



## LELLO RESERVE DOURO RED 2018

### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.

**Soil:** Schistous.

**Vine Training Method:** Terraces and vertical vineyards.

**Average Vine Age:** Over 20 years.

**Average Production:** 35 hl/ha.

**Grape Varieties:** Touriga-Nacional, Tinto-Cão, Sousão, Touriga-Franca and Tinta-Roriz.

#### VINIFICATION PROCESS / MATURATION

Total destemming of grapes and gentle crushing. Brief pre-fermentation maceration followed by pomace fermentation for 6-8 days at a controlled temperature of between 28-30 °C with fairly frequent pumping over. After alcoholic fermentation a maceration period occurs, after which the wine is separated from the solids with which it has been fermented and malolactic fermentation is induced. All of the wine aged in French oak barrels for 18 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 13.5% vol.

**Total Acidity:** 5.2 g Tart. Ac./l.

**Appearance:** Clear with an intense ruby colour.

**Aroma:** Warm aroma and of very ripe fruit, where notes of raisins and dried plums stand out. Marked by nuances of vanilla and caramel, from the barrel ageing, and with some notes of cedar.

**Taste:** Intense mouth, with volume, fine tannins that give it some roughness. Long and persistent finish with roasted/smoky notes.

#### SERVING

**Recommended serving temperature:** 16 to 18 °C.

**Serving Suggestions:** Excellent accompaniment for meat dishes, roasts, poultry and various cheeses.

PRODUCT

Lello Douro Reserve 750 ml

UNIT/BOX

6

WEIGHT PER CASE (kg)

8.3

VOLUME (WxLxH)

333 x 242 x 166 mm