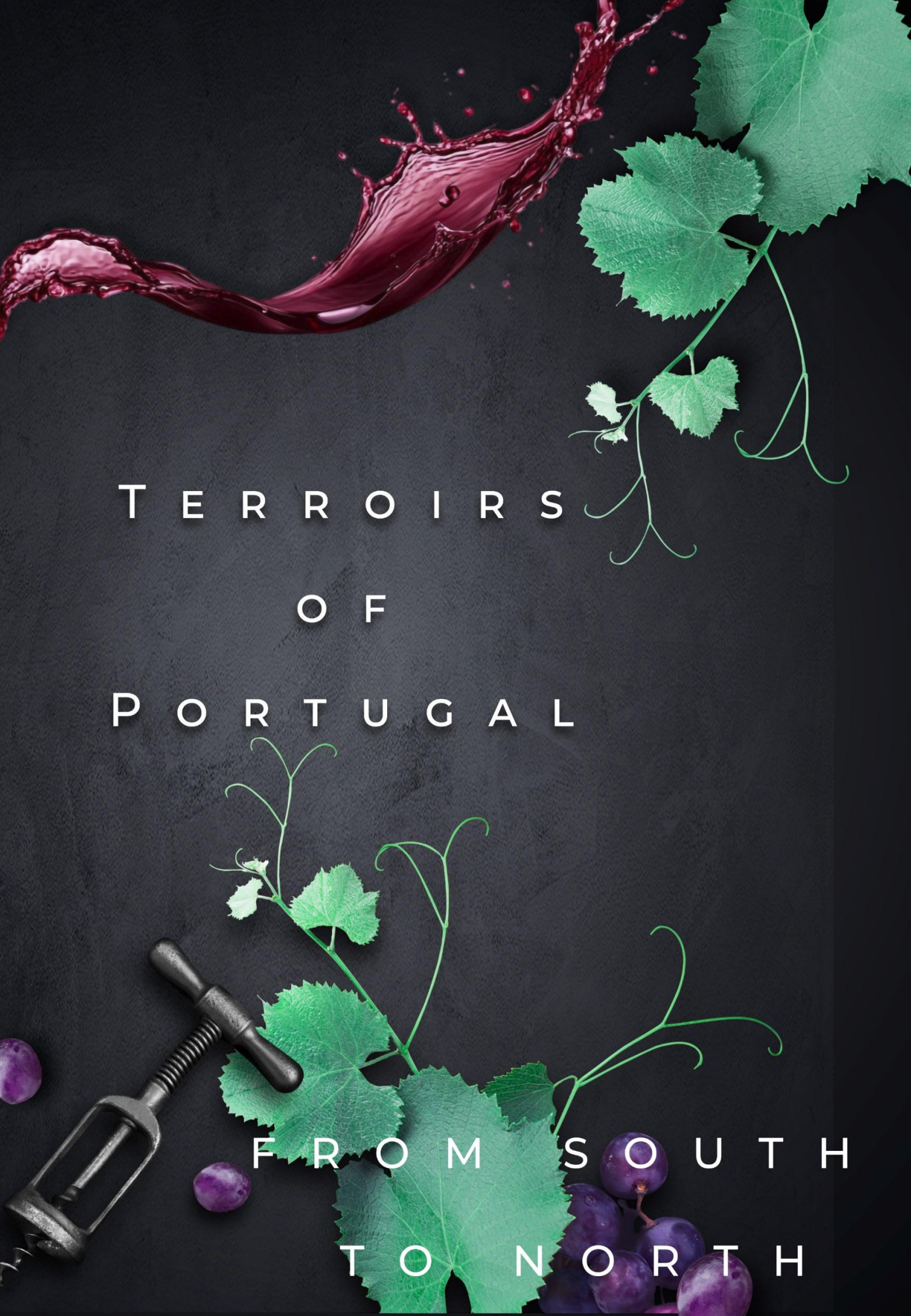




T E R R O I R S
O F
P O R T U G A L

F R O M S O U T H
T O N O R T H

Route of Terroirs of Portugal

A wine journey through the country's main wine regions.

A carefully designed itinerary for winemakers, sommeliers and wine professionals seeking a technical and cultural immersion in Portuguese terroirs.

Portugal is one of the oldest wine-producing countries in the world. The climate and geological diversity, combined with a centuries-old tradition in wine production, contributes to a wide variety of styles, native grape varieties and winemaking practices.

From Port Wine, known worldwide since the 17th century, to the intense reds of Alentejo and the mineral whites of the North, Portugal preserves the balance between tradition and innovation — an essential characteristic for professionals in the sector to understand.

