



Quinta da Bica Reserve 2003

Wine Details

- **Brand:** Quinta da Bica
- **Country:** Portugal
- **Producer:** Quinta da Bica Sociedade Agrícola, Lda
- **Type:** Red Wine
- **Harvest:** 2003
- **Denomination of origin:** D.O.C. Dão
- **Production:** 3.343 bottles (0,75cl)

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, Jaen e Alfrocheiro

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 14 months in used French oak barrels

Analytical Parameters

- **Alcohol by volume:** 14 % Vol.
- **Volatily acidity:** 0,50 g/L
- **Total acidity:** 6,0 g/L
- **Dry extract:** 32,8 g/L
- **Sugaring:** 3,0 g/L



Organolaptic properties

- **Aspect:** Clear;
- **Color:** Dark red;
- **Shade:** Reflexes of dark red color;
- **Aroma:** almost opaque in the center, with very short and concentrated ruby halo. Light intensity nose where notice faint signs of evolution. In mouth is crisp acidity, very well integrated, full-bodied, with massive fruit, but fresh and madurinha.
- **Taste:** fresh notes appear violet and menthol and also chocolates and vanille. Final long, full, fresh and well designed.

Awards: awarded WITH the silver medal in the Internacionale Competition Weinprämierung Zürich.

Aptitudes

It comes ready to consume, however, it can be kept for more 15 years.
It should be served to the temperature of 18°C.

