



LEVIRA

DESTILARIA



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DESTILARIA LEVIRA
DISTILLERY
NATURAL INGREDIENTS
HEALTHY OILS
PHARMA
BRANDS



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, sustainability, 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 brandy snifter glass to his nose and inhaling the aroma. He is standing in a cellar or distillery, with large wooden barrels visible in the background. The lighting is warm and focused on the man and the glass. The text is overlaid on a semi-transparent brown rectangle on the right side of the image.

FRESH AND AGED WINE SPIRITS BRANDIES

The production process at Destilaria Levira can be done through continuous or discontinuous distillation, including charantais and pote still, 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 and the choice of the best woods gives the final taste.

FRESH WINE SPIRITS
BARREL AGED BRANDIES

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

A person wearing a white lab coat and a hairnet is holding a glass of white liqueur. The background is a blurred distillery setting with wooden shelves and equipment. The overall color scheme is warm and brownish-orange.

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 Liquor, Mango and Tequila Liquor, Rice Pudding Liquor, Pastel de Nata Liquor .

Sour Cherry Liquor
Herbal Liquor
Another Liquors

GINS

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

NATURAL INGREDIENTS

TRANSFORMATION OF GRAPE MARC SPIRIT DISTILLATION
AND OIL EXTRACTION BY-PRODUCTS IN ANIMAL FEEDING
COMPOUND

A white cow is grazing in a lush green field. In the background, there are rolling hills and mountains under a soft, hazy sky. The scene is bathed in warm, golden light, suggesting sunrise or sunset. The cow is positioned on the left side of the frame, facing right. The text "FROM NATURE, TO NATURE" is overlaid on the right side of the image, with a small red logo consisting of five dots arranged in a cross shape to the left of the word "FROM".

FROM NATURE, TO NATURE

PRODUCTS WITH SUSTAINABLE END OF LIFE

VINIFEED

100% Natural product, rich in antioxidants, with an excellent source of fiber, protein and amino acids (polyphenols) which, in addition to the nutritional value, are also excellent regulators of the intestinal flora of animals, improving their health and well-being.



PROFITABILITY

ANIMAL
HEALTH
AND WELFARE

MEAT
QUALITY

SUSTAINABILITY

FULL USE OF PRODUCT

VINIFIRE

Combustible biomass obtained from the distillation, dehydration and micronization of the wine by-product (distilled grape marc) specially developed to allow a perfect fluidity of the product and an efficient burning, either in combustion by worm feed, by belt or by air injectors.

ECO-FRIENDLY

100% NATURAL

NO
ADDITIVES

CONTAMINATION
FREE

A close-up photograph of a person's hands holding and pouring dark, rich soil. The soil is being poured from the top hand into the bottom hand, creating a sense of transformation. The background is a blurred pile of the same soil.

❖ NOTHING IS
LOST, EVERYTHING
IS TRANSFORMED



HEALTHY OILS



VEGETABLE OILS FROM CERTIFIED ORIGINS



HIGH VACUUM AND LOW TEMPERATURE



Innovative techniques in high vacuum and low temperature that guarantee a pure, natural and genuine oil, with a high level of nutrients and vitamins.



GOURMET DRYER



Low temperature mechanical drying with food grade stainless steel equipment for the production of high quality oils, with maximum preservation of nutrients and raw material properties .



ECO-REFINING



Better for the environment and better for your health. Continuous investment in infrastructure, equipment and improvement of production processes for less environmental impact.



TOTAL AUTOMATION



Maximum
efficiency and
greater profitability



OWN LABORATORY



Quality control throughout the
production process.



TASTING PANEL



All batches are tasted and
evaluated.

A close-up, artistic photograph of a distillation process. A dark, metallic, ribbed coil is visible, with a stream of clear liquid dripping from it. In the background, a large volume of white steam or vapor rises, creating a soft, ethereal atmosphere. The lighting is dramatic, highlighting the textures of the metal and the flow of the liquid.

