



ALMANUA ROSÉ BRUT

Technical Sheet

The art of making sparkling wine is a celebration of time, precision, and sensitivity. It is a craft that requires technique and intuition, but also a certain poetry: the ability to capture the lightness of bubbles without losing the soul of the wine.

Almanua Rosé Brut is born from the influence of the sea breeze; the grapes come from old vines planted about 20 km from the ocean, in the heart of Minho, in northern Portugal. Its fine structure and saline touch recall the maritime influence that gives it origin — a pure expression of land and sea, transformed into bubbles.

REGION IG Minho

VARIETIES Espadeiro, Arinto, Alvarinho

ALCOHOL 12 %vol.

TOTAL ACIDITY (g/dm) 6.5

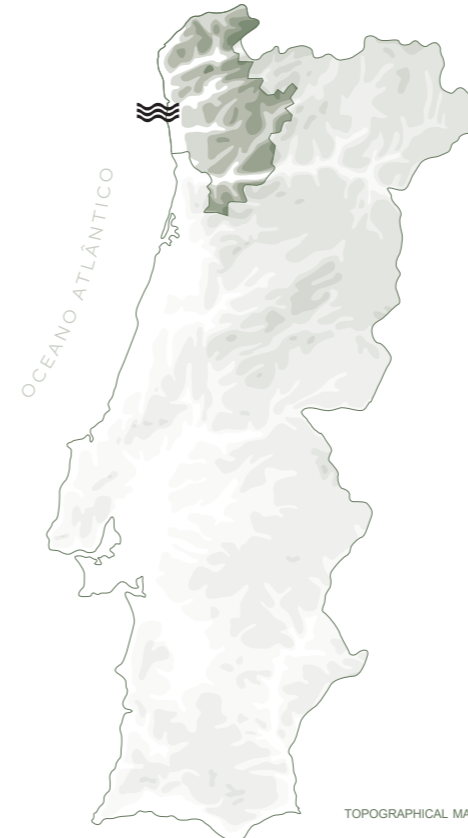
RESIDUAL SUGAR Bruto

pH 3.30

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	Salmon color and fine bubbles. Delicate and pleasant aroma. Vertical palate with salinity, freshness, and persistence.

Maritime Terroir



AVAILABLE SIZE