This circuit was developed to offer a technical, contextualized and sensorial experience, with direct access to renowned national and international producers.

Day 1 – Arrival in Lisbon

Itinerary: Reception at the airport and private transfer to the hotel. Free day to get acclimatized and rest after the flight. A relaxed start to a technical and inspiring journey through the world of Portuguese wines.



Suggestions for a free day:

Option 1 – Technical dinner at Sommelier Lisbon (Avenida da Liberdade):

Restaurant with one of the best wine lists in the country, with over 80 labels available by the glass.

The service is provided via tablet, with access to complete technical sheets of the wines.

The ideal environment to end the day with a high-quality paired dinner.

Option 2 – Relaxed program with a wine-cultural focus:

Tour of the Mercado da Ribeira (Time Out Market), exploring regional wines and snacks.

Visit to the Conserveira de Lisboa, highlighting typical products ideal for pairings.

Final stop at the Wine Room Lisboa (Príncipe Real), with a tasting guided by a local sommelier.

Route of Terroirs of Portugal

Day 2 – Lisbon City Tour

Experience Summary:

Explore the charms of the Portuguese capital on a comprehensive tour of the main historical and cultural sites, with highlights including the Belém neighborhood, Chiado, Baixa and the iconic Praça do Comércio.

During the tour, you will have the opportunity to taste the famous **Pastel de Belém**, a traditional Portuguese delicacy created in 1837, whose original recipe is kept secret.

The experience includes stops at the Belém Tower and the Padrão dos Descobrimentos, two emblematic monuments linked to the Age of Discoveries. At the Jerónimos Monastery — one of the main examples of the Manueline style and recognized as a UNESCO World Heritage Site — you will be able to admire its impressive architecture.

The tour ends at Praça do Comércio, one of Lisbon's most famous postcards. From there, you will cross the **Arco da Rua Augusta** to explore the charming streets of downtown Lisbon.

Duration: 8 hours (approximately)



Route of Terroirs of Portugal

Day 3 – Évora, Alentejo

Winery: Cartuxa – Eugénio de Almeida Foundation



Founded: 18th century (origin) | Current structure since 1963

Icons: Pêra-Manca, EA, Foral de Évora

Grapes: Trincadeira, Aragonez, Alicante Bouschet, Antão Vaz

Technical Highlights:

Wines for ageing with regional identity;

Vinification in marble presses;

Prolonged aging in French and American oak;

Strong commitment to sustainability and support for social causes.

Cartuxa is a reference in the Alentejo, combining history, excellence and social responsibility. Its most emblematic label, Pêra-Manca, is a symbol of elegance and power.

Duration: 8 hours (approximately)



4th Day – Free Day

Suggested Tours in Setúbal (Setúbal Peninsula Region):

Viewpoint of the Forte de São Filipe.
Panoramic tour of the Serra da Arrábida.
Ferry crossing to Troia.

Route of Terroirs of Portugal

Day 5 – Azeitão, Setúbal

Winery: José Maria da Fonseca.



Founded: 1834 (oldest winery in continuous operation in Portugal)

Icons: Periquita, Moscatel de Setúbal, Domini

Grapes: Castelão, Moscatel de Setúbal, Touriga Nacional

Technical Highlights:

Pioneering use of modern techniques in Portugal;

Century-old solera for fortified wines;

Balance between innovation and family heritage.

José Maria da Fonseca represents the bridge between tradition and modernity. Its aged Moscatels are captivating for their complexity, while labels such as Periquita lead exports to over 70 countries.

Duration: 4 hours (approximately)



Route of Terroirs of Portugal

Day 6 – Palmela

Winery: Casa Ermelinda Freitas.



Founded: 1920 (four generations of female tradition).

Icons: Vinha do Torrão, Syrah, Dona Ermelinda.

Grapes: Castelão, Touriga Nacional, Syrah.

Technical Highlights:

Production in sandy and clay-limestone soils

Intense and aromatic wines, with excellent value for money

Strong presence in international competitions

Casa Ermelinda Freitas is a winery that combines family tradition and a focus on quality. It is one of the most awarded in the country and an excellent example of the diversity of styles of the Setúbal Peninsula.

Duration: 4 hours (approximately)



Route of Terroirs of Portugal

Continuation -
Day 6 – Palmela

anno
Quinta da
GRADIL
1492

Winery: Casa Ermelinda Freitas

Founded: 1920 (four generations of female tradition)

Icons: Vinha do Torrão, Syrah, Dona Ermelinda

Grapes: Castelão, Touriga Nacional, Syrah

Technical Highlights:

Production in sandy and clay-limestone soils;

Intense and aromatic wines, with excellent value for money;

Strong presence in international competitions.

