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HERDADE
MALHADINHA
NOVA

“It is that range of biodiversity that we must care for - the whole thing - rather than just one or two stars.”

David Attenborough



In 1998, the Soares family were unquestionably determined to produce high-quality wines in the abandoned lands of Malhadinha Nova and keep the sustainable character and the natural balance of a unique property, in itself a complete and utter challenge. The property had never been damaged by intensive soil use through chemical fertilisers and pesticides or severe monoculture farming - or even spoiled by any kind of real estate speculation which would have easily led to the construction of hundreds or thousands of square metres of buildings that would guarantee an easy-as-winking financial advantage.

Over the last 24 years, Herdade da Malhadinha Nova has actively contributed to the recovery, maintenance and development of biodiversity and preservation of a perfect ecosystem made up of holm oak forests, traditional olive groves, wheat, oat and barley fields and natural prairie. The preservation and restoration of the centuries-old buildings on the property quickly became a primary objective.

Before the first vineyards were cultivated, they took a step towards the sustainable exploration of this enormous potential with the acquisition of several animal species, such as certified Alentejana cows, DOP Iberian black pigs, white and black merino sheep, and pure blood Lusitano horses.

The full potential of the exploration of these lands went from a state of complete, decades-long neglect to absolutely sustainable use of all-natural resources in the following domains:





ECONOMIC

The significant investment in the product's quality and exclusivity, the first-rate service, and reputation has brought Malhadinha Nova into a new level of recognition and consolidation of Portuguese and international markets that ensure the overall outflow of products.

SOCIAL

STAFF

The company was established in 1999 with two workers from the region. Currently, there are over 70 people, of which more than 80% are from the area.

There was an investment in the recovery and refurbishment of the old Venda Grande, a house in the village that had been left abandoned and where different products used to be sold to the community. This was a way to create better conditions for workers settling in the village and prevent the local depopulation. Workers are entirely using the house. Malhadinha Nova has also refurbished three more houses that are being rented out.

Regarding training, Malhadinha Nova allows workers to visit and stay at other local hotels in line with the estate's positioning so that the team has a similar experience to that of a client.

In addition, Malhadinha develops and implements several critical social initiatives, supporting and establishing partnerships with different Portuguese hotel schools and polytechnical institutes, namely the Escola de Hotelaria e Turismo de Portalegre (Portalegre Hospitality and Tourism School).



INVOLVEMENT IN THE REGION

The enormous concern with the need to share and preserve knowledge, learnings, and traditions results in the involvement of the the local communities of craftspeople, musicians, and artists in the different sectors of the estate, be it in the materials used in the construction and recovery of ruins or in decoration elements displayed in every suite and villa, which can be sold at the estate, if requested by the clients. All the tourist experiences promoted by HMN also include the region's intangible heritage in terms of handicrafts and gastronomy.

Malhadinha Nova values the voices and perspectives of the local community. It believes that decisions that affect the region in which it operates should be made collaboratively, with the involvement and input of those living there.

When it comes to important decisions that could impact the community, whether it's expansion's, initiatives, or changes to the project, they actively seek out the opinions of neighbours and local businesses. Their perceptions and opinions are an integral part of the decision-making process.

Malhadinha Nova is dedicated to promoting and supporting several projects, traditions and cultures following this social involvement:

TASA Project Alentejo, which intended to expand the mission of innovating handicraft and turn it into a job with future to this region. This project came together thanks to a partnership between Proactivetur/TASA Project and Simbiose (Association for the promotion and valorisation of natural and traditional resources) and had support of Beja's City Hall.



Much like the rest of the country, the municipality of Beja has witnessed the progressive loss of its ancestral arts and crafts, primarily due to the advanced age of master craftspeople and the extinction of some of the traditional activities that are intricate to the region's culture.

The TASA Project Alentejo believes that one of the ways to keep traditional crafts alive is by creating up-to-date solutions for objects, by qualifying a new generation of craftspeople who sees this activity as a job, and also by raising the public's awareness of the cultural, environmental, and social value of this activity.

Together with the UNESCO centre in Beja, TASA Project and Malhadinha Nova created several pieces blending a contemporary approach and tradition. An example is the Larch Lamp, a representation of the river fish of the same name, that brings together bulrush, ceramics and wood.

