



'Taste the world your way'

Portugal, Porto & Douro Valley - Exclusive Food, Wine & Port Tour

Overview

Venture to Portugal for five days that will blow the mind of any serious food and wine lover. This private tour takes in port tastings, wine matched meals, visits to leading Quintas (wineries) and shows off the ancient city of Oporto and the UNESCO listed Douro Valley.

Travel Type: [Food and Wine](#), [Private Touring](#), [Wine Tours](#)

Location: [Douro River](#), [Oporto](#), [Portugal](#)

Code: PTOPOVTWT

From AUD: \$2,899

Duration: 5 Days

Offer Expires: Dec 31, 2019



Summary

To create a better five day itinerary than this would be difficult. Everything you need to see and/or taste in the north of Portugal is included here.

From the moment your private guide collects you from the airport, you'll know you're in for something very special.



1800 701 521

www.foodandwinetravel.com.au | karen@foodandwinetravel.com.au

A panoramic tour of Porto is topped with a seafood dinner on arrival. Next you'll walk and taste the city, enjoy a port tasting and wine matched lunch. Visit, taste and have lunch at a Vinho Verde Estate, taste 100 year old ports in a closed-door cellar, visit the Mateus Palace, dine at Quinta do Crasto overlooking the Douro and eat at acclaimed Rui Paula's restaurant are just some of the highlights you will enjoy during this spectacular few days.

Itinerary

Day One

Arrive at Porto Airport

Meeting with driver/guide at arrivals

Mercedes Class E car or equivalent transfer to the chosen hotel in Porto

Free time for lunch on your own.

In the early evening, meet your driver/guide at the hotel for a panoramic Porto sightseeing tour via the city and seaside on the way to dinner. On the right side of the river Douro, is the city of Porto which is the second largest of Portugal and one of the oldest and most beautiful towns of Europe. Appreciate the castle Castelo do Queijo, pass by the gardens of the Montevideu Avenue, to the beaches of Foz, and see the Ribeira square with its bars and street cafe?s on the Duoro's riverbank. Discover the modern architecture of Porto's modern district, with the Vodafone building, and Casa da Musica by Rem Koolhaas.

Enjoy your first Portuguese dinner at a seafood restaurant by the fishing port of Matosinhos.

About Matosinhos - This is the biggest discharging-port for the world famous Portuguese sardine. An agreeable traditional restaurant, at one of the streets near the fishing port, is the ideal place for a meal of the ocean's delicacies: choose from shellfish, coast shrimp, stuffed spider crab, and more as well as a choice of fish to grill, including of course the typical sardines.

The Vinho Verde wine, light, fresh and with light acidity, from the neighbour wine region of Minho, is the ideal match to this delicate food.

Return transfer to the hotel.

Overnight Hotel Carris Porto Ribeira 4* (superior room), or

Overnight Yeatman Oporto Hotel 5* (superior room)

Meals: Dinner

Example Dinner Menu

Stuffed spider crab, muscles, coast shrimp (typical) Weaver's quill

Sea bass with traditional preparation

Your choice from the dessert cart

Vinho Verde wines, mineral water, coffee

Day Two

Breakfast at the hotel

Today we take a walk and taste tour in the historic city centre of Porto, with your driver/guide.

This unforgettable guided tour will walk you through the Historic Centre of Porto, with a UNESCO World Heritage listing. As you amble leisurely along the ancient streets and medieval lanes you will visit some of the most important monuments of Porto such as the S. Bento train station, a true neoclassic jewel, the Clerigos Church and the Cathedral. In the bustling and colorful markets and unique typical shops and cafes you will discover the authentic heart of Porto, in its people. Enjoy stops in charming locations so that you can nibble on traditional specialties such as cheeses, cured hams and sausage, breads, red wine, gourmet canned fish such as mackerel and sardine eggs caviar and Portuguese sparkling wine.

Lunch at the restaurant of the Graham's Port wine cellars.

Graham's restaurant & wine bar was created from a passion for wine and a deep attachment to the beautiful Douro vineyards. Surrounded by 3,200 oak barrels where the Porto fine wines of Graham's are aged; the main dining room at Vinum is situated in the heart of a magnificent 19th century wine cellar. The historic pine beams, supported by cast-iron pillars, all date back to 1890, the original date of construction. To one side are the huge granite walls of the cellar, which give a warm and hospitable environment. On the other side, a simple glass wall allows incredible views of many thousands of seasoned oak casks containing some of the world's most valuable Port wines. Attached to the main dining room is a lovely conservatory, where the visitor can enjoy one of Portugal and Europe's most astoundingly beautiful views, both day and night, of the ancient city of Porto (UNESCO World Heritage), of the river Douro and of the unique Dom Luis Bridge. Their cuisine is cosmopolitan, with a profound respect for the natural flavors of local ingredients and is the perfect companion for exceptional Portuguese wines, which are known and appreciated around the world.

Following lunch will be a guided visit of the historic Graham's Port Wine Cellar, concluding with a tasting of Port wines – tasting and visit not private

This tour will see you visit to the magnificent and historic W&J Graham's Port Lodge, where thousands of casks hold Port at various stages of maturation. At the end of the visit there will be a tasting of three premium Ports.

