



Quinta da Bica Soc. Agrícola
Santa Comba de Seia, 6270-184 Seia
Telm: +351 913255703 Telf: +351 238311937
E-mail: quintadabica@netcabo.pt
www.quintadabica.com



Sacadura Bica

Colheita Tinto 2015 Technical Details

Wine Details

- Brand: Quinta da Bica
 - Country: Portugal
 - Producer: Quinta da Bica Sociedade Agrícola, Lda
 - Type: Red Wine
 - Harvest: 2015
 - Denomination of origin: D.O.C. Dão
 - Bottling date: October 2017
 - Production: 17.000 bottles (0,75cl)
- Winemaker: Paulo Nunes

Viticulture

Technical Notes

- Production area: 15 Ha
- Year of 1st production: 1989
- Age of vineyards: 9, 20 and 23 years
- Grape Growing density: 3500 up to 4000 wine plants per hectare
- Grape Output: 6 ton/ Ha

Quality Factors

- Climate: Mediterranean;
- Soil: Granite and calcareous clay;
- Grape Varieties: Touriga Nacional (30%), Alfrocheiro (30%), Tinta Roriz (20%) e Jaen(20%)

Vinification Technology

- Type of Vinification: Traditional of Dao region, classic vinification;
- Fermentation temperature: Controlled temperature up to 28° C. Fermentation during 7 to 8 days.
- Oak Ageing: ageing 12 months in used French oak barrels

Analytical Parameters

- Alcohol by volume: 13,5 % Vol.
- Volatily acidity: 0,63 g/L
- Total acidity: 5,54 g/L
- Dry extract: 28,7 g/L
- Sugaring: 2,0 g/L
- Ph: 3,43

Organolaptic properties

- Aspect: Clear;
- Color: Dark red;
- Shade: Reflexes of dark red color;
- Aroma: Very complex, it presents aroma to very ripe wild fruits, with cherry nuances and spices, allies to the presence of chocolate notes;
- Flavour: It is demonstrated velvety and full with presence of elegant and civilized tannins contributing to a long end.

Aptitudes

It comes ready to consume, however, it can be kept for more 10 years.
It should be served to the temperature of 18°C.