



ALMANUA 2024

Technical Sheet

Almanua is the wine of discovery and innovation, crafted in Requião, in the maritime terroir.

Here, the versatility of **Alvarinho** is explored in combination with other varieties planted in the same location. Alvarinho remains the dominant variety, and the blends are chosen with each harvest. The winemaking follows the **Mixtus** concept, with the final wine resulting from fermentation in stainless steel and oak, the latter used lightly to add structure to the blend.

In 2024, Manuel and Luís Cerdeira selected the Arinto and Maria Gomes varieties to complement Alvarinho in the final blend.

REGION Vinho Verde DOC

VARIETIES Alvarinho, Arinto, Maria Gomes

ALCOHOL 12.5%vol.

TOTAL ACIDITY (g/dm) 6.4

RESIDUAL SUGAR Dry

pH 3.4

VOLATILE ACIDITY (g/dm) 0.35

MARITIME TERROIR

CLIMATE	Moderate maritime. Vineyards near the sea with mild winters and hot, dry summers. The sea breeze brings salinity, freshness, and a moderate diurnal range during ripening, enhancing the intense aromatic profile.
SOIL	Granite with above-average clay content. This unique soil adds structure and complexity to the wines, moderating the acidity of the grapes.
WINE PROFILE	Aromatically intense wine, structured and round on the palate, saline, slightly floral, and fruity with good aging potential.

Maritime Terroir



AVAILABLE SIZES

