

Malhadinha Nova

A Stylish Rural Getaway Set on an Organic Farm and Vineyard

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Set in Portugal's vast and open Alentejo region, where olive- and cork-oak-filled plains encompass all the eye can see, Malhadinha Nova tells a family story that revolves around wine. In 1983, Maria Antónia and João Soares opened a minimarket in Albufeira and, soon after, their first wine shop. The two evolved into a very successful wine distribution company, now operated by the couple's sons João and Paulo.

The entrepreneurial family then bought the 450-hectare (1,110-acre) Herdade da Malhadinha Nova estate, with the intention of running it as a winery with a traditional family home at its center. Twenty years in the making, the family home and values remain, the wines flow, and the Malhadinha Nova estate has become a vast sustainable farm and unique hospitality destination.

OPPOSITE The estate is surrounded by miles of sun-drenched plains dotted with olive trees. On the land that has been cultivated, pristine rows of vines stretch into the distance.

One after another, six ruined buildings were renovated and transformed into airy, down-to-earth rooms and suites. They include a 10-bedroom farmhouse, the Monte da Peceguina country house, timeless architectural suites

Casa das Pedras, the slow-living villa Casa da Ribeira, the terra-cotta-hued Casa do Ancoradouro, and the two-bedroom Arts and Crafts house.

Interiors overseen by Rita Soares feature an elegant mix of Alentejan antiques and straw chairs, bespoke artisanal ceramics, an exclusive Malhadinha crockery line by Vista Alegre, locally baked clay tiles, and modern design pieces, all putting a modern twist on rural traditions. Outside, the vineyards and cork and holm oaks line the horizon, while Portuguese Lusitano horses, Alentejana cows, Iberian black pigs, and merino sheep remind guests of the authentic





ABOVE AND OPPOSITE (TOP) The rooms are furnished with timeless classics and rurally inspired artisanal pieces. Large windows provide a constant reminder of the world outside.



ABOVE In the restaurant, exquisite food based on regional dishes is created using the freshest organic ingredients from the estate's fields, vineyard, olive grove, and pastures.

Alentejo way of life. In addition to their acclaimed wines—for which the Soares children draw labels in thick crayons featuring zebras, freckled cows, and bunches of grapes—the estate also produces organic goods from the family's olive groves, orchards, beehives, and vegetable gardens.

Offering a slice of rural Alentejo, the family strives to offer guests a creative field-to-fork culinary experience. Directed by Lisbon-based chef Joachim Koerper, the restaurant turns the estate's prodigious produce into unforgettable meals that include home-raised beef tartare, Malhadinha lamb with zucchini tart and rosemary from the herb garden, and cakes made using the farm's lemons. Guests walk back to their rooms under starry skies, where silence is golden and nature simply follows its course.