

**A&D WINES**

**LIV [EN]**



[www.andwines.pt](http://www.andwines.pt)

**LIV**

Produced from vineyards of our estates, in organic production mode, LIV white pre-tends to be a light wine, aromatic, fresh and with good minerality.

**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 2018 vintage**

The winter of 2017 was relatively dry. However, this trend inverted completely during the 2018 Spring, which registered far greater levels of precipitation than the average levels of rainfall for this time. These rains forced us to apply treatments in the vineyards for mildew and oidium. Also, in the beginning of March we had hailstorms in Casa do Arrabalde and Quinta dos Espinhosos, which prejudiced the yields of some parcels.

Summer, on the other hand, was hot and dry, the average temperatures in August and September being much higher than the annual averages for these months. Despite the intense heat, the grapes of the vines selected for this wine went thru the season without any issues.

The harvest of this wine started at 11 of October.

**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** October 2018  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** February 2019  
**Ageing** No

**ANALYTICAL DATA**

**Dry extract** 22,9 g/dm<sup>3</sup>  
**Alcohol** 12,5% vol.  
**Total acidity** 6,2 g/dm<sup>3</sup>  
**Volatile acidity** 0,40 g/dm<sup>3</sup>  
**PH** 3,16  
**Free SO<sub>2</sub> at bottling** 17 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 73 mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



FISH  
SEAFOOD



NATURAL  
CORK



BOURDEAUX  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



SUSTAINABLE  
FARMING



MINIMAL  
INTERVENTION



VEGAN  
FRIENDLY