

QUINTA
DA
PEDRA
ALTA
DOURO PORTUGAL

OUR DRINKS



QUINTA
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PEDRA
ALTA
PEDRA Nº 03
WHITE PORT
FRESH, ELEGANT & VERSATILE

PEDRATONICA

PEDRA NO. 03 WHITE PORT WITH FEVER TREE NATURALLY LIGHT TONIC WATER.

STORY

Our perfect serve is a cooling classic, fit for any time of day. Pedra No. 03 and naturally light tonic water, with a zing of citrus fruit and the savoury balance of the basil leaves.

TASTING NOTES

Fruit intensity, balancing low sweetness, with acidity, the sparkling bursts offer refreshing hits of effervescent flavour.

GLASSWARE



Stemmed wine glass

INGREDIENTS:

50ml Pedra No. 03
75ml Naturally light tonic water*

METHOD: TWO BOTTLE

Place the basil in the base of a wine glass. Pour in the Pedra No. 03. Add cubed ice. Top with tonic water. Garnish by squeezing an orange wedge into the glass, and placing in.

*we find a lower sugared tonic water, like slim line, provides the best platform for the flavours of the Pedra No. 03 to shine through.



GARNISH: Basil and orange (blood orange when in season) | **ICE:** Cubed

THREE STONE MARTINI

PEDRA NO. 03 WHITE PORT, SCHOFIELDS DRY VERMOUTH & LONDON DRY GIN.

STORY

The wet martini is long overdue a resurgence. A blend of our own Pedra No. 03 white port, a good London dry and vermouth creates a balanced but bountiful mouthfeel. The ultimate Martini in our opinion.

TASTING NOTES

Delectably rounded mouthfeel, citrus on the nose, longing luscious finish.

GLASSWARE



Coupette glass

INGREDIENTS:

50ml Pedra No. 03
25ml A good London Dry Gin
(replace with vodka if you want a more port focussed serve)
15ml Dry vermouth
(We like Schofields from Asterley Brothers)

METHOD: **STIRRED**

Pour all of the ingredients into a mixing glass or tin. Add cubed ice. Stir for 10/15 second. Strain into a chilled coupe. Zest a citrus peel over the liquid and place.



GARNISH: Lemon peel, zested over the liquid and placed | **ICE:** N/A

QPA BRANCO NEGRONI

PEDRA NO. 03 WHITE PORT, ITALICUS BERGAMOT LIQUEUR & LONDON DRY GIN.

STORY

Count Negroni changed the world by adding a dash of gin to his Americano, we think it's time to change it once more with the addition of our QPA No. 03 white port.

TASTING NOTES

Lusciously sweet blend of juniper, citrus and white port, underpinned with an earl grey backbone. Citrus hit on the nose, long reassuring finish.

GLASSWARE



Rocks glass

INGREDIENTS:

35ml Pedra No. 03
25ml A good London dry gin
25ml Italicus bergamot liqueur

METHOD: **STIRRED**

Pour all of the ingredients into a mixing glass or tin. Add cubed ice. Stir for 10/15 seconds. Strain into a chilled old fashioned glass over a large ice shard. Garnish with a dehydrated lime wheel.



GARNISH: Dehydrated lime wedge | **ICE:** Ice shard

PORTO SPRITZ

PEDRA NO. 03 WHITE PORT, POIRE WILLIAMS LIQUEUR & SPARKLING WINE (NON CHAMPAGNE).

STORY

Subtle, luscious, most importantly delicious. The Poire William Spritz is an effervescent hit of summer in the Douro.

TASTING NOTES

Tart blend of malic acidity, juicy pear notes and green apples. Everscent. Bold.

GLASSWARE



Stemmed wine glass

INGREDIENTS:

50ml Pedra No. 03
20ml Poire Liqueur
20ml Soda water
110ml Sparkling wine
(we prefer Cremant)

METHOD: **BUILT**

Pour all of the non carbonated ingredients into a stemmed wine glass. Add cubed ice. Top with the sparkling wine and soda water. Garnish with a peach wedge.



GARNISH: Peach wedge | **ICE:** Cubed

JASMINE SPRITZ

PEDRA NO. 03 WHITE PORT, JASMINE MUYU & SPARKLING WINE (NON CHAMPAGNE).

STORY

Subtle, luscious, most importantly delicious. The Jasmine Spritz is an effervescent hit of summer in the Douro.

TASTING NOTES

Effervescent, blooming, refreshing blend of floral, green acidity, with a rounded sensual edge.

GLASSWARE



Stemmed wine glass

INGREDIENTS:

50ml Pedra No. 03
20ml Jasmine Muyu
20ml Soda water
110ml Sparkling wine
(we prefer Cremant)

METHOD: **BUILT**

Pour all of the non carbonated ingredients into a stemmed wine glass. Add cubed ice. Top with the sparkling wine and soda water. Garnish with a peach wedge.



