



DOM Diogo

VINHO VERDE · DOC

PRODUCT OF PORTUGAL

VINHÃO



Product: Vinho Verde | Red Wine |(DOC)

Grape Variety: 100% Vinhão

Vintage: 2025

Sub-Region: Basto

Alcohol: 12% vol.

Total Acidity: 7,8 g (tartaric acid)/l)

Residual Sugar: Dry

pH: 3.28

WINE MAKING PROCESS

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

The grapes are destemmed, trodden by foot and fermented in centuries-old granite lagares. After being pressed, the wine is stored in stainless steel vats and is lightly filtered before bottling.

TASTING NOTES

Red-coloured wine with an aroma of red plums and blackberries and a fresh, dry and full-bodied taste. Suitable for vegans.

FOOD PAIRINGS

Barbecue meats, pork belly, lamprey, sardines, octopus and fatty fish.

RECOMMENDATIONS

Service temperature 10°C – 12°C.

www.quintadaraza.pt



Dom Diogo

VINHÃO

Vinhão fermentado em lagares de pedra com pisa a pé. Aromas de ameixas vermelhas e amoras, sabor fresco, encorpado e persistente.

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Vinhão fermented in stone lagares with foot treading. Red plum and blackberry aromas, fresh, full-bodied and persistent flavour.

Dom Diogo

VINHO VERDE DOC

COLHEITA SELECIONADA 2025

CASTA/GRAPE VARIETY:
VINHÃO

VINHO TINTO / RED WINE

PRODUZIDO E ENGARRAFADO POR: PRODUCED AND BOTTLED BY:
QUINTA DA RAZA, LDA / GELORICO DE BASTO / PORTUGAL

PRODUCT OF PORTUGAL www.quintadaraza.pt

750ml · 12%vol · 12%alc./vol



NUTRICIONAL/INGREDIENTES
NUTRITIONAL/INGREDIENTS
E:297kJ/72kcal por por 100ml



Ideal para churrasco, rojões, lampreia, polvo e peixes gordos.
Ideal for barbecues, rojões, lamprey, octopus and fatty fish.



WINEinMODERATION
CHOOSE | SHARE | CARE

ADEQUADO A VEGANOS. SUITABLE FOR VEGANS

SELO DE GARANTIA
Seal of Guarantee

VINHO VERDE



COMISSÃO DE VITICULTURA DA
REGIÃO DOS VINHOS VERDES

TN 0000 000000 0

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