OUR OILS

100% PURE TAYLOR MADE

HIGH QUALITY OILS

ISO 9001:2015
Organic Certification PT-BIO-03
HACCP
Kosher



GRAPE SEED OIL

Refined Grapeseed Oil RBDW
Refined Cold Pressed Grapeseed Oil RBDW
Refined Organic Cold Pressed Grapeseed Oil RBDW

AVOCADO OIL

Refined Cold Pressed Avocado Oil RBD
Refined Cold Pressed Avocado Oil RBDW
Refined Organic Cold Pressed Avocado Oil RBDW
Virgin Avocado Oil



GRAPESSSED

OIL



100% GRAPESEED

Obtained from grape seeds from the winemaking process,
which undergo a rigorous selection, dehydration and
extraction to guarantee a genuine oil

1L OF GRAPE SEED OIL
IS OBTAINED FROM ABOUT 48 000
100% GENUINE GRAPE SEEDS

AVOCADO

OIL





100% AVOCADO FRUIT

Obtained from manually harvested avocados, rigorously classified in terms of quality and maturation, mechanically processed to guarantee the authenticity of this oil.

1L AVOCADO OIL
IS OBTAINED FROM ABOUT 60
100% GENUINE FRUITS



FAIR TRADE

FAIR TRADE SOCIAL COMMITMENT

Destilaria Levira maintains relations and partnerships with producers and farmers locations in Europe, Africa and America. Locations these, where it supplies the best raw material to produce Avocado Oil

TAYLOR MADE OILS

Different packaging solutions tailored
to your needs.

BULK
BOTTLED
PRIVATE LABEL





PHARMA

ALCOHOL-BASED DISINFECTION AND
HYGIENIZATION

A close-up photograph showing a person wearing a blue lab coat and blue nitrile gloves. The gloved hand is holding a white spray bottle and spraying a fine mist of disinfectant onto an open, bare hand held palm-up. The background is blurred, showing more of the lab coat and another hand.

YOUR HEALTH MATTERS

ALCOHOL IS PART OF OUR ESSENCE

Development and production of advanced formulas for alcohol-based disinfection and hygiene, offering a wide range of products adapted to the day-to-day needs of families, companies, hospitals and health establishments.

In the last decade, we explored our knowledge acquired in the production of alcohol and invested in a new business area with the aim of selling ethyl alcohol, thus starting to supply the various national players with hygiene and cleaning products.



DISINFECTION SOLUTIONS

Alcohol Gel Antiseptic, Hand Sanitizer

Surface disinfectant

Equipment disinfectant

Sanitary ethyl alcohol 70% and 96%

Camphorated alcohol 85%

Medical pure ethyl alcohol 70%, 96%, 99%

2% chlorhexidine with 70% ethyl alcohol (stained and colorless)

Ethyl alcohol partially denatured with bitrex

Formulas based on Ethanol + Isopropyl (IPA)



INNOVATIVE EQUIPMENT



For unique and
differentiating
solutions



OWN LABORATORY



Research and development of
high quality solutions, providing
more health and well-being to all.



TAYLOR MADE PACKAGING



Different solutions and packaging
tailored to your needs (bulk,
bottled, private label)

HIGH QUALITY DISINFECTANTS

Products approved by the General Health Directorate (DGS)
Formulas according to the World Health Organization (WHO)
Producers and suppliers of biocidal products, listed in ECHA Article 95






