

MAS DE DAUMAS GASSAC



* Grape varieties information may differ with the back label.

VINTAGE: 1993

Denomination :

Vin de Pays de l'Hérault.

Harvest dates: *(hand-picked)*

6 September – 22 September 1993 (17 days).

Grape varieties:

- 58.7% Cabernet Sauvignon.
- 21% Syrah
- 7% Malbec.
- 6% Merlot.
- 3% Cabernet Franc.
- 2.3% Pinot noir.
- 1% Tannat.
- 1% rare grape varieties: Nebbiolo, Dolcetto and Barbera.

Climate:

Harvest: Towards the end of 9 September we were hit by a brief tornado: not much rain but violent wind and some hail stones which damaged a few grapes on about a half of the bunches. Luckily not one grape went bad. Then from 10 to 22 September, the weather varied from sunshine to grey clouds but with steady, heavy heat.

Average age of the vines:

21 years.

Yield:

35 hl/ha.

Total production:

68.000 bottles and 1.500 magnums.

Alcohol by vol.:

12,60% Vol.

Total acidity:

3,80.

Ph:

3,61.

Folin: *(tannin)*

64.

Glycerol: *(unctuosity)*

7,8.

Dry extract:

30,50.