



## Old Vines 2011

### Technical Details

#### Wine Details

- Brand: Quinta da Bica
- Country: Portugal
- Producer: Quinta da Bica Sociedade Agrícola, Lda
- Type: Red Wine
- Harvest: 2011
- Denomination of origin: D.O.C. Dão
- Bottling date: May 2015
- Production: 7.000 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: field blend ( Jaen, Baga, Rufete, Alfrocheiro, Avarelhão, Touriga Nacional, etc)

#### 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: 13,6 % Vol.
- Volatily acidity: 0,56 g/L
- Total acidity: 5,21 g/L
- Dry extract: 29,5 g/L
- Sugaring: 1,5 g/L
- Ph: 3,62

### Organolaptic properties

- Aspect: Clear;
- Color: Red;
- Shade: Reflexes of dark red color;
- Aroma: Very complex, it presents aroma to very ripe wild fruits, vegetal nuances and spices,
- Flavour: It is demonstrated velvety and full body 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 20 years. It should be served to the temperature of 18°C.

