



CIMA 2024

Technical Sheet

CIMA is the mature and profound expression of Alvarinho, a wine born from the pursuit of balance between tradition and innovation. Its name reveals both its origin and philosophy: it results from the fusion of aging in concrete (**C**imento) and oak barrels (**MA**deira), a combination that enhances the grape variety's natural elegance and gives it a unique dimension of texture and complexity.

Produced in the sub-region of Monção and Melgaço, the birthplace of Alvarinho, CIMA is a wine that reflects the accumulated knowledge of generations and a constant desire to refine the craft.

REGION Monção e Melgaço | Vinho Verde DOC

VARIETIES Alvarinho

ALCOHOL 13%vol.

TOTAL ACIDITY (g/dm) 6.0

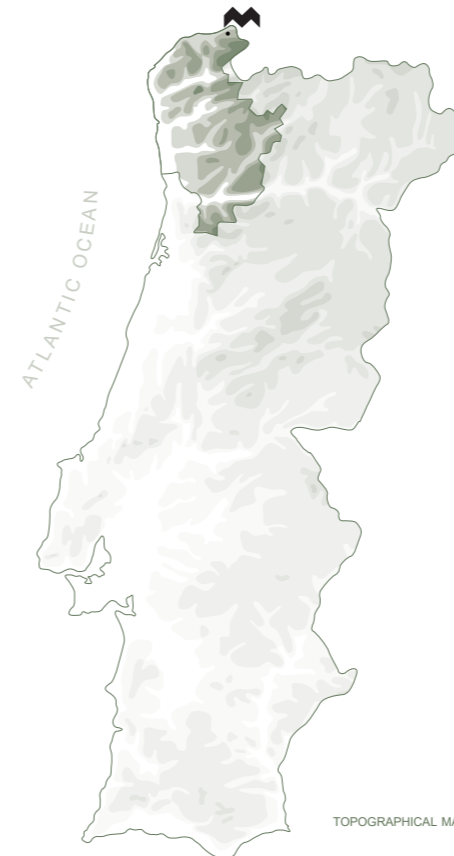
RESIDUAL SUGAR Dry

pH 3.21

VOLATILE ACIDITY (g/dm) 0.35

| MOUNTAIN TERROIR | |
|---------------------|---|
| CLIMATE | Valley protected by mountains with low maritime influence. High-altitude vineyards with hot, dry summers and cold winters. The diurnal range is high during ripening, with hot days and cool nights. Maturation is slow in these high-altitude vineyards, preserving elegance and acidity. |
| SOIL | Granite, low in clay and sandy. The soil is poor and acidic, shaping the wines with a high-acid profile. |
| WINE PROFILE | It has a medium-intensity yellow color, a deep and complex aroma, and a fresh, rounded, and persistent flavour. It also boasts excellent aging potential. |

Mountain Terroir



AVAILABLE SIZES

