



ALMANUA F 2025

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 Region of Vinhos Verdes - IG Minho - Maritime Terroir

VARIETIES Arinto, Alvarinho

ALCOHOL 12,5%vol.

TOTAL ACIDITY (g/dm) 5.4

RESIDUAL SUGAR Dry

pH 3.40

VOLATILE ACIDITY (g/dm) 0.40

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 SIZES

