



HERDADE
ALDEIA DE CIMA

MENDRO MOUNTAIN

ALDEIA DE CIMA

The fresh earth

Santana is a small village on the southern border of the Alto Alentejo region, located next to the old Roman road between Évora and Beja, which borders Vidigueira.

The first historical reference to Sant'Anna dates from 1758, after the medieval church was split between "two villages - the Upper and Lower Village".

(Source: Parish Memories of Portel, Vila Viçosa, from 1722 to 1832).

The Aldeia de Cima (upper village) is located in this breezy zone, on the slope of schist bedrock.

The estate harbours a unique biodiversity, and has its highest point in the Serra do Mendro, at an altitude of 424 metres.

A DIFFERENT ALENTEJO

Luisa has been familiar with the Alentejo's landscape since her childhood. Her father helped her discover the pride of the local people, and the importance of planting for the future. The Herdade Aldeia de Cima became part of her Family in 1994.

Luisa and Franciso have been living here with their two daughters since 2017. They have been slowly rebuilding the village's community spirit, as well as the local Alentejan architecture of the houses and farm buildings.

In addition to cork - which is central to her family's universe – Luisa discovered at an early age that wine is one of her great passions.



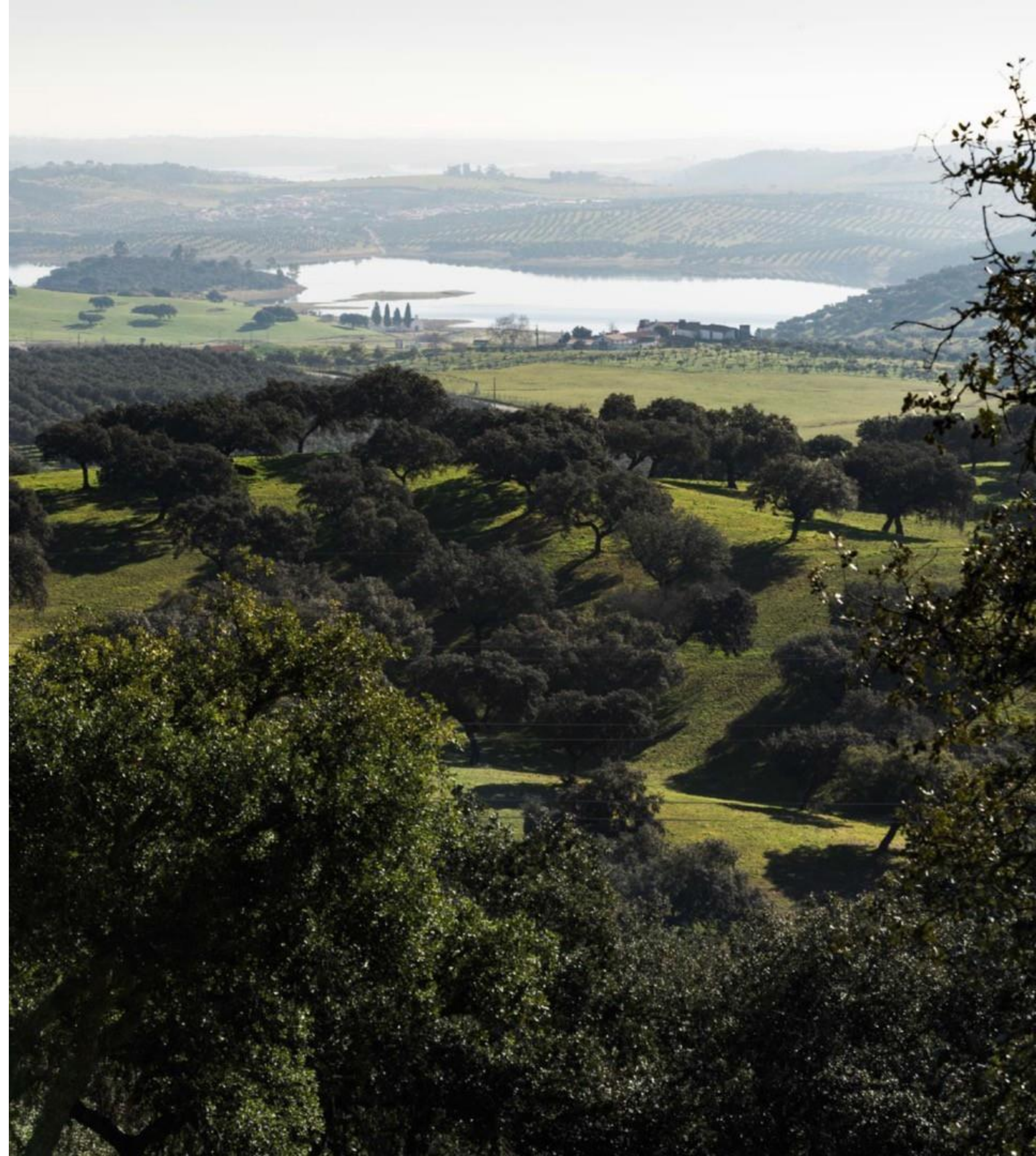
SERRA DO MENDRO

The mountain range that separates
Alto and Baixo Alentejo

In the 3000 hectares of the Herdade Aldeia de Cima, no parcel of land is the same. This region, where the Serra do Mendro separates the Alto Alentejo from the Baixo Alentejo.

The compact soils engender an unusual landscape, with a unique area of schist. The temperature varies by up to 20° C in a single day.

