

**Douro Wine**  
Tourism





Introduction			
How to consult this guide	4		
Douro map	8		
General information	10		
The Douro Region	12	Producers	64
Main white grape varieties	14	Casa de S. António de Britiande	66
Main red grape varieties	18	Casa dos Alpajares	66
 		Casa dos Viscondes da Várzea	67
Port Wine	20	Caves da Murganheira	68
Main white grape varieties	24	Caves da Raposeira	69
Main red grape varieties	26	Maritávora	70
 		Morgadio da Calçada	71
The essential about wine tasting	30	Quinta da Aveleira	72
The sense of sight	32	Quinta da Canameira	73
The sense of smell	35	Quinta da Casa Amarela	74
Influences	36	Quinta da Sequeira	75
How to smell	37	Quinta das Aveleiras	76
The palate	39	Quinta das Carvalhas	77
Tasting versus drinking	39	Quinta de la Rosa	78
The four components, acidity, dryness/sweetness, bitterness, saltiness	40	Quinta de São José	79
Tactile sensations	42	Quinta de Tourais	80
Main flaws of the wine	44	Quinta do Crasto	81
Serving temperatures	46	Quinta do Panascal	82
Wine myths	49	Quinta do Pêgo	83
 		Quinta do Pessegueiro	84
The Vineyard	54	Quinta do Pôpa	85
 		Quinta do Portal	86
Accessories	56	Quinta do Seixo	87
Glasses	57	Quinta do Tedo	88
Corkscrews	58	Quinta do Vallado	89
How to preserve the wine	59	Quinta Nova de Nossa	90
 		Senhora do Carmo	
Wine routes	60	Quinta Seara D' Ordens	91
Map	62	Ramos Pinto - Q. da Ervamoira	92
		Wine and Soul / Pintas	93



# Introduction



It is worth pointing out that the history of wine from the Douro region is a chapter of the recent history.

Port Wine was used as a pretext for the demarcation of the Douro region...and it is precisely the Port Wine that has always commanded the life pulsing of Douro, relegating the still wine to the condition of ancillary.

In the Douro region, the table wine is still very recent. It symbolizes the dream of a handful of pioneers, figments of the bravery and determination of a small group of precursors.


For decades, over many centuries, Douro was a symbol of Port Wine, inseparably linked to the Douro valley, it was the reason for being to the construction of an epic landscape that moves and thrills due to its extent and monumentality, its harshness and indomitable character. For decades, Douro table wine was seen as being a by-product, the remaining wine from the grapes not suitable for being transformed into Port Wine, as a matrix of the outflow of leftovers, as food to hordes of workers who lived in the Quintas (estates) and villages in the Douro region.

Some of the Portuguese big hitters, many of which had amazing stories to tell, had already been born featuring renowned names such as Barca Velha, Reserva Especial da Ferreirinha, Quinta do Côtto, Duas Quintas Reserva, Quinta do Confradeiro or Reserva de San Marcos. But these were always a privilege for a few, exotic and rare cases, the exception which proved the rule of privileging Port Wine to the detriment of table wine.

And all of a sudden, without previous notice, towards the end of the nineties, the whole Douro changed, thus giving rise to an outstanding metamorphosis, a smooth transition revolutionised the one that was, and still is, the oldest denomination of the world. In almost two decades Douro changed everything, offering new paradigms to the region, new models and new opportunities. In just a few years, Douro has evolved into the most recognised region in Portugal, forcing a revolution of mores, obliging, in fact, the more traditional houses to enter the world of still wines. Suddenly, coming out of nowhere, new stars were born in Douro, powerful and fidgety wines, young and enthusiastic.

Some rare exceptions apart, the ones everyone knows, we can candidly sustain that the Douro wine was born in the nineties. In fact, in the second half of the nineties, with the decisive explosion occurring merely in 1999. Previously, only the brave had dared in this eccentric adventure of creating still wine in a land of fortified wine. Currently, the Douro valley is already used to the healthy coexistence between Port Wine and Douro wine, both kinds born under one of the most beautiful and monumental vinous landscape, rugged landscape that men helped to soften and humanize.





## **How to consult this guide**

Welcome to the Douro Valley, the oldest denomination in the world, the heart of Port wine and Douro wine, austere land, part of World Heritage, and a land able to offer you fantastic experiences. In order to make your visit easier and more enjoyable we have gathered, in this issue, maps and a series of relevant information about wine producers who are part of the Wine Tourism route, as well as a set of essential information about the region, the wine, the tasting and the pleasure.

## **Timetables**

Despite the fact that the opening and closing times of each producer and/or shop are referenced in the Guide, direct contact with the producer should be established previously to make sure that the schedules are still valid. In this way, you may avoid the frustration of not finding the wine cellar open, for some unexpected reason, especially during the weekend.





**Map of Portugal and Douro Region**







## How to travel:

### Car

The region is perfectly covered by a broad network of tarred well paved roads that allow access to almost all of the *Quintas* without any difficulty. Even though some of the roads are relatively narrow and surrounded by cliffs, the access to the Douro region by car is easy and comfortable. The region has plenty of motorways that enable easy communication with the rest of the country.

### Taxi

Despite being a relatively expensive means of transport, you can hire a taxi by the day. You may do so by getting in touch with the taxi stands easily found in most villages.

### Train

The train may be one of the best means of transport when you want to go to some areas of Douro, in particular to the Upper Douro. The trip is worthy by itself, taking into account the view of the scenery of the route that occurs in sections almost always along the river. At the main railway halts you may find taxi services.

### Boat

Although there are no scheduled regular boats, this means of transport presents itself as one of the best options to visit and travel in Douro, offering landscapes of rare beauty which would be impossible to appreciate by any other means of transport. It is possible to hire boat transport services at various points in Douro, with special emphasis on Pinhão.

### Fuel stations

There are many fuel stations across Douro, so having access to gasoline and diesel fuel should not be a problem. Keep however the deposit full, especially at night when some stations may be closed.

### Currency

The currency in force in Portugal is the Euro and it is the only accepted currency. Electronic payment services are disseminated throughout the region and most places accept debit and credit cards. Make sure, however, of their approval before making the expense.

## Useful information

### Beira Douro - Associação de Desenvolvimento do Vale do Douro

Tel: (+351) 254 611 223  
info@dourowinetourism.com  
www.dourowinetourism.com

### Associação do Douro Histórico

Tel: (+351) 259 931 160  
geral@dourohistorico.pt  
www.dourohistorico.pt

### Douro Superior Associação de Desenvolvimento

Tel: (+351) 279 200 730  
geral@dourosuperior.pt  
www.dourosuperior.pt

### IVDP- Instituto dos Vinhos do Douro e Porto

Tel: +351 22 2071669  
lojaporto@ivdp.pt  
www.ivdp.pt

### Wines of Portugal

Tel.: (+351) 21 350 67 00  
info@winesofportugal.info  
www.winesofportugal.info

### Viniportugal

Tel : (+351) 213 569 890  
geral@viniportugal.pt  
www.viniportugal.pt

### Turismo de Portugal

www.visitportugal.com

### Turismo do Douro

Tel. (+351) 259 323 560  
info@douro-turismo.pt  
www.douro-turismo.pt

## Emergency number: 112

### São Teotónio Hospital (Viseu)

+351 232 420 500  
www.hstviseu.min-saude.pt

### São Pedro de Vila Real Hospital

+351 259 300 500  
www.chtmad.min-saude.pt

### PSP- Public Security Police

www.psp.pt

### GNR- Portuguese National Guard

www.gnr.pt

### PSP / Command of Vila Real

+351 259 330 240

### Credit Cards

American Express: 707 50 40 50  
Mastercard: 800 811 272  
Visa: 800 811 107

PT – Portugal Telecom: 118 (National Informative Service)

Optimus: 16103; TMN: 1696; Vodafone: 16912

### Airports

ANA - Airports of Portugal: www.ana.pt  
Lisbon airport: +351 21 841 35 00  
Porto airport: +351 22 943 24 00

Transports: www.transpor.pt

CP-Trains of Portugal : 808 208 208 / www.cp.pt

Tap-Portugal: 707 205 700 / www.flytap.com  
Rede-Expressos (bus): 707 223 344 / www.rede-expressos.pt

National Centre of Táxis Digital: 707277277

Taxis in Porto: +351 22 507 39 00  
+351 22 507 64 00 (Táxis Invicta)



# The Douro Region



The presence of vineyards and wine in the Douro region is very old, dating back to the times of Roman occupation in Douro. After losing some glow during the long Muslim rule, the cultivation of vines was renewed with the Christian Reconquest, due to the establishment of the monasteries of some religious orders in Douro. It is known, from historical records, that Douro was already then a land rich in autochthone grape varieties. There are documents that prove the existence of some of the varieties still known and used today. Port wine, the fine wine of the Douro region rapidly won acceptance in the important English market, favoured by especially encouraging custom fees. This preference increased after the creation and the marketing of fortified wine.

