



# LELLO EXPERIENCES

## WHITE OF TOURIGA NACIONAL

### DOURO 2024

Lello Experiences | Stories that endure through time

Lello Experiences is an exclusive wine collection that, year after year, brings to life different chapters of the Lello family's story at Borges and in the Douro. Each edition is a unique artistic and, above all, oenological challenge, which can take the form of a red, white, sparkling, or other type of wine—always with a distinct and unrepeatable identity.

More than just wine, Lello Experiences is a tribute to pioneering spirit, innovation, connection to art and culture, and a passion for wine, perpetuating a legacy that spans generations.

Inspired by the boldness of Carlos Lello and the innovative spirit of the Borges & Irmão Wine Society, the illustration "Pioneering Vision" celebrates the fusion of tradition and modernity. In the 1930s, the brand revolutionized the way wine was enjoyed by introducing wine-by-the-glass service in the opening of two iconic, emblematic, and cosmopolitan bars in Porto, making the experience more accessible and engaging—a concept that would only regain popularity decades later.

The 2024 Lello Experiences White Touriga Nacional Douro embodies that same innovative spirit, standing out for its quality, originality, and boldness. A tribute to a pioneering legacy, in every bottle.

#### Characteristics

##### ORIGIN

**Region:** Douro Demarcated Region.

**Soil:** Schistous.

**Vine Training Method:** Traditional vineyards and on terraces.

**Average Vine Age:** Over 20 years.

**Average Production:** 35 hl/ha.

**Grape Varieties:** Touriga Nacional (100%).

##### VINIFICATION PROCESS / MATURATION

After arriving at the winery, the grapes are gently pressed, with only the highest-quality free-run must being used. The must is then clarified by cold decantation over 72 hours. Fermentation begins at a controlled temperature between 18 and 20°C. After the alcoholic fermentation is complete, the wine ages on fine lees for three months before being blended and prepared for bottling.

##### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

##### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 13% vol.

**Total Acidity:** 5,7 g Ac.Tart./l.

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

**Appearance:** Clear and crystalline color.

**Aroma:** Clean, young, and fresh aroma with great aromatic complexity. Notes of stone fruits and citrus stand out, wrapped in delicate hints of mint and anise.

**Taste:** It is a wine with great volume on the palate and intense acidity. It has a striking structure and a long finish, making it a true chameleon when it comes to food pairing.

##### SERVING

**Recommended serving temperature:** 8 a 10 °C.

**Serving Suggestions:** Perfect as an aperitif, it elegantly accompanies everything from light dishes, such as grilled meats and roasted poultry, to more elaborate creations like sea bass in sparkling wine sauce or pistachio-crusting salmon, enhancing flavors and providing a refined experience.



Ingredients and  
nutritional information:



100 ml : E = 315 kJ / 75 kcal

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Lello Experiences 750 ml

3

6,0

312 x 130 x 130 mm