



LELLO

DOURO RED 2017

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Terraced and vertical vineyards.

Average Vine Age: Over 12 years.

Average Production: 35 hl/ha.

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

VINIFICATION PROCESS / MATURATION

Complete de-stemming. Short pre-fermentation maceration followed by pomace fermentation for 6-8 days at a controlled temperature of between 27-28 °C with frequent pumping over. After alcoholic fermentation, the wine is separated from the solids with which it fermented and malolactic fermentation is induced. Part of the wine is aged in stainless steel vats and another part in French oak for 4-6 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12.5% vol.

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

Appearance: Deep ruby color.

Aroma: Aroma highlighted by very ripe black fruits, such as plums and figs, combined with the fresher aromas of menthol. The presence of smoked notes from aging in wood barrels endows this wine with a unique elegance in a complex and very well integrated whole.

Taste: In the mouth it is full-bodied, soft and velvety, with good volume and a balanced acidity that gives it freshness. It reveals very noticeable tannins in a long and persistent finish.

SERVING

Recommended serving temperature: 16 a 18 °C.

Serving Suggestions: Excellent as an aperitif or to accompany poultry and meat dishes, smoked sausages, cheese and some fish.

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	16.5	309 x 240 x 335 mm