



Portugal Food & Wine Tour

7 days / 6 nights

Private Tour: Date of your choosing, 6 person minimum

Price Per Person: \$4,250

Single Supplement: \$900

Daily Itinerary

Day 1: We meet you in the early afternoon at the Porto airport and whisk you away for your first tasting at Quinta da Avelada in the southernmost tip of the Vinho Verde DOC, Portugal's largest wine region, in the cool verdant and rainy northwestern portion of the country. Avelada is one of the largest producers of Portugal's signature Vinho Verde, a light, bubbly, and crisp white wine. The name Vinho Verde translates as "young wine," being released three to six months after the grapes are harvested and usually consumed shortly thereafter. We continue on our way to beautiful city of Pinhão where we'll check into our hotel for the next two nights.

The Vintage House Hotel sits directly on a lovely bend on the Douro River and is encircled by terraced hillsides that produce some of the world's best port. Your Portuguese wine guide Francisco will formally introduce you to the wine regions of Portugal this afternoon, including a tasting of wines from the Dao DOC in northern Portugal. Afterwards, we'll enjoy dinner at our hotel's wonderful restaurant.

Day 2: This morning we suggest you stay in bed a little longer than usual and recover from your long flight across the pond. Enjoy breakfast in the hotel at your leisure and explore your surroundings. We will depart the hotel a bit before noon for a tasting and vineyard picnic with wine at Quinta Seixo just across the river. As you might guess, the views will be tremendous!

We will return to the hotel's dock in time for a two-hour afternoon boat cruise up the Douro River on a Rabelo boat. The Rabelo is the traditional boat of the Douro Valley and looks like a cross between a Viking boat and a gondola from Venice. They were used to transport cargo, such as port wine barrels, down the Douro river from the valley to the Atlantic Ocean. The section of the Douro north from Pinhão toward Pocinho offers stunning views of the steeply terraced hillside vineyards.

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Prior to tonight's signature wine-paired dinner at Chef Rui Paula's legendary DOC Restaurant in nearby Folgosa, Francisco will lead an educational tasting of the wines of the Bairrada region.

Day 3: After breakfast, Francisco will lead you in an educational tasting of Port wines - tawny, ruby, white, rose - in preparation for this afternoon's visit to the port lodges. We'll then check out of the hotel and depart for the fabulous city of Porto.

Porto prides itself on the beautiful Ribeira district, a row of colorful buildings staring at their reflections in the river below. There are five bridges connecting Porto to the city across the river, Vila Nova de Gaia, and at night the Ribeira district is filled with glittering lights illuminating the river, bridges, and buildings of both cities. The narrow, cobbled streets of Ribeira are dotted with small bars and eateries serving classic Portuguese fare like grilled sardines and octopus. We'll enjoy lunch at the restaurant of what is perhaps the most famous of Portugal's port wine lodges, Graham's, followed by visits and tastings of two additional port wine lodges of Vila Nova de Gaia. We'll check into our classic hotel along the river promenade and enjoy a lovely walk to a casual dinner tonight at the Wine Box.

Day 4: After breakfast, we will check out of our hotel and wander the food market to explore the local flavors and pick out the ingredients for our private cooking class. We'll don our aprons and learn to make an egg dish with a traditional Portuguese sausage called alheira, Bacalhau à Lagareiro (cod prepared the local way) and the most delicious pastries you've (probably) ever had: Pastéis de Nata! The famous Portuguese egg-custard tarts are a sweet circle of chewy goodness and were first made by Catholic monks. They have influenced pastries all over the world, including the egg tarts found in Hong Kong and mainland China. And just to make things a bit more fun, we might drink a little wine while we cook!

This afternoon, we take an hour-long flight south to the capital city of Lisbon. From there, we have a private transfer to the town of Evora, a UNESCO World Heritage city. Evora is one of Portugal's most charming and most beautifully preserved medieval towns, complete with 14th-century walls around its center, and narrow, winding cobblestone streets. This small city has the second largest number of national monuments of Portugal, second only to Lisbon, and sits upon a hill above the fertile Alentejo plain.

We'll check into our hotel for the next three nights and walk to dinner at a nearby charming local restaurant.

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Day 5: This morning we have built in a bit of free time to allow you to explore the incredible streets of Evora or perhaps relax by enjoying a service at our hotel's spa. We'll reconvene for another fun educational tasting led by your guide, Francisco - this time covering the wines of Lagos & Portimao.

After, we'll depart for the renowned Herdade do Esporao for a fantastic "Five Moments" paired wine lunch, which will last the better part of the afternoon at their beautiful estate surrounded by vineyards.

Since the lunch is quite substantial, it's possible you may be satisfied enough that you won't want a large dinner. For this reason, we've left the evening open for you to enjoy in Evora as you wish.

Day 6: This morning you can opt for a historical walk of Evora with a visit to the Chapel of Bones, led by your guide, or to have a more leisurely morning on your own.

By mid-morning, we'll depart for the ancient town of Monsaraz (considered by some to be Portugal's most picturesque village), which sits high on a hilltop and is the tallest point for miles around. Surrounded by thick castle walls, it overlooks the giant Alqueva reservoir – the largest manmade lake in Europe – and one can see Spain on the other side of the water.

Dona Isabel, the proprietor at Sabores de Monsaraz, prepares a fantastic family-style feast for us at her tiny restaurant overlooking Alqueva Reservoir. With its dark, medieval interior and Isabel urging you to have more of each dish, it is a bit like having a meal at your grandma's house, who cooks for you with all your favorite aunties helping in the kitchen! Pork cheeks slowly cooked in red wine, baked cod with egg, potatoes with fresh cilantro, goat cheese over watercress, bread, olives, rice with raisins and nuts and a variety of desserts. Delicioso!

We'll head back to our hotel and enjoy our last educational tasting from Francisco, this one comparing Moscatel and Madeira, a couple of Portugal's famed fortified wines. After, we'll walk to dinner at a wonderful, tiny farm-to-table restaurant that features unbelievable food and wine – and a gregarious host, Jorge!

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Day 7: After breakfast, we'll check out of our hotel and depart for the tiny wine town of Azeitao in the Setúbal region south of Lisbon. We'll have lunch at By The Wine Azeitão, the flagship restaurant of the oldest quinto in Portugal: José Maria da Fonseca.

Afterward we'll continue on our way to Lisbon, where we'll bid everyone farewell.

What Is Included:

- All local ground transportation
- Double occupancy lodging
- All meals (from dinner on Day 1 to lunch on Day 7) except one dinner in Evora
- All scheduled activities
- Wine during organized tastings and most meals
- Professional tour guide
- **Not Included:** Travel to and from destination/meeting point, one internal flight between Porto and Lisbon (which we will purchase for you), one dinner in Evora, personal expenses, and optional gratuities to your guide and drivers. Travel insurance is also not included, though we highly recommend it.