Manicómio is a project by Sandro Resende that takes to art to value and integrate people that deal with mental health issues. In addition to the art pieces developed within this initiative, which can be found at the Casa das Artes e Ofícios, for example, Malhadinha Nova got together with Manicómio to craft the "Sou Calor Frio" wine, giving away one thousand magnum bottles for the creation of a special label designed by Anabela Soares, winning the Design Award at the Communication Arts competition in packaging category.

Bulrush is a perennial plant commonly found in wet meadows and muddy areas that often grows on the banks of Ribeira de Terres, a small river running along the estate. Restoring to bulrush for traditional pieces, such as chairs, is a cultural practice of Alentejo, represented at Malhadinha Nova through various typical decoration elements and contemporary proposals. An example is the cheese dish developed in partnership with designers and master craftsman Manuel Pica, who specialised in this art.





These days, Manuel Pica spends his afternoons restoring chairs, combining the technique of intertwining vegetable fibre and carpentry skills. Six months is the average time a client waits for a chair to be fixed - which are months that are worth investing in to extend the already long life of this essential object at every Alentejo home.

Terracotta is another traditional Alentejo material, and Malhadinha Nova has it well placed on the floors of Casa do Ancora-douro, which was handmade by master craftsman Parreira, from Beringerl, also in Beja. António Mestre was also born and bred in Beringel, a potter who uses clay from the region, including from the land at Malhadinha Nova, which he uses to create terracotta pots and jugs for olive oil and wine.

Vista Alegre was chosen as the selected tableware brand, and a percentage of its acquisition price goes to Amazon reforestation.

Whitewashed homes, one of the main traits of Alentejo construction, are also represented in every estate unit. Some houses were whitewashed using a cement spoon; homes lined with clay with coloured organic pigments; or homes lined with concrete, a type of cement with earth tones, a material that helps avoid so many coats of paint as it takes on the natural hues of the soil. All lime mortars are made by workers from the region, consisting of a manual processo that not all technicians can do as it requires many years of practice.

In addition, most furniture is either antiques or old pieces that were restored after being found in abandoned houses. These are centuries-old objects all over the estate.

As far as the experiences fostered by Herdade da Malhadinha Nova are concerned:



The Cante Alentejano, UNESCO's intangible cultural heritage of humanity, is supported through performances at the property.

The estate also promotes workshops with local craftspeople, sustaining and developing local handcrafts, and culture and traditions through programmes that include artists from different sectors of local culture.

For example:

- Bulrush workshops is a native and perennial plant used to craft various objects with traditional techniques.
- Workshop and visit to the atelier of Botas Alentejanas (Alentejo boots). Malhadinha Nova is Mário Grilo's (specialised artisan) ambassador for the 7 Wonders of Portugal.
- Viola Campaniça (typical Portuguese string musical instrument) workshop with Pedro Mestre
- Alentejo bread workshop with Vitalina Santos

Lastly, Malhadinha Nova has always supported - and still does every year - local institutions connected to culture, sports, and health. During the pandemic, for example, the estate conceded Venda Grande, the house they restored in the village, to health care professionals and created three fundraising campaigns for three different entities.

Malhadinha Nova has been working with ECOS (association of ecological crafts for social cooperation) for 15 years, whose tapestries are made on weaving looms by people with disabilities.



ENVIRONMENTAL

ENVIRONMENTAL PROTECTION

The entire property is under the Natura 2000 network. UNESCO created this particular protection area in 1998 to protect extremely rare species, such as the bustard, the little bustard or the lesser kestrel. The farming practices identified and encouraged by this area are followed by Malhadinha Nova to a tee.

The sustainability and environmental protection measures supported by European funds encompass different practices, such as organic farming, efficient water use, extensive breeding of native breeds, pasture, and traditional olive groves.

At Malhadinha, good farming practices include utter respect for the ecosystems and prioritising a seamless coexistence between the different species. This is also true for honey production and the 80 beehives with honeybees working tirelessly around the clock to keep everything going.

Just as it happened in 2020, the labels for 2021 followed an avifauna theme, but in an even more detailed way, since each design portrays a bird species striving in this natural setting that is so favourable to its breeding, development, and conservation.

There are scientific illustrations of insects made by an illustration for Liga para Proteção da Natureza (League for Nature Protection) with drawings recreating the most relevant species for Malhadinha's ecosystem balance.

Together with the Castro Verde Sustentável programme, Malhadinha Nova is working on identifying the most important species, which will be depicted of the Soares family, as it has been happening since the estate's first wine almost two decades ago.



