



Ingredients and  
nutritional information:



100 ml : E = 279 kJ / 67 kcal

# LELLO

## DOURO ROSÉ 2023

### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.  
**Soil:** Schistous.  
**Vine Training Method:** Traditional vines, terraced.  
**Average Vine Age:** Over 20 years.  
**Average Production:** 35 hl/ha.  
**Grape Varieties:** Touriga Nacional (60%) and Tinta Roriz (40%).

#### VINIFICATION PROCESS / MATURATION

Upon arrival at the winery, the grapes are gently pressed so as not to allow too much color extraction. After clarification of the must by flotation, fermentation begins at a controlled temperature between 15 - 16°C. Once alcoholic fermentation is complete, the wine ages on fine lees for 4 months, after which 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:** 5.6 g Tart. Ac./l.  
**Appearance:** Very clear and crystalline salmon color.  
**Aroma:** This wine reveals notes of red fruits, such as strawberries and currants, with an expressive and complex aromatic intensity. It presents a clean and youthful aroma, standing out for its freshness and liveliness.  
**Taste:** The Lello Rosé 2023 stands out for its substantial body and generous mouthfeel, culminating in distinct notes of red fruits. It offers remarkable freshness, with smoothness, roundness, and balance.

#### SERVING

**Recommended serving temperature:** 8 to 10 °C.  
**Serving Suggestions:** It is perfect to serve with grilled lean meat dishes, pastas and pizzas, as well as with appetisers. Tapas, sushi, risotto or seasoned fishes are also great suggestions.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
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