With a philosophy of profound respect for the natural resources, various crops are cultivated at the Herdade Aldeia de Cima in an ecologically sound manner. The team take into account the soil profile and the different winds and fog from the Atlantic, which create a wide variety of microclimates and *microterroirs*.



GEOLOGICAL HERITAGE

The Ancient Iberian Massif

While the Alentejo is a land of scarce natural resources, it is the only national wine region that includes almost all of Portugal's soil types.

The Serra do Mendro, which separates the Alto Alentejo from the Baixo Alentejo, is part of the oldest geomorphological unit of the Iberian Peninsula, and presents a geological singularity known as horst, which was the result of an uplifting of land that created the block of schist in this area.

The lands we walk on today, made up of schist, granite, gabbro and quartzite, among many others, are original specimens of this ancient Iberian Massif – a mountain range that first rose from the ocean about 380 million years ago.



ALTO ALENTEJO MOUNTAINS

- Serra de São Mamede (1205 metres)
- Serra de Marvão (865 metres)
- Serra de Ossa (650 metres)
- Serra de Arraiolos (407 metres)

BAIXO ALENTEJO MOUNTAINS

- Serra de Grândola (383 metres)
- Serra de Portel (418 metres)
- Serra do Mendro (424 metres)
- Serra da Adiça (522 metres)
- Serra do Cercal (378 metres)

An aerial photograph of a vineyard on a hillside. The rows of grapevines are arranged in a series of curved, terraced lines that follow the natural contours of the land. The soil is a light brown color, and the rows are separated by dark, narrow paths. The overall pattern is rhythmic and organic, reflecting the design of the vineyard layout.

WINES DESIGNED
IN THE EARTH



36 MICROTERROIRS

A focus on organic production

Over a two-year period, a team of specialists studied the geological specificities of the Herdade Aldeia de Cima, in order to select the best zones for implanting 22 plots of vines, in order to maximise natural freshness.

We discovered 36 micro-terroirs and a multitude of natural factors that contribute to the diversity of the five vineyards, including one, planted in traditional terraces using a single cordon system - a unique 12ha vineyard, from where we can contemplate the immensity of the Alentejan landscape.

The profile of the Herdade Aldeia de Cima's wines was designed around the particularities of the 22 plots of vines, and the 11 indigenous grape varieties perfectly adapted to the terroir. In order to maintain the typical Alentejo characteristics, finely honed after 2000 years of wine production, we adhere to a sustainable viticulture in all the vineyards, that are being converted to organic production.

With this goal in mind, our management is aligned with the Alentejo Wines Sustainability Programme - CVRA, which provides a methodology for continuous improvement for both winery and viticultural management. , in partnership with the Bureau Veritas Portugal, Certis, Kiwa Sativa and Sgs Portugal.



VINHA DE FAMILIA

Reproduction of ancient farming techniques

1000 m2 in a vase | 1 *microterroir*

Altitude: 325 metres

Grape Varieties: 9% of each variety: Trincadeira, Alicante Bouschet, Antão Vaz, Aragonês, Castelão, Diagalves, Moreto, Perrum, Tinta Caiada, Tinta Miúda, Roupeiro

Soils: thick, loamy grey-brown soils with organic matter / fragments of rock | quartz | clay | green rocks | amphibolite

VINHA D'ALDEYA

Green schist of the Plateau

4 ha of traditional vineyards | 7 *micro-terroirs*

Altitude: 280 - 300 metres

Grape Varieties: 33% Arinto | 30% Alvarinho | 13% Aragonês | 24% Trincadeira

Soil: thick, loamy grey-brown soils with organic matter / fragments of rock | quartz | clay | green rocks | amphibolite

VINHA DE SANT'ANNA

Natural harmony

4 ha of traditional vineyards | 10 *micro-terroirs*

Altitude: 325 - 345 metres

Grape Varieties: 19% Tinta Grossa | 43% Alvarinho | 19% Antão Vaz | 7% Roupeiro | 12% Perrum

Soils: loamy yellow brown soils with fragments of rock | quartz | clay

VINHA DOS ALFAIATES

18 *microterroirs* in terraces

12 ha in traditional single cordon terraces | slopes of 30 to 40% | 18 *micro-terroirs*

Altitude: 330 - 390 metres

Grape Varieties: 13% Trincadeira | 25% Alicante Bouschet | 18% Antão Vaz | 12% Aragonês | 13% Alicante Bouschet | 18% Antão Vaz | 12% Aragonês | 14% Aragonês | 8% Berry | 24% Alfrocheiro

Soils: red, brown and yellow sediment loamy soils with fragments of rock | quartz | clay | mica schist | reddish schists | yellow schists

COURELA DA CEVADEIRA

COURELA DA ZORREIRA

In the foothills of the Serra do Mendro, the old vineyards demonstrate resilience and a sense of nano-territory.

0.5 ha of traditional trellised vineyard | 2 *microterroirs*

Rainfed Crops

Altitude: 237 metres

Grape Varieties: 85% Alfrocheiro | 15% Trincadeira

Soils: brown soils of loose materials of medium grain | low clay content | poorly structured | quartz | feldspar | amphibolites.

0.5 ha of traditional trellised vineyard | 2 *microterroirs*

Rainfed Crops

Altitude: 225 metres

Grape Varieties: 85% Trincadeira | 15% Tinta Grossa

Soils: brown soils of loose materials of fine and medium grain | low clay content | poorly structured | micas | quartz | feldspar | amphibolites.

