



UNDO Orange 2.3

And it's harvest time! We talk about grapes.
The first ones to arrive – an unexpected debut from Castedo.
From down hill, big and round grapes on the way.
From higher altitude, the usual grape, greener this year, cracks under the feet.
To finish the blend a short-cut to S. Domingos to harvest other varieties.
All reunited, stomped, on indigenous party, fermenting at last...
This is our Friends' Blend.

Analytical parameters

% Vol 10,2
Total Ac. 6,09g/l
pH 3,66
Total SO2 10
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 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 terroir in the grape varieties, capturing the multi personalities of Douro into different wine profiles, this is our philosophy. UNDO Orange 2.3 is our skin contact white wine.

From the vineyard to Grau Baumé

Grapes	Arinto, Viosinho, Semillon, Gouveio, Cerceal, Sauvignon Blanc, Alvarinho, Loureiro, Fernão Pires, Siria, Codega de Larinho, Rabigato, Moscatel, Esgana Cão
Harvest	The grapes are harvested entirely by hand and transported in 20Kg boxes
Vinification	Stomped before and in the beginning of fermentation without de-stemming, followed by gentle submerging of the skins during fermentation and in the following 21 days.
Ageing	Naturally decanted in the stainless steel vat and bottled without any filtering or stabilization.
Quantity	2600 bottles

Tasting notes

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