



UNDO Orange 2.0

Somewhere in the silence of Douro Grau Baumé is Born.
Through gatherings and good humour the Knowledge of the land,
river, aromas and tastes is shared.
And words give form to the wine.
In good company glasses are filled and memories are made.
This wine go best with family and friends!

Analytical parameters

% Vol 10,4
Total Ac. 5,5 g/l
pH 3,69
Total SO2 52
Sugar Cont. 1,5 g/l
Region Douro Portugal

Producer Grau Baumé

Grau Baumé established in 2008 positioned as a signature wine producer in a very small scale Douro Doc wines, with outstanding quality standards. Grapes from distinct areas in the Douro demarcated region in a way that we can test the influence of the different terroirs in the grape varieties, capturing the multi personalities of Douro into different wine profiles, this is our philosophy. UNDO Orange 2.0 is our second skin contact with the wine.

From the vineyard to Grau Baumé

Grapes	Viosinho, Semillon, Gouveio, Arinto, e Cerceal
Harvest	The grapes are harvested entirely by hand and transported in 25Kg boxes
Vinification	Stomped before and in the beginning of fermentation without de-stemming followed by gentle submerging of the skins during fermentation. We used a manual press to finish the vinification.
Ageing	Naturally decanted in the stainless steel vat and bottled without any filtering or stabilization.
Quantity	600 bottles

Tasting notes

Colour	Vivid orange
Aroma	Vivid, fresh grapes, herbs
Taste	Rich and textured, with firm tannins, tangerine and mustard
Food pairing	Sushi, seafood, white meats, vegetables and cheese
Temperature	10° to 15° C