



LELLO

DOURO ROSÉ 2019

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Traditional vines, terraced.

Average Vine Age: Over 12 years.

Average Production: 35 hl/ha.

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

VINIFICATION PROCESS / MATURATION

Total destemming. Brief grape-skin maceration followed by pressing. Static decantation for 24-48 hours. Controlled fermentation at 14-16 °C for 10-15 days. Aged on fine lees for a minimum of 2 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.

Total Acidity: 4.8 g Tart. Ac./l.

Appearance: : Clear and with a light pink colour.

Aroma: Young and fresh aroma, marked by notes of red fruit, such as strawberry and raspberry, involved by floral nuances from roses.

Taste: In the mouth it is fruity and elegant, with a nice volume, being the freshness and elegance highlighted by the pleasant acidity.

SERVING

Recommended serving temperature: 8 to 10 °C.

Serving Suggestions: : It is perfect to serve with grilled lean meat dishes, pastas and pizzas, as well as with appetisers. Tapas, sushi, risotto or seasoned fishes are also great suggestions.



PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Lello 750 ml – NM/EM*	6	7.6	236 x 164 x 340 mm
Lello 750 ml - EM*	12	14.9	309 x 240 x 335 mm