



Garrafa nº 1200
Produção em Portugal
Douro

Grau Baumé White 2016

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 goes best with family and friends!

Analytical parameters

% Vol 14,43

Total Ac. 4,8 g/l

pH 3,39

Fix. Ac. 4,4 g/l

Sugar Cont. 0,6 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. Buying grapes from different producers 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.

From the vineyard to Grau Baumé

Grapes	Viosinho carefully selected
Harvest	The grapes are harvested entirely by hand and transported in 25Kg boxes
Vinification	Light pressing without de-stemming, decanted to stainless steel tanks with controlled temperature between 8° and 10° C followed by fermentation in french and hungarian oak barrels
Stabilization	No chemicals used, some precipitation can occur
Ageing	12 months in french and hungarian oak barrels and 6 months in bottle
Quantity	1125 bottles

Tasting notes

Colour	Goldish
Aroma	The wood is in perfect harmony with the fresh and mineral aroma
Taste	Mineral flavors with balanced acidity warmed by the oak with tropical notes on a long after taste
Food pairing	Poultry, cheese, spicy and seafood
Temperature	10° to 12° C