BRANDS

OUR IDENTITY




ADAMVS

SVBLIME SPIRIT



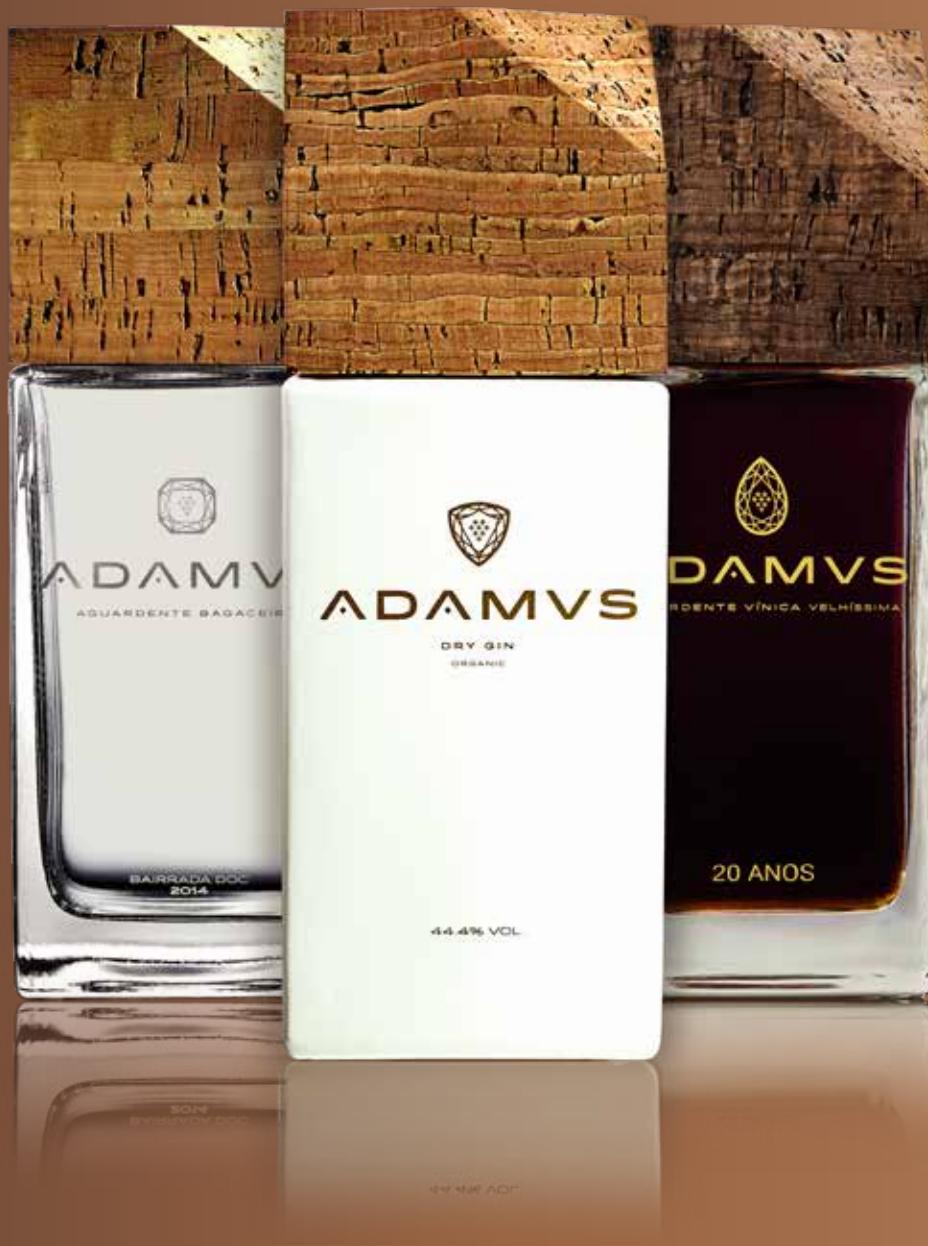
❖ FROM BAIRRADA WITH LOVE

Adamus is the combination of the best of our region, the Bairrada region in Portugal, reflected in the use of the typical grape variety called Baga, the best of our country, reflected in the use of cork stoppers in a unique and innovative style and the best of experience and knowledge of 4 generations of Destilaria Levira present in the superior quality of the distillation of each product of the Adamus brand.

An open black box of Adamus perfume is shown, resting on a wooden surface. Inside the box, two bottles are visible: a clear glass bottle with a cork cap and a white bottle with a cork cap. The box lid is open, revealing text on the inside. The background is dark and out of focus.

❖ BORN FROM THE PASSION

Adamus was born from the passion for distillation and the strong innovative spirit of the Destilaria Levira. From the beginning, our objective was to create a differentiating product and this is reflected both in its unique and passionate image and in the superior quality of what is inside each bottle.



❖ FOR UNIQUE MOMENTS

Each Adamus Spirit is 100% hand distilled in traditional copper pots with direct steam. From the beginning, our focus was on providing a sublime experience throughout the entire process. From the first contact with the product (the touch), to the moment of tasting and appreciating our gin (flavor).