GARNISH: Peach wedge | **ICE:** Cubed

BY THE HORTELÃ POOL

PEDRA NO. 03 WHITE PORT, PEAR SYRUP, LIME JUICE
& SODA WATER

STORY

Our take on the classic mojito, the purist can argue about crushed ice, but the origins, and most importantly the most delicious way to drink is with cubed ice. A drop of pear syrup really adds mouthfeel to this serve, but for the at home drinker it can work with just White Port, lime and soda water.

TASTING NOTES

Subtle release of harbeasous, malic and herbal, shining bright thanks to the effervescent sparkle.

GLASSWARE



Highball glass

INGREDIENTS:

50ml Pedra No. 03
25ml Pear syrup*
25ml Lime juice
100ml Soda water

METHOD: **BUILT**

Place a handful of unpicked mint (with stalks on) into the base of a highball glass. Pour all of the ingredients (except the soda water) onto the mint. Add cubed ice to the top of the glass. Top with soda, garnish with a sprig of mint.



GARNISH: Sprig of mint, and mint in the base of the glass. | **ICE:** Cubed

PÊRA BELLINI

PEDRA NO. 03 WHITE PORT, SPICED PEAR PUREE & PROSECCO

STORY

A vibrant refreshing cocktail sipper that is perfect for any time of day.

TASTING NOTES

Comforting blend of subtle sparkling, acidity, pear drops shine on the nose. Balanced.

GLASSWARE



Flute

COMMUNICATION:

INGREDIENTS:

50ml Pedra No. 03
25ml Pear puree*
100ml Prosecco

METHOD: **STIRRED**

Pour Pedra No. 03, the pear syrup and 25ml of Prosecco into a mixing glass. Stir briefly with a bar spoon. Pour into a champagne flute. Top with the remaining Prosecco.



GARNISH: N/A | ICE: N/A

WHITE PORT À LA TERRINGTON

PEDRA NO. 03 WHITE PORT, OLEO SACCHARUM,
LOCAL HONEY WATER & SODA WATER

STORY

Punch à la terrington has its roots in the original punches that traversed the seas. Our take uses local honey to add a natural sweetness and aquavit to add a splash of spice.

TASTING NOTES

Moorish rounded punch, citrus and anise go hand in hand on the nose, mouthfeel and finish. Earthy and heart and refreshing.

GLASSWARE



Highball

INGREDIENTS:

50ml Pedra No. 03
25ml Oleo Saccharum*
20ml Local honey water*
15ml Aquavit
100ml Soda water

METHOD: **BUILT**

Pour all the ingredients (excluding the soda water) into a highball glass. Add cubed ice, top with soda water. Garnish with a lemon wedge.



GARNISH: Lemon wedge | **ICE:** Cubed

2ND AVENUE SOUR

PEDRA NO. 03 WHITE PORT, QPA ALTA NO. 10, CITRUS, EGG WHITE

STORY

The sour drinks category is packed full of cocktails that are a perfect blend of textures and flavours. Our 2nd Avenue Sour allows for the Pedra No. 03 to burst through the luscious foamy top, whilst carrying some of the Alta No.10 notes with it.

TASTING NOTES

Intense burst of citrus fruit, carrying the raisin notes from the sour float.

GLASSWARE



Coupe

INGREDIENTS:

50ml Pedra No. 03
25ml Lemon juice
10ml Triple Sec
15ml Sugar syrup
1 egg white

5ml Alta No. 10

METHOD: **SHAKEN**

Pour all the ingredients into the small half of a cocktail tin, seal with the large half & shake without ice for 10/15 seconds. Unseal the tin, add cubed ice to the large half, reseal the tin & shake hard for 10/15 seconds. Single strain into a coupe. Place a bar spoon over the glass, 'float' or pour the tawny port into the foam, so it sits below.



GARNISH: N/A | ICE: N/A

CORPSE REVIVER NO. 03

PEDRA NO. 03 WHITE PORT, ORANGE LIQUEUR, LIME, ABSINTHE, WHEAT VODKA.

STORY

The ultimate refreshing 'pick me up' cocktail. Blending citrus, anise, and QPA No. 03.

TASTING NOTES

Citrus forward refreshment, an anise nose, is reinforced with mature wormwood notes.

GLASSWARE



Coupe

INGREDIENTS:

35ml Pedra No. 03
20ml Lemon juice
20ml Triple Sec
10ml Sugar syrup
5ml Absinthe
20ml Wheat Vodka

METHOD: **SHAKEN**

Pour all the ingredients into the small half of a cocktail tin add cubed ice. Seal the tins and shake for 10/15 seconds.
Garnish with a star anise.



GARNISH: STAR ANISE | **ICE:** N/A

PASTEL PUNCH

PEDRA NO. 03 WHITE PORT, ALTA NO. 10, GREEN TEA, WHEY, CITRUS, OLEO SACCHARUM & PLUM SYRUP BITTERS


STORY

Milk, alcohol and citrus don't traditionally blend together, but the clarification process creates a truly unique serve.