In Malhadinha there are also several bat houses, bird houses and insect hotels, strategically placed to encourage biodiversity.

ORGANIC CERTIFICATION

The entire 455 hectares of the property were converted to organic in 2017, with the official certification coming in 2020. The wines that have been in the market since 2021 are entirely organic.

This means there have been good farming practices, such as natural soil fertilisation by resorting to manure and auxiliary crops, the use of rose bushes for early detection of diseases in the grapevines, and the natural cutting of weeds using sheep grazing in certain seasons.

Ideally, sheep must start after 50% of the leaves have fallen and finish when the buds start breaking. The calendar depends on the phenology of the grapevine.

Arrival: sheep are placed in the vineyards as long as leaves have started to gradually shed or have shed considerably, a biological indicator that the abscission process has already begun and the vines are entering the dormancy stage, which means they are no longer producing nutrient reserves.

Removal - they can graze until budburst - happens when the bud starts scaling. Since not all grapes burst at the same time, there has to be a holistic management system in place to keep everything balanced. Sheep must graze as much as possible on the grass to stay steady during the cycle.

Species like fava beans, lupin beans, and clovers, planted in the vine paths, lead nitrogen naturally to the soil and create the perfect habitat for the different species.



HMN has also been using natural manure produced on the property to fertilise the vineyards for many years.

More recently, there were a couple of new procedures that clearly show their intention to improve and develop sustainable practices, such as cultivating green curtains of several species around the different vines to attract and settle auxiliary fauna for pest control or the introduction of natural predators in the ecosystem.

The bees are also a crucial element, which primary function of pollination, of course. The life of the bees is fundamental for the planet and the balance of ecosystems since they search for pollen.

Overall production in Malhadinha Nova is self-sufficient not only with grapes - none of the grapes are purchased - but also with the olive grove and the honey. Livestock farming is also a strong component, and soon there will be a new vegetable garden, in addition to the two that already exist. This one will be planted in a new area near the Ribeira de Terres, where the people from Albernoa used to gather.

Flour production is one of their recent investments, with plantations of barley, oat, rye and Barbeta wheat, which are already being retailed and used to make the bread served at the estate.

Its participation and integration from the outset and with indelible success in the Sustainability Plan for Alentejo Wines is proof of HMN's strategic vision and practices.



B CORP CERTIFICATION

Herdade da Malhadinha Nova has become the first certified project in the hospitality sector in Portugal to obtain B Corp™ recognition, taking a pioneering position in the national hotel industry and joining a global community of companies that meet verified standards of social and environmental performance, accountability, and transparency.

The certification is awarded by B Lab™, the non-profit organization that leads the B Corp™ movement, and verifies that the company meets demanding criteria across its entire operation. More than a one-time recognition, B Corp™ Certification represents a long-term commitment to creating value for all stakeholders—employees, customers, suppliers, the community, and the planet—not just shareholders.

B Corp™ Certification evaluates a company's impact holistically through the B Impact Assessment, analyzing areas such as Governance and Purpose, Climate Action, Human Rights, Decent Work, Environmental Management and Circularity, Justice, Equity, Diversity and Inclusion, and Collective Action.





MALHADINHA ARTISANAL HONEY

Malhadinha Nova produces their own artisanal honey on the 450 hectares of the property. Malhadinha Artisanal Honey is made from plants that just so happen to surround the hives, resulting from a combination of nectars from multiple flowers and trees.

In addition to the surrounding wild plants and the different plantations, which are of the greatest importance for the natural balance of the development of vines, the hives are close to an area of eucalyptus trees. These are also crucial for the breeding of specific bird species that are under rigorous protection. Malhadinha is also located in a protected area for the development of avifauna.

Malhadinha Honey is made by Joaquim, the beekeeper of their 80 hives. The honey is raw, not smooth or transparent, as retail honey is heavily filtered, pasteurised, and exposed to high heat, as opposed to the Malhadinha Artisanal Honey, which contains higher concentrations of antioxidants and retains pollen, enzymes, amino acids, and vitamins.

Malhadinha collects the honey in the spring when flowers are in bloom, and there's still time for the bees to make enough honey for the winter. They only use local wild bees that can better adapt to bloom patterns and changes in climate. Using local bees rather than bred or imported bees helps preserve the local wild honeybee populations.



