



RESERVE

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 RESERVE WHITE 2021

VARIETIES

Arinto, Antão Vaz & Roupeiro.

VINIFICATION AND AGING

Controlled-temperature fermentation in stainless steel, followed by aging in 500-liter French oak barrels for 8 months.

TASTING NOTE

Straw yellow in color, complex aromatic notes, with a dominant presence of ripe fruit, dried fruits, and a subtle hint of barrel aging. Full-bodied on the palate, with volume and firm persistence.

ANALYTICAL DATA

Alcohol content	13%
Overall acidity	5,5 (+-1)
PH	3,3

LOGISTICS DATA

Bottle Weight (Kg) 1,45
EAN 5600965802050
ITF 85600965802057

 No. Bottles/Box
 3

 No. Bottles/Pallet
 240

 Box Weight (Kg)
 4,35

 Box Volume (m3)
 0,09

 No. Boxes/Row
 10

 No. Rows
 8

 Boxes/Pallet
 80