The truth is that Douro is a unique region that enhances many styles and many identities. Few regions in the world can be this proud to present so much diversity of identity and character, to be able to produce in the same physical space light sparkling wine, fresh and complex, as well as white wine, dense and rich, young and fruity rosé wine, or even serious red wine, meant for ageing, sweet and simple Muscatel wine, and finally Port Wine, full and generous.

In addition to an indescribable natural beauty, Douro is one of the richest regions in the diversity and quality of indigenous grape varieties, in the diversity of exhibitions and altitudes, in the endless space, in the unique way of planting mixed vineyards and in the richness of a huge heritage of old and very old vineyards. Mixed vineyards are one of the greatest assets of the Douro region for the typicality and originality of the formula.

Douro also has a splendid external image, presenting itself, internationally, as the Portuguese region that is better known and valued, able to offer some remarkable wine in the top segment. The support that Port Wine provided was instrumental to the take-off of the region, while keeping up a very close relationship between fortified wine and table wine, presenting itself as the only region in the world that shares two denominations in the same physical space, in the same soil, with the same varieties, the same wineries and winemakers. Even today the Port Wine is crucial to help the cultivation of the vineyard with the implementation and exchange of benefit cards.

Despite its youth, Douro managed to conquer an unquestionable place in the national and international wine scene, remarkable achievement if we remember that the turn of the page just occurred in 1995 and that the real explosion took place at the turn of the century. In little more than fifteen years Douro has taken the internal and external leadership in what concerns the image of prestigious wine. Today Douro is recognised internally and internationally for its table wine and for the fortified ones, by the combination of Douro Wines and Port Wine.

## The Douro Region > White grape varieties

### **Códega de Larinho**

Despite the phonetic similarity with the variety Códaga de Douro, known as Síria in the region of Beiras, Códaga de Larinho is a different variety which has developed mostly in the sub region of Douro Superior. Although it is not a particularly aromatic variety, sometimes

too neutral to our nose, the grapes of this variety that come from old vineyards produce wine of unique and prominent character, structured and almost chewable wine dominated by the acidity, the minerality and floral richness. It is one of the great hopes of the white Portuguese varieties.



Moscatel Galego Branco



Códaga



### **Moscatel Galego Branco**

It is part of the broad vine varieties of the family, it is a mutation of the primitive variety that the isolation and the different developments caused to diverge in opposite directions. The Moscatel Galego Branco a variety that is less popular in Portugal than the most common Moscatel Graúdo, corresponds to the variety that is internationally known as the Muscat Petit Grains or Muscat de Frontignan. In Portugal it is also known by the synonyms Moscatel Branco and Moscatel do Douro, designations that indicate in a tacit way its geographic dispersion centered in the parishes of Favaio, Alijó and Sanfins do Douro, generally at altitudes between 500 and 600 meters. It is among the white wines of the region, either in batch or on its own, as the well-known Moscatel of Favaio that Moscatel Galego Branco usually shines.

### **Malvasia Rei**

Malvasia, or more correctly, the very broad group of Malvasia varieties, is, most likely, the quintessential example of the stereotype of Mediterranean wine variety, spread since ancient times throughout the Mediterranean basin. It is assumed that Malvasia Rei was introduced in Portugal from near-

by Spain, having travelled since Andalusia where it is known as Palomino Fino, the basis for the famous wine of Jerez. Interestingly, it was also used to give substance to fortified wine on the island of Porto Santo, under the name of Listraão, variety currently in disuse in Madeira wine. It prefers the warmer sunny climates, putting in evidence an extreme sensitivity to downy mildew and mildew, as well as some susceptibility to botrytis. It adapts better to chalky soils with good water retention.

### **Códega**

Loved by some and loathed by others, Códega is a variety of extremes, of passionate relationships and pet hates. Little is known about its origins and about its parentage, even though the enormous genetic variability shown demonstrates that it is an ancient variety. In national territory it shows a peculiar geographical distribution stretching within a narrow strip from the North to the South, next to the Spanish border. Synonymies abound, according to the location, including famous names such as Síría and Roupeiro. It produces in great quantity, offering exciting primary flavours with fragrant notes of citrus fruit, lots of orange and lemon as well as some hints of peach, melon, laurel and berry fruit.

### **Touriga Nacional**

Supposedly from Dão, Touriga Nacional is also decisive in Douro where it used to be the major variety before the invasion of phylloxera. It is a noble variety and it is greatly appreciated, it is the most exalted variety in Portugal, and it is currently disseminated through almost all national regions, Alentejo, Lisbon, Setúbal, Bairrada, Tejo, the Algarve and the Azores. The thick skin, rich in colour pigmentation, helps you get intense and profound colours. The richness of the primary flavours is one of the hallmarks of this variety, and it may present itself both floral and fruity, intense and enthusiastic. Moderately productive, Touriga Nacional produces balanced wine but with different alcoholic content, and it has a remarkable aging capacity. Spain, Australia, France, Brazil, South Africa and California are some of the countries and regions that were converted to the charms of Touriga Nacional.

### **Tinta Francisca**

Tinta Francisca is a mythical variety but it was abandoned for years. It is a variety of which much has been said, many theories have been advocated, and that has generated legends and stories full of magic, converting it into a variety that all hope to see reborn one day and stand as the responsible for the region's reforms, launching a new brand image to the

Douro region. It is a variety essentially from Douro and Trás-os-Montes but regularly assumed in the popular imagery as being of French descent, from Burgundy. What is certain is that Tinta Francisca, even though it currently occupies little more than 40 hectares of the Douro, is in a visible recovery of the lost prestige, being regarded as one of the great hopes of recovery of ancient varieties in Douro. Acclaimed by many due to the wine produced, but berated by almost everyone for the extreme difficulties in the vineyard. It is a long cycle variety, of medium budbreak and late maturation, with high robustness and very low productivity. It is extremely sensitive to mildew and in many cases to downy mildew.

### **Tinta Carvalha**

It is in the Douro Valley that Tinta Carvalha stands out and where it concentrates its geographical distribution. The historical records point to a Genesis in Sabrosa, where it continues to mark the varieties of vineyards. It is a notorious variety since it produces wine with very light colour that often ends up being relegated to the status of rosé. Fallen out of favour, it is rare today to see Tinta Carvalha being replanted. It is a variety that continues to survive only on the account of the old vines of the region, where, because it is a very productive





variety, with an outcome per hectare that even exceeds the impressive bar of twenty tons, it was established as the major variety in many of the Douro old vineyards.

### **Alvarelhão**

Despite the fact that Alvarelhão was repeatedly regarded as one of the best Portuguese varieties during the 19th century, praised so enthusiastically by the Baron of Forrester, it was later condemned to the agony of abandonment. Its presence can be confined to the North of Portugal and Galicia, intersected in the old vineyards that remained from the past. And it is precisely in the Douro region, in

the higher plateaus situated around Vila Real that the variety survives, especially in older vineyards where it provides light wine in colour, *claret* as it is classified. For many years this variety was used as the basis for rosé wine of the region, to which it conferred delicacy and fragrant aromas. At the beginning of Mateus Rosé adventure, when the majority of wine was from the region, Alvarelhão was soon established as the basic variety for its plough.

### **Malvasia Preta**

Like many other traditional Portuguese grape varieties, Malvasia Preta is also in danger of extinction, abandoned by



successive generations of winegrowers and winemakers. It is in the northeast of Portugal, in the Douro and Dão regions, where this variety maintains physical presence, occupying just under 2,000 hectares, with a tendency to announce a rapid decline. Regular in the flowering and post veraison phase and early in maturity, it sometimes has more than two weeks of advance in relation to the average of the red grape varieties of the region. Despite being a relatively rustic and robust variety, it is highly susceptible to rot and to mildew, as well as to “hen and chicken” (Some of the berries on the bunch, although fertilized, still do not develop properly.)



Tinta Carvalha



Malvasia Preta



Alvarelhão



## Port Wine





The presence of vineyards and wine in the Douro region is very old, dating back to the times of Roman occupation in Douro. After losing some glow during the long Muslim rule, the cultivation of vines was renewed with the Christian Reconquest, due to the establishment of the monasteries of some religious orders in Douro. It is known, from historical records, that the Douro region was already then a land rich in autochthone grape varieties. There are documents that prove the existence of some of the varieties still known and used today. Port Wine, the fine wine of Douro rapidly won acceptance in the important English market, favoured by especially encouraging custom fees. This preference increased after the creation and the marketing of fortified wine.

The productive and commercial dynamism remained during the period of Spanish occupation and there was a growing production soon after the restoration of independence when it began to be used the expression fine wine to describe Douro best wine. With the restoration of independence and the need to create and strengthen alliances with other countries in the face of the threat of powerful Castile, trade privileges were given to Dutch, French and Swedes merchants, later repealed in favor of a strategic alliance with England that enabled access to Portuguese wine under conditions of great advantage over other European Nations, just before the conclusion of the Methuen Treaty.