FOOD WASTE AND PRODUCTION

Herdade da Malhadinha Nova is in entirely organic mode since 2017. This means that vineyards, olive groves, pastures, vegetable gardens, and orchards, which mainly supply the restaurant, are organically produced. Extensive livestock breeding of native and certified breeds of sheep, pigs and cows also contribute to the dishes prepared and served at HMN.

The management team makes sure to use seasonal fruit and purchase what they need from local suppliers to complement production. The practices handbook includes which seasonal fruit must be served to clients.

WASTE MANAGEMENT

There are three eco stations in the property where glass/plastic/cardboard are sent to and screened.

The majority of organic compost will be treated in the composting plant that is now in the final stages of construction.

Malhadinha Nova has implemented a zero plastics policy on the property and any exceptions that may exist are always recycled. The vast majority of organic compost will now be treated in the composting park, the construction of which is in its final stages and is expected to be completed in 2024.

WATER MANAGEMENT

All domestic wastewater going through the treatment plants at Malhadinha is reused for irrigation after being treated at the organic sewage treatment plants. These water treatment systems are spread all over the estate through hydrophytes, and specific aquatic plants. Currently, 98% of the energy used at Malhadinha Nova is generated on the estate. The recent acquisition of 10 fully electric vehicles for internal transportation of staff and guests marks another step toward the energy transition.



SUSTAINABLE PRODUCTION

ALENTEJO WINES SUSTAINABILITY PROGRAMME

This pioneering programme is the only in the country that was created to implement sustainable measures in the Alentejo wine production that not only respect increasingly more the environment but also help producers make conditions for a future impacted by climate change - and Alentejo will be one of the affected regions, becoming warmer and more arid. Malhadinha Nova was one of the country's first estates to join this programme, and for the last six years, it has been investing time and resources to fulfil all the demands required by this independent entity, which are as follows: good working conditions, gender equality, involvement in charitable donations, and recovery of heritage assets. As far as wine growing and wine cellar are concerned, Malhadinha reduced energy and water consumption monitoring, recycling, and using eco-friendly materials in the wine cellar and packaging were also part of the requirements they were able to accomplish. This Sustainable Production seal is intersectional and goes way beyond a mere biodynamic and organic certificate, which characteristics are already embedded in this main seal.

SUSTAINABILITY STAMP

To keep clients and partners in the loop about all these practices resulting from more than two decades of work, dedication and care for the preservation and overall involvement in the region, Malhadinha Nova has created a sustainability stamp that will be placed on all of the property's products: wine, olive oil



