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# ALGARVE resident

The Algarve's favourite weekly read since 1989

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**Intermarché**

**TOGETHER  
WE SAVE**

## Fun-filled autumn fairs

All the fun of the fair is arriving in Silves and Portimão in November, with the traditional autumn fairs filled with the smell of roasted chestnuts. **P20**



## Airport plans confusing

A shock report has revealed that everything about the grandiose plans for Lisbon's second airport, at Montijo airbase, has been thrown into doubt. **P8**



# TAX HAVEN PORTUGAL

Launched by the government this summer, 'Programa Regressar' aims to transform Portugal into a fiscal paradise for anyone who has left the country and now plans to return. There are huge tax benefits involved for those who come back in 2019 or 2020. **|| P2-3**

## Algarve's white gold woos Italian palates



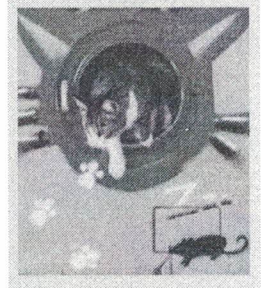
In her continuous search for high quality food products, Italian businesswoman Francesca Persano has discovered Castro Marim's salt and now plans to sell it in her home country. **P38**

## The complete package

Attracted by Portugal's "safety, growing reputation and market potential", foreigners represented 82% of property investments in the first half of 2018. **P41**

## Creative cat shelters

Used washing machines and dryers are being turned into shelters for Monchique's cat colonies in a pioneering project backed by the local council. **P28**



**MOVIN  
TOP  
PORTUGAL**

## LONDON SHOW AND SEMINARS

A unique seminar being held in Central London at the Lisbon Suite, Pestana Chelsea Bridge Hotel & Spa

Wednesday, October 31 2018 – 11am to 9pm



the weekly food and wine digest



## Castro Marim's 'white gold' woos Italian palates

**GOURMET** || An Italian businesswoman and food connoisseur, who frequently visits Portugal to find traditional products that she can sell back in Italy, was in Castro Marim this month to find out more about the borough's 'white gold' - its famous salt - which she intends to add to her selection of gourmet items.

Her name is Francesca Persano and she was born in Turin, where she has established her own brand, 'Miss

Dado', of artisanal vegetable stock paste. Besides her stock, she also sells a range of gourmet products online.

"She is a well-known entrepreneur from a very renowned family in the art world," says André de Quiroga, who has been organising gastronomic events for over 20 years and has been Francesca's "consultant" whenever she visits Portugal.

As he explains, her goal is to have a selection of

high-quality European products that complement each other instead of competing against each other.

"At a time when Portugal is establishing itself as a tourism destination and has a strengthened image, we can take advantage of this to sell our products. Maybe it is time to use our gastronomy as an economic boost," he says.

"The products that we sell abroad are just as important as those we sell here. If a European tourist tries good cheese, wine or olive oil while they are here and then finds it for sale in their home country, they are going to buy it and recommend it to their friends, neighbours and family."

Besides her interest in Castro Marim salt, Francesca has also been impressed by the "freshness of Portugal's white wines" and the traditional methods used to make them. In fact, this is one of the reasons they became so popular in Italy.



Castro Marim deputy mayor Filomena Sintra insisted on meeting Francesca and said she felt "great joy" for seeing that all the "effort and investment that was made in

the last 15 years" to promote local salt has paid off.

Meantime, Francesca will be holding a "boutique fair" in Turin next month to showcase a selection of Portuguese

canned goods, wines, cheeses, olive oil and, of course, Castro Marim's salt.

Visit [www.missdado.com/store/](http://www.missdado.com/store/) to see Francesca's online store.



**Wine Talks**

Carlos Lucas

Susana Esteban

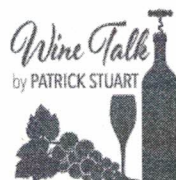
**SAVOUR THE INHERENT STORIES THAT WINE HAS TO OFFER**

Join us for two exclusive evenings dedicated to talking, tasting and discovering wine. Producers Susana Esteban and Carlos Lucas, who share very different approaches in wine making, have worked side by side with the Al Quimia team to give you two remarkable dinners tailored to each specific wine. Two dinners with five wines and a menu that will certainly leave you with a lot to talk about.

3<sup>rd</sup> November - Carlos Lucas  
17<sup>th</sup> November - Susana Esteban

Al Quimia Restaurant | 7 p.m.  
Tasting menu with wine pairing  
85€ per person

EPIC SANA  
AL QUIMIA  
HAGNUM  
SUSANA ESTEBAN



### Reynolds Arinto

The name Reynolds is synonymous with high-quality winemaking in the Alentejo. In fact, they have been winegrowers in the region since 1850. Most renowned of their wines is the venerable Mouchão, but Julian Reynolds, of the fifth generation of the family since they came to Portugal, started producing wine around 18 years ago and has forged his own reputation as one of the top-quality producers in the region.

Much like the Mouchão winery, Julian's premium wines rely mostly on the red pulped Alicante Bouschet grape, but he also grows other varieties at his vineyard in the north east of the Alentejo where the micro climate is influenced by the São Mamede hills.

I last wrote about his rosé earlier this year, a wine that bucks the trend of most of the pale pink rosés on the market; a dry wine that is fuller in body, darker in colour and richer in flavour than most. In fact, full and bold flavours are something of a trait amongst the wines made by Julian Reynolds.

This white made from the Arinto grape is a good example - on offer this week at Apolónia priced at €14.99, down to €11.19 until October 29. The trademark freshness of the Arinto grape is evident on the nose with notes of citric fruits and pineapple, rounded in the mouth with good volume and well-balanced acidity.

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