



MEL SANTA MARIA

Mel Biológica

MEL SANTA MARIA

Mel Biológica



MEL SANTA MARIA

Mel Biológica

EXPERIENCE THE PURE NATURE
OF TRÁS-OS-MONTES

A PORTUGUESE PRODUCT
OF AWARD-WINNING QUALITY



MEL SANTA MARIA

Mel Biológica



COMPANY AND PRODUCTION

COMPANY AND PRODUCTION: MSM - MEL SANTA MARIA IS DRIVEN BY ITS CORE VALUES OF DETERMINATION, EFFICIENCY AND PROFESSIONALISM, IN THE PRODUCTION OF PREMIUM QUALITY, AWARD-WINNING, SINGLE-FLOWER POLLENS AND HONEYS.



MEL SANTA MARIA

Mel Biológica



SWEETEN WITH NATURE,
CHOOSE MEL SANTA MARIA.



MEL SANTA MARIA

Mel Biológica

MSM - MEL SANTA MARIA'S PRIME OBJECTIVE IS TO PRODUCE HIGH QUALITY HONEY. WE WANT OUR CUSTOMERS TO EXPERIENCE NATURE THROUGH EVERY POT OF HONEY WE PRODUCE.

TODAY, MSM - MEL SANTA MARIA'S ENTIRE APICULTURAL PRODUCTION IS ORGANIC. APIARY MANAGEMENT, PRODUCTION METHODS AND TREATMENTS CARRIED OUT IN BEE COLONIES ARE ALL MONITORED BY A CERTIFIED PORTUGUESE BODY.



MEL SANTA MARIA

Mel Biológica

WE TAKE FULL RESPONSIBILITY FOR THE PRESERVATION OF BOTH THE ECOSYSTEM - THROUGH THE LOCATION OF OUR APIARIES - AND THE ENVIRONMENT, BY ENSURING THAT ALL OF THE BEE COLONIES IN OUR APIARIES ARE TREATED WITH PRODUCTS AUTHORISED FOR ORGANIC BEEKEEPING.

MSM - APICULTURA LDA WAS ESTABLISHED IN JULY 2014, WITH THE OBJECTIVE OF REFOCUSING AND MODERNISING ALL OUR BEEKEEPING ACTIVITY.



MEL SANTA MARIA

Mel Biológica



ALL OF THE HONEY WE SELL IS PACKED AND LABELLED
IN OUR PROFESSIONAL ATELIER.



MEL SANTA MARIA

Mel Biológica

THE BRAND

MEL SANTA MARIA WAS BORN WHEN A SWARM APPEARED AT THE QUINTA DO PARANHO, IN SANTA MARIA DE ÉMERES, VALPAÇOS, IN 1995. THIS SWARM WAS PLACED IN A HIVE, AND THEN CLOSELY MONITORED AND OBSERVED ON A WEEKLY BASIS...AND OUR INTEREST IN BEES BEGAN TO GROW. NATURALLY, AS OUR BEEKEEPING PRODUCTION INCREASED, SO DID THE NEED TO CREATE A BRAND.

MEL SANTA MARIA IS A TRIBUTE TO THE VILLAGE WHERE IT ALL BEGAN, SANTA MARIA DE ÉMERES.



MEL SANTA MARIA

Mel Biológico



WE WERE AWARDED THE BRONZE MEDAL IN 2016, AND GOLD IN 2017, IN THE HEATHER HONEY CATEGORY OF THE ANNUAL HONEY COMPETITION, ORGANISED BY FNAP, THE PORTUGUESE BEEKEEPERS NATIONAL FEDERATION.

AWARDS



MEL SANTA MARIA

Mel Biológico

ORGANIC HONEY

ORIGINATING FROM NORTHERN PORTUGAL

THIS HONEY IS PRODUCED IN THE TRÁS-OS-MONTES REGION AND HAS DISTINCTIVE THERAPEUTIC PROPERTIES AND SCIENTIFICALLY RECOGNISED HEALTH BENEFITS. MAGNIFICENT, HIGH QUALITY HONEY FOR DISCERNING CUSTOMERS.



