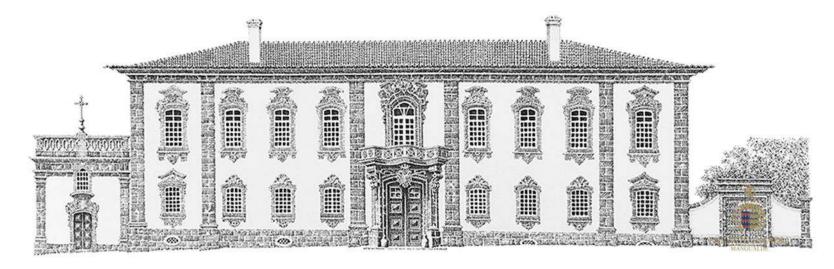


Our History

Palácio dos Condes de Anadia dates from the end of the XVI century, it is considered an ex-libris of the XVII century **baroque** architecture in Portugal.

Until the XVIII century, **Palácio dos Condes de Anadia**, like all the country houses, was dedicated to agricultural production.



In the XVIII century, changes of habits dictated by the European courts, are adapted by the Portuguese **noblemen**, who begins to show great interest in the summer season. Taking advantage of this season, they spend a big period in their country houses. Here they received their family and friends, providing parties, balls and great entertainment moments.



Our History

It is, at the beginning of the **XVIII century** that the rebuilding of the Palace took place.

This work lasted for nearly a **century**.



Palácio dos Condes de Anadia is comprised by a Main House, a farm, a park and its gardens and a forest which was planted in the XVIII century. This architectural complex is classified as "Public Interest Property".





Our History

The link between Palácio dos Condes de Anadia in Mangualde with the agricultural world dates to the XIX century. By that time, there were already in the family estates, fruit farms, livestock, wine and olive oil culture.

In **1750 the wine** production took place in the palace itself, in the old "lagares" made of stone that still can be seen nowadays in the centenary winery.



Nowadays, the **Palácio dos Condes de Anadia** is totally geared towards **wine tourism and wine production**. We usually call the Palácio dos Condes de Anadia the "*chateaux* in the **Dão Region**"



Palácio Anadia Estate- Vineyards and Grapes

The vineyard occupies a **10 ha** area of property, and are planted with the follow red grape varieties: **Touriga Nacional** (50%), **Alfrocheiro** (40%) and **Jaen** (10%) We also have 2ha of **white grapes** on the property, mainly, **Encruzado** and old vines.



The Palácio dos Condes de Anadia is in the city of Mangualde and belongs to the **Dão Demarcated Wine Region**.

This region is delimited by the Estrela, Caramulo, Lousã, Buçaco, Nave and Açor Mountains. Its rugged landscape is characterized by **mountains and valleys**, being crossed by some of the most emblematic rivers of Portugal.

With mainly **granite** (north and center of the region) and **schistous** (southern) soils, the **terroir** of this region is influenced by the surrounding **mountains** that protects it from the sea winds, causing cold and rainy winters and hot and dry summers.







White Wines



Colheita Encruzado, Gouveio, Uva Cão 13%



Encruzado 100% Encruzado 13,5%



Blanc Noir
Red Grapes White
100% Touriga Nacional
13%



Reserva Encruzado, Gouveio, Uva Cão 13%



Grande Reserva

Encruzado,

Uva Cão

13%





Colheita Touriga Nacional, Alfrocheiro, Jaen 13%



Jaen 100% Jaen 12,5%

Red Wines



Alfrocheiro 100% Alfrocheiro 12%



Touriga Nacional
100%
Touriga Nacional
13%



Reserva Touriga Nacional, Alfrocheiro, Jaen 14%







Sparkling – Assemblage Blanc Noir - Red Grapes

Blanc Noir - Red Grapes 100% Touriga Nacional 12,5%



Rosé 100% Touriga Nacional 14,5%



Monovarietals Trilogy

Jaen + Alfrocheiro + Touriga Nacional 12,5% | 12% | 13%















17	20,00 €	Conde de Anadia Reserva 2017 / Branco / Palacio Anadia Vinhos Amarelo. Nariz contido, muito floral, taranja, pedra molhada, toque herbal, madeira muito discreta, conjunto que prima pela frescura e elegância. Seco, corpo médio, fruta sóbria, especiaria e tosta, conjugam-se num final vivo, eleganta e persistenta. 2020-2024 1°C MB
17	2 0, 0 0 €	Conde de Anadia Reserva 2015 / Tinto / Palacio Anadia Vinhos Rubi. Aromas marcados pela fruta preta, cacau, pinhal (casca de pinhairo, pinha, caruma). Na boca é polido e elegante, com taninos firmes mas sem arestas, boa acidez, amplo e gastronómico. 2020-2027 18°C tC

89 19,00

Conde de Anadia Assemblage Blanc de Noir / IVV / Palácio Anadia Vinhos Cor palha. Aroma de cera, biscoito, maçã madura e levedura.

Cor palha. Aroma de cera, biscoito, maçã madura e levedura. Boca tensa, fresca. Para aperitivo ou peixe grelhado. Consumo 2024-2029 BA