TASTING NOTES

Perception altering, rounded, real substance to the mouthfeel, a silky, velvet blend of pineapple, jasmine, malic and anise.

GLASSWARE

 Rocks glass

INGREDIENTS:

150ml Clarified milk punch mix*

METHOD: **PRE-PREPARED**

Pour the ingredients over ice or a block of ice in a rocks glass.



GARNISH: EDIBLE FLOWER | **ICE:** CUBED OR LARGE ICE BLOCK

TOURO BRANCO

PEDRA NO. 03 WHITE PORT, QPA RESERVA BRANCO, JASMINE MUYU, BITTERS & OLEO SACCHARUM

STORY

A grown up evolution of the kir cocktail.

INGREDIENTS:

50ml Pedra No. 03
125ml Reserva Branco 2018
25ml Oleo saccharum*
15ml Jasmine Muyu
3 dashes of cherry bitters

METHOD:

Pour all the chilled ingredients into a wine glass

PRE-PREPARED

GLASSWARE



Stemmed wine glass

GARNISH: N/A | **ICE:** N/A

TRIPLA QUENTE

PEDRA NO. 03 WHITE PORT, CITRUS, HONEY, NUTMEG, CLOVE, ALTA 10

STORY

The Hot Toddy cocktail reimaged with vineyard flavours, a rich and intense warmer.

INGREDIENTS (SERVES 4):

150ml Pedra No. 03
100ml Nutmeg infused Alta 10
75ml freshly squeezed lemon juice
100ml Honey water*
6 Cloves
1 nutmeg stick

METHOD:

Pour all the ingredients into a pan, heat on a low heat, take off just before boiling. Pour into a handled glass or heat proof vessel.

PRE-PREPARED

GLASSWARE



Handled glass

GARNISH: Ingredients from pan, when poured | **ICE:** N/A

PEDRA FRUIT CUP

PEDRA NO. 03 WHITE PORT, LEMONADE

STORY

Pimms cups have had their day, the Pedra fruit cup is the simple summer serve, perfect for events and large gatherings.

INGREDIENTS:

50ml Pedra No. 03
15ml Lime juice
125ml Lemonade

METHOD:

Pour all the ingredients into a highball. Garnish with fruit.

TWO BOTTLE

GLASSWARE



Highball

GARNISH: Strawberry, orange, mint cucumber | **ICE:** Cubed

*APPENDIX

MODIFIERS & INGREDIENTS

PEAR SYRUP

INGREDIENTS:

4 Conference pears
400g Granulated white sugar

METHOD:

Dice the pears into small cubes, max 2cm. Pour over the sugar. Leave overnight for the sugar to extract the liquid from a syrup. Strain the liquid into a bottle. Store, chilled, for a maximum of one week.

OLEO SACCHARUM

INGREDIENTS:

4 Lemons
150g Granulated white sugar

METHOD:

Zest the peel of four lemons into a container. Pour over the sugar, and press until a paste is formed. Juice the lemons into the container. Leave for 4 hours. Strain the liquid into a bottle, store chilled.

HONEY WATER

INGREDIENTS:

150ml Local honey
150ml Boiling Water

METHOD:

Dissolve the honey in the water. Bottle and store chilled.

GREEN AND JASMINE TEA

INGREDIENTS:

7.5g Green tea
7.5g Jasmine tea
500ml Filtered water

METHOD:

Steep the tea in water for 6 hours. Strain into a bottle. Store chilled for 3 days max.

MILK PUNCH

INGREDIENTS:

450ml No 03 White Port
75ml Lemon juice
75ml Lime juice
100ml Oleo Saccharum
500ml Green & Jasmine Tea
100ml Alta no 10
75ml Pear Syrup
50ml Jasmine Muyu
25ml Plum bitters
100ml Honey water
750ml Full fat milk

METHOD:

Pour all the ingredients into a container. The milk will curdle with the citrus quickly, do not stir or impact upon this process. Line a sieve with a fine coffee filter, the finer the clearer the clarification, place a container below for the liquid to drip into. Pour the curdled liquid into the sieve. The liquid will slowly filter through, clarified, dripping into the container below. Continue to pour the liquid into the filter, the whey will solidify in the in the base of the filter, this is meant to happen and acts as a further filter. Attempt not to agitate the filtered liquid, and for extra clarity, syringe the liquid out allowing for the sediment at the bottom to stay in the container. Chill, bottle, use within 4 weeks.

PEAR PUREE

INGREDIENTS:

4 Conference pears
100ml water
400g Granulated white sugar

METHOD:

Dice the pears into small cubes, max 2cm (keeping the skin on for extra texture). Pour the water and the pears into a pan. On low heat, warm for 10/15 minutes. Stir in the sugar until dissolved. Leave to cool. Add to a food blend or processor. Blend until a puree texture forms. Bottle, chill, use within 1 week.





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