



# UNDO White 2019

Grapes, soil and nature. The desire of new discoveries.  
Comes with more time, with more love.  
New volumes are found in different bodies and many lives.  
Other travels, one single journey.  
Perfectly combined with family and friends!

## Analytical parameters

% Vol 13,1

Total Ac. 7,8 g/l

pH 2,8

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. The Grau Baumé UNDO white 2019 is our suggestion of a more natural wine without filters.

From the vineyard to Grau Baumé

|               |  |
|---------------|--|
| Grapes        | Arinto 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. |
| Stabilization | No stabilization or filters used, some precipitation can occur                                     |
| Ageing        | In bottle since December 2021  |
| Quantity      | 400 bottles  |

Tasting notes

|              |  |
|--------------|--|
| Colour       | Pale yellow  |
| Aroma        | Mineral and citric with a hint of smoke and dry leaves   |
| Taste        | Mineral flavors with a good structure and great acidity with some creamy, smoke and citric notes on a long after taste |
| Food pairing | Poultry, cheese, spicy and seafood   |
| Temperature  | 13° C  |