



LELLO

DOURO WHITE 2024

Characteristics

ORIGIN

Region: Douro Demarcated Region.
Soil: Schistous.
Vine Training Method: Traditional vineyards and on terraces.
Average Vine Age: Over 20 years.
Average Production: 40 hl/ha.
Grape Varieties: Gouveio (30%), Viosinho (30%), Rabigato (20%), C3dega (15%) and Moscatel (5%).

VINIFICATION PROCESS / MATURATION

After arriving at the winery, the grapes are gently pressed, using only the highest quality free-run juice. The must is then clarified by flotation. Fermentation begins at a controlled temperature between 16-17 3C (60,8-62,6 3F). After the end of alcoholic fermentation, the wine ages on fine lees for 3 months, then it is blended and prepared for bottling.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 5.7 g Tart. Ac./l.
Residual Sugar: 1 g/l.
Appearance: Golden and crystalline color.
Aroma: This wine presents an exuberant aromatic complexity, with notes of tropical and citrus fruits, enveloped by delicate floral nuances. Its aroma is clean, young, and fresh, standing out for the unique and distinct freshness it provides.
Taste: It is a wine that stands out for its freshness and smoothness, presenting an excellent mouthfeel and remarkable balance. On the palate, it reveals a vibrant and well-integrated acidity, culminating in a fresh, crisp finish with a tropical touch.

SERVING

Recommended serving temperature: 8 to 10 3C.
Serving Suggestions: Great as an aperitif or to accompany light dishes, salads, fish, seafood, and slightly fatty white meats.



Ingredients and
nutritional information:



100 ml : E = 292 kJ / 70 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 – NM/EM*	6	14,4	292 x 196 x 358 mm

* NM - National Market / EM - External Market