



ENCRUZADO

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. Not being traditional in the region, the Encruzado variety finds in this terroir the ideal conditions to express its greatest virtues: minerality, precision and freshness.

REGIONAL WINE FROM ALENTEJANOWHITE 2021

VARIETIES

100% Encruzado.

VINIFICATION AND AGING

Skin maceration for about 24h at 10 degrees, 40% fermented in French oak barrels with 1 month of battonage on fine lees.

TASTING NOTE

Citrine color. On the nose, notes of wet stone, citrus, white flowers. In the mouth is unctuous, citrus, fresh, and mineral.



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

LOGISTICS DATA

Bottle Weight (Kg) 1,55

EAN 5600965802005 ITF 15600965802002

 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

