



ALMANUA F 2024

Technical Sheet

Almanua F reflects the maritime influence in its essence: fresh, saline, and with depth on the palate. It is a wine for connoisseurs who appreciate details, knowledge and precision in the vinification.

Made from Arinto and Alvarinho grape varieties, with full malolactic fermentation and aging in a 2500-liter French oak Foudre, this wine gains depth and reveals a balance between total acidity and a well-structured mouthfeel, resulting in an elegant and sophisticated white wine with great aging potential.

REGION VinhoVerde DOC

VARIETIES Arinto, Alvarinho

ALCOHOL 13%vol.

TOTAL ACIDITY (g/dm) 6.4

RESIDUAL SUGAR Dry

pH 3.30

VOLATILE ACIDITY (g/dm) 0.30

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.

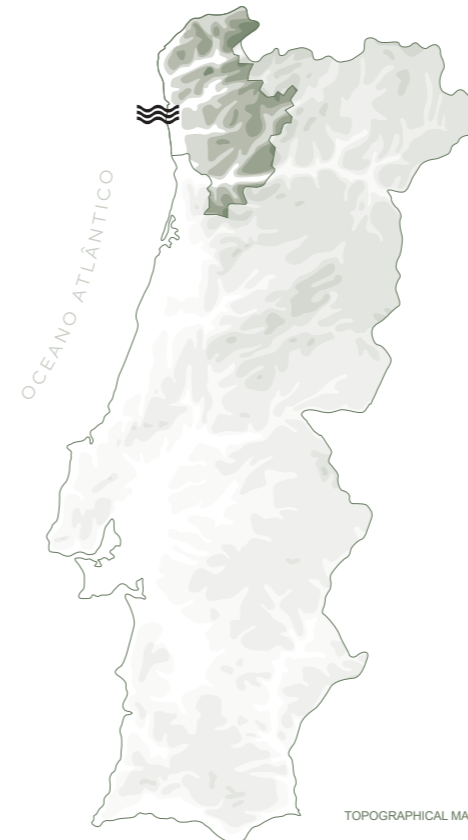
SOIL

Granite with above-average clay content. This unique soil adds structure and complexity to the wines, moderating the acidity of the grapes.

WINE PROFILE

Its aroma is moderate, showcasing a rustic and craft wine profile due to the complete malolactic fermentation and the exclusivity of the blend between Arinto and Alvarinho. It has a structured and persistent mouthfeel.

Maritime Terroir



AVAILABLE SIZE