COURELAS

• CEVADEIRA

• ZORREIRA

• CEVADEIRA

DO MENDRO

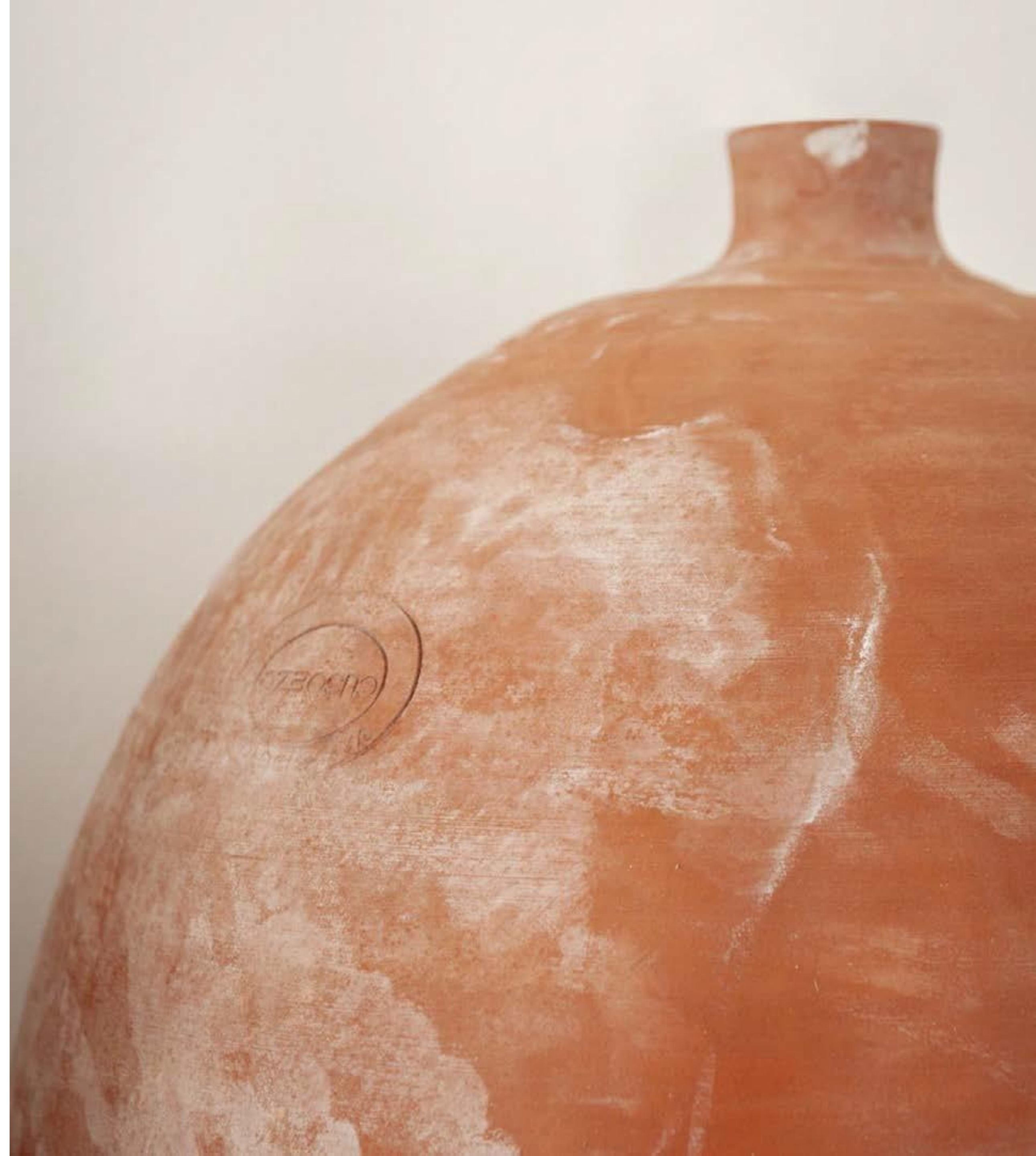
ANCIENT KNOWLEDGE

At the Herdade Aldeia de Cima we search for ancient knowledge. The diversity, minerality of the soils and the silky textures that history has told and revealed to us!

At the Herdade Aldeia de Cima, we search for ancient knowledge. We work with the diversity of the terroir and its unique minerality to seek out silky-smooth textures and hidden depths shaped by the history of the land.

