



LIV 2023

LIV White aims to be an easy-drinking white wine, focused on lightness, youth and freshness, gathering these qualities from typical grape varieties from the Vinho Verde region.

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.

Bottled in January of 2024.

Tasting notes

On the nose it has a fresh and light tropical character, highlighting notes of banana and floral touches. On the palate it complements good acidity with medium structure, making this wine versatile and gastronomic appealing.

Climatic characteristics of the 2023 vintage

In the winter of 2022, it rained abundantly, replenishing water reserves. Spring proved to be quite volatile, especially in April, which saw frequent variations in temperature and precipitation. Rainfall well above average in June favored conditions for the emergence of diseases and forced preventive treatments to be carried out, in a summer that proved to be challenging in terms of illnesses and sunburn. The hottest days began in July, intensifying in August, where temperatures were higher than average, although not as much as in the previous year. There were some rains at the beginning of September.

FEATURES

Producer A&D WINES

Region Minho

Grape varieties Avesso and Arinto

Soil type Granitic

Altitude 450-490 m

Vineyards In line

Vines per Ha 3000

Pruning system Royat

Harvest period August 2023

Harvest method Manual

Malolactic No

Fermentation Stainless steel vats

Bottled January 2024

Ageing No

ANALYTICAL DATA

Dry extract 23,5 g/dm³

Alcohol 12,5% vol.

Total acidity 5,7 g/dm³

Volatile acidity 0,50 g/dm³

PH 3,38

Free SO₂ at bottling 18 mg/dm³

Total SO₂ at bottling 88 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

