

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 the Sauvignon Blanc variety, which adapts very well to the estate's terroir. Harvest takes place between August and September. The must shows a citrine color and good body, thanks to careful ripeness management.

Fermentation takes place in stainless steel tanks at a controlled temperature of 15°C for 10 to 12 days. The wine then ages for approximately 6 months in stainless steel before bottling.

TASTING NOTES

Transparent citrine color. Fresh, herbaceous nose with citrus notes. On the palate, hints of pear and peach.

FOOD PAIRINGS

To be served with various fish dishes or as an aperitif.



TECHNICAL SHEET

BRAND	REGION	VOLUME
Quinta dos Arcos	Setúbal Peninsula	75 cl
VINTAGE	ALCOHOL	BOTTLING
2024	13.5 % vol	2025
COLOUR	PH	EAN
White	3.35	5600235730083
VARIETY	TOTAL ACIDITY	CASE
Sauvignon Blanc	7.2 g/L	6 bottles
APPELLATION	RESIDUAL SUGAR	OENOLOGY
DOP Palmela	4.7 g/L	Engº António Saramago
STYLE	AGEING	
Still wine	Stainless steel tank	