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Tia Piá Reserva

RESERVA RED 2022 | DOURO DOC



Characteristics

Designation: DOC Douro
Region: Baixo Corgo, Douro, Peso da Régua
Altitude: 300 m – 500m
Vineyard 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

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Serving temperature
14–16 °C | Open 15–20 min 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.