ESPÍRITO SVBLIME

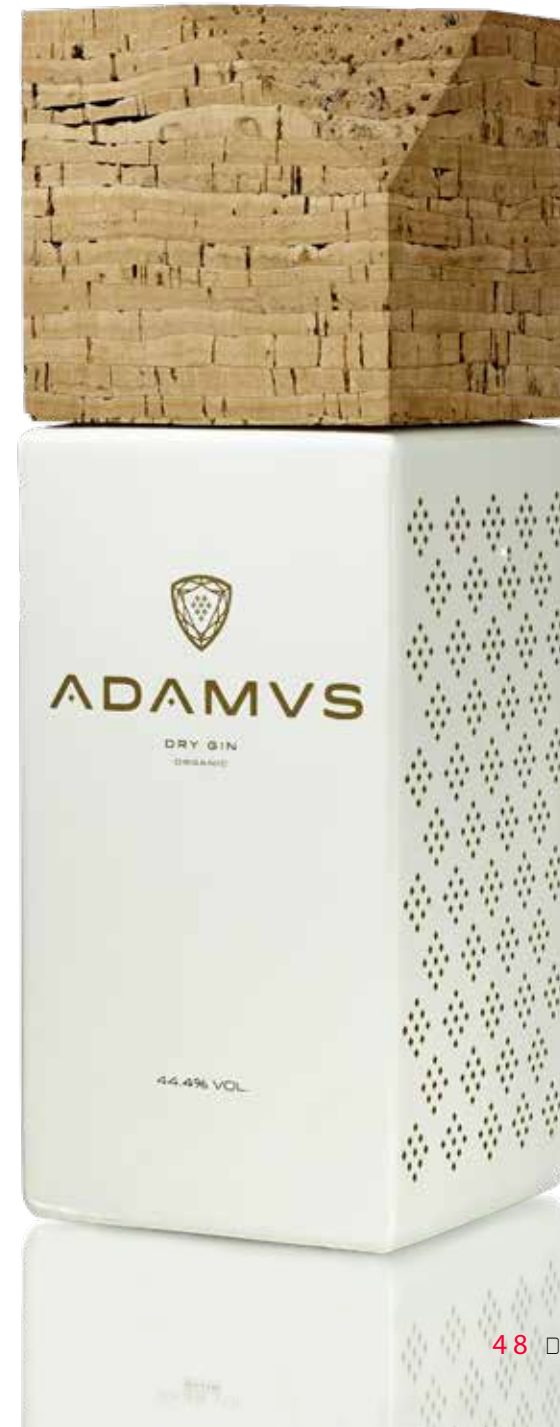


❖ MEET ORGANIC DRY GIN

Adamus Organic Dry Gin is the result of several distillations, laboratory tests and remarkable research on the 86 botanicals submitted to the tests.

Of these, we have selected the 18 best that define the blend and give ADAMUS Gin its essence.

With an incredible and elegant bottle, stunning flavor and strong soul, we believe we have created one of the best Gins in the world.





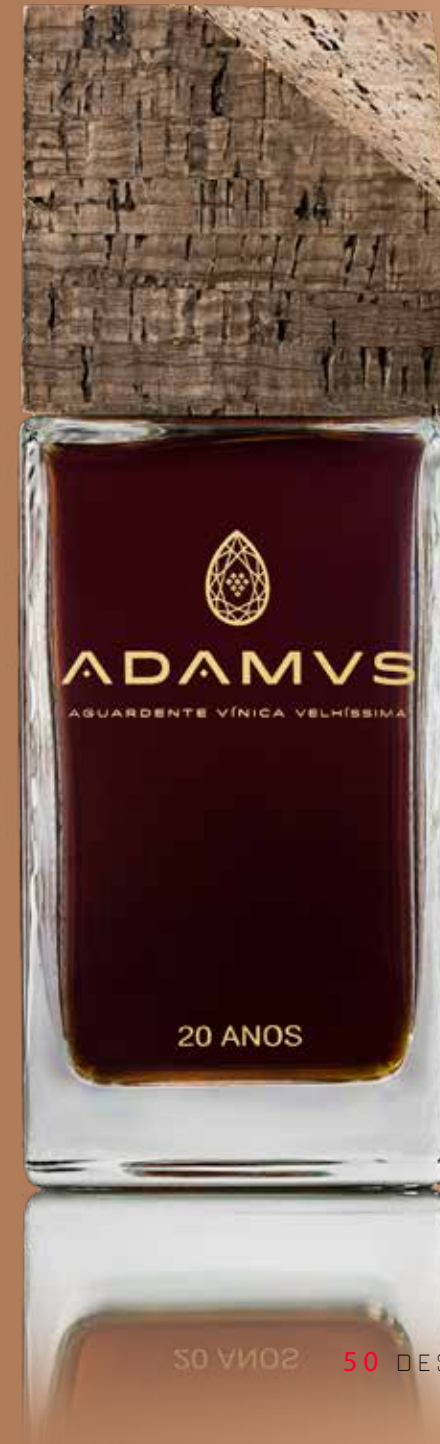
❖ MEET ORGANIC GRAPE MARC SPIRIT DOC BAIRRADA

Several slow and detailed distillations were carried out in copper columns by direct steam, where the best distillates were selected, both taste and analytically in the laboratory. With a fresh and vinous aroma, it presents notes of fresh grape must nuances, combined with a good floral component (some orange blossom) and grape seed.