GASTRONOMY

MICHELIN
2026



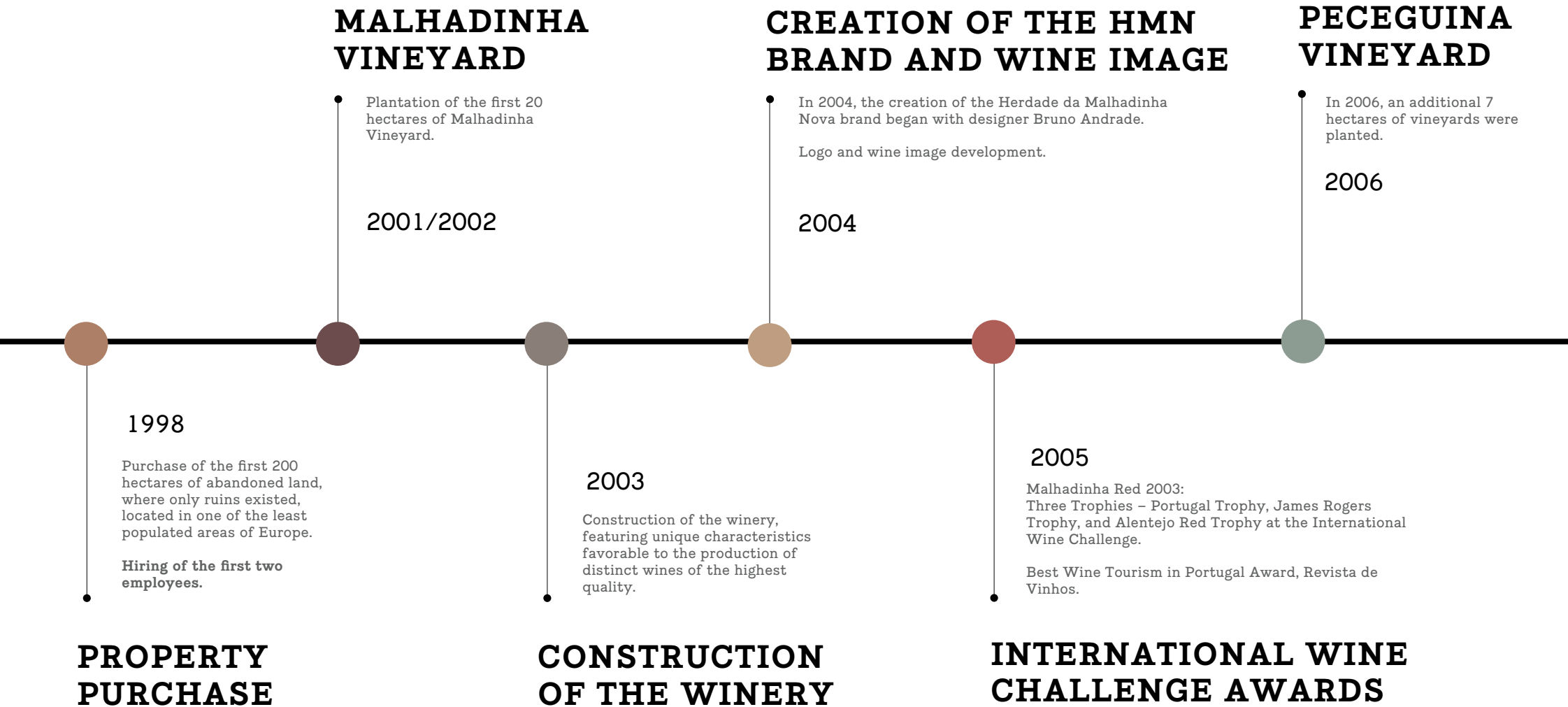
GREEN STAR | MICHELIN GUIDE

Malhadinha's cuisine is one in which the choice of products, precision in preparation and intelligent combination of flavours are present in every dish, largely using organic products from the estate and favouring local producers, always inspired by the Alentejo's gastronomic tradition and the region's culture. Organic and self-sufficient production is now a reality on the estate's 610 hectares. The restaurant serves wines, olive oil and honey, a variety of cereals such as durum wheat and barley, oats, rye, barley, the Alentejo cow, the white and black Merina sheep and the black pig, all with PDO protected designations of origin, and vegetables and fruit from the gardens and orchards that have been restored on the estate.

Our commitment to local producers and long-standing, solid relationships, such as the Inácio Bakery in Entradas, Ronaldo Rice from Alcácer do Sal - an endangered species that has been recovered - Saffron from the Lagar do Clavijo in Nisa, the Soares Cheese Factory in Albernoa and Sea Salt from Castro Marim, are just a few examples of our commitment to high-quality, local products. The work carried out in recent years has ensured the arrival of a Michelin Guide Green Star in February 2024. An achievement only possible under the consultancy of chef Joachim Koerper and pastry chef Cintia Koerper, together with the estate's team of resident chef António Simões and the resident pastry chef Letícia Silva.



OUR HISTORY...



CONSTRUCTION OF THE HOTEL

In 2008, a boutique hotel (with 10 rooms) was built, located on the Monte da Peceguina, a traditional Alentejo-style estate with 7 hectares of vineyards at its base.

Acquisition of an additional 250 hectares of land.

2008

BEST RED WINE OF THE YEAR

Menino António 2012:
1st Place – Best Red Wine of the Year.

Malhadinha Red 2012:
2nd Place – Best Red Wine of the Year
Essência do Vinho.

2015

2007

Named Best New Producer of
Portugal – Revista de Vinhos.

PORTUGAL'S BEST NEW PRODUCER

2012

In 2012, an additional 8 hectares
of vineyards were planted.

TERGES VINEYARD

2016

Purchase of 1.5 hectares of
vineyards planted in 1949.

In 2016, Herdade da Malhadinha
transitioned to a 100% organic
production system.

VALE TRAVESSOS VINEYARD

BEST WINE PRODUCER IN PORTUGAL AWARD

- In 2017, 13 hectares of vineyards were planted in the olive grove and 7 hectares at the Ancoradouro. Construction of new hospitality units began.

BEST WINE PRODUCER IN PORTUGAL Award, given by Revista de Vinhos at the "Best of the Year 2016" gala.

Start of construction of the Casa Amarela.

