



# LELLO

## DOURO WHITE 2018

### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.  
**Soil:** Schistous.  
**Vine Training Method:** Traditional vines.  
**Average Vine Age:** Over 20 years.  
**Average Production:** 40 hl/ha.  
**Grape Varieties:** Gouveio, Viosinho, Rabigato, Fernão-Pires and Códega.

#### VINIFICATION PROCESS / MATURATION

The grapes are pressed on arrival at the winery and only the free-run must is made use of. This is followed by static decantation of the chilled must, after which it is separated from the sediment. Fermentation is then begun at controlled temperatures between 14-16 °C. When alcoholic fermentation is complete the wine ages on the fine lees for 4 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 12.5% vol.  
**Total Acidity:** 5.1 g Tart. Ac./l.  
**Appearance:** Clear, citrus yellow.  
**Aroma:** In the nose it is intense and fresh, with floral and citrus notes, where aromas of rose, orange and lemon predominate.  
**Taste:** In the mouth it is fresh and with good acidity, balanced by the excellent volume, with aromas of lemonade.

#### SERVING

**Recommended serving temperature:** 8 to 10 °C.  
**Serving Suggestions:** Excellent as an aperitif or with light dishes, salads, fish and shellfish.



PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Lello 375 ml – NM/EM*	12	7.8	265 x 200 x 245 mm
Lello 750 ml – NM/EM*	6	8.2	236 x 164 x 340 mm
Lello 750 ml - EM*	12	16.3	309 x 240 x 335 mm