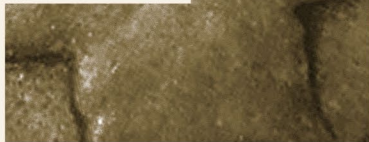




# LIVIUS

WHITE WINE  
FERMENTED IN BARRELS



Camino De Ventosa S/N, 26371 Ventosa, La Rioja  
T: +34 941 44 19 05 / [www.bodegasalvia.es](http://www.bodegasalvia.es)



The grapes used to produce this wine come from Viura and Malvasía vines planted between 1903 and 1907. Grapes are hand-harvested in 15 kg plastic boxes. Bunches are selected one by one on the grape sorting table. Afterwards, they are destemmed and crushed and transferred to stainless steel truncated cone deposits. The juice is cold pre-fermented for 24 hours to extract a maximum number of fruity aromas. A vertical press is used and the must is fermented and aged in new French and Hungarian oak barrels where the lees are stirred for 6 months.

## TASTING NOTES

Intense gold colour with white flower and citric fruit aromas mixed with honey notes. Full, creamy, complex and balanced in the mouth. Elegant woody notes. Long and intense.



Type of wine: White  
Denomination of origin: D.O. Calificada Rioja  
Varieties: 70% Viura and 30% Malvasía

Mecanization: Destemming  
Pressing: Manual press  
Fermentation: In oak barrels

Aging: 6 months in oak barrel  
Type of oak: French and Hungarian oak  
Bottle: Borgoña 75 cl

## LOGISTIC SHEET

### BOTTLE

Type of bottle: Borgoña  
Capacity: 0.75 l.  
Gross weight: 1300 gr.  
Glass weight: 540 gr.  
Type of cork: Natural (49 x 24 mm.)  
Type of capsule: Tin  
Height x Width: 301 x 83,5 mm.  
EAN Code: 8437004832177

### CASE

Type of case: Carton  
Bottles x case: 6 bottles  
Gross weight: 8,200 kg.  
Height x Lenght x Width: 18,3 x 33,4 x 24,7 cm.  
EAN Code: 8437004932174

### PALLET

Type of pallet: Europalet (80 x 120 cm.)  
Cases x Europalet: 70 cases  
Cases x layer: 10 cases  
Gross weight: 596 kg.  
Pallet weight: 22,50 kg.  
Pallet protection: Retractable film  
Height x Lenght x Width: 1,46 x 1,20 x 80 cm.