



## Itinerary 3 – Bairrada, Sétubal & Alentejo Wine Regions

### Thursday 3<sup>rd</sup> February – Post Workshop Tour

**Bairrada wine region.** Unusually for Portugal, Bairrada is a region dominated by just one grape, the often-maligned **Baga**. 80% of wines from this region are red, and almost all of these are made from Baga. It is thick-skinned, high in acidity and pretty tannic. Combine this with the common practice of leaving the stems in the fermentation vat, and it has the potential to make tough, challenging wines.



Although Bairrada is mainly about red wines, their attractive sparkling whites are a bit of a speciality here and that's the wine type we'll be focussing on during our visit. With impressive views of the sea, lagoons and hills it's a great setting to try a glass of sparkling wine or two. Time to discover the **Luso and Curia Spas** and the old-fashioned charming 20's & 30's hotels.



Depart from Porto Dinner and accommodation the **Hotel Curia Palace**.

### Friday 4<sup>th</sup> February – Post Workshop Tour

Two morning owner and/or winemaker led winery visits:

**Quinta das Bageiras** is renowned for its excellent handcraft sparkling wines. This winery is also well known for producing excellent brandies and eau de vies.



Next up is a visit to **Quinta do Encontro**. Situated in S. Lourenço do Bairro, Anadia, Quinta do Encontro owes its name to the proximity of the Encontro Cross. It began production in 1930, in a small cellar located in Paredes do Bairro. With the entry of Dão Sul in the project, a restructure of 10 ha of vineyards, of the 20 that compose the property. In 2005, with the need to improve vinification, a new cellar was built, continuing the promotion concept of WineTourism, in a Design Cellar, modern and innovative. The winery was designed by the Portuguese architect Pedro Mateus.



Quinta do Encontro will host us for a memorable lunch with the famous dish of the region: Suckling pig matched with their sparkling wine

After lunch transfer to the village of **Óbidos**. The magnificent **medieval** walled town of Óbidos is known as the 'Town of Queens' because of a tradition in which kings used to offer the place to their wives. The town boasts some lovely churches. In days gone by these were built when queens gave birth to a child. Within the walls, numerous bars offer you a taste of **ginjinha**, a traditional liqueur made of cherries, usually drunk in a chocolate cup!



Southbound we go until we reach the capital city of Portugal

Filmed, sung and described by artists and visitors from all over the world, the famous light of **Lisbon** is the best guide to understanding this city of contrasts. Lisbon was founded over 20 centuries ago, built on hills along the banks of the River Tagus, as it approaches the Atlantic Ocean.



**Dinner at the Chafariz do Vinho.** With its refined ambience but intimate service, this Restaurant comes in the unusual surroundings of a former water tank leading to a now defunct fountain. This is the place to try **Portuguese wines** with a list featuring over 300 varieties in addition to all the ports on offer.

*"...a must for wine lovers who want to taste what Portugal has to offer..."*  
*Wine Spectator,*

## Saturday 5<sup>th</sup> February – Post Workshop Tour



Today we will show you the vineyards and the wineries of the south of Portugal. You will see that the taste of the wine is completely different from the wines of the north. We will start with the **Jose Maria Das Fonseca**, in the **Península de Setúbal DOC Region**, where the two types of grapes – White Moscatel and red Castelão - dominate the DOC area.

José Maria da Fonseca (JMF) is one of the most ancient and traditional wine producers of Portugal. The wine Piriquita, in fact, was the first Portuguese table wine, with its production dating back to the last century. But JMF is also renowned for its excellent sweet Muscatel Wines. We will visit the cellars and Manor House.



Southbound again as we head for the village of Arraiolos in the **Alentejo Wine Region**. Visit of the **Monte da Ravasqueira** which as well as producing some fine wines houses an interesting collection of old carts. Traditional dishes of the region for lunch matched with **Monte da Ravasqueira** wines.



Fundamental to Portugal's history of musical expression is its folk music. But far more enigmatic is Portugal's most famous style of music, fado - melancholic chants – performed as a set of three songs, each one lasting 3 mins. There are two styles of fado music and one of them comes from Lisbon. So guess what? We'll having dinner in a **Fado Restaurant** with wine and song

## Sunday 6<sup>th</sup> February – Post Workshop Tour

Transfer to Lisbon Airport.