The fine Douro wine, favored by custom fees more auspicious than those imposed on French wine, gained a growing popularity in the English market, detaining preference over some other wines early in the 18<sup>th</sup> century. The business flourished to such an extent that very quickly the first fraud appeared such as adding sugar, elderberry and other less scrupulous recipes. The cases of fraud reached such a proportion that it was established the General Company of Agriculture of Vineyards of the Alto Douro, determining what would become the first demarcated region in the world.

With the end of King Joseph reign and the removal of Marquis of Pombal as the Head of Government the Company lost some of its initial privileges while the country and the Douro region lived under the uncertainties of liberalism. The second half of the nineteenth century would end up marking the turning point of the Douro of Marquis of Pombal to the modern Douro. First with the powdery mildew, then with the phylloxera, many vineyards were reduced to “mortórios”, devastated small terraces.

It is indisputable that the Port Wine was hailed as the greatest ambassador of Portuguese wine, one of the greatest in the world. We owe much to Port Wine, in what

concerns image, international reputation, quality, history and consistency. Portugal wouldn't be on the map and in the wine world's radar if it were not for the existence of Port Wine. As in all economic activities in the world, especially among those that manage to survive for several centuries, life is made of bonanza and storm cycles, alternating between the favourable winds and the storms.

The viticulture revolution has been one of the highlights of the slow transformation of Port Wine, such as the renewal of wineries, visible in the serious investment in cold and in technological equipment such as robotic mills. Processes that led to a wine-making revolution in the conservative world of Port Wine. The freedom to choose the best brandy was one of the major revolutions of Port Wine. It might even seem to be a feckless factor but the quality and style of the brandy with which the fortification is executed is one of the key differentiating factors between the current Port Wine and the ones from the past, allowing a quality improvement and a notable consistency.

The strong pressure exerted by the major markets to have the wine ready earlier, in categories such as Vintage or Colheita (harvest in English), making them softer and more seductive from their youth is one of the great modern challenges of Port Wine. But one of the greatest difficulties in the region consists in the virtual competition between Port and Douro wines, two denominations that share the same space and the same resources, competing fraternally for the best grapes. An uneven battle that will become even spicier over the next few years, especially in warmer year harvests, forcing the Vintage Port to look for grapes from the freshest and highest places, entering into direct competition with the Douro wines.

The prospects are, however, much better than we often admit. Among the healthier initiatives for Port Wine image recovery is the launch of small editions of wines with an absolutely extraordinary quality, wines sold by exorbitant prices that helped to put the Port Wine on the map of luxury wine, recovering the prestige and exclusivity that Port Wine requires so much.





### **Rabigato**

In a clear majority in the Upper Douro it was once confused with the variety Rabo de Ovelha, which does not present any familiarity. After decades of obliviousness Rabigato gained recognition and it has currently started to expand beyond regional borders to the South where it is now being tested. In its defense one can say that it offers firm and well balanced acidity, high potential, liveliness, freshness and structure, key features in any white grape variety. It is a versatile grape that works especially well in a blend as the dominant variety since its lively and penetrating acidity gives added value to the mixture. It prefers dry well-drained soils that are located in high dimensions, conditions under which it gives its utmost. In very particular conditions, it can be vinified on its own, originating wine dominated by the aromatic notes of acacia and orange blossom, which are usually escorted by an impetuous minerality, with a scathing and penetrating acidity able to invigorate the white wine of the Upper Douro.

### **Gouveio**

Gouveio is often confused with Verdelho, another variety of grape, the authentic Verdelho from Madeira, and, in the past, it benefited from that special prerogative of being called Verdelho. At the present time, Gouveio is spread through

all over the Portuguese continental territory, presenting itself as a productive variety and relatively early, moderately impressive in what concerns the outcome, sensitive to mildew and to late rains, presenting medium-sized compact bunches that produce small yellowish green grapes. It originates firm acidity wine, with good alcoholic content, full-bodied, with fresh and citrus aromas with notes of peach and anise and with a good balance between acidity and sugar.

### **Viosinho**

From Trás-os-Montes, only recently has the Viosinho grape variety been recognized and valued. It is perfectly suitable for Port Wine and Douro wines production. Unfortunately it is also little productive, and it offers very low outcome, which helps to explain such low popularity among most of the winegrowers. Even though it is not a deeply aromatic variety, it offers a near-perfect balance between sugar and acidity that gives rise to structured, full-bodied wine and potentially rich in alcohol. This early ripening grape variety reveals an extreme sensitivity to mildew and rotteness, preferring the hot and sunny climates. Customarily the wine is structured and powerful, although sometimes with some lack of vigor and freshness, which makes it a particularly competent variety to help structuring batches of white wine.



Rabigato



Gouveio



Viosinho

## Port Wine > Red grape varieties





## **Tinta Roriz**

Tinta Roriz is one of the few varieties that can be considered Iberian, one of the rarest varieties to be planted and valued in both countries of the Iberian Peninsula, and it is also known by Aragonez, mandatory denomination when the variety is not planted in the Douro and Dão regions. It is an early variety, vigorous and productive, adaptable to different climates and soils, versatile and condescending in what concerns the vine. If the vigor is properly controlled, Tinta Roriz produces wine that combines elegance with robustness and fruit with spices, in a deep and lively narrative. Ordinarily, it prefers the warmer and dry climates, sandy or clay-limestone soils. It is usually considered a blend variety, often benefiting from the companion of Touriga Nacional and Touriga Franca in the Douro region, Trincadeira and Alicante Bouschet in Alentejo and Touriga Nacional, Alfrocheiro in Dão.

## **Touriga Franca**

Touriga Franca, once called Touriga Francesa, is the most planted red grape variety in the Douro region. Its popularity is justified by its versatility, high productivity, the balance and consistency of production, as well as by the high resistance to diseases. It develops in a long cycle of vegetation, exposing bunches of medium round grapes, providing wine with

rich colours. The variety is seen as one of the fundamental pillars of the Douro blends, contributing effectively to both Port Wine and Douro wines. Among its key attributes highlighting goes to the intense tannins and abundant fruit, which provide full bodied wine with firm structure while simultaneously elegant. Aromatically floral notes predominate: roses, berry fruit, blackberries and rockroses, often associated with the grape varieties Tinta Roriz and Touriga Nacional.

## **Sousão**

This grape variety is undeniably from Minho, where it is known by the name Vinhão, having migrated to the Douro region, where it has always been known as Sousão. One of the main attributes that identifies Sousão is the dark and intense black color that it adds to the wine, embodying black, dark and opaque wines, closed and almost impenetrable to light, wines with some rudeness and brusqueness in the tannins and in the acidity. It is precisely these peculiar characteristics that made it so tempting in Douro where its colouring skills were quickly appreciated for the Port Wine. It is the most cultivated red grape variety in the region of Vinho Verde (Green wine), offering rustic wines of very high acidity, notorious for their restless acidity and it is briskly growing in the Douro region.

### **Tinta Barroca**

It's part of an elitist group of five varieties recommended for the Douro and it is one of those which occupies more planting area. Generous in what concerns the outcome, lavish in its potential alcoholic content, Tinta Barroca manages to combine great productivity with a high potential degree. It doesn't coexist well with excessive heat or with water stress, it easily becomes raisins under extreme conditions. Of medium production and with good resistance to diseases and pests, Tinta Barroca embodies the wines of intense colour, smooth but rustic, with high alcoholic potential. Curiously it has an outdated leading role in South Africa where it is used with regularity in still and fortified wine.

### **Tinto Cão**

It's part of the traditional varieties of the Douro and Dão regions, although it is presumably from Douro where it exhibits greater genetic variability. Its viability has already been at risk for being a variety that has a very low outcome which makes it unpopular among winegrowers. It has very small bunches coated by a thick and dense skin that ensures adequate resistance to the attacks of mildew and rotteness, presenting itself as a late ripening variety. The mouth reveals the greatness of a variety perfectly balanced between tannins, acidity and sugar, harsh in the tannins, materializing in floral wines, dense, solid and long-lasting. It is often blended with the varieties Touriga Nacional and Tinta Roriz.





Tinta Roriz



Touriga Franca



Sousão



Tinta Barroca



Tinto Cão



## Wine tasting basics



## Introduction

You won't certainly feel like getting into the habit of writing long and detailed descriptions about each of the wines you taste writing down dozens and dozens of tasting notes characterized by a flowery language. Surely that your life ambition is not taking notes of all the sensations that the wine conveys leaving aside the pure pleasure of enjoying a wine only to transform the act of drinking in a mere job, more or less dull, a wearing activity that bothers you as much as the others around you. Certainly you don't want to become entangled in writing more or less pretentious tasting notes that in fact add very little to the satisfaction of drinking a wine.

