

PRIM & PROPER

WINES

2024



VINHO ROSÉ Rosé Wine

75cl
12,5% vol
8/10°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:

LPPR24



Douro DOC
Product of
Portugal

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 region, the freshest of the three Douro sub-regions. Our vineyard, planted in schist soil at an altitude of 400 metres, is a terroir that enhances this freshness.

Grape Varieties: 60% Touriga Franca, 30% Touriga Nacional and 10% Malvasia Fina

The grape varieties express themselves elegantly, with balanced ripening and a vibrant fruit expression.

Winemaking & Ageing

The entire ripening cycle is monitored with berry tasting and physico-chemical analysis to determine the ideal harvest date. We aim to harvest the grapes when their fruit expression is intense and they still have a firm, structural acidity. The grapes are picked in 20kg crates and taken to the winery. Once there, they are destemmed and pressed very gently in a pneumatic press. The must obtained is then decanted, separating the lees. The clear must is fermented in stainless steel vats with temperature control. At the end of fermentation, the wine is racked off the gross lees and allowed to age on its fine lees. One part of the blend (50%) was aged in used French oak barrels for 8 months. Tastings were carried out to determine the ideal date to end the ageing process, and the final blend was created from the wine aged in stainless steel and in barrels. A gentle filtration was carried out before bottling.

Serving & Gastronomy

This Rosé should be served between 8 and 10°C in glasses with a good opening. It is ideal for pairing with lightly prepared dishes where the main ingredient is the star. It combines perfectly with Sushi, Ceviche, and fresh seafood salads. It is also ideal with aged cow's cheeses, such as a mature Cheddar.

Storage

Bottles should be stored horizontally in a cool place (15°C) with a relative humidity of approximately 70%. When stored under ideal conditions, it will evolve positively for a minimum of 5 years.

VILABELA



WELCOME
TO MY WORLD !



vilabelawines.pt

Vale de Macieira,
5100-200, Lamego