



LELLO

DOURO ROSÉ 2023

Characteristics

ORIGIN

Region: Douro Demarcated Region.
Soil: Schistous.
Vine Training Method: Traditional vines, terraced.
Average Vine Age: Over 20 years.
Average Production: 35 hl/ha.
Grape Varieties: Touriga Nacional (60%) and Tinta Roriz (40%).

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: 5.6 g Tart. Ac./l.
Appearance: Very clear and crystalline salmon color.
Aroma: This wine reveals notes of red fruits, such as strawberries and currants, with an expressive and complex aromatic intensity. It presents a clean and youthful aroma, standing out for its freshness and liveliness.
Taste: The Lello Rosé 2023 stands out for its substantial body and generous mouthfeel, culminating in distinct notes of red fruits. It offers remarkable freshness, with smoothness, roundness, and balance.

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 = 279 kJ / 67 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Lello 750 ml – NM/EM*	6	7,2	220 x 147 x 319 mm
Lello 750 ml - EM*	12	14,5	303 x 233 x 327 mm