The truth is that to get some pleasure out of wine it is not necessary to adopt a strange behaviour that others may perceive as ridiculous or pretentious, you do not need any harsh spitting and sipping, it is not necessary to find exquisite and imaginative ways to describe it, it is not obligatory to talk about it during the entire meal. We can even admit that the wine is not more than the perfect accompaniment to the truly important moments in our lives, to harmonize a meal, to nourish a conversation between friends, to keep up with a good book or a moment of reflection.

The happy medium between those who are professionally dedicated to wine and those who drink without even paying attention to it, is the one that can provide you greater pleasure. In order to achieve this, to be able to enjoy the wine in its fullness, just pay attention to three fundamental aspects of wine: colour, or wine's chromatic appearance, the odour and the taste. You can of course take notes, if you wish, especially for future memory, although this task is far from being considered essential to enjoy the wine.

# Wine tasting basics

## The sight

If we cannot see well what we're drinking we feel insecure to assess what we see and smell. Although potentially misleading and biased, the information transmitted by the sense of sight is essential to our confidence in evaluating any wine. Although the color doesn't reveal much about the quality and character of the wine, our brains need this evidence in order to process the information that is transmitted by the senses of smell and taste. But what should we parse with the sense of sight after all?

The wine should appear clear and brilliant indeed, regardless of the color and tonality, regardless of whether we are dealing with a white, red or rosé wine. The misty and/or hazy wines should be avoided except in extreme old age situations or in the event of precipitation of sediment, what is commonly called deposit. Most contemporary wines are crystal clear and don't have any trace of turbidity.

The wine lees are less common in white wines than in red wines, even though it is possible. They generally display that the wine is rather old and very probably hasn't been filtered. Because it is bitter and it conveys unpleasant sensations, besides being aesthetically distasteful, deposit should remain in the bottle rather than being carelessly poured into the glass. In such circumstance it is recommended that the wines





are previously decanted, i.e., that they are thoroughly poured from the original bottle into the decanter or into a transparent jar, allowing thus the separation between the wine and the lees.

Though the color nuances of white wines are less significant than the chromatic variation of red wines, the truth is that they can vary between the absolute colourless wines more proper of the cooler climates and the dark yellow ones typical of warm climate wines, of sweet wines or white wines that are already rather old. Unlike the red wines, the white wines become darker over time as they get older.

The colour of red wines offers more information about the wine style and origin. Red wines gradually lose colour, often in the form of deposit, which means that they become paler with age, evolving from closed concentrated black to ruby red, brick red and finally brownish amber. You should pay special attention to the meniscus of the wine, the curved upper surface formed at the edge of the glass that tells you with some precision the future trend and the current stage of evolution of the wine.

The famous tears are sometimes taken as a symptom of quality when in fact they merely represent a more alcoholic wine and/or with higher sugar content, that may also depend on the type of detergent used to wash the glass. Therefore, don't be influenced by the formation of tears in the glasses, whether they are slight or intense.



## Wine tasting basics



## **The sense of smell**

Despite being very little developed in humans, smell is the most important of the five senses in wine appreciation. The smell works as a prelude to the memories of the past, evoking memories from the past, childhood memoirs, vivid memories of people, places, emotions and sensations. It's by far the most important sense in wine tasting, in the olfactory perception and in the moment of drinking wine.

Most of what is usually described as taste is actually merely aroma, which can be easily perceived and empirically proven by the experience that we are not able to taste any food or drink when we catch a cold and, consequently, our nasal passages are obstructed.

The wine aromas vary according to different parameters, especially the variety or varieties used in the blend, the vineyard location and the type of viticulture adopted, the vinification methods applied and the posterior aging process in bottle. One might say, albeit generally, that the aromas can be divided into different categories, among which the fruity (lemon, pear, strawberry, cherry, etc.), mineral (limestone, graphite, pencil mine, talcum powder, etc), animal (hunting, leather, wet wool, cat urine, etc), spicy (black pepper, cloves, cinnamon, cedar, etc.), dry fruit (hazelnut, walnut, almond, English cake, etc), burned (tar, coffee, toast, chocolate, etc.) and chemical (hydrogen sulfide, sulfur, etc).

Interestingly most wines, with the noteworthy exception of wines produced with the grape variety Muscatel, don't smell like grape. The process of the grapes fermentation adds new aromas and new sequences of odour molecules that add all the aromas that are found in a glass of wine.

## Influences

Although we ought to avoid fundamentalism the truth is that the place where the tasting takes place should be as neutral as possible in what concerns aromas, distanced from any source of intense smells. That's why whenever you want to taste a wine you should avoid using perfumes, *after-shave* or colognes, even if they are not very intense. For the same reasons food shouldn't be in the room, raw or cooked, of strong and striking smell. Remember that smoking is an absolutely prohibited act during any moment of the tasting.

Remember however that the human sense of smell is one of the most sensitive senses and simultaneously one of the "laziest". Any intense aroma, as strong and vehement as it may be, is no longer perceptible after a few minutes of coexistence. So, when you taste a wine, you should be careful not to get too excited, spending hours smelling the same wine. Rely on the first impressions conveyed because your nose will quickly become unable to discover any new sensations after a more or less prolonged exposure.

There are some important factors that determine and affect the sensations that we withdraw from what we smell. Besides the early fatigue of the sense of smell with repeated aromas and our inability to continue to recognize a repressed aroma, the perception of aromas also depends on the temperature the wine is served, affecting the way and speed that the aromas are volatilized. Generally, we can say that when the wine is served at higher temperatures the alcohol and the aromas volatilization is faster and more immediate, whereas with the lower temperatures there is a greater reluctance to release the aromas.

The order in which the wines are tasted is also crucial. We tend to believe that physiologically a fresh smell is more clear and intense than the previous, and we also tend to compare aromas between wines, which may benefit or harm a wine in relation to the other. Finally the glass format influences the way we perceive the wine. The glass dimension, as well as the bowl and its opening size may condition the way the scents are concentrated or dispersed, the manner the aromas reach the nose. Therefore, and regardless of brand and/or of model used to compare wines we should always use the same type of glass, the only fair way to be able to make comparisons.



## How to smell

You can simply bring the glass to your nose and smell it intensely, with a deep inhalation. However, the emanations can be much more intense if you swirl the wine around with some energy, thus allowing a larger vaporization of the aromatic compounds. Nonetheless, in the beginning of the tasting, you should smell the glass before swirling the wine around. The odour molecules vary in what concerns the degree of delicacy and volatility, and the ability to vaporize. The most delicate emerge naturally and they would be lost if you started the tasting just by shaking the glass. Sniff it carefully but intensely so that you can detect all the aromas conveyed.

Next, rotate the glass with some energy to help release the aromas, enabling the scents to vaporize. To do this you will need a few seconds of concentration, in order to try to identify the aromas released. Resist the temptation of discovering aromas for sympathy, for the simple need to find an aroma. Some wines do not transmit any aroma and you should be prepared for these situations.

Don't forget that some odour molecules are only released after a prolonged contact with oxygen. It is therefore important to smell the glass once empty, what in slang is called the "the bottom of the glass" smell.



## Wine tasting basics



## **The palate**

Although the taste buds detect only a very small number of basic and nonvolatile flavours, the truth is that they play a key role in wine assessment. The five primary flavours that can be differentiated by the taste buds are sugar, acidity, bitterness, salt and umami, an oriental flavour, difficult to define and translate, that can be characterized as “tasty”, present in many foods such as soy and cheese, and commonly added to oriental food in the form of “monosodium glutamate”, an additive that naturally or artificially adds richness and complexity to many Oriental dishes. The taste buds also register the tannins and the acids astringency, the tannin rudeness, the subtlety of glycerol and three other crucial aspects in the evaluation of any wine, the weight or body, the balance of flavours and the final length.

The weight or body is detected through the alcohol, the glycerol, the sugar tannin and through other non-liquid elements that when together are known as extracts. It is clear that each person has his/her own degree of sensitivity and experience, so each one will have a different and individual experience. Bearing in mind that the tongue has different areas and that are supposedly sensitive to each of the primary elements, it is important to rinse the wine in your mouth when you taste it in order to maximize the exposure to all taste buds present in your mouth.

## **Tasting versus drinking**

Drinking wine is essentially recreation, a moment of satisfaction and pleasure that delights us with sensations without having to think about them too much. Tasting wine implies a deliberate act of examination and observation, a precise and dispassionate reflection, a merciless assessment of the defects and virtues of each wine. Whereas drinking is pleasure, tasting is work. Whereas drinking implies searching and enjoying the virtues of wine, tasting involves the search for and identification of any imperfections.

## Wine tasting basics





## **The four main components**

It is essential to understand the primary flavours, its origins and consequences in what concerns the wine flavours.

