



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 RED 2022 | DOURO DOC



Characteristics

Designation: DOC Douro

Region: Baixo Corgo, Douro, Peso da Régua

Altitude: 300 m – 500m

Vine Age: 35 – 65 years

Alcohol: 14.5% vol.

pH: 3.69

Aging potential: 15 years

Grape varieties

Touriga Franca | Tinta Amarela | Tinta Francisca

Tinta Roriz | Tinto Cão

Vinification

Partial destemming. Fermentation in stainless steel tanks with temperature control. Aged for 8 months in French oak barrels.



Soil
Schist



Thermal amplitude
High

PRODUTO DE //
PRODUCT OF
PORTUGAL

Serving temperature

14–16 °C | For the best experience, we recommend allowing the wine to breathe for 2 hours 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 Deep, concentrated red.

Aroma Delicate ripe black fruit with hints of spice.

Palate Balanced, with elegant tannins, good freshness and a long, persistent finish.
An elegant and well-balanced wine, marked by the Douro terroir.