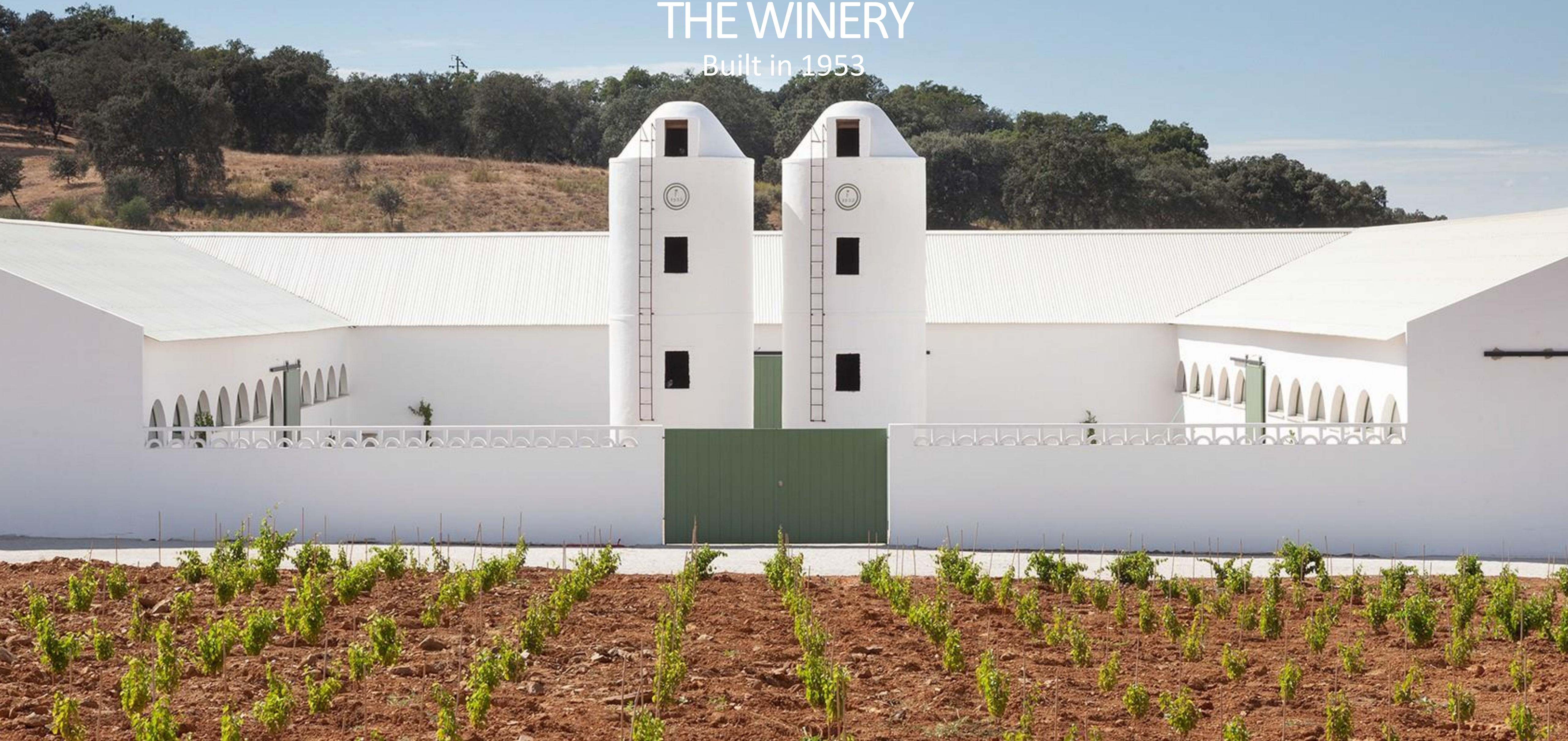
Marked by the interplay between the past and future, the boutique winery has a maximum capacity of 100,000 bottles. It enables winemaking with minimal human intervention, with organic and small-sized vessels such as wooden foudres and vats, cement vats, cocchiopesto amphorae and small terracotta *tinajas*.

Aldeia de Cima's classic and elegant wines reveal an enormous complexity thanks to heterogeneous soils, and the character of the 11 indigenous grape varieties that are perfectly adapted to the region, preserving the history of the terroir. Current production is 45,000 bottles of wine.