### **Acidity**

The bitterness is reflected in the degree of acidity, found in great abundance in the lemon juice and in vinegar. While the excess acidity is shown to be deeply troublesome, adding an unpleasant sour feeling, the acidity in itself is one of the most important wine constituents, providing freshness and a light spicy overtone. Sweetness and acidity are two factors that usually go hand in hand in the fruit and in the wine. They are essential to complement and balance each other. Finding the perfect balance between sugar and acidity is one of the most important tasks and, at the same time, one of the most difficult tasks in the world of wine.

In all wines we find several types of acids. Tartaric acid is the most common, followed by malic acids, citric, lactic, acetic and succinic. Interestingly, the greater the degree of sweetness of the wine, the bigger is the need for a high acidity to help counterbalance the sweetness, in such a way that the wine does not become something simply nauseating. The most striking difference between a good sweet wine, either it is a Muscatel, a Port Wine, a Madeira wine or a late harvest

wine, lies in the degree of acidity found to counterbalance the sweetness. A wine that is extra dry should be thirstier in acidity, otherwise it can become acrid and sour.

You should be careful and pay attention not to confuse acidity and dryness. A little sweetness is one of the tricks used by unscrupulous wine producers from all over the world to mask dubious quality wines. The acidity is especially important in the universe of white wines since, in the absence of tannins, it appears as the essential element in the formation of the wine structure.

### **Sweetness/Dryness**

The fermentation of the grapes, the transformation of grape juice into an alcoholic beverage, represents the transformation and consequent unfolding of sugar contained in grapes into alcohol. However, and despite being much drier than the initial grape juice, the wine may still contain some sugar, known as residual sugar, the amount of sugar that has not been converted into alcohol. The wines can be dry, medium dry, extra, sweet or too sweet, depending on the quantity of sugar that persists in the wine. Even the extra dry wines contain, even though they don't show it, a small percentage of sugar. The sugar content may vary from less than one gram to more than two hundred grams, it is ac-

# Wine tasting basics

knowledge that most dry wines are in a range between two and five grams of sugar per liter. Alcohol, as well as glycerin, potentiate the feeling of sweetness and help to soften the wine, making it softer and silkier.

## Bitterness

The bitterness is less important to the world of wine, although a considerable number of wines, particularly red wines, leave a strong sense of bitterness in your mouth. You should be careful not to confuse the sense of bitterness with tannin, different impressions that are easily confused. The bitterness is a flavour while the tannins are a tactile sensation. The origins can be multiple, from the wine grape variety to unripe tannins, excessive extraction or wood that is too new. The perception on the palate is similar to the presence of quinine in tonic water or to the intake of sweeteners.

Unlike the acidity and the sugar, the bitterness is not fundamental to the structure of the wine.

## Saltiness

Despite being usual and vital in food, the salty taste is rarely identified in wine, being universally considered less relevant in evaluating the wine flavour. The dry wine of Jerez represents one of the few wine styles in which the salt perception is usually present.

## Tactile Sensations

One of the easiest wine ingredients to identify, capable of inducing strongly unpleasant sensations in certain occasions, are the tannins. Tannins or polyphenols that may come up in the wine through the seeds, the skin, the stalk or, in the case of the wines which are ageing in wood, through the wooden barrels where the wine is aged.

The presence and identification of tannin is particularly evident in black tea, when it is drunk pure and without added sugar, or in the thin nuts skin. The sensation caused by the tannin is often rude and coarse, drying the gums and drying and thickening the mucous membranes, offering an aggressive sense of bitterness that when it is excessive can be absolutely nasty.

Just like white wines destined to be aged need a pungent acidity at their adolescence, the red wines require vehement tannins in their youth, acting as a natural preservative that prolongs the life of red wines. As the wines mature tannins begin to lose protagonism, developing softer and more delicate flavours. Although the tannins are a much more important term and of mandatory presence in some red wines, white wines also have a significant amount of tannins.

But the tactile sensations are not only originally from tannins. Alcohol is



also decisive in the perception of the body or lightness. We can say that the body of a wine is the indicator measure of the dry matter and alcohol content. Frequently, the higher the alcohol content the greater the feeling of heaviness, whereas the lower the alcohol

content the greater the feeling of lightness which can be disturbed by the presence of sugar in the wine or by the presence of carbon dioxide.

Wines with higher alcohol content are regularly “warmer” and thicker, sometimes viscous and glycerined.

# Wine tasting basics

## Main flaws

Despite the facts that the average quality of wine has been increasing over the last two decades and the large majority of current wines rarely present serious flaws, it is always useful and convenient to know how to identify the most common flaws in the world of wine.

## TCA

It's the most common abbreviation of the word "trichloroanisole" always difficult to pronounce, that designates a compound with a particularly repulsive smell like a mixture of mold, wet card and dust. The most common cause for its manifestation in the wine rests on contaminated natural corks. TCA can attack any type of cork stoppers, including the most expensive, and it is regarded as the most common flaw found in wine bottles. In the early nineties of the last century the incidence of TCA became particularly severe reaching, according to some sources, an incidence of approximately 10%. Currently, the occurrence rate of TCA is substantially smaller, approaching, according to the same sources, values that should not exceed 3% of the cases.

## Sulphur dioxide

Sulfur is one of the oldest natural antiseptics used virtually in all the wines since before the immemorial times of the wine prehistory. It protects wine from the oxygen and its use is essential in all types of wine. When present in high doses, however, it can be identified as the acrid puff of a just burnt match. The aromas can be dispelled with the process of decantation and with a strong aeration.





## **Oxidation**

Oxidation is a generic term and hard to characterize that describes wine flaws that result from too much oxygen absorption. Oxidation is a typical flaw of the lighter and more delicate wines, causing a tasteless and tired flavour in white wines, a sour or sweet flavour in red wines. Some wines are deliberately oxidized, i.e., they are purposely exposed to oxygen with pleasant consequences as the Tawny Port wine, Madeira Wine and the Muscatel of Setúbal.

## **Brettanomyces**

The easiest way to identify this flaw is to imagine the fur of a mouse, a strong animal smell, stable or saddle aroma. The flaw, which in a minimum proportion can be considered as a virtue, is due to a bacterial contamination that lodges in the cellar, especially in old wood, and it has proven to be quite difficult to remove.

## **Hydrogen sulphide**

Often simply identified as sulphide, it produces very unpleasant smells similar to the odour of rotten eggs or burnt rubber. The flaw can be corrected with a fierce wine aeration, or by pouring a small copper coin in the glass. If it isn't treated in time in the cellar, the sulphide may turn into mercaptans as the time goes by, displaying disgusting sewer, onion and garlic aromas. In this case there is no possible solution to save the wine.

## **Acetic Acid**

The wine has surpassed the oxidation phase a long time ago and it started displaying vinegar aromas. In this case there is no possible solution to save the wine.



## Temperatures

According to the tradition white and rosés wines are supposed to be served cold, preferably almost freezing. The same tradition requires that red wines are served at “room temperature”. The truth is that the temperature has a profound influence on the way we can enjoy the wine, both in our nose and in our mouth. If we serve two similar glasses with the same wine we can be sure that they will be perceived as two absolutely different wines. It is therefore impossible to compare wines served at different temperatures.

The higher the temperature, the more readily the aromatic substances volatilize, providing more fragrances and the most intense aromas to the sense of smell. In other words, the aromas are exalted at 18° C, reduced at 12° C, and almost non-existent at 8°C. On the other hand the alcohol evaporation becomes dominant as of 20°C, surpassing all the other scents. Furthermore the taste buds are literally anaesthetized at temperatures below 6° C which allows us to establish beacons.

It is known that wines should not be served above 20°C, because we risk not feeling anything but the smell of the alcohol, as they should not be served at temperatures below 6° (C), since the taste buds are anaesthetized from that temperature onwards.

## Sweet wines, low temperatures

The main constraints when establishing temperature rules are the sugar content, the degree of acidity, the tannin, the alcohol content and the eventual presence of carbon dioxide. The higher the temperature the greater the palate sensitivity to the sweetness. Therefore sweet wines should be served at lower temperatures than usual in order to counterbalance the sweetness.

The lower the temperature the greater our sensitivity to the tannins astringency. So the same red wine can be considered slim and smooth when served at 21° C and extremely astringent at 12° C. The temperature plays a crucial role in the release of carbon dioxide, especially in sparkling wines. The higher the temperature the faster and more intense is the gas release, which means that a sparkling wine served at 18° C may present a violent and aggressive behaviour. This reality implies that sparkling wines should be served at very low temperatures, thus forcing the gas release to more civilized levels in order to become pleasant.

Don't worry if the wine is served at a slightly below temperature than the ideal one. You will notice that the evolution of temperature in the glass is very fast and



rampant. We can then write down a list of service temperatures that even though it is generic, serves as a secure reference for most occasions:

White: Between 10° C to 12° C  
 Complex white: Between 12° C to 14° C  
 Red: Between 15°c to 17°c  
 Complex red: Between 16° C to 18° C  
 Sparkling wine: 8° C

Tawny Port, Madeira wine  
 and Muscatel: 14°c  
 Vintage Port Wine: 16°c  
 Late harvest: Between 6° C to 8° C

## Wine tasting basics





## **Wine Myths**

Wine is full of myths, prohibitions and taboos, certainties and uncertainties. There are myths for all tastes and sizes, fantasies that reach oenophiles and casual consumers, experts and amateurs. As always myths and fantasies represent only the ignorance disguised in absolute certainty without any objective or scientific basis. The legends of wine provide plausible explanations, and to some extent romantic, to things that have no proven scientific explanation, or to everyday life things that we do not control.

