

# PRIM & PROPER

W I N E S

2024



## VINHO TINTO Red Wine

75cl  
13,5% vol  
16/18°C

Produto de / Product of / Produit du: PORTUGAL

Contém sulfitos / Contains sulfites / Contient des sulfites

Ingredientes, Declaração Nutricional/Nutrientes:  
Ingredients, Nutritional Declaration/Nutrients:  
Ingrédients, Déclaration Nutritionnelle/Nutriments:

LPPT24

E 344 kJ / 83 kcal (100ml)



Douro DOC  
Product of  
Portugal



Vale de Macieira,  
5100-200, Lamego



WELCOME  
TO MY WORLD !



[vilabelawines.pt](http://vilabelawines.pt)

### Origin & Terroir

Vilabela is located on an east-facing slope on the banks of the Varosa River, a tributary of the Douro. We are in the heart of the Baixo Corgo, the coolest of the Douro's three sub-regions. Our vineyard, planted in schist soil at an altitude of 400 metres, is a terroir that enhances the natural freshness of this sub-region.

**Grape Varieties:** 70% Touriga Franca and 30% Touriga Nacional.

Sourced from Vilabela, the vines are planted on terraces (patamares) with an easterly exposure, in a cool terroir protected from the Douro's most intense heat.

### Vinification and Ageing

The ripening cycle is monitored through berry tasting and analysis to determine the ideal harvest date. The grapes, harvested in 20kg crates, are destemmed and fermented in stainless steel vats at a controlled temperature (26-30°C). Extraction is carried out through gentle pumping-over, ensuring a balance between fruit expression and tannin structure. Touriga Franca and Touriga Nacional are co-fermented, allowing for better integration of both varieties from the very beginning. Touriga Franca offers ripe fruit and structure, while Touriga Nacional contributes floral elegance and firm acidity. Following malolactic fermentation, the wine is aged for approximately 12 months in used oak barrels, gaining complexity and balance.

### Service and Gastronomy

This wine should be served between 14 and 16 °C, in wide-bowled glasses. With a profile of fresh fruit and integrated tannins, it is highly gastronomic, pairing perfectly with Mediterranean meat dishes and deep flavours. Its structure makes it an excellent counterpoint to more intense dishes.

### Storage

Bottles should be stored horizontally in a cool place (15 °C) with a relative humidity of approximately 70%. Under ideal conditions, it will evolve positively for a minimum of 15 years.

### Tasting Notes

Medium-intensity ruby colour. The nose is expressive, with notes of ripe red and black fruit, such as blackberry and black cherry. It reveals a complex balsamic side, with hints of scrubland, tobacco box, and subtle suggestions of black pepper. On the palate, it is intense, with integrated acidity and a textured tannin structure. The finish is long, persistent, and well-balanced.