

Late Harvest Sauvignon Blanc

DOP Palmela · 2024



Quinta dos Arcos and its vineyards are located next to the Serra da Arrábida Natural Park, about 5 km in a straight line from the Atlantic Ocean — with the Serra da Arrábida between the vineyard and the ocean, slightly reducing the strong maritime influence while allowing optimal ripening conditions.

This wine is produced exclusively from Sauvignon Blanc, at a very advanced stage of ripeness. Harvest takes place in November.

The winemaking technique is inspired by the French Sauternes region. Fermentation occurs in Roman-style clay amphorae — likely the first experiment of its kind in Portugal.

TASTING NOTES

Bright, vivid gold. Fresh nose with candied yellow fruits such as apricot. On the palate, balanced acidity, ripe fig and honey notes, long finish.

FOOD PAIRINGS

Pairs with foie gras, sweet-and-sour dishes, cheeses or desserts.



TECHNICAL SHEET

BRAND
Adega das Ânforas
VINTAGE
2024
COLOUR
White
VARIETY
Sauvignon Blanc
APPELLATION
DOP Palmela
STYLE
Still wine

REGION
Setúbal Peninsula
ALCOHOL
14.5 % vol
PH
3.65
TOTAL ACIDITY
6.4 g/L
RESIDUAL SUGAR
130 g/L
AGEING
Clay amphorae

VOLUME
75 cl
BOTTLING
2025
EAN
5600185803127
CASE
6 bottles
OENOLOGY
Engº António Saramago