2017

2018

In 2018, 20 hectares of vineyards were planted.

QUINTA DE VALE TRAVESSOS - Purchase of an additional 3.5 hectares of land for vineyard planting.

Construction of new hospitality units began.

EUCALYPTUS VINEYARD

"SOFT OPENING" OF THE NEW HOSPITALITY UNITS

- On September 26, new hospitality units were inaugurated:
 - . Casa das Pedras
 - . Casa das Artes e Ofícios
 - . Casa da Ribeira
 - . Casa do Ancoradouro

Acquisition of 80 beehives for honey production.

2019

2020

BEST WINE TOURISM IN PORTUGAL Award - Presented by Revista de Vinhos at the "Best of the Year 2019" gala.

ORGANIC PRODUCTION CERTIFICATION

Partnership initiated with Studio Eduardo Aires for the creation and development of Malhadinha's new visual identity.

Partnership initiated with architect Manuel Aires Mateus.

BEST WINE TOURISM IN PORTUGAL AWARD

QUINTA DA TEIXINHA

- Acquisition of the Quinta da Teixeira property, with 20 hectares of vineyards planted in 2003 and 2017.
- INAUGURATION OF THE RECEPTION, STORE, AND TAVERN.

2021

BEST WINE TOURISM IN PORTUGAL “APENO”

- BEST WINE TOURISM IN PORTUGAL AND BEST HOSPITALITY APENO 2023.
- PLATINUM KEY – Expresso Boa Cama Boa Mesa 2023.

2023

2022

- Purchase of Sítio da Teixeira in Portalegre, 45.8 hectares.
- Publituris Portugal Trade Awards: Best Rural Accommodation in Portugal 2022
- PLATINUM KEY – Expresso Boa Cama Boa Mesa 2022
- BEST WINE TOURISM IN PORTUGAL AND BEST GETAWAY APENO 2022.

BEST WINE TOURISM IN PORTUGAL “APENO”

2024

- Purchase of another property adjacent to Malhadinha with 104 hectares.
- GREEN STAR – SUSTAINABLE GASTRONOMY . MICHELIN GUIDE 2024.
- PLATINUM KEY – Expresso Boa Cama Boa Mesa 2024.
- SUSTAINABILITY AWARD – Expresso Boa Cama Boa Mesa 2024.
- BEST SUSTAINABLE PROJECT APENO 2024.
- NATIONAL TOURISM AWARD – SUSTAINABLE TOURISM BPI AND Expresso 2024.
- Family Destination Unique Stays 2024.

GREEN STAR MICHELIN GUIDE

SUMMARY

1998 - Acquisition and Foundation

In 1998, the Soares family acquired 200 hectares of abandoned land in Alentejo, one of the least populated regions of Europe, and hired their first two employees, who remain with the company to this day.

Historic Restoration

Over more than two decades, the property underwent an impressive historic restoration. Six century-old buildings, once in ruins, were transformed into a family home and five hospitality units.

Local Employment

Today, the property generates local employment for over 100 people, with more than 60% of the workforce coming from neighboring communities.

Community Investment

The commitment to community investment is evident in the nearly 1 million euros allocated to renovating houses in the village, now housing over 50% of the property's employees.

Preservation of Native Fauna

The property also plays a role in preserving native fauna, hosting over 150 Alentejo cows, 450 Merino sheep, 50 Lusitano horses, as well as black pigs, goats, chickens, turkeys, and peacocks.

Organic and Regenerative Farming

In 2016, the entire property transitioned to organic and regenerative farming practices. With 714 hectares, the estate is now self-sufficient in grapes, olives, honey, grains, and most of the fruits and vegetables served in its Michelin Green Star restaurant.

Sustainability Recognition

Among other awards for sustainable practices, its commitment to sustainability was recognized in 2024 when the estate's restaurant received a Michelin Green Star, allowing guests to enjoy meals amidst orchards and natural sounds.

Waste Management

In terms of waste management, the property has implemented fully ecological waste stations and a zero-plastic policy. Most organic waste is now processed on-site.

Water Management

For water management, the property relies solely on rainwater collection and natural treatment systems. Efficient monitoring maximizes usage throughout the estate.

Renewable Energy and Electric Transition

Lastly, 98% of the property's energy comes from solar panels, and heating is provided by oak wood. An electric fleet is replacing all conventional vehicles.

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MALHADINHA NOVA**

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