

# MAS DE DAUMAS GASSAC

## VINTAGE: 1991



\* Grape varieties information may differ with the back label.

### Denomination :

Vin de Pays de l'Hérault.

### Harvest dates: *(hand-picked)*

13 September – 2 October 1991 (21 days).

### Grape varieties:

- 71.7% Cabernet Sauvignon.
- 10.2% Syrah.
- 4.9% Merlot.
- 3.5% Malbec.
- 3.5% Cabernet Franc.
- 3.5% Pinot noir.
- 1.7% Tannat.
- 1% rare grape varieties: Nebbiolo, Dolcetto and Barbera.

### Climate:

Very cold winter. Severe frost during night of 20 April destroyed a quarter of the crop.

**Harvest:** Very hot until the last day of picking. An expected storm never broke. Extremely hot until 25 September with little rain.

### Average age of the vines:

19 years.

### Yield:

20 hl/ha.

### Total production:

66.340 bottles and 2.045 magnums.

### Alcohol by vol.:

12,90% Vol.

### Total acidity:

3,64.

### Ph:

3,59.

### Folin: *(tannin)*

58.

### Glycerol: *(unctuosity)*

9,50.

### Dry extract:

27.