

A&D WINES

LIV ROSÉ 2020 [EN]



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LIV Rosé 2020

Fresh and bright, LIV rosé shows a delicate aroma of red fruits, namely redcurrant. The palate reveals an easy drinking rosé, with freshness, youth, a mineral side, and concentrating red fruit notes.

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 February of 2021.

Tastig notes

With a salmon color, fresh and bright, LIV rosé shows a delicate aroma of red fruits, namely redcurrant. The palate reveals an easy drinking rosé, with freshness, youth, a mineral side, and concentrating red fruit notes.

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 Vinhão and Touriga Nacional

Soil type Granitic

Altitude 400 m

Vineyards In line

Vines per Ha 3000

Pruning system Royat

Harvest period September 2020

Harvest method Manual

Malolactic No

Fermentation Stainless steel vats

Bottled February 2021

Ageing No

**ANALYTICAL DATA**

Dry extract 18,5 g/dm³

Alcohol 12,5% vol.

Total acidity 4,9 g/dm³

Volatile acidity 2,7 g/dm³

PH 3,50

Free SO₂ at bottling 22 mg/dm³

Total SO₂ at bottling 126 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