



LELLO

DOURO ROSÉ 2022

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Traditional vines, terraced.

Average Vine Age: Over 20 years.

Average Production: 40 hl/ha.

Grape Varieties: Tinta Roriz (45%), Tinto Cão (30%) and Touriga Nacional (25%).

VINIFICATION PROCESS / MATURATION

Upon arrival at the winery, the grapes are gently pressed so as not to allow too much color extraction. After clarification of the must by flotation, fermentation begins at a controlled temperature between 15 - 16°C. Once alcoholic fermentation is complete, the wine ages on fine lees for 4 months, after which it is blended and prepared for bottling.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.

Total Acidity: 5.4 g Tart. Ac./l.

Appearance: Very clear and crystalline salmon color.

Aroma: Clean, youthful and fresh aroma. A wine of aromatic intensity, quite expressive, revealing notes of red fruits such as blackberry and strawberry.

Taste: It is a wine with good freshness, smooth, round and very balanced. It presents itself with good body and excellent volume in the mouth, ending with marked notes of red fruits.

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.



Ingredients and
nutritional information:



100 ml : E = 276 kJ / 66 kcal

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