

HERDADE DOS CASARÕES



D I V A I





DIVA I wines are proudly defined by their genuine character, elegance, heritage of thousands of years of Portuguese wine culture and history, but designed for contemporary wine lovers, who value identity, the use of native grape varieties and respect for sustainable practices.







Origins

DIVAI is a Portuguese wine brand, created in 2014, whose wines come from Herdade dos Casarões, in Estremoz, a historic village located in the magical landscape of Alentejo, a region that has been producing wines for over 2000 years.

DIVAI is a Swahili word, meaning wine and comes from the influence of the French colonization of Madagascar. The French spoke of wine, referring to it as “du vin”. And to the locals it sounded like “divai”. As they had no word for wine, something previously unknown to them, they began to use this expression to name wine.



Dna



DIVAI wines express the character of the soil and climate, as well as the knowledge, passion and experience of our Oenology team. And certainly, due to the dedication and wisdom of the men and women who work in the vineyards and the winery on a daily basis.







Vineyards, Soil and Climate

The vineyard area is approximately 55 ha, with ages ranging from 15 to 25 years. The soil is a mixture of clay, limestone and shale, therefore very dry and mineral.

The climate is deeply continental, with cold winters and very hot summers, little rainfall, and also with a large thermal amplitude. Therefore, the natural acidity of the grapes is excellent.



Herdade dos Casarões is dedicated to the production and sale of wine.
It began production in 2021, with wines from the brands DIVAI,
Vinha da Palhota, Povus, Monte da Pestana, Reinadus and Arte Real.



○ The Historical Character

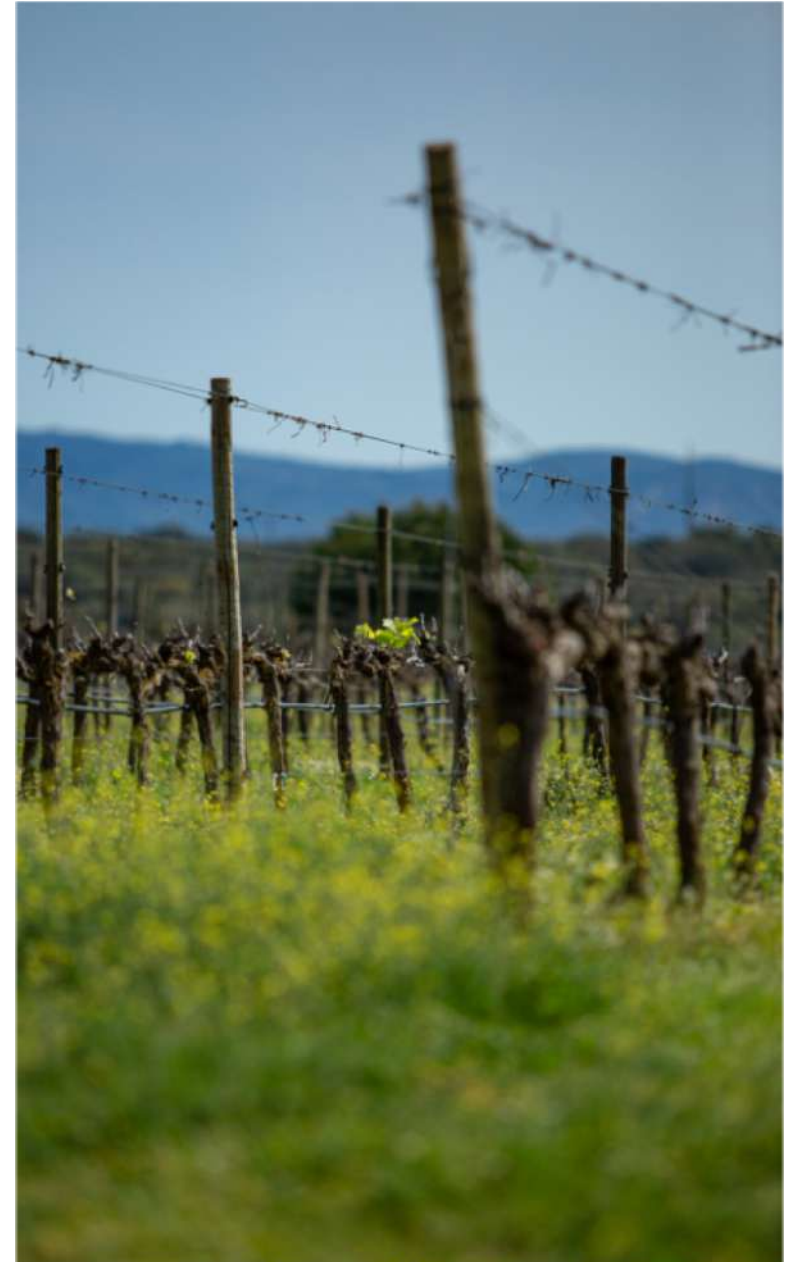
The name of our Estate dates back to the beginning of the 20th century. XIX, born from tradition, art and cultivation of the land, as old as humanity. Nature remains unmoved and serene in its own record. Nothing speeds it up or slows it down, as it is perfect in its own time, from the desire to connect wine to the history of Estremoz, a city that dates back to the 13th century.