THE WINERY

Built in 1953



MINIMAL INTERVENTION WINEMAKING

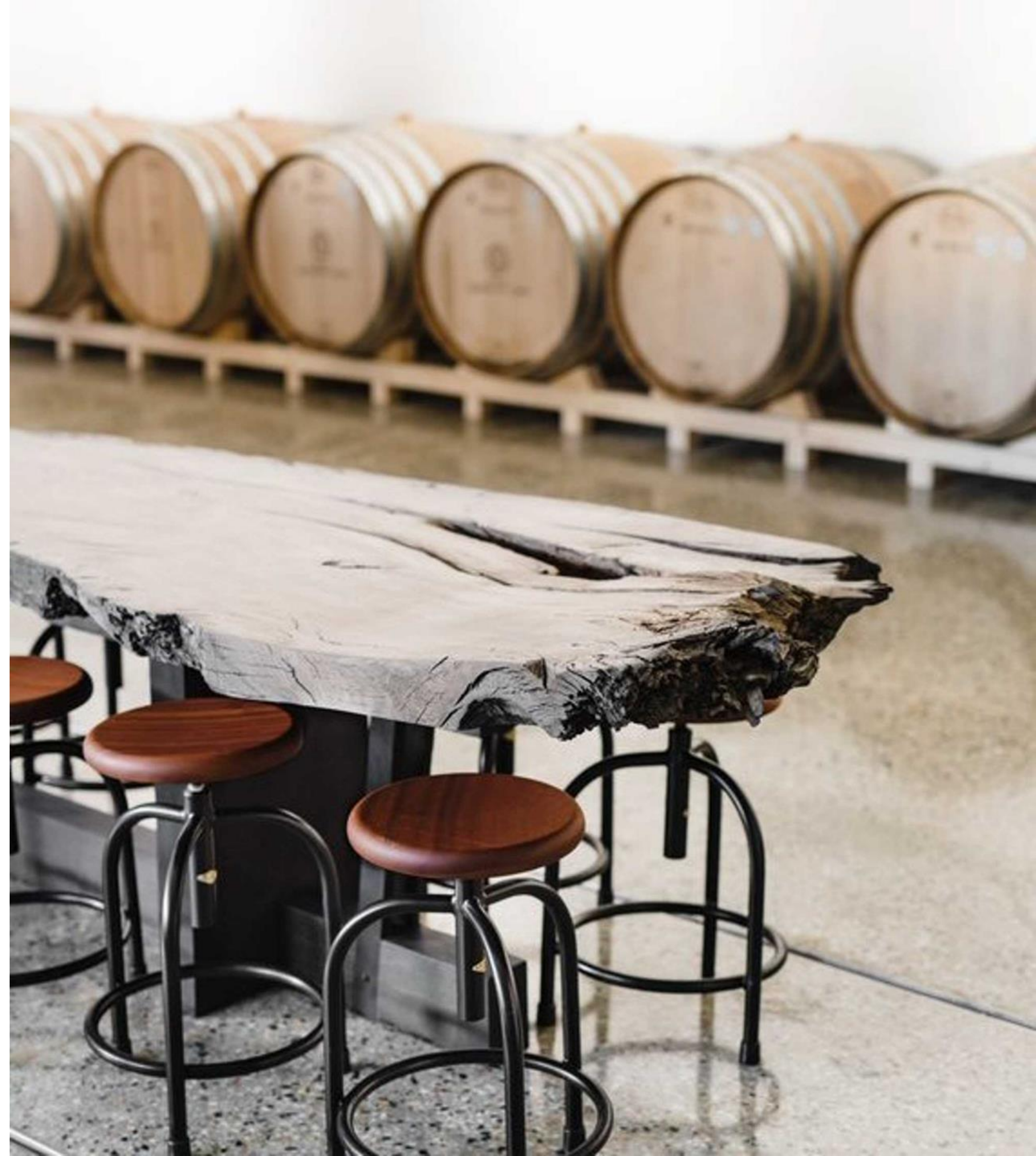


EXPERT TEAM

The Herdade Aldeia de Cima is run as a family business by Luisa Amorim and Francisco Rêgo, with around 20 staff.

The winemaking team, Jorge Alves and António Cavalheiro supported by Joaquim Faia in viticulture, seek diversity in the vineyard, creating wines that express the minerality of the soils with silky textures, presented to the market two years after the harvest.

Nelson Coelho oversees the sales strategy. Gonçalo Ramos and João Santos coordinate all the livestock management and forestry activities in the cork oak forest.



IDENTITY OF THE VILLAGE

Luisa Amorim and Francisco Rêgo have been slowly restoring the typical Alentejan architecture of the houses and farm buildings in the village, originally built from mud and brick, with whitewashed walls punctuated by small windows.

This respect for local culture also extends an invitation to us to enter any one of the half-open doors in the village and discover the essential and timeless aspects of village life.

The effect of the whitewashed walls on each wine label is contrasted with the colours found in nature and throughout the estate - the green cork oak leaves and the terracotta clay land in which they grow, allowing us to recover the identity of the village.



RESERVA WHITE

We can't talk about the Reserva White without mentioning the orographic impact of the Serra do Mendro, which separates the Alto Alentejo from the Baixo Alentejo. This geographic fault in Vidigueira with its east-west orientation forms a natural corridor for the influence of the Atlantic winds. It was here, looking up at the light blue sky that we first dreamt of our wines.

The Reserva White combines the local *terroir* influenced by the climate and the diversity of the skeletal soils, resulting in a balanced wine, with a perfumed aroma, linear structure, great density and minerality.

2020 | 91 pts, Wine Advocate, Robert Parker, Mark Squires, USA
2020 | 17 pts, Revista Grandes Escolhas, Portugal
2020 | 91 pts, James Suckling, USA

2019 | 17.5 pts, Revista Grandes Escolhas, Portugal
2019 | 17.5 pts, Comer Beber Lazer, Portugal
2019 | 90 pts, Wine Enthusiast, USA

2018 | 89 pts, José Peñin, Spain
2018 | 16.5 pts, Jancis Robinson, UK
2018 | 90 pts, Público, Fugas, Portugal
2018 | 17 pts, Revista Grandes Escolhas, Portugal
2018 | 17 pts, Revista de vinhos, Portugal
2018 | 17 pts, Paixão pelo Vinho, Portugal



RESERVA RED

The history of the land and the vineyards has shaped this wine. The constance of change alongside the timelessness of tradition has impacted our winemaking on a molecular level, creating wines with a resounding sense of authenticity. We nurtured traditional grape varieties, all sourced locally. Using the simplest processes we create honest wines. The Reserva Red is a wine of the local terroir, full of the passion and vibrancy of the place. We wanted to explore the microterrois and the subtle and complex interplay between all the local flora - both above and below the ground - and, through this wine, we have succeeded.

2019 | 17.5 pts, Revista de vinhos, Highly recommended, Portugal
2019 | 91 pts, James Suckling, USA
2018 and 2019 | 92 pts, Wine Enthusiast, USA
2018 | 90 pts, Wine Spectator, USA
2018 | 91 pts, Público, Fugas, Portugal
2018 | 17.5 pts, Revista Grandes Escolhas, Portugal
2018 | 17,5 pts, Paixão pelo Vinho, Portugal
2017 | 17.5 pts, Revista Grandes Escolhas, Portugal
2017 | 50 best values by André Ribeirinho, Adegga, Portugal
2017 | 92 pts, FUGAS Magazine, Portugal
2017 | 91 pts, Wine Enthusiast, USA



GARRAFEIRA WHITE

The Garrafeira white from the Herdade Aldeia de Cima mirrors the richness and unique freshness of the *terroir* of the Serra do Mendro. Respect for the primary elements - soil, climate, grape variety - reflects the culture of the village, our identity, the wines of yesteryear. Aged in French oak vats, we seek fine textures, mineral notes, intense aromas, fresh fruit and Mediterranean woodland. We are searching for the complexity that the perfumes of local varieties grown at altitude create when blended with the flavours from the soils of sunny slopes, with temperatures moderated by fresh Atlantic winds.