MEL SANTA MARIA

Mel Biológica



CHARACTERISTICS:

COLOUR: DARK AMBER

AROMA: MILD

TASTE: SWEET WITH A BITTER AFTERTASTE

TEXTURE: THICK, LESS LIKELY TO CRYSTALLISE

MEL SANTA MARIA'S CHESTNUT HONEY IS PRODUCED IN THE MOUNTAIN REGIONS OF THE VALPAÇOS DISTRICT, CHARACTERISED BY THEIR HUGE CHESTNUT TREE PLANTATIONS. A HIGHLY NUTRITIOUS HONEY AND ESPECIALLY VALUED FOR ITS MINERAL CONTENT.

A UNIQUE HONEY THAT TASTES DIFFERENT FROM THE REST.

CHESTNUT HONEY



MEL SANTA MARIA

Mel Biológica

CHARACTERISTICS:

COLOUR: LIGHT

AROMA: MILD

TASTE: SWEET

TEXTURE: FINE, NORMAL CRYSTALLISATION.

MEL SANTA MARIA'S ROSEMARY HONEY (LAVANDULA STOECHAS) IS PRODUCED AT AN ALTITUDE OF 400 M OR LESS, BETWEEN VALPAÇOS AND MIRANDELA IN TERRA QUENTE TRANSMONTANA, AN AREA WHERE THESE WILDFLOWERS GROW SPONTANEOUSLY. ROSEMARY HONEY IS LIGHT IN COLOUR, WITH A SMOOTH FLAVOUR AND A DISTINCT AROMA.

ROSEMARY HONEY



MEL SANTA MARIA

Mel Biológico



CHARACTERISTICS:

COLOUR: DARK

AROMA: STRONG

TASTE: SWEET

TEXTURE: FINE, NORMAL CRYSTALLISATION.

MEL SANTA MARIA'S IS PRODUCED IN THE MONTALEGRE DISTRICT OF THE BARROSO REGION. THESE BLOOMS CAN BE FOUND ABOVE AN ALTITUDE OF 800 M, AN AREA MAINLY PREDOMINATED BY ERICA ARBOREA AND ERICA UMBELLATA HEATHER VARIETIES, AS WELL AS OAK (QUERCUS FAGINEA). HEATHER HONEY IS DARK IN COLOUR WITH A STRONG AND INTENSE FLAVOUR, INTENSELY ACCENTUATING ITS SMELL. THIS HONEY WON BRONZE AND GOLD AWARDS IN 2016 AND 2017, RESPECTIVELY.

HEATHER HONEY



MEL SANTA MARIA

Mel Biológica

POLLEN IS A NATURAL FORTIFIER AND IS CONSIDERED TO BE ONE OF THE MOST COMPREHENSIVE NATURAL SUPPLEMENTS. IT IS RICH IN PROTEIN, FREE AMINO ACIDS, VITAMIN B COMPLEX AND FOLIC ACID. POLLEN SHOULD BE CONSUMED ON A DAILY BASIS.

JUST A SINGLE TABLESPOON IS REQUIRED TO IMPROVE BOTH THE SPIRIT AND HEALTH. IT POSSESSES STRONG INVIGORATING POWERS.

POLLEN



MEL SANTA MARIA

Mel Biológica



ONLINE SHOP

WWW.MELSANTAMARIA.COM

SIGN UP FOR OUR NEWSLETTER
TO RECEIVE OUR NEWS AND PROMOTIONS.

FACEBOOK/MELBIOLOGICO



ATELIER AND SHOP OPEN TO THE PUBLIC

VALPAÇOS

LARGO DO TOURAL

5445-052 SANTA MARIA DE ÊMERES, PORTUGAL

CONTACT TELEPHONE NUMBERS:

GERAL: (351) 278 099 203

PT PORTUGUESE / ES SPANISH: (351) 963 276 160

PT PORTUGUESE / ES SPANISH / EN ENGLISH: (351) 964 537 757

