



QUINTA
DA
PEDRA
ALTA
DOURO PORTUGAL

DISCOVER PORT COCKTAILS

FAITH IN THE LAND SINCE 1761

PEDRA ALTA

OUR PLACE

Welcome to the Douro.

More precisely Soutelinho-Favaios, near Alijó. The highest part of the Cima Corgo - sub-region of the Douro, found above the Pinhão River.

The only vineyard in the region to have three of the granite markers (Feitoria) that were awarded to the best land for the demarcation of the Port region in 1761.

One of the natural strengths of the Pedra Alta site is the variety of vineyard altitudes (from 230m to 550m), plus the breadth of indigenous varieties planted across the 35-hectare estate, including Rabigato, Gouveio, Viosinho, Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca & Sousão. This allows the estate to produce a broad range of styles from fresh, elegant whites to richer Douro Reds and Ports, including an exciting modern interpretation of White Port and a 10-year-old Tawny with a perfect harmony of balance and sweetness.



QPA OUR PORT

PEDRA Nº 03

White Port

FRESH, ELEGANT & VERSATILE

Made from a blend of premium white grapes from our highest vineyards. Serve chilled as an aperitif; over ice as a #PedraTonica, or as a delicious modifier in cocktails.

VINIFICATION

The unique character of our White Port is derived from utilising some of the best grapes on the estate to make the core of the blend from the current vintage finished with reserve wine to provide balance, depth, and character.

After hand picking and whole bunch pressing, the juice is then fermented by wild yeasts at 15°C to maintain primary fruit aromas and flavours. Spirit is then added at the appropriate time to stop the fermentation. Matured sur lie in stainless steel tanks before blending and bottling.



ALTA Nº 10

Ten Year Old Tawny Port

ELEGANT, LUSCIOUS & COMPLEX

Blending is the key for an exceptional Port and we use a variety of aged parcels, balancing the sweetness and acidity including a small proportion of some really old barrels (at least 40 years old).

VINIFICATION

An elegant, complex Ten-Year-Old Tawny style, where the sweetness takes a back seat, and the Pedra Alta acidity provides the focus.

The grapes are handpicked, hand-sorted, and destemmed into granite lagers, then foot-stomped for up to four hours. The must is then fermented by wild yeasts at temperatures ranging from 20-25°C, and spirit is added at the appropriate time to stop fermentation. After maceration, the ferments are drained, pressed, and transferred to old Port casks to undergo maturation before blending and bottling.



DISCOVER

PORT

QUINTA DA PEDRA ALTA

COCKTAILS

WITH QPA

PEDRATONICA

PEDRA NO. 03 WHITE PORT WITH 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.

INGREDIENTS

50ml Pedra No. 03

75ml Naturally light tonic water*

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

GLASSWARE



Stemmed wine glass

GARNISH Basil and orange
(blood orange when in season)

ICE Cubed

METHOD

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.



PEDRATONICA



QPA BRANCO NEGRONI

PEDRA NO. 03 WHITE PORT, 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 Pedra 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.

INGREDIENTS

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

GLASSWARE

 Rocks glass

GARNISH Dehydrated lime wedge **ICE** Ice shard

METHOD

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.

THREE STONE MARTINI

PEDRA NO. 03 WHITE PORT, 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 mouth-feel. The ultimate Martini in our opinion.

TASTING NOTES

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

INGREDIENTS

50ml Pedra No.03
25ml A good London Dry Gin
15ml Dry vermouth (we like Schofields from Asterley Bros.)

GLASSWARE



Coupette glass

GARNISH Lemon peel, zested over the liquid and placed

ICE N/A

METHOD

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



THREE STONE MARTINI



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 original way, and more importantly the most delicious is to make with cubed ice. A drop of pear syrup really adds mouth-feel 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 herbaceous, malic and herbal, shining bright thanks to the effervescent sparkle.

INGREDIENTS

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

GLASSWARE



Highball glass

GARNISH Sprig of mint,
and mint in the base of the glass.

ICE Cubed

METHOD

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.

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

TASTING NOTES

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

INGREDIENTS

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

GLASSWARE



Flute

GARNISH N/A

ICE N/A

METHOD

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



PÊRA BELLINI

2ND AVENUE SOUR

PEDRA NO. 03 WHITE PORT, 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.

INGREDIENTS

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

5ml Alta No. 10

GARNISH N/A

GLASSWARE



Rocks glass

ICE N/A

METHOD

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.



2ND AVENUE SOUR



TAWNY COCKTAILS

PEDRA VELUDA

OUR WINERY TAKE ON THE CLASSIC BLACK VELVET.

INGREDIENTS:

25ml Alta No.10 tawny port
50ml Guinness (stout)
75ml Champagne

TASTING NOTES

Fruit intensity, dark chocolate, the sparkling wine will delicately cut through.

GLASSWARE



Flute

METHOD:

Pour the first two ingredients into a champagne flute, stir, top with champagne. Briefly stir.

BLOODY & BRANCO MARIA

THE ULTIMATE MARY, SWAP FOR WHITE PORT FOR A LIGHTER CITRUS MARY.

INGREDIENTS:

50ml Alta No.10 tawny port
25ml Lemon
25ml Spice mix*
100ml Tomato juice

TASTING NOTES

Spicy, salty, and savoury flavours, with forward notes of tomatoes and tawny port.

GLASSWARE



Highball

METHOD:

Pour the ingredients into an iced highball glass. Garnish with a lemon wedge and pepper grind.

*Spice Mix (makes ten)

300ml Lea and Perrins, 20ml Tabasco, 1 barspoon horseradish cream
1 barspoon sea salt, 1 barspoon ground pepper.



CAFE NEGRONI

A MOREISH AND INTENSELY FLAVOURFUL NEGRONI, LACED WITH COFFEE LIQUEUR.

INGREDIENTS:

25ml Alta No.10 tawny port
25ml Coffee liqueur
25ml London dry gin
15ml Sweet vermouth

TASTING NOTES

Fruity and bittersweet, with a rich complexity. With notes of vanilla and chocolate.

GLASSWARE



Rocks glass

METHOD:

Stir all the ingredients in a cocktail tin, strain into an iced rocks glass. Garnish with and orange wedge.



BEYOND THE LAND

QPA cocktails are delicious drinks, expertly curated, revelatory in outcome.

They will take you 'Beyond the land', bringing Port to the centre of the menu.

Our drinks are respectful of the past. True to our roots, but with a modernist and energetic attitude.

Cocktails to sip, savour and enjoy.



Scan here for more signature QPA cocktail serves.



#beyondtheland
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