About Grahams - In 1882 Andrew James Symington, a young Scot whose family was well known to the Grahams, took up a position with Graham's in Oporto, with the Port shipping business. Although after a few years he left the company to join another Port shipping business, the firm of W&J Graham was acquired by the Symington family, his descendants, in 1970. Today the grandson of Andrew James, and other members of the family draw on their century of experience in the Port trade to ensure that the quality and reputation of Graham's is maintained.

Rest of the day at your leisure.

Overnight Hotel Carris Porto Ribeira 4* (superior room), or

Overnight Yeatman Oporto Hotel 5* (superior room)

Meals: Breakfast, Lunch

Example Lunch Menu

Graham's Extra Dry

White beans, salted cod and tomato salad

Grilled matured beef “entrecote” with vegetables
“Toucinho do Ce?u” (caramelized egg yolk and sugar)
Artisan stone-ground flour bread
Mineral water, espresso coffee
Altano Quinta do Atai?de Produc?a?o Biolo?gica Douro DOC 2012 red wine

Day Three

Breakfast at the hotel and check-out

Meet your driver, for an unforgettable journey. Today your tour takes you to the Douro Valley, the home of famous Port wine and a UNESCO world heritage area as well as the historic center of Guimara?es, itself a UNESCO World Heritage Site.

Upon arrival in Guimaraes, there will be a guided tour of the city.

About Guimaraes - UNESCO inscribed the Historic Centre of the city of Guimara?es on the list of World Heritage sites. A distinction that is fully merited by this city, one that is full of historical memories and has so carefully preserved its heritage and public spaces for the pleasure and delight of its visitors. For Portuguese people, Guimara?es has a very special symbolic value, for it was in a field close to the walls of its castle that D. Afonso Henriques began the process that would lead to the foundation of the Kingdom of Portugal, of which he was to become the first king in 1143. The castle’s presence evokes the exciting mixture of legend, poetry and heroism that surrounds the beginning of Portuguese history. Your visit here includes a visit to the Duke’s Palace.

Following the tour, you will move onto to lunch, which will be at a well-known Vinho Verde family wine estate. The wines “Vinho Verde” of this estate were already much appreciated as far back as the Middle Ages; there is a document referring to them dated as early as 1390. The Estate includes 80 acres of recently restructured vineyards, planted with recommended grape varieties for this region. The estate maintains a strong tradition in its high quality white “Vinho Verde” exclusively produced with their best grapes. For this reason, the production is strictly limited.

Lunch will be taken here in the wine cha?teau, a grandiose manor house, still in possession of the same family since the 14th century. Surrounded by sumptuous and dazzling gardens, this property is readily recognized for the heritage of its great and secular trees. Visit the vineyards, adega (cellar), and house with its rich interiors, then conclude with a wine tasting and lunch featuring recipes of regional cuisine, served by the warm tradition of the house.

After lunch you will visit one of the iconic markers of Portuguese wine - the Palace of Mateus and its magnificent gardens for a guided tour.

About Mateus - Also known as the Solar de Mateus, and famously depicted on bottles of Mateus rose? wine epitomises the flamboyance of Baroque architecture in Portugal, this baroque recreation was built in the early 18th century, probably by Nicolau Nasoni, for Anto?nio Jose? Botelho Moura?o, his descendants still live here, but visitors can tour the gardens and part of the house. Its granite wings shelter a forecourt dominated by an ornate balustrade stairway and overlooked by rooftop statues. Behind the palace is an Alice in Wonderland garden of tiny box hedges, prim statues and a fragrant cypress tunnel. Inside, you can visit a few rooms, heavy with velvet drapes and fussy period furnishing.

Return to your hotel for free time and dinner on your own.
Overnight Quinta da Pacheca - 4 star equivalence (superior room) or
Overnight Six Senses Douro Valley Resort – 5* (superior room)
Meals: Breakfast, Lunch

Example Lunch Menu

Spinach cream soup
Hake fish with shrimp sauce and salad
Abade de priscos pudding
Mineral water, wines of the Chateau, coffee

Day Four

Breakfast at the hotel

Meet your driver/guide at the hotel for today's touring and tasting around the Douro Valley. The Douro wine region is the oldest demarcated wine region in the world, dating back to 1756. The red wines used in Port and whites are just a few examples of wines in this region. But Douro is not all about wines, it also enjoys traditional, sumptuous food and incredible scenery. Your day is a journey through each of these Douro delights.

Today you will partake in an exclusive visit and rare wine tasting which will allow you to discover the origin of Old Tawny Ports, up to 100 years old. This will be followed by lunch at the outstanding wine estate Quinta do Crasto, Douro and Port producer, considered to be one of the top wine producers in Portugal.

Your first stop is a property which has been referenced since the 18th century in the map of the Demarcated Region of Douro. The owner is a producer of old Port Wines which are in the origin of the finest blends of Tawny Ports. His very complex wines are carefully matured in cask for tens of years and he sells small amounts used in the blending of Old Tawny Ports.

