

MAS DE DAUMAS GASSAC

VINTAGE: 1990



* Grape varieties information may differ with the back label.

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: *(hand-picked)*

3 September – 20 September 1990 (18 days).

Grape varieties:

- 68% Cabernet Sauvignon.
- 7% Merlot.
- 7% Malbec.
- 7% Cabernet Franc.
- 6% Syrah.
- 2% Pinot noir.
- 2% Tannat.
- 1% rare grape varieties: Nebbiolo, Dolcetto and Barbera.

Climate:

Unusually hot weather even during winter.

A vine called 'Crespy' sprouted a new leaf on 20 January. Very hot weather from 1 May to September. Flowering started in mid May.

Harvest: dry weather but with an east wind, cloudy, no sunshine.

Average age of the vines:

18 years.

Yield:

40 hl/ha.

Total production:

82.000 bottles and 1.500 magnums.

Alcohol by vol.:

13,20% Vol.

Total acidity:

3,50.

Ph:

3,76.

Folin: *(tannin)*

53.

Dry extract:

28,7.