

ARBUTUS JAM

Origin: Cork Oak Forest of the Herdade Aldeia de Cima estate.

Wild Medronho (arbutus unedo), in the Serra do Mendro.

Physico-chemical characteristics: Medronho jam from the Herdade Aldeia de Cima estate contains among other components and in different percentages glucose, lipids, salt, sodium.

Available format: 650 gr

Additional information: In the Serra do Mendro, arbutus jam is highly appreciated for its texture and consistency, as a perfect accompaniment for cheeses and winter desserts.

The jam jar must be kept in a dry and cool environment. After opening, keep in the refrigerator.



The Arbutus Jam

Arbutus Jam from Herdade Aldeia de Cima is prepared using the local villagers' ancestral recipe and uses the whole fruit - we don't remove the seeds so as to ensure greater texture and acidity. With a velvety structure, arbutus jam maintains the original flavour of the ripe fruit, harvested between October and November, revealing a delicate, fresh and intense fruit, and great balance.

Picking Medronho berries

When we smell the wet schist soil, between October and November, at the Herdade Aldeia de Cima estate this inspires us to harvest red fruits, in particular arbutus berries from the strawberry tree (arbutus unedo), which bring rich colours to the autumnal slopes of the Serra do Mendro.

The strawberry tree's wild and edible fruits result from maturation of the flowers from the previous year and are hand-picked. The fruit has an unusual contrasted texture: beneath the granular peel there is smooth pulp, which has an intense and fruity flavour.

The round trees found on the slopes of the cork oak forest have vibrant colours - when the fruit is ripe it varies between strong yellow and intense red - and seem to herald Christmas, making the strawberry tree one of the most striking Portuguese forest spaces.

