



LELLO RESERVE DOURO RED 2017

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Terraces and vertical vineyards.

Average Vine Age: Over 12 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: 12.5% vol.

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

Appearance: Clear with an intense colour.

Aroma: An aroma given by very ripe fruity, such as fig and black plum, resulting from a year of good aging. Highlighted by nuances of vanilla and caramel, derived from the stage in barrels, and some hints of dark chocolate.

Taste: In the mouth it is soft but full-bodied. The tannins endow the wine with a velvety and persistent taste experience.

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