The language of wine is naturally complicated, with adjectives and a speech that is not always understandable. The myths add even more noise and disturbance to the difficulty of communication. They are new and old beliefs, stories passed down from generation to generation, faulty interpretations of reality. Ancient and modern myths. Many are so ingrained in the popular imagination that ended up being considered absolute certainties difficult to refute. Here are some of the most common stories.

### **The older the better**

It is one of the most commonly used expressions. Unfortunately the statement is seldom true and rare are the wines that can actually get older in a healthy way. Most wine is thought to be consumed within a relatively short period of time. Most rosé wines have a one year shelf-life, the white wines of two years, the red wines between four to five years. Don't wait too long to open their bottles. The few wines that are thought to last for years, decades, are exceptional wines ... and, unfortunately, they are normally very expensive.

### **A “Reserva” is better than a “normal” wine. The words “Reserva”, “Colheita Seleccionada” or “Garrafeira” mean guaranteed quality**

Unfortunately the reality does not confirm this theory. The adjectives above are not directly related to the wine quality, determining the minimum period of ageing in bottle and/or barrel instead. Statements like “Colheita dos Sócios”, “Colheita Seleccionada”, “Seleção Especial”, “Reserva Pessoal” or other references are messages without any legal binding and no direct association with the quality of the wine. Alone, these words say little or nothing about the wine.

# Wine tasting basics

## **DOC wines (Demarcated wines with controlled production methods) are necessarily better than a “Regional” wine**

Not necessarily. In order to be considered DOC, a wine has to obey very strict rules, particularly in what regards the use of authorized and recommended grape varieties. If a producer uses a grape variety that is not recommended for a certain region, he won't be allowed to use the designation DOC.

## **Table wine is synonymous of bad wine**

The quality of table wine is often not very exciting and rarely deserves major considerations. There are however exceptions and sometimes the table wine is the possible solution for some producers. Portuguese legislation does not allow a blend of wines from two different regions. In this case, as in the case of using a prohibited grape variety by local law, the only solution would be to “downgrade” this wine to the table wine category.

## **Are expensive wines better?**

Certainly not. The examples prove the opposite. In a free market the price of wine is determined not only by the production costs but also by its scarcity, by fashion, by the media influence, by good promotional campaigns, etc.

## **The white wine can't age well and it must be drunk as soon as possible**

White wines thought to be aged are relatively rare but there are living examples of wines that age admirably. The wines of the grape varieties Alvarinho, Encruzado and Bical and from the wider regions of the Douro are the best Portuguese examples.

## **Rosé is a blend of white wine and red wine**

Rosé is made exclusively with red grapes. Only “palhete” wine can be produced from a blend of white and red grapes. It's the skins, or rather the colouring matter in the red grapes skin that add colour to red wine. The greater the contact with the skins more intense will be the resulting colour. Rosé spends little time in maceration with the skins and as a result they do not have space to extract a lot of dye. The resulting wine displays a more open and pinkish color.

**The real great wines don't taste well while they are young and they just get better with age**

Don't believe it! The great wines are superb since birth and do not become fantastic miraculously with the ageing process. A poor wine will never become a good wine.

**The good wine is the wine of the farmer. Others are full of chemicals and other weird stuff**

This is rarely true, and it could only happen for a miracle. In fact, most *wines from the farmer* have a series of bacteriological flaws. Wine is a food product that must follow precise and stringent hygiene standards and that does not receive additives, dyes, or preservatives.

**Older wines should always be decanted**

As odd as this may seem, it is more important to decant young wines while they are young than when they are aged. Older wines, due to their extreme fragility, rarely stand the shock of decanting. On the contrary, younger wines need to suffer an oxygen shock that releases them from the recent bottling and from the reductive environment of the bottle. When the wine has created deposit, even in the case of old wines, there is no possible alternative to the decanting of wine.

**Is the sediment a flaw?**

No, the sediment represents a natural precipitation process and it is absolutely harmless. The sediment is a natural consequence of the ageing of the wine. As in red wines, white wines can also submit deposit on the form of tartars, small white crystals that resemble pieces of glass or grains of sugar. In these cases the sediment is also absolutely harmless.

**Is the sediment on the bottle a sign of quality?**

No, it just means that the wine has not been filtered aggressively. Nothing ensures the quality of the wine or the lack of it.

# Wine tasting basics

## **When I open a wine should I let the wine breathe by removing the stopper one hour before serving it?**

Despite being a recurring practice it does not have any utility. The surface in contact with the air is so limited in relation to the volume to oxygenate that practical results are non-existent. The only viable alternative is the decanting of the wine.

## **The tears in the glass are an indicator of quality**

The formation of tears is irrelevant and does not portray any symptom of quality. The higher the alcohol content and/or sugar the greater will be the tendency to the creation of tears. On the other hand the type of detergents used in the washing of the glasses can induce or inhibit the emergence of tears.

## **Once opened, the wine becomes vinegar**

It can eventually happen, but this is a lengthy process that can only happen after a long period of time after opening a bottle. After opening the bottle, the wines oxidize and that is the symptom and the flaw detected.

## **The red wine is beneficial to our health but not the white wine**

There is no scientific evidence to support this claim. Of course, wine is always harmful when consumed in excess, regardless of being white or red.

## **The fish should be accompanied with white wine and meat with red wine**

These are strict rules of the past. The harmony between food and wine depends not only on the products but also on the way they are cooked. A grilled fish requires a different wine than when it is roasted, the same way a Tuna steak has a different texture than a John Dory filet. The only rules that should prevail are common sense and your personal taste.

## **The cheese should be accompanied by red wine or Port Wine**

Depends on the cheese and personal taste. In what concerns soft cheeses, the most common in Portugal, white wine provides more consistent and happier harmonies. The natural acidity of white wine contrasts better with the fattiness of soft cheese ... and with many other cheese.





# The Vineyard



The vine is a climbing plant, a shrub of roots, stem, twigs, leaves, flowers and fruit that has a relatively extended lifecycle that can go from an average life of thirty years up to over a hundred years. It belongs to the botanical family of *Vitaceae* that can be subdivided into dozens and dozens of genera, of which it is important to retain the *Vitis* that includes all kinds of vines. These, in turn, can be further subdivided into different species according to their geographical origin.

Most wines are made with grapes of the species *Vitis Vinifera*, the only species authorized in Europe, mother of all the existing varieties. According to some recent studies there are about 10,000 distinct grape varieties from the *Vitis Vinifera* family, many of them of natural conception, others resulting from some crossings forced by human hand. All Portuguese grape varieties, like all European varieties, are part of the species *Vitis Vinifera*.

Each variety has its own distinctive foliage, distinct bunches in size and form, as well as different flavors and aromas that give rise to different musts and to wines with distinct aromas, flavors and profiles. Portugal and Italy can be proud of owning the world's richest ampelographic heritage that unfortunately is not very well-known and it's unexplored. There is thus a promising future ahead, full of surprises and discoveries, as the Portuguese traditional varieties are rediscovered. The Douro is, in that chapter, one of the most blessed regions in Portugal, with an impressive collection of grape varieties that do not exist in any other part of the world.

If we take into consideration the five essential factors in what concerns the quality and profile of a wine, climate, soil, viticulture and oenological practice, the grape variety is certainly the most decisive factor in the identification and characterization of each wine. So that the wine makes sense from the point of view of both the consumer and the winemaker it is essential to understand the characteristics and peculiarities of each grape variety. For the winemaker it is crucial whether the grape variety blooms or matures early, whether it is vigorous, if it is resistant to disease and/or rotteness, if grape skin is thick, which means wine with more colour, if the grape has many seeds, which means higher tannins, etc. For the oenophile it is important to feel that some grape varieties can be recognized by very particular aromas, others by their exuberance, by the extraordinary sugar/acidity balance, by color, by the structure ... or, in the worst cases, by anonymity.



## Accessories





## Glasses

It is said that any glass can be adapted to a function. Unfortunately, this is not true. The glass plays a key role for the appreciation of wine. The same wine from the same bottle and served at the same temperature, shows distinct aromas when served in different glasses, providing different sensations and pleasures. And don't fall into the temptation to assume that the differences are subtle, detectable only by gifted noses.

The wine glasses are designed to highlight color, aromas and flavours of wine. They should preferably be made of glass or crystal, compulsorily transparent and colourless, thin, and free of faceted surfaces, with a foot. The glass must always be held by the stem, or by the base, in order to avoid that the palm of your hand heats the wine. When holding the glass by the stem, you also have a wider vision field, and the act of swirling the wine in the glass becomes easier.

