

Dividing the country by north and south, this river marks the territory in diversity and gives character to a variety of products. Sandy and clayey soils that drains the rains, a steep orography exposed to the southern bright sun, and the fresh humidity emanating from Tagus are also strong features of this region.

The river, being the main water source, and whose extreme presence and absence along with the type of soil is critical to the formation of roots and foliage of the plantation, directing its energy directly to the roots and fruits. The terrain is plane in the south and cork is produced in that region, on a rough ground, the pine forest begins in the north while in the west, the lezíria (river banks) ribatejana starts. And these regions merge in this territory, accentuating the "terroir".

Tagus is also the main channel of communication of this territory, where people and cultures meet in its local ports. It is also a shipping and docking waypoint for products.

This trading kick started the economic growth and developed trading in this region. 1.500 historical references highlight the very importance of the river ports of Constância, Rio de Moinhos or Abrantes.

Abrantes was the first river port on the river Tagus. Through it, it was possible for large cargo ships to navigate back and forth to send products from the interior regions to the King, and Lisbon. Horse feed, cork, wine and olive oil were amongst the products that were highly remarked in the existing documents of the time. Throughout the 20th century, the metalworking sector alongside agriculture, agroindustry and the food business (olive oil) were prominent. Over 50% of the Portuguese olive oil traded in that time was produced by national and international brands, and solely in that region.

Some of those brands still exist, such as "Azule Andorinha" or "Azule Galo". Other highly regarded local producers were, and still are the cornerstone of the existing economic activity.

Even today cork, wine and olive oil are still important references, with particular emphasis on the attention to national selections, for example the "Galega" olive, the main PDO selection "Azeitões do Ribatejo" and the "Touriga Nacional" grape strengthen the Portuguese nature of the wines produced in this region.

Since it is not a region known as a territorial brand, this is sustained by the quality/price binomial of its products.



Contacts

Tagus Associação para o Desenvolvimento Integrado do Ribatejo Interior Ed. INOVPOINT Tecnopolo do Vale do Tejo Rua José Dias Simão 2200-062 Alferrarede PH +351 241 372 180 E tagus@tagus-ri.pt www.tagus-ri.pt

tagus and its products



While enhancing an extensive and diversified region, the olive oil from Ribatejo result from a perfect interaction between the Mediterranean climate, predominantly clayey soils from the southern bank of the river through the distinctive plateau of the vale do Tejo. These vines, the rugged vines on the steep slopes are destined by these landscapes from the plant in unique diversity, found in the region.



When the Galega selection is predominant, the flavour is sweeter and a softer fruity olive oil is produced in the region. While the Colaposa is related to a different olive oil, greener and spicier.

When the Galega selection is predominant, the flavour is sweeter and a softer fruity olive oil is produced in the region. While the Colaposa is related to a different olive oil, greener and spicier.

Portugal has a vast cultural heritage in the production of sausages and smoked products with rich flavours, textures, colours and shapes. The region defines and separates traditions and values, but now makes the new product and the ingredients results in high quality products with an invigorating and natural flavour they acquire a certain taste and evolve to a final product with an exquisite flavour. Within a confluence areas Ribatejo interior benefits from flavours and textures, not only from its regional but from other concurring regions such as Alentejo and Beira Baixa. In the end, this results in a rich unique palate and specific preparation methods.



Portugal has a vast cultural heritage in the production of sausages and smoked products with rich flavours, textures, colours and shapes. The region defines and separates traditions and values, but now makes the new product and the ingredients results in high quality products with an invigorating and natural flavour they acquire a certain taste and evolve to a final product with an exquisite flavour. Within a confluence areas Ribatejo interior benefits from flavours and textures, not only from its regional but from other concurring regions such as Alentejo and Beira Baixa. In the end, this results in a rich unique palate and specific preparation methods.

