



LIV 2020

Produced from grapes sourced in the organic certified vineyards of our estates, LIV White combines freshness, lightness and good aromatic expression in an easy drinking wine.

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 2020.

Tasting notes

Showing an expressive aromatic profile LIV transmits lightness and balance in a fruit-driven wine. The aroma is fulfilled by citrus notes, which also show up on the palate along with tropical fruit notes and a good acidity, typical of its grape varieties. A fresh, easy drinking wine for all occasions.

Climatic characteristics of the 2020 vintage

The winter of 2020 was quite dry with low levels of rain. In the spring the temperatures became relatively high during April and May, with strong levels of rain during the last half of April, which was important to fill the water reserves of the vineyards. The summer had hotter temperatures than normal, mainly from the 22nd of June until the 10th of August. A hot and dry summer, with the vineyards in hydric stress until a strong, unusual rain occurred between 16th and the 20th of August, accelerating the maturation of the grapes and giving way to a sharp decline in the acidity levels. The beginning of the harvest started therefore quite early.

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 2020
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled February 2021
Ageing No

**ANALYTICAL DATA**

Dry extract 21,4 g/dm³
Alcohol 12,5% vol.
Total acidity 6,3 g/dm³
Volatile acidity 0,36 g/dm³
PH 3,25
Free SO₂ at bottling 27 mg/dm³
Total SO₂ at bottling 95 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