The glasses should be generous in size, providing sufficient space for the proper wine aeration. They should have the generic shape of a tulip, tapering slightly from the bowl of the glass to the top. This shape enhances the aromatic concentration, increasing the olfactory sensations and the consequent pleasure. The glasses which have a too wide opening at the top, in the shape of an inverted bell or thimble, are inadequate for wine tasting.

Although there are relatively generic glasses models, adapted to most wines, you should opt for four basic models of glass – white, red, sparkling wine and to taste fortified wine. For sparkling wine choose *flûtes*, slender tulip-shaped glasses, tall and narrow.

## Glass care

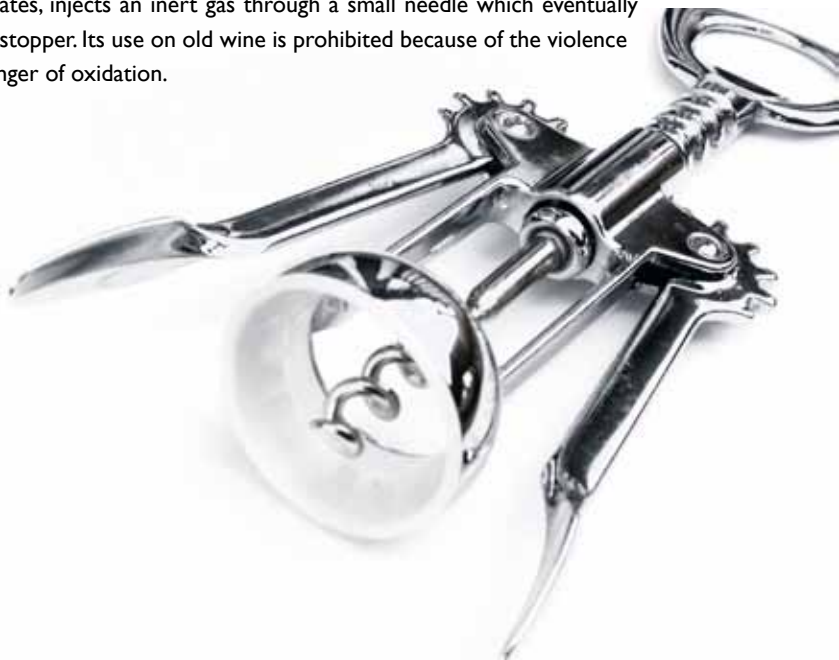
Do not use detergents to wash your glasses. Pass them by hot water and dry them with a cloth. The detergent can add unpleasant odours to the glasses. When you are drying the glasses be careful not to hold the stem while you clean the inside of the glass. This is the source of most of the accidents. In the cupboard always keep the glasses with the opening facing up. Make sure that the glasses do not have any smell before using them. Most cabinets add unpleasant aromas to the glasses. Never store the glasses in original cardboard boxes or, if you do so, clean them well before using them.

### Corkscrew

There are corkscrews of all shapes and forms, in all colours and decorations, a real challenge to the imagination, ranging from sumptuous to sober, practical to complicated, classical to irreverent, cheap to expensive. All have as primordial function to extract the cork from the bottle, although not all meet the same function with ease.

The spiral, the most important component of the corkscrew, must be large and ideally teflon coated. Traction mechanisms must be user-friendly and flexible enough not to oblige the user to make intense efforts. The classic formats are the winged corkscrew and the corkscrew known as “sommelier”. The first are generally not very useful, with poorly designed spiral and not very user-friendly. Unfortunately they are quite widespread in Portuguese homes. The second, the “sommelier” models, are versatile especially when fitted with double lever mechanism. Small, compact, lightweight, simple and reliable, they are the Swiss army knife of corkscrews. Their limitations are only noticeable when you extract corks that are too long.

There are some even more special corkscrews. The corkscrews for emergencies and the innovative corkscrews for more demanding users or for the ones that are fond of *gadgets*. In the first case we can include the two-pronged corkscrews. Their specialty are the difficult, loose, fragile and brittle corks. They are special tools but they aren't very versatile. They are meant for the professional market. The gas corkscrew, as the name indicates, injects an inert gas through a small needle which eventually expels the stopper. Its use on old wine is prohibited because of the violence and the danger of oxidation.



## How to preserve a wine once opened

Once opened, wine bottles oxidize easily losing qualities with an amazing speediness. How much time do we have, between the opening and the death? The answer varies according to the age and style of wine, interweaving between a few minutes in an old wine and many years of potential life in the case of Madeira wine.

The mechanisms are based on two fundamental principles, the removal of air from the bottle or the introduction of an inert gas, heavier than air that becomes a sediment preventing the contact between the oxygen and the surface of the wine. The vacuum method is certainly the most popular as it is very easy to apply, at moderate cost and with reusable stoppers. According to wine makers wine can stay fresh for almost a week, although these results are difficult to reproduce at home.

The inert gas method, also known by the alias of *private preserver*, works as a *spray* that injects an inert gas in the bottle or *decanter* which, being heavier than air, is deposited on the bottom and in contact with the surface of the wine. Even though it is a functional system, it can be expensive and difficult to control.

Another possible solution is based on drawing off the wine to be consumed to a smaller bottle, 375 ml or 500 ml. Just put a cork stopper and put it in the fridge to have an economic and unpretentious way to preserve the life of the wine. The method allows you to save a wine for 3 to 4 days, without great damage to its health.

## Wine routes



## The Port Wine Route

Wine tourism, a tourism branch closely associated with wine and gastronomy, represents a market niche in clear expansion with an offer able to associate additional products to wine production and to the restaurant business sector. Wine tourism has naturally become an activity actively sought and promoted in all Portuguese regions, as well as in the main producing countries.

The Douro region is committed to this way of promoting local tourism, wine and gastronomy, providing activities that put the wine lovers or simple travelers in direct contact with nature, with the vineyards and the cellars, with stunning scenery, involving the visitors in a more or less direct way in the production and the nature of the drink.

The Port Wine Route, consisting of 83 tightly networked embedded members, enables people to enjoy the richness and tradition of the Douro region. The Port Wine Route offers visitors the possibility of setting out on a set of mini-routes around the region establishing direct contact with the forms of cultivation and production of Port and Douro wines, as well as making contact with the people and customs. The route has a wide variety of programs to visit the region throughout the year (visits and tastings of wine, lunch and dinner in touristic accommodation or in rural tourism units, Douro River Cruises and tours in the Historic Train) and in particular at the time of the grape harvest (days of harvest, agricultural activities, typical harvest lunches and dinners).

There are several *Quintas* and wineries, of several dimensions and different degrees of evolvement, opening the door of their wineries, allowing tourists to participate in the harvest, to visit the vineyards, to taste the wines, to visit the caves, to have regional cuisine meals or more sophisticated ones, to sleep in the estate or to buy wine or other natural products directly from the producer among many other valid options.



# Wineries



- 1 - Casa de Santo António de Britiande
- 2 - Casa dos Alpajares
- 3 - Casa dos Viscondes da Várzea
- 4 - Caves da Murganheira
- 5 - Caves da Raposeira
- 6 - Maritávora
- 7 - Morgadio da Calçada

- 8 - Quinta da Aveleira
- 9 - Quinta da Canameira
- 10 - Quinta da Casa Amarela
- 11 - Quinta da Sequeira
- 12 - Quinta das Aveleiras
- 13 - Quinta das Carvalhas
- 14 - Quinta de la Rosa



São João da Pesqueira

Torre de Moncorvo

Mogadouro

Vila Nova de Foz Côa

Freixo de Espada à Cinta

- 15 - Quinta de S. José
- 16 - Quinta de Tourais
- 17 - Quinta do Crasto
- 18 - Quinta do Panascal
- 19 - Quinta do Pêgo
- 20 - Quinta do Pessegueiro
- 21 - Quinta do Pôpa

- 22 - Quinta do Portal
- 23 - Quinta do Seixo
- 24 - Quinta do Têdo
- 25 - Quinta do Vallado
- 26 - Quinta Nova de Nossa Senhora do Carmo
- 27 - Quinta Seara D' Ordens
- 28 - Ramos Pinto - Quinta da Ervamoira
- 29 - Wine and Soul



# Wineries





## Casa de Santo António de Britiande

Casa de Santo António de Britiande, in terms of wine tourism, opened its doors on the occasion of the launch of the Route of the Cistercian Vineyards.

Located in Britiande, near Lamego, this manor house with a 16th century façade and its 17th century chapel, was once used as an accommodation to the Friars of the Ferreirim monastery. The proximity of the Douro Valley offers the tranquility of the majestic landscapes of the Lamego region, enhanced by the serene unobtrusiveness of these places and the discovery of true treasures of the national heritage from the 7th to the 18<sup>th</sup> century.

