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DESTILARIA LEVIRA
NATURAL INGREDIENTS



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.

NATURAL INGREDIENTS

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



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 falling from the upper hand into the lower hand, creating a sense of continuous flow and transformation. The background is a blurred, dark brown surface, likely a pile of soil or compost. The overall tone is warm and earthy.

 NOTHING IS
LOST, EVERYTHING
IS TRANSFORMED

A PARTNER FOR THE FUTURE





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LEVIRA

DESTILARIA

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