

PRIM & PROPER

WINES

2024



VINHO DE CURTIMENTA Skin Contact Wine

75cl
13% 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:

LPPBC24

E 329 kJ / 79 kcal (100ml)



Douro DOC
Product of
Portugal

Origin and 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 the freshness of the sub-region.

Grape Variety: 100% Malvasia Fina

Vinification and Ageing

The entire ripening cycle is monitored with berry tasting and physicochemical analysis, which determines the ideal harvest date. We seek to harvest the grapes when their fruit expression is intense and they still have a firm, structural acidity. The grapes are harvested in 20kg crates and taken to the winery. After destemming, and unlike the classic white wine vinification process, fermentation takes place with skin contact. Fermentation occurs in small lagares, maintaining contact with the skins in order to promote greater extraction of their components. After fermentation, the wine ages for 12 months in used oak barrels, gaining complexity and depth. This is followed by stabilization and, after gentle filtration, bottling.

Service and Food Pairing

This white wine should be served between 10 and 12°C, in generously sized glasses that allow the full expression of this skin-contact Malvasia. A white wine of this dimension shows great gastronomic versatility, pairing particularly well with oven-baked dishes of intense flavour, namely oily fish, as well as richly flavoured meats.

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 15 years.

Tasting Notes

Golden-yellow in colour, as expected from a skin-contact white. Highly complex aromatically, with notes of yellow-fleshed fruit and candied fruit, particularly orange and mango, alongside barrel ageing notes, highlighting vanilla pod. On the palate, it shows a very appealing balance between breadth and firm acidity, never losing the aromatic character detected on the nose. The finish is very persistent, firm and balanced.



Vale de Macieira,
5100-200, Lamego



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