



TASTING NOTES

Bright and deep garnet color with purplish reflections. The nose is intense with hints of black and purple fruit and delicate spices. This wine is rich and velvety on the palate with pleasing tannins.

Paul Mas 1892 Organic Red

COUNTRY	ABV
France	12.5%
REGION	VARIETALS
Languedoc	35% Carignan 25% Mourvèdre
APPELLATION	20% Grenache Noir 20% Cabernet Sauvignon
IGP Pays d'Oc	

WINERY

Paul Mas wines are the result of a symbiotic relationship between an extraordinary region for producing wines, passion for the vineyard, respect for the grapes during vinification, and great blending and aging knowledge.

Paul Mas 1892 wine is a tribute to Raymond Mas, Jean-Claude's grandfather. It commemorates his way of farming the vineyard, without using any chemical products, as well as his traditional way of making wine, respecting the fruit of the vineyard. His hard work and appreciation of the artful techniques enabled him to create his wines.

CULTIVATION

Organic viticulture. The vineyards are planted on clay and limestone soils in a Mediterranean climate.

VINIFICATION

After destemming, each varietal is vinified separately. Fermentation under temperature control (26-28°C max) with selected yeast. Post fermentation maceration for 2 weeks with daily pumping-over. Part of the first presses are blended before malolactique fermentation.

AGING

30% of the wine is aged in American oak barrels (1-2 years old) for 5 months.