



**LIV 2021**

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 2022.

**Tasting notes**

Showing a fresh, aromatic profile this wine transmits balance and harmony between fruit and acidity. The aroma is fulfilled by citric notes, on the palate we find freshness, harmony and good acidity, typical of its grape varieties. A fresh, easy drinking wine for all occasions.

**Climatic characteristics of the 2021 vintage**

The winter of 2021 was rainy enough, mainly in February, to supply the hydric reserves until the unusual rains that occurred in June. During spring temperatures were mainly moderate with the exception of April, which was hotter than normal. Summer started having hot days in July, which intensified in August, accelerating the maturation of the grapes despite a short period of rainfall, the harvest having started on the 25th of August. Other rainfalls in September threatened a good progression of the harvest but fortunately did not have a major impact. The 2021 harvest originated wines particularly fresh and with a lower alcohol level than previous years.

**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 2021  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** January 2022  
**Ageing** No

**ANALYTICAL DATA**

**Dry extract** 21,1 g/dm<sup>3</sup>  
**Alcohol** 12,0% vol.  
**Total acidity** 7,0 g/dm<sup>3</sup>  
**Volatile acidity** 0,27 g/dm<sup>3</sup>  
**PH** 3,10  
**Free SO<sub>2</sub> at bottling** 33 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 88 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