2020 | 92 pts, James Suckling, USA
2020 | 18 pts, Revista Grandes Escolhas, Portugal
2020 | 17,5 pts, Revista de Vinhos, Highly recommended, Portugal
2019 | 93 pts, Wine Advocate, Robert Parker, Mark Squires, USA
2019 | 93 pts, Wine Enthusiast, USA
2019 | 19 pts, Revista Grandes Escolhas, Portugal
2019 | 19 pts, Revista de Vinhos, Highly recommended, Portugal
2019 | 18 pts, Comer Beber Lazer, Portugal



GARRAFEIRA RED

Through this wine we interpret the origin, history and culture of a people and their land. There is something genuine, intense and evocative of the incomparable qualities of the Alentejo - its density, aromas and depth. This is a serious wine that ferments and ages in French oak vats, where tradition combines with robust origins to create unique sophistication and solid precision. The Garrafeira red is a timeless wine, which expresses the freshness of the Serra do Mendro, with a strong and lasting personality. Here, nostalgia tells us that time is endless.

2019 | 95 Pts, Wine Advocate, Robert Parker, Mark Squires, USA
2019 | 18,5 Pts, Revista Grandes Escolhas, Portugal
2019 | 18.5 Pts, Revista Vinhos magazine, Highly recommended, Portugal
2019 | 91 Pts, James Suckling, USA



MYNDRU RED

We descend to the foothills of the Serra do Mendro, through the vineyards of Cevadeira, protected by shaded slopes.

The ancient, thin skinned and delicately coppered grapes produce a wine with a translucent colour and round tannins. Myndru enables us to sense tradition and typicity, the fine and delicate aromas of red fruits grown in poorly structured soils in a cool climate, with balsamic notes of kermes oak and rockrose. Aged in plaster and clay amphorae, the wine reveals the texture and scent of the orange groves located further downstream. The gravity of Alfrocheiro and the succulent richness and viscosity of Tinta Grossa create sensations, and evoke the sensation of timelessness of the wine and the land that made it. Finally, the mineral perception and tension of the Baga grape variety assumes a surprising firmness.

2019 | 92 pts, Wine Advocate, Robert Parker, Mark Squires, USA
2019 | 92 pts, James Suckling, USA
2019 | 92 pts, Wine Enthusiast, USA



FOREST





THE CORK OAK FOREST

One of the world's 36 most important ecosystems

The cork oak forest at the Herdade Aldeia de Cima is located in the Iberian-Mediterranean ecological area of the Ossa-Morena Zone. In a sustainable agro-forestry management, the agro-silvo-pastoral system of the cork oak forest, subject to human intervention, is based on the mixed presence of two species of oak tree - the cork oak (*Quercus suber*) and the holm oak (*Quercus rotundifolia*). It provides a variety of food and wildlife habitats, fundamental for soil conservation, regulation of the water cycle, reduction of carbon emissions and conservation of biodiversity. It is also a paradigm of sustainability for producing a variety of non-timber forest products, such as acorns, wild game, mushrooms, honey and arbutus berries, among others, of which cork is a perfect example.

The "montado" (cork oak forest) in the south of Portugal, the is considered to be one of the world's 36 most important ecosystems for the conservation of biodiversity - on a par with natural paradises such as the Amazon rainforest, the African Savannah or Borneo. More than 200 animal species and 135 plant species find ideal conditions for survival here.

COMMUNITY LIFE

In the Alentejo, most people still live off the forest and the local agriculture at the whim of the land, benefiting from the culture of the cork oak forest. Due to its isolation, the population of the local village has developed an autonomous and sustainable way of life, reflected in the rich gastronomy, which combines products from pastural grazing - milk, cheese, lamb and Alentejo black pig meat - with ingredients from the local vegetable gardens and orchards; fresh fruit, from the forest; olive oil, cork, firewood, wild game, gurumelo mushrooms, almonds and pine nuts, honey and pollen, arbutus berries and, now, wine.



HOLISTIC APPROACH

At the Herdade Aldeia de Cima, sustainability translates as tremendous respect for this 3000-hectare estate, which remains pollution-free. This holistic approach allows us to reclaim this natural and cultural heritage for future generations.

The natural regeneration of the cork oak forest is carried out in an agro-silvo-pastoral system throughout the estate, promoting typical Mediterranean use of the land and optimising the natural resources for maintenance of this unique ecosystem in the Serra do Mendro.

By developing grazing practices in regenerative agriculture we promote the recovery of schist soils that are poor in minerals but rich in diversity, increasing the quantity and variety of plant species for feeding animals and maintenance of the wildlife habitats, which are fundamental for the vitality and resistance of the soils, regulation of the water cycle, reduction of carbon emissions, conservation of the biodiversity of the estate and the planet, and the health and well-being of all those who live and work here.



WHITE MERINO SHEEP

In regenerative agriculture

White Merino sheep are one of the Alentejo's oldest breeds, brought by Phoenicians, Greeks and Carthaginians on their commercial trips to the Iberian Peninsula.

These docile sheep, with a sturdy build and fine wool, graze in the large stretches of land on the Herdade Aldeia de Cima. The flock, with more than 1,500 animals, roams freely, taking advantage of the natural pastures of a sustainable ecosystem throughout the year, thereby helping to maintain the soil, its biodiversity and avoiding the danger of forest fires during the Alentejo's hot summer months.





STRAWBERRY TREE

Micropropagation of plants

The strawberry tree (*Arbustus unedo*) is a shrub native to Mediterranean Europe, which is very tall and can live up to 200 years. It finds the perfect growth conditions in the forests of Portugal. The Serra do Mendro has the ideal altitude and schist soils for spontaneous growth.

