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Tia Piá Reserva

RESERVA WHITE 2024 | DOURO DOC



Characteristics

Designation: DOC Douro

Region: Baixo Corgo, Douro, Peso da Régua

Altitude: 300 m – 420m

Vine Age: 30 – 50 years

Alcohol: 14% vol.

pH: 3.38

Aging potential: 10 years

Grape varieties

Códega do Larinho | Viosinho | Gouveio | Malvasia Fina |
Arinto | Rabigato

Vinification

Gentle pressing. Fermentation in stainless steel tanks with temperature control. Aged for 6 months in American oak barrels.



Soil
Schist



Thermal amplitude
High

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PRODUCT OF
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Serving temperature

8–10 °C | Serve well chilled for maximum aromatic expression

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 Bright citrus yellow.

Aroma Exotic fruit, citrus and floral notes.

Paladar Fresh and well-balanced, with good acidity and a persistent finish.

Elegant and balanced, it reveals the typical minerality of the Douro terroir.