

# Late Harvest Moscatel Graúdo

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 Moscatel Graúdo, 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, floral nose with notes of dried fruits such as almond. On the palate, balanced acidity and a light bitterness reminiscent of almond, with a long finish.

## FOOD PAIRINGS

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



## TECHNICAL SHEET

BRAND	REGION	VOLUME
Adega das Ânforas	Setúbal Peninsula	75 cl
VINTAGE	ALCOHOL	BOTTLING
2024	15 % vol	2025
COLOUR	PH	EAN
White	3.6	5600185803110
VARIETY	TOTAL ACIDITY	CASE
Moscatel Graúdo	4.7 g/L	6 bottles
APPELLATION	RESIDUAL SUGAR	OENOLOGY
DOP Palmela	122 g/L	Engº António Saramago
STYLE	AGEING	
Still wine	Clay amphorae	