It is a noble drink that will surprise the most demanding connoisseurs.

❖ MEET 20 YEARS OLD WINE SPIRIT

Its personality is made of a distinctive colour, aromatic complexity, denotes evolution, softness, where are highlighted aromatic notes of toffee, confit fruit, allied to aromatic notes of cigar boxes, balsamics and roasting, with a delightful unctuous to the lingual tact, elegant body and with persistent notes that invade the palate. Thus presents itself under the insignia ADAMUS, genuinely pure, genuinely old, genuinely sublime!





2021
Signature Edition
BOTTLED & BLENDED BY
ADAMVS
44%
01
COUNTRY OF ORIGIN
MEXICO

ADAMVS

BOTANICAL
HAND CRAFT

❖ SIGNATURE EDITION

Organic, vegan and with a sublime spirit, the Signature Edition 2021 combines elderflower distillate, the Bairrada's iconic Baga grape variety and the usual Adamus botanicals, resulting in this special and limited edition.





BORLIDO



Since 1933, Borlido produces according to the classic methods, high quality sparkling wines, carefully fermented and aged in underground cellars.

From a careful selection of the Baga grape variety, resulted a sparkling wine with fine bubbles, highlighted by good notes of ripe white pulp fruit, fruit jelly and with an interesting component of breadmaking and biscuit, which gives it a long and persistent taste. Extreme in creaminess and unctuousness, it is balanced with good freshness, which give it complexity.







REALGINJA
d'ÓBIDOS



✦ NOBLE FROM ITS ORIGIN

It didn't take long until the fame of Real Licor de Ginja crossed the walls of the royal house, leading the nobility and high bourgeoisie to its elaboration. It is to the bourgeoisie that the greater dissemination of sour cherry liqueur is due, with its production in its distilleries and commercialization in its bars and taverns.

Lisbon, as well as Óbidos, among other places, soon fell into the liqueur temptations of the "cult" of sour cherry liqueur. There was no bar or tavern that did not display it, nor social gathering that did not toast with it. It was the drink of the nobility, the bourgeoisie, poets, fado singers and Marialvas.

❧ THE ROYAL LIQUOR

The liquor is produced after the sour cherry fruit stays for a long time in hydroalcoholic macerations. Its production is carried out in batches, obeying the rigor of "SELF-CONTROL": an effective method in all procedures, both human and technical, always with great rigor.



A woman with reddish hair, wearing a wide-brimmed straw hat and a patterned blouse, is shown in profile. She is holding a small glass of red wine in her right hand and looking off to the side with a contemplative expression. The background is softly blurred, showing hints of greenery and flowers.

✦ TO INSPIRE AND BE AN INSPIRATION

We are inspired by the past and try to change the future. We inspire and serve as inspiration. This is the story of those who live, this is the reality worth living. This is the belief of the Real Ginja de Óbidos: To Be, Live, Toast and Inspire.

“Being real is the only noble cause in the world”

Fernando Pessoa



GRADUVA



HEALTHY COOKING AND SEASONING

With the growing concern for a healthier lifestyle and better nutrition, Graduva was born. 100% natural oils of vegetable origin, obtained from selected raw materials, which undergo several processes to guarantee their quality.



© 100% PURE

AVOCADO

Graduva Avocado Oil is rich in Omega 9 and also contains Omega 3 and 6, helping to regulate normal cholesterol levels. Its smoke point is 270°C, making it one of the most resistant to high temperatures.





GRAPESEED

Graduva Grapeseed Oil has a neutral aroma and mild flavor, ideal for enhancing the true aroma and flavor of food. Rich in Omega 6, it helps to regulate normal cholesterol levels.

With the growing concern for a healthier lifestyle and better nutrition, Graduva - Grapeseed Oil was born.

An oil of vegetable origin, obtained from selected grape seeds, which undergo a rigorous selection, dehydration and extraction to guarantee its quality.





Levigal® is a Portuguese registered brand specialized in disinfection solutions.

Our mission is to guarantee the protection of health professionals and families, developing high quality and effective products.







Levical offers you solutions for hand disinfection and hydration with environmentally friendly packaging and practical formats for transport and daily use.

This range, created with advanced formulas, also has an alcohol-based disinfectant for surfaces and sanitary ethyl alcohol with fungicidal action.



A PARTNER FOR THE FUTURE





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Anadia - Portugal



CENTRO2020

PORTUGAL
2020



UNIÃO EUROPEIA
Fundo Europeu
de Desenvolvimento Regional



LEVIRA

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