



# Grau Baumé Red 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 go best with family and friends!

## Analytical parameters

% Vol 15  
Total Ac. 5,2 g/l  
pH 3,68  
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. With a strong experimental character is born from successful micro vinifications. The 2016 vintage is a blend with a personality of a cooler year, 24 months ageing in French and American oak barrels. Very authentic with no additions or make-up. From the barrel to the bottle, no filters.

From the vineyard to Grau Baumé

Grapes	Touriga Nacional, Touriga Franca, Tinto Cão and Tinta Roriz carefully selected
Harvest	The grapes are harvested entirely by hand and transported in 25 Kg boxes
Vinification	Fermented in stainless steel tanks with controlled temperature in a honest non manipulated process respecting the grape and its terroir
Stabilization	No chemicals or filtration used in the process, some precipitation can occur
Ageing	24 months in French and American oak barrels and 9 months in bottle
Quantity	3266 – 0,75L and 100 1,5l bottles

Tasting notes

Colour	Clean strong red
Aroma	The wood is in perfect harmony with the red fruits
Taste	Rich red fruits on a long after taste. Balanced acidity and complex structure warmed by the oak toast of the barrels
Food pairing	red meat, game and matured cheese
Temperature	15° a 17° C