☺ The Terroir

Herdade dos Casarões is located in Estremoz, in the district of Évora, approximately 170 km from Lisbon. On its 200 hectares of farm, 46.6 hectares of vineyards are currently planted on two types of soil: clay-limestone and schist, a magnificent natural combination that characterizes our Terroir.

We produce traditional varieties from the region, but we also follow the trends of other wine regions with several international varieties. It is from this fusion, which encompasses nature, our region and what we observe around the world, that our wines result. But Herdade dos Casarões does not live off viticulture alone. On our estate we have 38 hectares of centuries-old olive trees for the production of an exclusive, centuries-old olive oil, and 48 hectares of montado for the traditional extraction of cork.



It is a privileged place for wine lovers, where there is a notable commitment, both to the quality of the wines and, in the future, to wine tourism. In this way, we seek to share our methods and our art and thus achieve greater proximity with our clients.

One of the fundamental values of Herdade dos Casarões is proximity. Proximity to the land, to its people, to ancestral methods and the art of making wine. We want to convey this feeling in every contact with our customers.



Make them live in every touch of the
Heritage that is Herdade dos Casarões.







Castes

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Most of the varieties are native, therefore they have their best expression, and all of our wines are DOC.

White grape varieties: Arinto, Antão Vaz, Roupeiro, Alvarinho, Viognier.

Red grapes: Touriga Nacional, Aragonês, Trincadeira, Castelao, Alicante Bouschet, Syrah, Cabernet Sauvignon, Petit Verdot



Concept and Authenticity

DIVAI are concept wines, presenting a diversity of styles, with single varieties and blends, reflecting the authenticity of the terroir. DIVAI wines have minimal wood influence, in order to privilege fruit notes and freshness.

The addition of S02 is low.

Divai wines are suitable for vegans.





Sustainable Practices

This is a severely dry region, where the average annual rainfall is 560 mm/m². To save water resources, which are increasingly precious, we only use water from our own springs for irrigation. And because biodiversity is fundamental for the balance of ecosystems, we also have several hectares of centuries-old olive trees and cork oaks.

For pest control, we primarily use mechanical tillage of our soils rather than spraying. We reduce the use of chemicals to a minimum in any treatment, whether in the vineyards, in the winery or during bottling. The sustainable practices we apply in our vineyards are our way of preserving environmental conditions and ensuring that the land we love will be here for generations to come.

It is a matter of conscience, as well as the legacy we want to leave. And the immediate result of these practices is that our vines become stronger, more able to grow healthily, with more concentrated grapes, which is evident in the authenticity of our wines. This evidence can be found inside every bottle.



Our wines







Divai Selection



Selection Red
Syrah, Touriga Nacional, AlicanteBouschet



Selection White
Antão Vaz, Alvarinho, Arinto



Selection Rosé
Castelão, Aragonez, Trincadeira

Divai Monocastes



—
Alicante Bouschet



—
Touriga Nacional



—
Arinto

Divai Reserve



Reserve Red

Petit Verdot, Alicante Bouschet, Touriga Nacional



Reserve White

Antão Vaz, Viognier, Arinto

Divai Grande Reserva



Grande Reserva Noir
Touriga Nacional, Alicante Bouschet

Vinha da Palhota HC



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Red Wine

Petit Verdor & Alicante Bouschet

Divai Sparkling wines



Brut Sparkling Wine
Arinto, Bical, Chardonnay, Baga



Sparkling Rosé "Special Cuvée"
Baga



Divai Olive Oils



Extra Virgin Selection
Cobraçosa, Arbequina, Galega



Extra Virgin
Arbequina, Cobraçosa, Picual

Contacts



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