

MAS DE DAUMAS GASSAC

VINTAGE: 1992



* Grape varieties information may differ with the back label.

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: *(hand-picked)*

11 September – 20 October 1992 (1 month).

Grape varieties:

- 70.2% Cabernet Sauvignon.
- 7.8% Syrah.
- 7.2% Merlot.
- 5.8% Malbec.
- 4.5% Cabernet Franc.
- 2.1% Pinot noir.
- 1.4% Tannat.
- 1% rare grape varieties: Nebbiolo, Dolcetto and Barbera.

Climate:

Harvest: incredible weather with huge night and day temperature variations. We recorded 7°C on the morning of 30 September, whilst on most days it reached 30°C, peaking at 35°C.

Average age of the vines:

20 years.

Yield:

35 hl/ha.

Total production:

92.000 bottles and 2.000 magnums.

Alcohol by vol.:

12,55% Vol.

Total acidity:

3,64.

Ph:

3,76.

Folin: *(tannin)*

44.

Dry extract:

28,4.