







100 ml : E = 317 kJ / 76 kcal

# LELLO DOURO RED 2023

## Characteristics

### ORIGIN

Region: Douro Demarcated Region. Soil: Schistous. Vine Training Method: Terraced and vertical vineyards. Average Vine Age: Over 12 years. Average Production: 35 hl/ha. Grape Varieties: Tinta-Roriz (35%), Touriga-Nacional (25%), Tinta-Barroca (15%), Tinto-Cão (15%), Touriga-Franca (5%) and Sousão (5%).

## VINIFICATION PROCESS / MATURATION

Total destemming of the grapes. Cold pre-fermentative maceration, followed by skin fermentation for 6-8 days at a controlled temperature of 25-26°C (77-79°F) with relatively frequent pump-overs. After alcoholic fermentation, the wine is separated from the solids with which it fermented, and malolactic fermentation occurs spontaneously. Part of the wine is aged in stainless steel tanks and another part in French oak barrels for 4-6 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.

Total Acidity: 5 g Tart. Ac./l.

Residual Sugar: 1 g/l.

Appearance: Intense ruby color.

Aroma: It shows a deep aroma of dark fruit, complemented by nuances of stewed plum and intense fruit maturation notes, such as dried fig. The aging in wood adds a smoky character, enriched by subtle touches of vanilla. This combination gives the wine a distinct elegance, remarkable complexity, and unique balance.

Taste: On the palate, this wine reveals a notable intensity and a striking flavor, with a highlighted freshness, a result of its balanced acidity. It has good volume and body, characterized by fine tannins that provide an elegant structure. The finish is long and persistent, enriched by spicy notes of black pepper.

#### SERVING

#### Recommended serving temperature: 16 a 18 °C.

Serving Suggestions: Excellent as an aperitif or to accompany poultry and meat dishes, smoked sausages, cheese and some fish.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Lello 375 ml – NM/EM*	12	7.8	270 x 204 x 244 mm
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
Lello 1,5 I – MN/ME*	6	14,4	292 x 196 x 358 mm