In the autumn-winter period, when we can smell the wet schist soil, the flowering and emergence of the fruit of the strawberry tree occur simultaneously, offering the perfect time to harvest the yellow, orange-yellow and red fruit.

Currently, we can find strawberry trees in different parts of the Herdade Aldeia de Cima. Through micropropagation of our plants we highlight five hectares of irrigated strawberry trees between the cork oak forest and Alfaiates vineyard. A further 20 ha are currently being planted in different soil profiles.

ARBUTUS BRANDY

Strawberry trees have grown in the Serra do Mendro since antiquity. In the cool soils located at an altitude they find the perfect balance, alongside other shrub communities in the cork oak forest.

The small yellow-orange and red berries, suspended by thin stalks swaying in the fresh winds rolling in from the Atlantic at the end of each afternoon, decorate the land at Christmas in an almost poetic rusticity.

The tall shrubs demonstrate their resilience every year. They offer the richness of a unique fruit, filled with aromas and flavours macerated in the distillery, which will be recovered using the double steam distillation process, originating a fine and elegant medronho brandy, with a limpid, transparent and almost crystalline colour, that should be savoured slowly, with a friend and a good conversation.





IMPORTANCE OF BEEKEEPING

Beekeeping plays a crucial role for the planet and the balance of ecosystems.

Flying from flower to flower, bees collect nectar and pollen for their food, and thereby pollinate plants, favour agricultural production and contribute to the well-being of local populations.

At the Herdade Aldeia de Cima we have 15 apiaries and 599 hives. Whenever there are favourable conditions, the bee colonies are carefully taken by our beekeepers to the areas of the estate where the most suitable flora of different plant species can be found.

FLOWER POLLEN

In spring, pollen is collected from flowers by bees, transported to the hive and is then collected in pollen traps. This pure food source, in granular form, has been valued for centuries as an extraordinary food supplement, unparalleled in nature. It is rich in amino acids and vitamins of biological origin, protides, lipids, sugars and minerals, and contains most of the elements essential to life on Earth..

Flower pollen should be chewed and consumed on an empty stomach. It may also be eaten with yoghurt, fruit or vegetable smoothies, porridge or cereal. It should be kept at room temperature, in a dry and cool environment.



WILD LAVENDER HONEY

The honey of the Herdade Aldeia de Cima is pure and produced without any human intervention, based on the diversity of typically Mediterranean wild flora, with a high pollen richness. Of particular interest is the wild lavender that grows spontaneously in the cork oak forest of Serra do Mendro, a unique ecosystem, untouched by industrial or urban pollution.

The warm, early summer temperatures are ideal for extracting honey in its liquid state, a process that usually takes place between June and July, at the peak of production. The low temperatures of winter can cause the honey to crystallise without any loss of nutritional value.

This is the mark of high quality honey. Over time, the honey tends to crystallise. It must be kept in a dry and cool environment, at room temperature.





TRADITIONAL OLIVE GROWING

From Horta dos Fontanais to Bugano

At the Herdade Aldeia de Cima we calmly take care of the parched trunks of ancient olive trees found throughout the property, attesting to the resilience of these Portuguese species. They are lightly pruned every year. Despite the low level of production, at the Horta dos Fontanais we find an authentic record of the passage of time - the legendary 1.25 ha olive grove, with only 85 traditional olive trees and two wild olive trees.

Monte do Bugano has a centuries-old Galician-style olive grove, two traditional olive groves and around 940 olive trees of the cordovil and cobrançosa varieties.

In the near future, there are plans to increase the area of traditional olive groves in the Monte do Bugano to 40 ha and establish partnerships with small-scale local producers.

LIVING IN THE ALDEIA DE CIMA





VISITS TO THE WINERY

In the Herdade Aldeia de Cima we spend our days working in the vineyard and forest, caring for different lots of wine in the winery, looking after our animals and performing the multiple tasks that Nature has fortunately provided us with.

We're always delighted to welcome people who love our wines. Subject to availability, we can organise wine tastings, visits to the winery and the vineyards or even suggest a personalised programme.

WINETASTING

VISIT TO THE WINERY

TASTING - 3 WINES

Tasting: HAC Reserva White | HAC Reserva Red | HAC Garrafeira Red
€35 per person

Approximate Duration: 1 ½ to 2 ½ hours | Min. 2 people | Max. 20 people

TASTING - 4 WINES

Tasting: HAC Reserva White | HAC Reserva Red | HAC Reserva Red
HAC Garrafeira White | HAC Garrafeira Red
€50 per person

Approximate Duration: 1 ½ to 2 ½ hours | Min. 2 people | Max. 20 people

CHEESE AND SAUSAGE PLATTER SUPPLEMENT

€8 per person



A TACO IN THE WINERY

In the informal atmosphere of the winery, we tell stories and recall good times. We begin with a guided tour of the winery, where an Alentejan style *taco* will be served, while we taste and enjoy some of Herdade Aldeia de Cima wines.

VISIT TO THE WINERY
€65/pax | €30 under 18 years

Approximate Duration: 2 to 2 ½ hrs | Min. 6 persons | Max. 40 people

+

TASTING - 3 WINES

Tasting: HAC Reserva White | HAC Reserva Red | HAC Garrafeira Red

+

SNACKS

Snacks: Alentejan bread | Scrambled eggs | Fresh goat's cheese from Santana | Cured sheep's cheese | Meat pies | Vegetable pies | Alentejan black pork sausage | Codfish balls | Alentejan little cheese cakes | Fruit

Wines and drinks: HAC Reserva Red | HAC Reserva White | Water | Coffee





MOMENTS IN THE HORTA DOS FONTANAIS

The Horta dos Fontanais presents a unique setting, set against a thousand-year-old olive grove, with a hillside that exudes the Alentejo's culture and handicrafts.

