



LEVIRA

DESTILARIA



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DESTILARIA LEVIRA DISTILLERY



MISSION



Transforming and valuing wines and wine by-products in a sustainable and innovative way is our mission. We obey and respect the most demanding quality standards and guarantee compliance with the needs and expectations of our customers and consumers, worldwide, providing sustained growth and wealth creation.

VISION



Establish long lasting and fruitful relationships with suppliers and customers; positioning our products as a quality benchmark in the spirits, wine, food, animal feed and energy markets.

VALUES



Technology, accuracy, know-how, commitment, quality and environmental responsibility are, therefore, some of the key values that represent the critical success factors upstream and downstream of the entire process. Guarantee, for everyone, advantages such as quality, safety and convenience that result in value-added products.

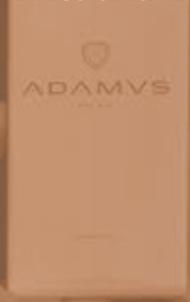


1 CENTURY OF HISTORY



A 4 GENERATION FAMILY BUSINESS

Since its origins in the 1920s, the Destilaria Levira's history has been largely associated with the art of distillation. The company has been innovating and investing in the enhancement and transformation of wines and wine by-products.



OUR NUMBERS

4

PRODUCTION
UNITS

45

COLLABORATORS

6/24H

3 SHIFTS
6 DAYS / WEEK



FROM PORTUGAL TO THE WORLD

30%

PORTUGUESE
MARKET

70%

INTERNATIONAL
MARKET

4

CONTINENTS

+30

COUNTRIES



SUSTAINABLE PRODUCTION

Consumption Optimization , waste production reduction and resorting to renewable energy sources.

2000m²

PHOTOVOLTAIC
PANELS

75%

WATER
REUSED

100%

RENEWABLE
THERMAL ENERGY



SOCIAL COMMITMENT FAIR TRADE

The selection of the best wines and wine by-products, the respect and care for them as for the environment, constitutes the highest quality and reliability requirement of our raw materials whose origin is exclusive to the best wine farms in Portugal.



FULL PROCESS CONTROL

ISO 9001:2015
Organic Certification PT-BIO-03
HACCP
Kosher
ISCC
Vegan
FSSC 22000





• YOUR PARTNER IN WINE BY-PRODUCTS MANAGEMENT

INTEGRATED LOGISTICS

Destilaria Levira offers its suppliers a complete and integrated management service of wine by-products, from transportation of wines, grape marc or lees, to the support in the entire process of document management. Destilaria Levira assumes itself as a useful and effective partner in simplifying procedures.

In the different stages of the process, the response time speed and effectiveness, as well as the care and quality control are a constant.

- Advice and recommendations to experienced producers and new producers;
- Integral support in the logistical organization of the entire by-product pick-up operation;
- Support for document management associated with this process;
- Attribution of added value and differentiation of the by-products.



DISTILLERY



THE ART OF DISTILLATION

TRADITION AND FUTURE HAND IN HAND



The combining of traditional techniques, the usage of copper distillation equipment that ensures the excellence of the aromas, the authenticity of the tasting process and the preservation of its physico-chemical characteristics, with technological innovations allow productivity gains, guaranteeing the best quality .

Allied to the family wisdom, carried out for many decades, there is a constant commitment to research and development. To this end, we unequivocally invest in the best technology, in order to optimize processes, innovate and guarantee the best quality. All equipment in our facilities are carefully chosen for exceptional results.

THE ART OF DISTILLATION IS THE BEGINNING OF OUR STORY, IT'S OUR ORIGIN

The selection of raw materials, grape marc and wine, constitutes the highest quality and reliability requirement for our products, whose origin is exclusively from the best wine farms in Portugal.

This rigor determines the extraordinary quality and flavor of the products, justified by the careful selection and conservation of the raw materials and by the constant support to our suppliers in all the necessary logistical management.

TASTING PANEL



Constant oenological evaluation



SPECIALIZED TEAM



Professionals specialized in all areas of production, logistics and distribution, with equal doses of passion, rigor, dedication, focus, flexibility and attention to detail.



GENUINE SPIRIT



Resilience and natural ambition
for continuous improvement



PRODUCTION EXCELLENCE

FRESH WINE SPIRITS (IVDP certified and non-certified)

AGED WINE SPIRITS-BRANDIES (with several years and profiles)

VINIC DESTILATTES (IVDP certified)

ETHYL VINIC RECTIFIED ALCOHOL (IVBAM certified and non-certified)

GRAPE MARC SPIRITS

LIQUORS

DESTILLATES GINS

TAYLOR MADE DISTILLATES

OTHERS

A man in a dark sweater is shown in profile, holding a snifter glass filled with brandy and smelling it. He is in a distillery setting, with wooden barrels visible in the background. The lighting is warm and focused on the man and his glass.

BRANDIES AND BARREL AGED BRANDIES

The production process at Destilaria Levira can be done through continuous or discontinuous distillation, according to the profile desired by the customer.

Born from a careful selection of the best wines, the brandy guarantees a superior quality alcoholic base.

BARREL AGED BRANDIES
BRANDY

GRAPE MARC SPIRIT

The know-how and art of grape marc distillation has been present in the history of Destilaria Levira since the 1920s, counting with 4 generations of history.

Destilaria Levira is the Iberian leader in the grape marc spirit distillation where the main differentiating factor being respect for the raw material. The grape marc production process preserves the original flavors, resulting in an authentic product with extraordinary flavors and aromas. Through copper stills, we combine the traditional processes with an innovation which guarantees high productivity and high quality genuine products.

PREPARED GRAPE MARC SPIRIT
SINGLE GRAPE VARIETY GRAPE MARC SPIRIT
AGED GRAPE MARC SPIRIT

LIQUORS

Destilaria Levira combines its know-how with rigor in the choice of raw materials for the production of liqueurs. We develop tailor made liqueurs, in a totally flexible and customized way, in an integral way, up to bottling, according to your preferences and specifications.

Specialist in **Milk-based Liqueurs** such as Strawberry and Tequila Liqueur, Mango and Tequila Liqueur, Rice Pudding Liqueur, Pastel de Nata Liqueur .

Sour Cherry Liqueur
Herbal Liqueur
Another Liqueurs



GIN S

The gins produced at Destilaria Levira are carefully 100% distilled, with constant tastings, chromatographic and physical-chemical evaluations.

The high knowledge about each botanical and the stability of supply, make it possible to develop a product according to the preference and desired profile.



TAYLOR MADE SOLUTIONS

Destilaria Levira offers you a complete service in which it develops and ensures products and solutions according to your needs. With a high capacity of response, storage and packaging skills in premium beverages, we can be your trusted partner for the future.

CUSTOMIZED PACKAGING WITH DIFFERENT SOLUTIONS AND PACKAGING TAYLORED MADE TO YOUR NEEDS

BULK

PREMIUM
BOTTLED
PRODUCTS

PREMIUM
PRIVATE
LABEL

A PARTNER FOR THE FUTURE





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