



LIV Rosé 2022

LIV Rosé is characterized by notes of red fruits in a light, versatile profile aimed for relaxed occasions.

Tasting notes

On the aroma this wine shows notes of different red fruit, especially redcurrant. The palate reveals a lively rosé wine with plenty of freshness and youth in a fruit-driven profile.

Winemaking process

Grapes arrive to the winery in 24kgs boxes. They are hand-selected and destemmed, before going thru skin contact process and a gentle pneumatic press.

The must ferments in stainless steel vats at low temperature. Stabilization and tender filtration take place. No animal derivative is used in the process, making it a vegan-friendly wine.

A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and the terroir.

Climatic characteristics of the 2022 vintage

The winter was unusually dry and hot, with temperatures in November reaching 20°. The lack of rain facilitated the vegetative development as well as the tasks of pruning and cleaning. Weak precipitation continued until spring. In March there was a recovery in the levels of precipitation, as well as in the second week of April, which despite heavy rains did not avoid a situation of moderate drought. A sufficient number of chilling hours promoted good budding of the vines. In May, the alternation of periods of rain, cold and open sun forced preventive interventions against downy mildew. The summer was quite hot, with periods of intense heat that lasted from June to August. The surgical use of irrigation prevented water stress in the vines. A cooler month of September, with some precipitation, eased the water stress of the vines, most of which had already been harvested by this time.

FEATURES

Producer A&D WINES

Region Minho

Grape varieties Vinhão and Touriga Nacional

Soil type Granitic

Altitude 395–425 m

Vineyards In line

Vines per Ha 3000

Pruning system Royat

Harvest period September 2022

Harvest method Manual

Malolactic No

Fermentation Stainless steel vats

Bottled January 2023

Ageing No

**ANALYTICAL DATA**

Dry extract 21,4 g/dm³

Alcohol 12,5% vol.

Total acidity 5,2 g/dm³

Volatile acidity 0,47 g/dm³

PH 3,44

Free SO₂ at bottling 9 mg/dm³

Total SO₂ at bottling 78 mg/dm³



BEST SERVED
10°–12°



FISH
SEAFOOD



NATURAL
CORK



BOURDEAUX
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION



VEGAN
FRIENDLY