

# PRIM & PROPER

## WINES

### 2024



#### VINHO BRANCO White Wine

75cl  
13,5% 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:

LPPB24

E 332 kJ / 80 kcal (100ml)



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 the freshness of the sub-region.

#### Grape Variety: 100% Malvasia Fina

The grape variety expresses itself elegantly, with balanced ripening and a vibrant fruit expression.

#### Winemaking & Ageing

The entire ripening cycle is monitored with berry tasting and physico-chemical 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. Once at the winery, 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 was transferred to used French oak barrels with fine lees. Lees stirring (battonage) was carried out weekly for two months. Tastings were conducted to determine the ideal date to end the ageing process. A gentle filtration was carried out before bottling.

#### Serving & Gastronomy

This white wine should be served between 8 and 10°C, in glasses with a good opening. It is ideal for pairing with intensely flavoured dishes, and makes a great combination with aromatic, spice-driven cuisine, such as Indian and Thai food.

#### 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 10 years.



Vale de Macieira,  
5100-200, Lamego



WELCOME  
TO MY WORLD !



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