Here we breathe the nature around us. But we can only fully appreciate this fully if we live this place intensely. Wine tasting and unique moments will create exclusive experiences around the fireplace, with the authenticity of a meal prepared in a traditional and genuine style.

ICONIC WINE-TASTING

VISIT TO THE WINERY
€85/pax | free for under 18s

Approximate Duration: 2 to 2 ½ hrs | Min. 6 persons | Max. 20 persons

TASTING 3 ICONIC WINES

Tasting: HAC Garrafeira White | HAC Garrafeira Red | HAC Myndru Red

+

ACCOMPANYING SNACKS

Snacks: Alentejan bread cooked in a wood oven | Cured Goat Cheese | Cured Sheep Cheese | Meat pies | Vegetable pies | Alentejan Black Pork Sausage | Olives



MEAL IN THE GARDEN

We begin with a visit to the winery and then make our way to the Horta dos Fontanais - an ancient olive grove moulded by the Alentejo's cork oak forest. In this private and cosy environment, we discover the local gastronomy and sample an Alentejan meal, prepared by skilled hands in a fire pit. We calmly savour some Herdade Aldeia de Cima wines.

VISIT TO THE WINERY
€100 /pax | €50 up to 18 years old

Approximate Duration: 4 to 4 ½ hrs | Min. 6 People | Max. 38 People

+
REPAST

Appetizers: Alentejan Bread Baked in a Wooden Oven | Olives | Fresh Goat Cheese from Santana | Cured Sheep Cheese | Pork Pastry from Alentejan Black Pigs | Codfish Cakes | Vegetable Pies | Meat Pies | Flour Sausage with Honey

Main: Stew with chickpeas (vegan version available) | Vegetables | White rice

Dessert: *Sericaia* with prunes from Elvas | Egg cheese | Alentejan *Queijadinhas* (cheesecake tarts) | Fruit

Wines and drinks: HAC Reserva White | HAC Reserva Red | HAC Garrafeira White | HAC Garrafeira Red | Water | Medronho brandy | Traditional coffee boiled in clay pots



DINNER AT ANY TIME

In the past, most people in the Alentejo worked in the fields where food was also prepared. The workers brought a clay pot from home, containing meat, pulses, tubers and vegetables. It was then prepared and cooked with water and salt, in a knee-high pot heated over a fire on the ground. The broth, with a delicious flavour and a light touch of mint, was the main meal. At the Herdade Aldeia de Cima it was accompanied by Alentejan bread, freshly baked in the wood-fired oven of the Horta dos Fontanais.

Visit to the winery
€100 /pax | €50 up to 18 years old

Approximate Duration: 4 to 4 ½ hrs | Min. 6 persons | Max. 20 persons

dinner

Appetizers: Alentejan bread baked in a wood oven | Olives | Fresh goat cheese from Santana | Cured sheep's cheese | Alentejan black pork sausage | Codfish cakes | Vegetable pies | Meat pies | Flour pastry with honey

Main course: Dinner with meat and vegetables (vegan version available)

Dessert: *Sericaia* with prunes from Elvas | Egg cheese | Alentejan *Queijadinhas* (cheesecake tarts) | Fruit

Wines and Beverages: HAC Reserva White | HAC Reserva Red | HAC Garrafeira White | HAC Garrafeira Red | Water | Medronho Brandy | Traditional coffee boiled in clay plots



DINNER WITH THE WINEMAKER

Our winemaker António Cavalheiro will host a visit to the winery and a private meal at the Horta dos Fontanais. With characteristic calmness everyone will be invited to participate in a conversation about the Alentejo, the wines and different world experiences.

The stars, the constellations, the galaxies can be seen during most of the year, where the sky has more to tell, without the light pollution of big cities.

Visit to the winery
€250 /pax | €125 under 18 years

Approximate Duration: 4 to 4 ½ hrs | Min. 6 persons | Max. 12 people

dinner

Appetizers: Alentejan bread baked in a wood oven | Olives | Fresh goat cheese from Santana | Cured sheep's cheese | Alentejan black pork sausage | Codfish cakes | Vegetable pies | Meat pies | Flour pastry with honey

Main course: Meat in a bowl | Vegetables with breadcrumbs (vegan version available)

Dessert: *Sericaia* with prunes from Elvas | Egg cheese | Alentejan *Queijadinhas* (cheesecake tarts) | Fruit

Wines and Beverages: HAC Reserva White | HAC Reserva Red | HAC Garrafeira White | HAC Garrafeira Red | HAC Myndru Red | Water | Medronho Brandy | Traditional coffee boiled in clay pots



TERMS AND CONDITIONS

PRICES

Prices quoted are the net prices,
including VAT at the prevailing rate.

Any prices not mentioned are available on request.

Children up to 4 years old are welcome.

RESERVATIONS

Reservations must be made in advance.

Annual availability of programmes, at schedules to be confirmed.

Programme without wine tasting for children up to 18 years old,
when accompanied by their parents.

Booking confirmation is subject to advance payment
by credit card or bank transfer.

There will be no charge for cancellations made up to 21 days before the
booked date (Portugal time zone).

E-mail: info@aldeiadcima.com

Office: +351 284 214 975 | Mobile: +351 966 693 754





HERDADE
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