



# LELLO

## DOURO RED 2024

### 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:** 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. 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:** 5,2 g Tart. Ac./l.

**Residual Sugar:** 1 g/l.

**Appearance:** Intense ruby color.

**Aroma:** It reveals a deep aroma of black fruit, accompanied by nuances of stewed plum and hints of fully ripe fruit, such as dried fig. The ageing in oak adds a slightly smoky profile, wrapped in subtle notes of vanilla. The overall result is a wine of clear elegance, great complexity, and a distinctive balance.

**Taste:** On the palate, it is intense and expressive, with a well-defined freshness thanks to the excellent acidity balance. It has good volume and structure, with fine tannins that bring sophistication. The finish is long and persistent, with a spicy touch of black pepper.

#### SERVING

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

**Serving Suggestions:** Excellent as an aperitif or to accompany a wide variety of dishes, from poultry and succulent meats to traditional cured sausages. It also pairs beautifully with cheeses of different intensities and with more structured fish dishes, making it a versatile choice at the table.



Ingredients and  
nutritional information:



100 ml : E = 317 kJ / 76 kcal

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 l – MN/ME*	6	14,4	292 x 196 x 358 mm