



DOURO

uvas colhidas na Meia Lua Crescente de Setembro
de 2019 com ESTÁGIO LONGO de 24 meses
em barrica velha de carvalho francês e nova de carvalho húngaro

Garantia nº 1000 Não filtrado / Unfiltered

Grau Baumé White 2019 Estágio Longo

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 14

Total Ac. 5,4 g/l

pH 3,33

Fix. Ac. 4,9 g/l

Sugar Cont. 0,6 g/l

Region Douro Portugal

Producer Grau Baumé

Grau Baumé established in 2008 positioned has 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 and fermented in stainless steel tanks with controlled temperature,
Ageing	24 months in french and hungarian oak barrels
Quantity	1000 bottles

Tasting notes

Colour	Goldish
Aroma	The wood is in perfect harmony with the citric and mineral aroma
Taste	Mineral flavors with balanced acidity warmed by the oak with a long after taste
Food pairing	Poultry, cheese, spicy and seafood
Temperature	13° C