



Poiares 5050 – 343,
Peso da Régua, PORTUGAL
Tlf: +351 254 100 161
Wine Sales Department
winesales@quintadaestrada.pt
Mobile: +351 937 573 375



Tia Piá Reserva

RESERVA WHITE 2024 | DOURO DOC



Characteristics

Designation: DOC Douro
Region: Baixo Corgo, Douro, Peso da Régua
Altitude: 300 m – 420m
Vineyard 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.

Douro Demarcated Region



Soil
Schist



Thermal amplitude
High

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

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.