://www.quintadaraza.pt)

750ml  
 12% vol.  
 12% Alc. by Vol.


**SELO DE GARANTIA**  
 Seal of Guarantee


**VINHO VERDE**  



COMISSÃO DE VITICULTURA DA  
 REGIÃO DOS VINHOS VERDES

**TN 0000 0000000 0**

CONTÉM SUÍTIOS: CONTAINS SUITITES - ENTHALT SUITITE  
 CONTIENDE SUÍTIOS: SIKATA SUITITEA - ANNEHALER SUITITER

  
5 600379 041021  
1.2ml  
1000kcal  
77kcal  
17.7g  
1.2ml

  
Wines of Portugal

  
WINE IN MODERATION  
CHOOSE | SHARE | CARE  
< 0,50L a < 1L  
Decreto-Lei n.º 94/2012  
de 20/Abril

Fermentado em inox, apresenta um aroma a frutos vermelhos e morangos silvestres, com um sabor suave e persistente. Ideal como aperitivo, com massas de molho de tomate, marisco e sushi. Adequado a Veganos. Servir a 8-10°C.

Fermented in stainless steel, it offers the aroma of red fruits and wild strawberries, with a smooth and persistent flavour. Ideal as an aperitif or to accompany pasta with tomato sauce, seafood and sushi. Suitable for vegans. Ideal at 8-10°C.

VINHO VERDE • D.O.C.

PRODUCT OF PORTUGAL