This estate is not open for visitors, and the owner only receives guests privately in his winery for a unique wine cask tasting of rare Port wines not available on the market. The tasting will start with a 10 year old wine and go up to a very rare 100 year old wine, with exceptional quality. It will be a journey through 10 Ports covering a century of history. This is a truly exclusive moment.

From this point, you wonder if the day can get better, but there is more coming your way.

Your next visit is to Quinta do Crasto. Lunch will be set outside by their house and vineyards, with an astonishing view of the river and valley. The main dish is the famous country duck rice with Crasto wines. A member of the estate will welcome guests to lunch and will present a selection of 5 wines, including their top Douro Crasto Reserve Old Vines and the Vintage Port.

About Quinta do Crasto - This ancestral Quinta with 130 hectares is located in the Cima Corgo area of the Demarcated Region of Douro in the right bank of the Douro River. It is planted with 60 hectares of excellent vineyards, some almost 80 years old. This special visit will allow participants to discover one of the mythical wine estates of the Douro Valley, considered to be one of the 3 top Portuguese wine producers.

With its natural strategic command of the river both up and down stream, it is not difficult to

imagine this as the site of a Roman fort - for "Crasto" is a corruption, it is said, of the Latin "castrum" and, the remains of a Roman road can still be seen at no great distance from the Quinta. Quinta do Crasto is continually awarded for their wines on the international stage and enjoys world wide recognition for their quality production.

After lunch it's time to relax with a private Douro River cruise in a typical Rabelo boat. This short cruise (50 minutes) is one of the most interesting ways to discover the Douro Valley. The boat is a replica of a traditional Rabelo boat that, for centuries, carried casks of young wine from the Douro Valley downriver to the lodges in Vila Nova de Gaia. From there one can see some of the mythical Quintas producing great wines and part of this unique landscape.

Freshen up for a treat this evening. Planned is a gourmet dinner at an excellent restaurant with scenic views over the Douro River.

This beautiful scenic restaurant was built on a pier overlooking the river, offering a fabulous view over the quiet waters and vineyard terraces around this UNESCO site. Outside, a relaxing deck connects the dining room with the river and offers guests a unique vantage point during their meal. the cuisine here represents the best between the Portuguese tradition of regionally-selected quality products (meat, fish, olive-oil, mushrooms, vegetables, sausages) and a refined culinary art of the Chef Rui Paula, a Michelin star chef. He combines some great international products but is mainly inspired in Douro recipes and in the fragrances of Douro and Port wines. Food and wine pairing is one of the musts of the house: this restaurant offers an excellent selection of Douro's best wines and is decorated in the Portuguese Port Wine and Gastronomy awards.

Return transfer to the hotel.

Overnight Quinta da Pacheca - 4 star equivalence (superior room) or

Overnight Six Senses Douro Valley Resort – 5* (superior room) Meals: Breakfast, Lunch, Dinner

Example of Dinner Menu

Scallops carbonara

Portuguese traditional "Carolina's rice with seafood and sea fish

Barbecued homebred chicken, sausage and pork

Chocolate e o cafe? com crocante de caramelo e avela?

Coffee or tea & petit fours

Chef selection of matching wines, mineral water

Day Five

Breakfast at the hotel and check-out.

Meet your driver/guide and transfer to Porto airport.

Farewell to Portugal!

Inclusions

Includes

Organisation of the program as described
English speaking driver/guide as per program in either car or van depending on number travelling
Four nights accommodation at the chosen hotel standard
Breakfast daily
Panoramic Porto tour
Fresh fish and seafood dinner
Porto walk tour with the driver/guide (two stops for tastings, no paid entrances to monuments)
Lunch at the restaurant of Graham's Port wine cellar
Guided visit and Port tasting at Graham's Port wine cellar
Visit to Guimaraes with the driver/guide (entrance to the Duke's Palace)
Visit and lunch at a Vinho Verde wine estate
Visit to the Palace and gardens of Mateus
Visit and wine tasting of Tawny Ports, with a 100 Year Old Port tasting
Visit and lunch at the Crasto wine estate
Private Douro boat cruise on a wooden rabelo boat (approximately 50 minutes)
Gourmet dinner at Rui Paula's restaurant in the Douro

Excludes

Travel insurance
Flights
Meals besides those mentioned as included
Personal expenses
Extra options
Early check-in or late check-out
Tips (client's discretion)

Package

Departure Dates

This tour departs year round, any day of your choosing. Simply contact us so we can check availability for you.

Prices

Four Star Hotels

\$4265 per person, based on two people travelling twin/double share (one room)
\$3345 per person, based on four people travelling twin/double share (two rooms)
\$2899 per person, based on six people travelling twin/double share (three room)

Five Star Hotels

\$4997 per person, based on two people travelling twin/double share (one room)

\$4239 per person, based on four people travelling twin/double share (two rooms)
\$3849 per person, based on six people travelling twin/double share (three room)

Transport by van in the case of four or more passengers; car for two only.

Please note prices are subject to change, availability and fluctuation in the exchange rate.