

MAS DE DAUMAS GASSAC

VINTAGE: 1989



* Grape varieties information may differ with the back label.

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: *(hand-picked)*

9 September – 23 September 1989 (15 days).

Grape varieties:

- 67% Cabernet Sauvignon.
- 14% Syrah.
- 7% Malbec.
- 6% Merlot.
- 1.8% Cabernet Franc.
- 1.7% Tannat.
- 1.5% Pinot noir.
- 1% rare grape varieties: Nebbiolo, Dolcetto and Barbera.

Climate:

Ideal meteorological conditions: cold winter with north wind and many sunny days; soft, pleasant spring followed by a hot, dry summer with good, regular rainfall. Flowering from end May to 8 June.

Harvest: Apart from one storm, all picking took place in good weather.

Average age of the vines:

17 years.

Yield:

35 to 45 hl/ha.

Total production:

68.000 bottles, 1.000 magnums, 36 jéroboams and 20 mathusalems.

Alcohol by vol.:

13% Vol.

Total acidity:

3,80.

Ph:

3,60.

Folin: (tannin)

57.

Glycerol: (unctuosity)

9.

Dry extract:

31,3.