

DOM DIOGO

Padeiro



Product: Vinho Verde | White Wine | (DOC)

Grape Variety: 100% Padeiro

Vintage: 2024

Sub-Region: Basto

Alcohol: 12% vol.

Total Acidity: 6 g (tartaric acid)/l)

Residual Sugar: Dry

pH: 3.23

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

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. Servir a 8-10°C.

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

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. Ideal at 8-10°C.

Dom Diogo
VINHO VERDE | DOC
COLHEITA SELECIONADA 2024

PADEIRO Adequado a regimes | Suitable for regimens

VINHO ROSÉ | ROSE WINE
Produzido e engarrafado por,
Produced and bottled by:
Quinta da Raza, lda,
Celorico de Basto - Portugal
PRODUCT OF PORTUGAL
www.quintadaraza.pt

750ml
12% vol. 12% alc./vol.

WINE-MODERATION
CHOOSE | SHARE | CARE

SELO DE GARANTIA
Seal of Guarantee



COMISSÃO DE VITICULTURA DA
REGIÃO DOS VINHOS VERDES
TN 0000 0000000 0
CONTÉM SULFITE: CONTIENS SULFITES: ENTHALT SULFITE
CONTIENT DES SULFITES: SÖSKÄLLSULFITEA: INNEHÅLLER SULFITER

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

E: 322 kJ / 77 kcal por 100ml



PT003 - Nova Sólida
DECLARAÇÃO NUTRICIONAL
INGREDIENTES



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