

HERDADE
DA

Candeeira



COLHEITA SUPERIOR

Our vineyards feel the bright sun of Serra d'Ossa through the cork oaks of Herdade da Candeeira, that weave a mantle of lace light that embellishes and refreshes them.

D.O.C. ALENTEJO RED 2020

VARIETIES

60% Alicante Bouschet and 40% Touriga Franca.

VINIFICATION AND AGING

Skin maceration for 12h, fermentation in stainless steel vats at a temperature of 25° and aging for 6 months in French oak barrels, 20% new and 80% used, 225 and 300 liters.

TASTING NOTE

Intense ruby, notes of ripe black fruit, spices, and a slight toast. In the mouth it is fruity, vegetal with soft tannins, and a fresh finish.

ANALYTICAL DATA

| | |
|-----------------|-----------|
| Alcohol content | 14% |
| Overall acidity | 5,5 (+-1) |
| PH | 3,5 |

LOGISTICS DATA

| | |
|--------------------|----------------|
| Bottle Weight (Kg) | 1,55 |
| EAN | 5600965801992 |
| ITF | 15600965801999 |
| No. Bottles/Box | 6 |
| No. Bottles/Pallet | 462 |
| Box Weight (Kg) | 9,3 |
| Box Volume (m3) | 0,015 |
| No. Boxes/Row | 11 |
| Nº Rows | 7 |
| Boxes/Pallet | 77 |