On a time when people lived by the seasons of year these sweet products were created to preserve the flavours of the fruit, and there was no sugar on Ribatejo market because it was a luxury for many. The climate in the Ribatejo (transition zones) we can find soils with low productivity which is mainly due to the Mediterranean with a dry and hot summer and a winter with climate conditions have more frequent morning temperatures going as low as 0°C. These soil and to produce wines with different features. In fact, we can find on the geographical zone of Ribatejo interior wine vines, fresh and elegant case wines, concentrated and wines with a good storage capacity. Local wineries, either as well known Portuguese wine ventures are witnessing the fruits of their labor, lately on major international wine competitions.



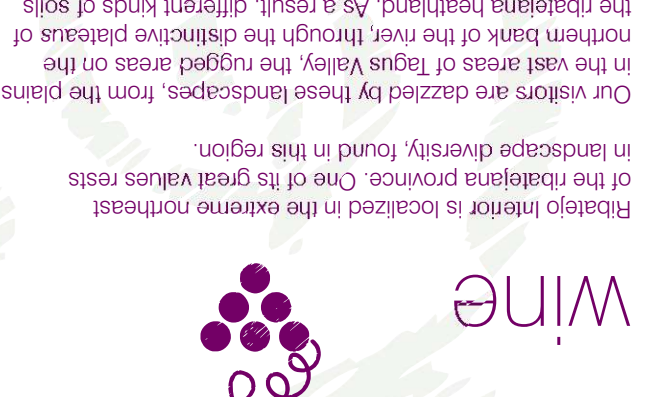
Associated with figs and squares covered with gold nibbles, we have the famous Bolo de Ananás created in the 19th century - during the old times, when King John V was in Lisbon - that point that shipped them to feed the horses in Lisbon. The Chalhosa do Celar from Constância, the filling de Ananás, where King John V ate the main ingredient, and they were created in cover. The Tigeladas are cooked in a lewood oven, on small unglazed earthenware cups, similar to honeycombs. This recipe with a "revelado" (Portuguese wafer) which bread the limits, is "Comidas de Espírito" (Cakes of Spirit) and was washing (obss), and it was passed from generation to generation.

Three to the Portuguese Brazilians and the parallels of sugar on the New World, a new opportunity emerged for the Tigelada from Ribatejo interior generally started out due to the fact that the Ribatejo interior share the same designation. Although other confectioneries share the same designation, favour and texture. Became a part in the region everyday life. To mention a few, three Bolo de Mel (cane with honey) and Bolo de Nozes (nuts with walnuts) it came that does not exist but it is associated with honey and walnuts. It is possible to add olive oil and even used as method of payment. and in that time, its value was considerable - and it was from Alentejo, a dessert passed down from grandmothers to mothers, and to daughters.



Associated with figs and squares covered with gold nibbles, we have the famous Bolo de Ananás created in the 19th century - during the old times, when King John V was in Lisbon - that point that shipped them to feed the horses in Lisbon. The Chalhosa do Celar from Constância, the filling de Ananás, where King John V ate the main ingredient, and they were created in cover. The Tigeladas are cooked in a lewood oven, on small unglazed earthenware cups, similar to honeycombs. This recipe with a "revelado" (Portuguese wafer) which bread the limits, is "Comidas de Espírito" (Cakes of Spirit) and was washing (obss), and it was passed from generation to generation.

On a time when people lived by the seasons of year these sweet products were created to preserve the flavours of the fruit, and there was no sugar on Ribatejo market because it was a luxury for many. The climate in the Ribatejo (transition zones) we can find soils with low productivity which is mainly due to the Mediterranean with a dry and hot summer and a winter with climate conditions have more frequent morning temperatures going as low as 0°C. These soil and to produce wines with different features. In fact, we can find on the geographical zone of Ribatejo interior wine vines, fresh and elegant case wines, concentrated and wines with a good storage capacity. Local wineries, either as well known Portuguese wine ventures are witnessing the fruits of their labor, lately on major international wine competitions.



