



Ingredients and

100 ml : E = 328 kJ / 78 kcal

LELLO RESERVE DOURO RED 2023

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 (30%), Tinta Roriz (30%), Tinta Barroca (20%), Tinto Cão (10%), Sousão (5%) and Touriga Franca (5%).

VINIFICATION PROCESS / MATURATION

Total destemming of the grapes followed by gentle crushing. In the winemaking process, brief pre-fermentative maceration is followed by skin fermentation for 6-8 days at a controlled temperature of 26-27°C (79-81°F) with relatively frequent pump-overs. After alcoholic fermentation, a period of maceration occurs, after which the wine is separated from the solids with which it fermented, and spontaneous malolactic fermentation follows. All the wine is 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: 4.9 g Tart. Ac./l. Residual Sugar: 1 g/l.

Appearance: Clear with an intense ruby colour.

Aroma: The aroma is intense and dominated by well-ripened fruit, with notes of rockrose mingling with licorice. In the finish, toasty aromas from barrel aging add an extra layer of complexity.

Taste: The palate is deep, showing a robust body and marked freshness. Fine tannins provide notable elegance. The finish is long and persistent, perfectly balancing freshness with the wine's complexity.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Great for accompanying poultry, meats, sausages, cheeses, and some well-seasoned fish dishes.

PRODUCT UNIT/BOX WEIGHT PER CASE (kg) VOLUME (WxLxH) Lello Douro Reserve 750 ml – MN/ME* 6 8,3 331x238x158 mm Lello Douro Reserve 1,5 I – MN/ME* 6 14,4 292 x 196 x 358 mm