

## DOM DIOGO

### ARINTO



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

**Grape Variety:** 100% Arinto

**Vintage:** 2024

**Sub-Region:** Basto

**Alcohol:** 12% vol.

**Total Acidity:** 6,5g (tartaric acid)/l

**Residual Sugar:** Dry

**pH:** 3,25

#### WINEMAKING PROCESS

This wine is the result of perfect harmony between tradition and modern, sustainable winemaking techniques.

Grapes are destemmed and then pressed at low pressure. Fermentation takes place in temperature-controlled stainless steel tanks.

#### TASTING NOTES

Bright citric colour with aromas of tropical fruit and stone fruits, crisp, fresh and persistent flavour. Suitable for vegans.

#### FOOD PAIRINGS

Fish, shellfish, pasta and spicy food

#### RECOMMENDATIONS

Service temperature 8°C – 10°C.



# Dom Diogo

ARINTO

Fermentado em inox, com aromas de frutos tropicais e de caroço, este vinho é fresco e crocante, com sabor suave e persistente. Ideal com peixe, mariscos, massas e comida picante. Servir a 8-10°C.

Fermented in stainless steel, with aromas of tropical and stone fruit, this wine is fresh and crisp, with a smooth and persistent flavour. Ideal with fish, seafood, pasta and spicy food. Serve at 8-10°C.

VINHO VERDE • D.O.C.  
PRODUCT OF PORTUGAL

**DOM DIOGO**  
VINHO VERDE | DOC  
COLHEITA SELECIONADA 2024  
ARINTO

Adequado a veganos | Suitable for vegans



PF03 - Mesa Sólida  
DECLARAÇÃO NUTRICIONAL  
INGREDIENTES



E 338 kJ / 76 kcal por 100ml



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VINHO BRANCO | WHITE 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./vol.



SELO DE GARANTIA  
Seal of Guarantee



COMISSÃO DE VITICULTURA DA  
REGIÃO DOS VINHOS VERDES

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CONTÉM SULFITOS: CONTIENS SULFITES: ENHANT SULFITE  
CONTIENT DES SULFITES: SOULFITES: ENHANT SULFITE

> 0,50L a 1L  
Decreto-Lei nº 94/2012  
de 20/Abril

