



Amares Flavours



Quelha Branca was born out of an
“Amares Orange Tree”.

A small company dedicated to the
manufacture of handmade traditional
delights:

biscuits, jams, liqueurs, and other products.



What distinguishes the **Amares Orange** from other oranges?

It is colorful, juicy, thin-skinned and generous in all its nutrients. The biggest feature of the **Amares Orange**, and what distinguishes it from all the oranges in the world, is that it refreshes us during the warmer months!

The 'spiel' says that popular **Amares Orange** harvests in the months without 'R', i.e., from May until August, bridging the absence of the common orange, which is harvested between October and June.

Which phenomenon explains the culture of **Amares Orange**?

Experts justify the phenomenon through the microclimate in the Amares county, confined between two generous waterways the Cávado and the Homem river - making capricious nature and fertile lands.

The **Amares Orange**, according to historians, is originated in China and was transported to Macao. Through sea voyages during the discoveries, it arrived to Portugal and came to the territory where it is currently: Amares.



Quelha Branca

On the market since 2007 and produced in Amares, Braga, from February 2012, the company - **Quelha Branca** - owes its name to Arminda Costa is birth neighborhood in Castro Daire (Viseu). Arminda and Fernando are the mentors of this handmade small company.

Arminda Costa family´s origin is from France. Bernard Medalón, 6 generations ago came to Portugal during Napoleon´s invasions, around 1810, and remained. Bernard Medalón brought with him some ancestral family recipes. Nowadays, Arminda Costa and Fernando Macedo recreate these old recipes with the Amares Orange.

This small company creates a dynamic business in the local economy, buying the best quality raw materials from local producers.

Jams, liqueurs and biscuits are the main products generated from this autochthonous, juicy and vitamin fruit which is the Amares Orange.



The Farm

In Caires, Arminda and Fernando reconstructed an old farm barn, which they named **Quelha Branca**. The work of their lives was made by the same hands and the same emotion, which they now apply to their handmade products.

The land was famed to generate the largest oranges in the county! It is there that **Quelha Branca** cultivates and harvests the oranges and lemons that are used to produce its artisanal products; and it is also there that **Quelha Branca** certified artisanal production unit is installed!

Discover what comes out of there! Following this presentation, you will only feel the sweet taste of orange with a slight aftertaste of bitter bark in the mouth...



Quelha Branca products

Quelha Branca presents itself in the market of the artisan products with its image, its raw materials and the place where its production is installed. Amares is a place very rich in heritage, landscapes and History. Amares presents three products of excellence: **Orange Amares**, **Green Wine** and **Lenços dos Namorados do Minho** (Valentine's Handkerchiefs from Minho) (1) with their own characteristics, in black and red colors. These are three products that **Quelha Branca** works with.

Quelha Branca added **Amares Orange** to other products like: jams, olive paste, flavored olive oil, chutneys and others.

We added the Amares **Green Wine** to the **Amares Orange**.

Finally we add an inspiration to the motifs of the Lenços dos Namorados (Valentine Scarves) in the black and red colors characteristic of Amares. We choose the heart, the bird and the flowers where each reason is associated with a phrase of friendship or love to discover.

(1) The decoration motifs associated with the products are inspired by the Lenços dos Namorados do Minho (Valentine's Handkerchiefs from Minho), which are a certified handmade product, with the Trademark registered through Geographic Identification belonging to Adere-Minho.



Biscuits of Amares Orange

Exotic-looking that pop in the mouth at first bite, then melt like chocolate, with this juicy orange unique aftertaste... excellent to accompany teas, coffees and other products in the snack tables. After opening the package, the most difficult part is not to eat all at once! These biscuits are made with corn flour therefore gluten free!



Jams of Amares Orange

There are two features in the Quelha Branca - Amares Orange jams confection:

- 1) Low added sugar, which contributes to maintaining a healthy diet without deprivation of sweets;
- 2) Uses and abuses of the fruit, to the point of using laminated orange peeling in the manufacturing process, which adds an unique intense orange flavor!

Varieties: Amares Orange, Orange with Green Wine, Orange with sparkle; Orange with Port Wine.



Liqueur of Amares Orange



Mysterious since immemorial times, the liqueur is a fascinating drink, owing its 'fame' to the secrecy in which it was distilled in alchemy labs and monasteries during the Middle Ages. Quelha Branca recreated these ancient recipes in order to produce its liquors. Adding the fantastic Amares Orange, how special do you think is the result?



Quelha Branca is also specializes in...

Jams...

Pumpkin and almonds, Pumpkin and walnuts, Rose Petals with sparkles, Red Fruits, Red Fruits with sparkles, Strawberry, Strawberry with sparkles, Blueberry, Raspberry, Blackberry, tangerine, ...



Liqueurs...

Tangerine, Coffee, Raspberry, Blackberry, Cinnamon, Strawberry and Rose Petals.



Quelha Branca liqueurs are prepared with fruit, herbs, spices, that is, with natural products. We do not use dyes or aromas. We use bagasse brandy. Our liqueurs were long macerated for the best taste.



Biscuits...

Cinnamon, Cinnamon and Anise, Ginger, Coffee Hazelnut,



Olive Paste

Quelha Branca has three varieties of olive paste:

- Paste with herbs,
- Paste with chili,
- Paste with Amares Orange.

The olive paste is made with high quality selected olive and herbs. The olive paste can be used in with crackers, bread, or as stuffing for chicken or turkey.



Flavored olive oil and flavored vinegar

Our olive oil is of excellent quality and is flavored with:

- Aromatic herbs,
- Peppers and rosemary
- Chili and orange

Our vinegar is of excellent quality and is flavored with:

- Cinnamon and vanilla
- Thyme



Chutneys ... a bittersweet taste!

An excellent bittersweet flavor to accompany meat or fish dishes. Taste and tell of your justice! It comes in flavors: Mediterranean, tomato, peppers, tamarillo ...



Quelha Branca



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