

HERDADE
DA

Candeeira

LUCEAT LUX VESTRA

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 2021

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
N° Rows	7
Boxes/Pallet	77

