

UNDO red 2021

Juicy and beautiful grapes. How nice they look. How we miss those. From a quiet hot valley, combining in the same pot the jammy grapes and the national grapes. A bit beaujolaing or burganising. Little skin contact an a bit more of everything! This wine is an only child. Later, a great fire burned his land. It's a first run. Still Undoing but now in red. Cheers! And a toast to the brave souls laboring under the moonlight...

Analytical parameters

% Vol 13,3 Total Ac. 5,48g/l pH 3,68

Sugar Cont. 0,0 g/l

Region Douro Portugal

Producer Grau Baumé

Grau Baumé was born in 2008. In a climb from Foz do Douro to Douro Wine Region, a discovery.

Among friends, the shared pleasure of drinking good wine.

The aim is the production of authentic, small-scale DOC Douro wines, signed by Grau Baumé,a demanding author.

With a strong experimental character, it is the wine that is born from successful micro vinifications.

We bottle what we love and what we want to share. From the barrel to the bottle, without filters, without make-up and with time.

Grapes from different areas of the Douro, in order to experiment and test the influence of different soils, exposures, altitudes and varieties, thus transferring the multiple personalities that the Douro has to the different wines we produce, this is our philosophy.

From the vineyard to the bottle

Grapes Touriga Nacional, Tinta Barroca e Viosinho,

Harvest The grapes are harvested entirely by hand and transported in 25Kg boxes

Vinification fermentation in stainless steel tanks with controlled temperature.on a honest way with no intervention respecting the profile of the grapes and the terroir.

Stabilization No stabilization or filters used, some precipitation can occur

Ageing Naturally decanted in the vat

Quantity 1800 bottles

Tasting notes

Colour Vivid ruby

Aroma red and black fruits with a jammy kick
Taste rich fruit and fresh with a good acidity
Food pairing rich fish, meat, cheese, and seafood

Temperature 11° to 15° C