



## JAEN (Mencia) 2016 Technical Details

### Wine Details

- Brand: Quinta da Bica
- Country: Portugal
- Producer: Quinta da Bica Sociedade Agrícola, Lda
- Type: Red Wine
- Harvest: 2016
- Denomination of origin: D.O.C. Dão
- Bottling date: October 2017
- Production: 5.000 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: Jaen (Mencia)

### Vinification Technology

- Type of Vinification: Traditional of Dao region, classic vinification;
- Fermentation temperature: Controlled temperature up to 25° C. Fermentation during 6 to 7 days.
- Oak Ageing: ageing 9 months in used French oak barrels

### Analytical Parameters

- Alcohol by volume: 13,5% Vol.
- Volatility acidity: 0,64 g/L
- Total acidity: 5,54 g/L
- Dry extract: 26,8 g/L
- Sugaring: 1,5 g/L
- Ph: 3,47

### Organolaptic properties

- Aspect: Clear;
- Color: Red;
- Shade: Reflexes of dark red color;
- Aroma: Complex, it presents aroma to very ripe wild fruits, vegetal nuances and spices,
- Flavour: It is demonstrated velvety and medium 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 10 years. It should be served to the temperature of 18°C.

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*Sociedade Bica*