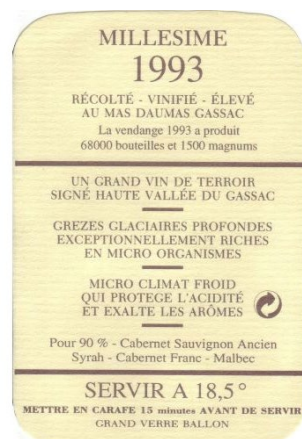


# MAS DE DAUMAS GASSAC



\* 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% other grape varieties.

### 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.