Associated with figs and squares covered with gold nibbles, we have the famous Bolo de Ananás created in the 19th century - during the old times, when King John V was in Lisbon - that point that shipped them to feed the horses in Lisbon. The Chalhosa do Celar from Constância, the filling de Ananás, where King John V ate the main ingredient, and they were created in cover. The Tigeladas are cooked in a lewood oven, on small unglazed earthenware cups, similar to honeycombs. This recipe with a "revelado" (Portuguese wafer) which bread the limits, is "Comidas de Espírito" (Cakes of Spirit) and was washing (obss), and it was passed from generation to generation.

our
olive oil
producers

Casa Anadia
Quinta do Bom Sucesso
Afarraide
2200-484 Abrantes
PHF +351 241 368 512
M +351 934 788 141
E info@casanadia.pt
www.casanadia.pt

Ourogal
Casa das Sarradas
S. Miguel do Rio Torto
2200-570 Abrantes
M +351 919 433 894
F +351 241 861 100
E sd.sarradas@esapo.pt
www.ourogal.com

SADV
Sociedade Agrícola Ouro
Vegetal, Lda.
Parque Industrial
Abrantes Norte
Lotes 24, 25 e 26 - Afarraide
2200-293 Abrantes
PHF +351 241 361 466
E geral@sadv.pt
www.sadv.pt

Wil Escudero
Rua Principal nº 420 Chamim
Bemposta
2200-009 Abrantes
PHF +351 241 732 236
E geral@valaescudero.pt
www.valaescudero.pt

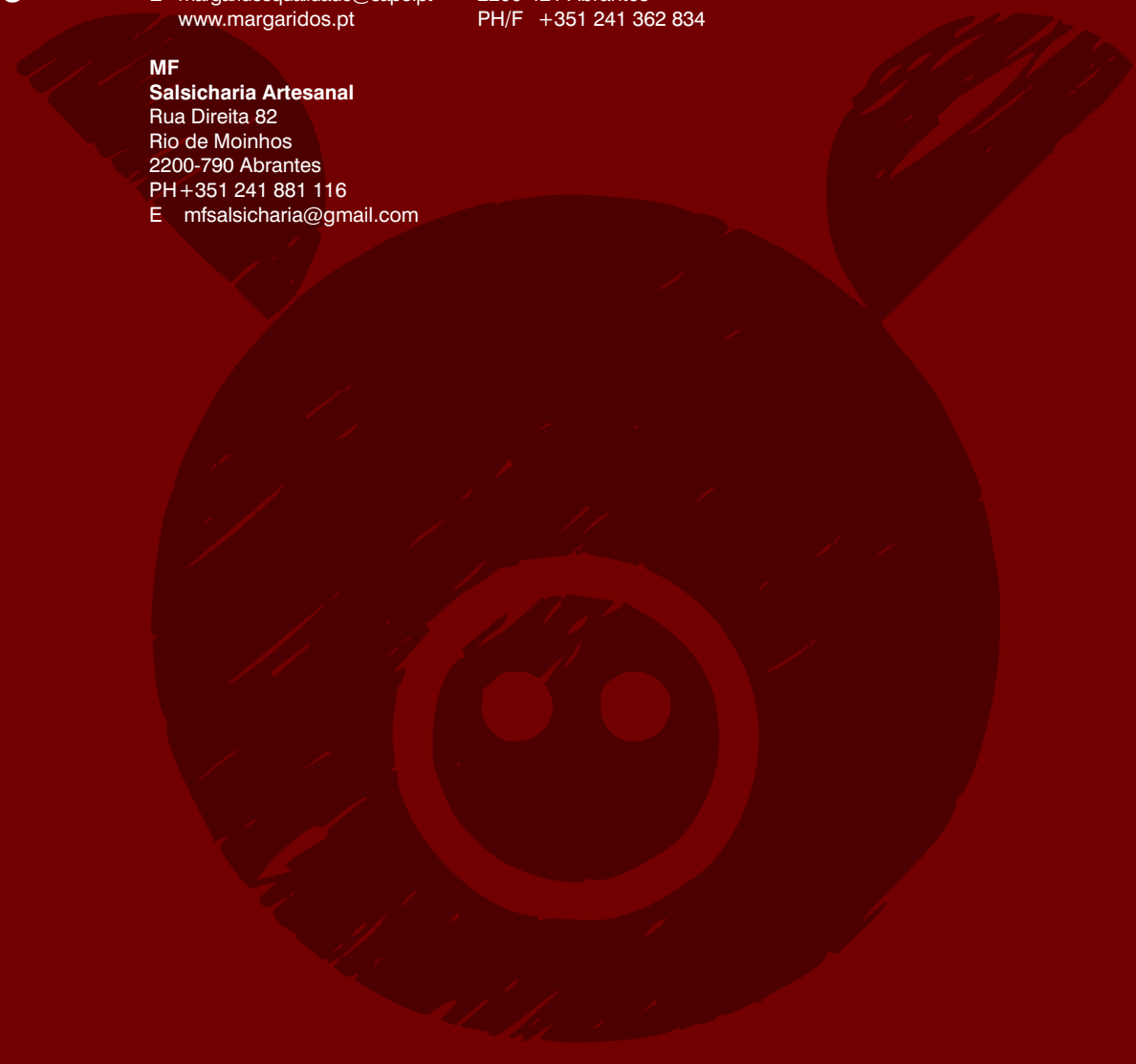
Za Bairro
Rua dos Fortunatos, nº 25
Vale das Mós
2200-919 Abrantes
PHF +351 241 732 257
M +351 933 832 895
E zebairro@esapo.pt
www.azelfeszebairro.com

