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Torno e Vara LIMITED EDITION

RESERVA RED 2019 | DOURO DOP



Characteristics

Designation: DOP Douro

Region: Baixo Corgo, Douro, Peso da Régua

Altitude: 90m – 320m

Vine age: 90 – 125 years

Alcohol: 16% vol.

pH: 3.93

Aging potential: 25 years

Grape varieties

Touriga Nacional | Touriga Franca | Tinta Amarela

Tinto Cão | Tinta Roriz | Rufete

Vinification

Partial destemming. Fermentation in traditional lagares and in barrels. Aged for 8 months in French oak barrels.

Douro Demarcated Region



Soil
Schist



Thermal amplitude
High

PRODUTO DE //
PRODUCT OF
PORTUGAL

Serving temperature
16–18°C | For the best experience, we
recommend allowing the wine to breathe for
2 hours before serving.

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, bright ruby.

Aroma Notes of ripe red and black fruits, with a subtle hint of spices.

Palate Structured and well-balanced, with smooth tannins and a persistent finish.

A gastronomic wine that reflects the classic Douro terroir.