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Quinta da Estrada Grande Reserva

GRANDE RESERVA WHITE 2022 | DOURO DOP



Characteristics

Designation: DOP Douro

Region: Baixo Corgo, Douro, Peso da Régua

Altitude: 270 m – 420m

Vine Age: 40 – 80 years

Alcohol: 16% vol.

pH: 3.47

Aging potential: 20 years

Grape varieties

Malvasia Fina | Códèga do Larinho | Arinto

Rabigato | Gouveio | Viosinho | Cercial

Vinification

Gentle pressing. Fermentation in barrels and stainless steel with temperature control. Aged for 12 months in American oak barrels.



Soil
Schist



Thermal amplitude
High

PRODUTO DE //
PRODUCT OF
PORTUGAL

Serving temperature

12–14 °C | Recommended to open 15 to 30 minutes before serving

Douro Demarcated Region



Viticulture

Integrated Production Mode is a high-quality agricultural system that prioritises sustainability and environmental preservation. It serves as a balanced middle ground between intensive conventional agriculture and organic farming. Produced in low-yield vineyards with indigenous grape varieties, using traditional and manual pruning systems. Grapes are harvested and manually selected into 20 kg boxes.

Tasting Notes

Color Golden yellow.

Aroma Notes of ripe fruit and citrus, with subtle hints of well-integrated oak.

Palate Structured and well-balanced, with good freshness and a persistent finish.

A gastronomic wine that reflects the classic Douro terroir.