Casa Ermelinda Freitas is a winery that combines family tradition and a focus on quality. It is one of the most awarded in the country and an excellent example of the diversity of styles of the Setúbal Peninsula.

Duration: 4 hours (approximately)



Route of Terroirs of Portugal

Day 7 – Walking Tour in the Historic Center of Porto

Suggested Itineraries:

Start at the Porto Cathedral: Brief explanation about the city's history and its importance in the wine trade with England; panoramic view of the Douro River.

Downhill along Rua das Flores: Charming street with traditional architecture, craft shops and small wine cellars. Stop at a gourmet product store (optional: tasting of olive oils and Douro wines).

São Bento Station: Tile panels with historical scenes from Portugal, linking the symbolism of wine to the construction of national identity.

Ribeira Square: Free time for photos by the river and explanations about the role of rabelos in transporting wine.

Stop at Bolhão Market.

Wine cellar in Vila Nova de Gaia:

Location: South bank of the Douro, where wine ages in oak barrels and casks.

Technical focus:

Differences between styles: Ruby, Tawny, LBV, Vintage.

Fortification and aging processes.

Blend and pairing techniques.

A must-see tour to understand the most emblematic Portuguese wine: Port Wine.

Duration: 8 hours (approximately)



Route of Terroirs of Portugal

Day 8 – Douro

Winery: Quinta da Pacheca

Founded in: 1738

Icons: Grande Reserva, Signature Wines, Ports

Grape Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca

Technical Highlights:

Manual production and treading in lagares;

Full range of still and fortified wines;

Wine hotel and sustainable viticulture practices.

One of the most traditional estates in the Douro, combining a centuries-old legacy with a high-quality wine tourism experience.

Duration: 8 hours (approximately)



QUINTA DA
PACHECA



Route of Terroirs of Portugal



Day 9 – Dão and Lixa Region

Winery: Quinta da Lixa

Founded: 1986

Icons: Uncommon Alvarinho, Terras do Minho, Vinho Verde DOC

Grapes: Alvarinho, Loureiro, Trajadura

Technical Highlights:

Cutting-edge technology to preserve freshness and aromas;

Light, vibrant wines with a gastronomic profile;

Strong presence in the international market;

Reference in the production of high-quality Vinhos Verdes, with a modern identity and technical focus.

Duration: 4 hours (approximately)



Route of Terroirs of Portugal



Continuation -

9th day of the itinerary: Penafiel

Winery: Quinta da Aveleda

Founded in: 1870

Icons: Casal Garcia, Follies, Aveleda Loureiro

Grapes: Loureiro, Arinto, Alvarinho, Fernão Pires

Technical Highlights:

Integrates oenology with landscaping and award-winning wine tourism

Fresh, elegant and consistent wines

Strong sustainable and technological performance

Aveleda is a giant in Vinho Verde, with a quality standard and its own identity, combining tradition and innovation.

DURATION: 4 hours (approximately)



10th day of the itinerary: Private transfer "out" to Porto airport.

Route of Terroirs of Portugal

More than just a trip: a technical and sensorial immersion in the great wines of Portugal.

This circuit was carefully designed to provide a complete experience of the Portuguese wine universe, connecting participants directly to the backstage of the country's most emblematic wineries.

Over the course of 10 days, you will have privileged access to leading producers, exclusive tastings, stunning landscapes and a curation designed to deepen technical knowledge and inspire new connections with the Portuguese terroir.

Ideal for winemakers, sommeliers, consultants and opinion makers in the sector.

Secure your place on this unique itinerary, which combines excellence, tradition and innovation in every glass.

Limited places | Personalized service | Special edition 2025

What's included:

Professional guide, certified winemaker;

Accommodation in a 4-star hotel, in a double room, with breakfast;

Guided tours of the most iconic destinations;

Specialized and certified guide, fluent in Portuguese, English and Spanish;

Private transportation in executive vehicle;

Full transfer (airport – hotel – airport);

Tasting of selected wines, according to the itinerary.

Not included:

Airfare, meals and items not specified in the itinerary.

A background image for the pricing section showing a group of people in a wine cellar or tasting room. In the foreground, a man in a suit is holding a glass of red wine and looking at it. Other people are visible in the background, some also holding glasses.

Price:

For 2 people EUR 4141 - per person

For 4 people EUR 2446 - per person

For 6 people EUR 2470 - per person

For 8 people EUR 2040 - per person