our sausages
and smoked
producers

Margarido & Margarido
Parque Industrial de Abrantes
2200-052 Abrantes
PHF +351 241 905 223
E margarido@valadade@esapo.pt
www.margaridos.pt

MF Salsicharia Artesanal
Rua Direita 42
Rio de Moinhos
2200-790 Abrantes
PHF +351 241 831 116
E mfsalsicharia@gmail.com

Guilherme Conceição Tomé
Mercado Municipal
Diário - Talho
Rua Luís de Camões
2200-421 Abrantes
PHF +351 241 362 834



our marmalades,
compotes,
confectionery
and honey
producers

Quinta do Côro
Sociedade Agrícola da Mascata,
lda.
Quinta do Côro
2200-000 Sardoal
PHF +351 241 855 302
E geral@mascata.mai.pt
www.quintadocoro.com

Quinta de S. José
Andréus
2200-101 Sardoal
PHF +351 241 855 589
M +351 965 482 533
E quintadesajose@esapo.pt

Comiecentro
Apoçucura Abrantes lda.
Parque Industrial Norte,
Lote 1205 Afarraide
2200-480 Abrantes
PHF +351 241 986 699
F +351 241 371 271
E comiecentro@gmail.com

José César
Rua da Estalagem, n.º 62 Pego
2200-349 Abrantes
PHF +351 241 855 063
M +351 965 482 533

Quinta Vale Da Murta
Rua do ToelMonteiro
2250-241 Constância
PHF +351 249 789 188
M +351 919 602 048
E apereiramarques@esapo.pt



our wine
producers

Casa de Coelheta
Centro Agrícola de Tramagal,
SAG, Lda.
Estrada Nacional 116, Nº1331
Tramagal
2200-645 Abrantes
PHF +351 241 897 218
E geral@casaliscoelheta.pt
www.casaliscoelheta.pt

Quinta do Côro
Sociedade Agrícola da Mascata,
lda.
Quinta do Côro
2200-000 Sardoal
PHF +351 241 855 302
E geral@mascata.mai.pt
www.quintadocoro.com

Quinta da Pareda
EN 2, São Mascato,
S. Miguel do Rio Torto
2200-537 Abrantes
PHF +351 241 365 269
M +351 960 375 481
E quintadapareda@gmail.com

Quinta do Poucho
SADV - Sociedade Agrícola
Ouro Vegetal, Lda.
Parque Ind. Abrantes Norte
Lotes 24, 25 e 26 - Afarraide
2200-293 Abrantes
PHF +351 241 361 466
E geral@sadv.pt
www.sadv.pt

Quinta Vale do Armo
Estrada de Entrevalhas
2230-163 Sardoal
PHF +351 241 652 870
E info@quintavalearmo.com
www.quintavalearmo.com

