

Late Harvest Sauvignon Blanc

IGP Setúbal Peninsula · 2020



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 mirrors that of the French Sauternes region. Fermentation occurs in stainless steel tanks, followed by ageing in French oak barrels for around 3 years.

TASTING NOTES

Old-gold colour from barrel ageing. Nose of ripe yellow fruits such as apricot. On the palate, power and balance, marmalade flavours with caramel and spice notes.

FOOD PAIRINGS

Pairs with desserts, sweets and cheeses, or foie gras with candied figs.



TECHNICAL SHEET

BRAND	REGION	VOLUME
Quinta dos Arcos	Setúbal Peninsula	75 cl
VINTAGE	ALCOHOL	BOTTLING
2020	17.5 % vol	2025
COLOUR	PH	EAN
White	3.76	5600235730069
VARIETY	TOTAL ACIDITY	CASE
Sauvignon Blanc	6.65 g/L	6 bottles
APPELLATION	RESIDUAL SUGAR	OENOLOGY
IGP Setúbal Peninsula	143 g/L	Engº António Saramago
STYLE	AGEING	
Still wine	3 years in French oak	