



LELLO RESERVE

DOURO RED 2022

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Terraces and vertical vineyards.

Average Vine Age: Over 20 years.

Average Production: 35 hl/ha.

Grape Varieties: Touriga Nacional (40%), Touriga-Franca (20%), Tinta-Roriz (20%), Tinto-Cão (10%) and Sousão (10%)

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 12 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.

Total Acidity: 5.0 g Tart. Ac./l.

Appearance: Clear with an intense ruby colour.

Aroma: Presents an intense nose marked by very ripe fruit, where notes of rockrose stand out intermingled with licorice. In the end, aromas of toasting stand out, coming from its barrel aging, which gives it complexity.

Taste: Deep palate, revealing plenty of body and freshness. Fine tannins that confer remarkable elegance. Long-lasting and persistent finish, perfectly harmonizing freshness with its complexity.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Great to accompany well-spiced fish dishes, assorted meats such as aged and game meats, as well as roasts, along with intense cheeses and cured meats.



Ingredients and
nutritional information:



100 ml : E = 313 kJ / 75 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Lello Douro Reserve 750 ml	6	8.3	331x238x158 mm