



Grau Baumé Rosé 2014

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 13,05

Total Ac. 4,7 g/l

pH 3,62

Fix.Ac. 3,8 g/l

Sugar Cont. 0,8 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. Grau Baumé Rose 2014 is our first suggestion of a signature rose wine.

From the vineyard to Grau Baumé

Grapes	Touriga Franca, Tinta Roriz, Touriga Nacional and Tinta Barroca 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 oak barrels
Ageing	12 months in french oak barrels and 6 months in bottle
Quantity	900 bottles

Tasting notes

Colour	Salmon
Aroma	Vegetable and tangerine notes warmed by the oak
Taste	Dry and smooth with a balanced acidity and cherry notes
Food pairing	Baked fish, roasted meat and rich soups
Temperature	10° to 12° C