

Sauvignon Blanc Superior

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.

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 French oak barrels before bottling.

TASTING NOTES

Transparent citrine color. Complex nose with woody notes and citrus. On the palate, light pear and quince notes with a touch of sweetness.

FOOD PAIRINGS

To be served with various fish dishes or with cheeses.



TECHNICAL SHEET

BRAND	REGION	VOLUME
Quinta dos Arcos	Setúbal Peninsula	75 cl
VINTAGE	ALCOHOL	BOTTLING
2024	13.5 % vol	2025
COLOUR	PH	EAN
White	3.42	5600235730076
VARIETY	TOTAL ACIDITY	CASE
Sauvignon Blanc	7.4 g/L	6 bottles
APPELLATION	RESIDUAL SUGAR	OENOLOGY
DOP Palmela	5.2 g/L	Engº António Saramago
STYLE	AGEING	
Still wine	French oak	