

Rouge 1993

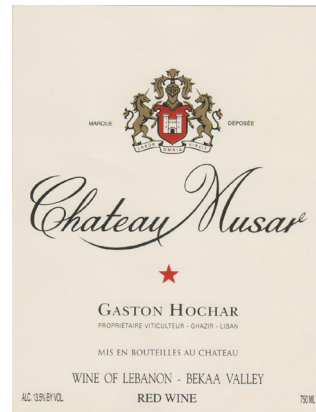
CHATEAU MUSAR, BEKAA VALLEY, LEBANON



HARVEST & VINTAGE NOTES

1993 has followed the pattern of an average good year. The year was rainy and cold but with no excesses. A mild April followed by a cold May with some frost reduced crop by 10%, affecting the vineyards where flowering was forward. The rest of the spring and the summer were normal with an exceptional rain in August. Last week before harvest, weather became very hot and finally we started harvesting on Thursday the 16th of September with a very good maturity.

Crop is sane but quantities seem a little bit lower than expected. Fruits are ripe and very well balanced with good acidity and sugar content. Color is deep and dark and grapes have a fragrant aroma. It is a pleasure to eat them. I hope it will be better to drink them.



GRAPES: Cabernet Sauvignon, Cinsault and Carignan

ALCOHOL: 14.3%

RESIDUAL SUGAR: <2 g/L

PH: 3.70

TOTAL ACIDITY: 3.75 g/L as sulfuric acid, 5.74 g/L as tartaric acid

TOTAL SULPHUR: 32 mg/L

