



LELLO

DOURO WHITE 2023

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 (25%), Viosinho (25%), Rabigato (25%) and C3dega (25%).

VINIFICATION PROCESS / MATURATION

The grapes are gently pressed on arrival at the winery and only the free-run must is used, which is clarified by flotation. Fermentation is then begun at controlled temperatures between 16 - 18°C. When alcoholic fermentation is complete the wine ages on the 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: 5.9 g Tart. Ac./l.

Appearance: Golden and crystalline color.

Aroma: It presents an exuberant aromatic complexity, marked by notes of tropical and citrus fruits, surrounded by floral nuances, in a unique and distinct freshness.

Taste: In the mouth it stands out for its excellent volume, smoothness and balance. It also reveals a vibrant and well-integrated acidity, ending in a fresh, crunchy and tropical aftertaste.

SERVING

Recommended serving temperature: 8 to 10 °C.

Serving Suggestions: Excellent as an aperitif or with light dishes, salads, fish and shellfish.



Ingredients and
nutritional information:



100 ml : E = 279 kJ / 67 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