



DOMAINE PAUL MAS

Estate Cabernet 2022



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| Category: | WINE | | |
| Style: | RED WINE | | |
| Variety: | CABERNET | | |
| Region: | LANGUEDOC | | |
| Vintage: | 2022 | | |
| Volume: | 750ml | | |
| Vineyard: | The vineyard consists primarily of clay and limestone soils with gravel, and the vines range in age from 16 to 26 years. The entire vineyard is pruned using the Cordon de Royat and double Guyot methods. Harvesting is done mechanically at night, ensuring the grapes are picked at full maturity, with an average yield of 57 hectoliters per hectare. | | |
| Vinification: | Destemmed and chilled down to 8C for an initial maceration at low temperature for 36 hours. Fermentation starts on the second day at 28C and lasts for 5 to 6 days. The maceration occurs in between 20 to 25C for 10 days with daily pumping over at the beginning of the maceration. The wine is very gently pressed in a pneumatic press. The first pressings are re-blended with the free run wine. The wine goes through malolactic fermentation in 225 litre oak barrels and is aged for 6 mon | | |
| Appearance: | Deep ruby colour. | | |
| Bouquet: | Intense nose with notes of blackcurrant leaf, ripe, red pepper and tobacco with hints of cocoa and vanilla. | | |
| Palate: | Full-bodied with smooth tannins. Ripe cherry flavours on the middle palate combined with vanilla and spicy notes on the finish. | | |
| Technical Analysis: | | | |
| Alcohol: | 14.00% | Packaging: | 6 x 750ml |