

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 WHITE 2021

VARIETIES

85% Roupeiro, 15% Antão Vaz

VINIFICATION AND AGING

Skin maceration for 24 hours at 10 degrees, fermentation at 15 degrees, and bottle aging for 3 months.

TASTING NOTE

Citrus color with greenish tinges, citrus aromas. In the mouth, stone fruit and fresh citrus, full-bodied in the mouth, with medium acidity.

ANALYTICAL DATA

Alcohol content	12,5%
Overall acidity	5,5 (+-1)
PH	3,3

LOGISTICS DATA

Bottle Weight (Kg)	1,55
EAN	5600965801985
ITF	15600965801982
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

