



Inspired by Tradition

Quinta da Moscadinha is a centenary homestead, integrated in Nature, where tradition and confort arise side by side.

Located in the picturesque village of Camacha, land of ancient traditions and popular knowledge, this 19th century house gets its current name in 2019, from the 'Moscadinha' herbal liqueur, a family recipe from the north side of the island.

This country house hotel, also includes the restaurant 'Adega do Pomar', with a menu based on traditional Madeiran and Portuguese cuisine, and a cider factory.

Here, cider is produced in an artisanal way, with apples from the orchard that gives its name to the restaurant and thus once again honoring one of the ancestral traditions of this small village.

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SIDRA DA MADEIRA IG

— QUINTA DA MOSCADINHA —

AGED CIDER

This is a cider of unique characteristics, amber color, nuts and wood aromas and balanced in its acidity and sweetness. Its alcohol content results from a second total fermentation and aging in Madeira Wine barrels.

NATURAL CIDER

Produced by selecting the best apple varieties from our Region, this cider is born from the desire to awaken an ancient tradition, forgotten over time. This is a cider of unique characteristics, intense and fresh aroma that reflects the acidity so characteristic of our apples.

SPARKLING AGED CIDER

This is a cider of unique characteristics, amber color, nuts and wood aromas and balanced in its acidity and sweetness. Its alcohol content and bubble results from a second fermentation and aging in Madeira Wine barrels, by the ancestral method.

SPARKLING NATURAL CIDER

Produced by selecting the best apple varieties from our Region, this is a cider of unique characteristics, intense and fresh aroma. It reflects the acidity and sweetness of our apples, to which we add a thin bubble, by the champagne method.

Drink Cider! Drink Tradition!