Casa de Santo António de Britiande  
Largo de S. Sebastião  
5100-360 Britiande - Lamego

Tel.: (351) 254 699 346  
[www.casasantoantoniobritiande.com](http://www.casasantoantoniobritiande.com)  
[info@casasantoantoniobritiande.com](mailto:info@casasantoantoniobritiande.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- Other Languages

- ✓ Wine Bar
- Restaurant
- Lunch
- ✓ Dinner
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 6
- Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access



## Casa dos Alpajares

Casa de Alpajares Enoteca (regional wine shop) & SPA is a charm hotel, located on the banks of the Douro River, in the region of Douro Superior, near the Spanish border, sited in the secular village of Freixo de Espada à Cinta.

The House also has a vinotheque where wines of their own production as well as other kinds of Douro wines can be tasted.

Casa de Alpajares  
Lugar do Cabeço da Forca  
5180-132 Freixo de Espada à Cinta

Tel.: (351) 279 653 050  
[www.casadealpajares.com](http://www.casadealpajares.com)  
[info@casadealpajares.com](mailto:info@casadealpajares.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- ✓ Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch
- ✓ Dinner
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 6
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access





## Casa dos Viscondes da Várzea

Quinta da Várzea is situated in Douro, near Lamego and it is part of an artistic and varied landscape where nature coexists with Romanesque and Gothic-Manueline styles. When crossing the emblazoned gates of Quinta da Várzea, we immediately feel the magic of a place that promises unforgettable moments. Located in a family property with more than 180 hectares, including vines, olive and fruit trees, this manor, was recently converted into a charm hotel.

Casa dos Viscondes da Várzea  
Quinta da Várzea - Várzea de Abrunhais  
5100-878 Lamego

Tel.: (351) 254 690 020  
[www.hotelruralviscondesvarzea.com](http://www.hotelruralviscondesvarzea.com)  
[hrcvv@netcabo.pt](mailto:hrcvv@netcabo.pt)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- ✓ Other Languages

- ✓ Wine Bar
- ✓ Restaurant
- ✓ Lunch
- ✓ Dinner
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 20
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access



## Caves da Murganheira

The fertile lands of the Varosa valley are the cradle of the Murganheira still and sparkling wines, which have always been associated with the highest quality standards.

Here, where the Douro region and the Beira region meet, excellent weather and geological conditions are gathered, conducive to the genesis of the most intense flavours and aromas.

Murganheira, founded more than 50 years ago, allied the virtues of Mother Nature to a secular wisdom inherited from the monks of Cister and it has established itself in the market, nationally and internationally, with proven quality still and sparkling wines.

Sociedade Agrícola e Comercial da Varosa, S.A.  
Abadia Velha  
3610 - 175 Ucanha

Tel.: (351) 254 670 185 / 6  
[www.murganheira.com](http://www.murganheira.com)  
[visitasmurganheira@gmail.com](mailto:visitasmurganheira@gmail.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- Other Languages

- Wine Bar
- Restaurant
- Lunch
- Dinner
- ✓ Events

- Accommodation
- Number of bedrooms
- Indoor Swimming Pool
- Outdoor Swimming Pool
- Games room
- Library
- ✓ Wi-Fi
- ✓ Internet Access



## Caves da Raposeira

The prestige of the wines from de Lamego region, which dates back to the 16th century, was definitively established with the sparkling wines produced by Raposeira, a company founded more than 100 years ago.

Studies carried out at the time by company's owners in the famous Champagne region in France, combined with a series of trials performed in Lamego by the company, were instrumental in creating the personality of some of Portugal's most esteemed sparkling wines.

Lamego, a land of great nobility that holds a significant place in Portuguese history, was, accordingly, the birthplace of this wine. Even though the raw material comes from the original Champagne grape varieties, this wine has made its mark as a quintessentially Portuguese product.

Lugar da Raposeira  
5101-909 Lamego

Tel.: (351) 254 655 003  
[www.cavesdaraposeira.com](http://www.cavesdaraposeira.com)  
[cristina.osorio@caves-raposeira.com](mailto:cristina.osorio@caves-raposeira.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- Other Languages

- Wine Bar
- Restaurant
- Lunch
- Dinner
- ✓ Events

- Accommodation
- Number of bedrooms
- Indoor Swimming Pool
- Outdoor Swimming Pool
- Games room
- Library
- Wi-Fi
- ✓ Internet Access

# Wineries



## Maritávora

Maritávora was founded with the aim of providing a corporate structure to a family activity with more than 150 years of history and tradition.

In the mid-19th century, José Junqueiro Júnior, father of the poet Guerra Junqueiro, acquired a number of farms in Freixo de Espada-à-Cinta. His descendants founded Maritávora, with the aim of professionalizing a family activity with more than 150 years of history. This project has as its main objective the enhancement of the family cultural heritage, promoting the production of quality wines in Douro Superior. It is a small project, and in the case of Port Wines, these are produced in partnership with the company Barão de Vilar, from Van Zeller family.

Quinta de Maritávora  
Estrada Nacional 221 - Km 88  
5180-181 Freixo de Espada à Cinta

Tel.: (351) 214 709 210  
[www.maritavora.com](http://www.maritavora.com)  
[mgm@maritavora.com](mailto:mgm@maritavora.com)

- ✓ Visits to the Vineyards\*
- ✓ Visits to the Wine Cellar\*
- ✓ Wine tasting\*
- ✓ Special Programs\*
- ✓ English
- French
- Spanish
- Other Languages

- Wine Bar
- Restaurant
- Lunch
- Dinner
- ✓ Events

- Accommodation
- Number of bedrooms
- Indoor Swimming Pool
- Outdoor Swimming Pool
- Games room
- Library
- Wi-Fi
- Internet Access

\* Reservation required



## Morgadio da Calçada

In the World Heritage region, Morgadio da Calçada is located in the historic village of Provezende, in Cima Corgo, right in the heart of Port Wine production. It is, by excellence, the area of large farms producing Port and Douro wines, and it is where some of the most emblematic properties of the region are located.

Morgadio da Calçada offers its visitors eight bedrooms located in the old stables and agricultural warehouses, recovered with traditional methods but in a contemporary language. They are distributed by various farmyards that guarantee the privacy and that are for the guests' exclusive use.

Large trees provide shadow to a bench or chairs that invite people to read, accompanied by a glass of wine, a soft drink or a tea. And in the pool, visitors can find a surprising space, a shelter for long and hot summer days.

Morgadio da Calçada  
5060-251 Sabrosa

Tel.: (351) 254 732 218  
[www.morgadiodacalcada.com](http://www.morgadiodacalcada.com)  
[mvb@morgadiodacalcada.com](mailto:mvb@morgadiodacalcada.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- Other Languages

- ✓ Wine Bar
- ✓ Restaurant
- ✓ Lunch
- ✓ Dinner
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 8
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access



# Wineries



## Quinta da Aveleira

Sited in a unique natural landscape, this farm is situated in Távora, in Tabuaço, right in the heart of the Douro region.

Enjoy the comfort of a home, in a special place in Douro, take in the natural landscape and lose yourself in the atmosphere of a true traditional House of Douro.

Estrada Nacional - Távora  
5120-447 Tabuaço

Tel.: (351) 96 82 51 265  
[www.quintadaaveleira.com](http://www.quintadaaveleira.com)  
[quintadaaveleira@gmail.com](mailto:quintadaaveleira@gmail.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- ✓ Other Languages

- ✓ Wine Bar
- ✓ Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 4
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access

\* Reservation required



## Quinta da Canameira

After five generations in the possession of the family Sá and Melo, the production of grapes continues to be intended for the production of Port Wine. Since 2000 it is also devoted to the production of Douro DOC wines -Quinta da Canameira.

Located between Foz-Coa and Mêda, it has vineyards in schist soils with diversity of altitudes and various exhibitions, which enables the production of bulky fresh wines, as well as fruity wines from native grape varieties.

Despite the several interventions over the past 150 years, the typical houses of Douro preserved their functionality as farm houses, and, in the cellar, the granite mills await for the harvest to receive the grapes and the treaders as well as whoever wishes to visit us or participate in the harvest activities.

A secular farmhouse in a Douro from far away times...but from nowadays.

Quinta da Canameira  
5150 - 000 Vila Nova de Foz Côa

Tel.: (351) 96 70 65 039  
quintadacanameira@gmail.com

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- Spanish
- Other Languages

Wine Bar  
Restaurant  
Lunch  
Dinner  
Events

Accommodation  
Number of bedrooms  
Indoor Swimming Pool  
Outdoor Swimming Pool  
Games room  
Library  
Wi-Fi  
Internet Access



## Quinta da Casa Amarela

Quinta da Casa Amarela is situated on the left bank of the River Douro, in the land classified by Unesco as World Heritage, halfway between the cities of Peso da Régua and Lamego. It is owned by the same family since 1885. The house, rebuilt and expanded in the first quarter of the last century, lends its name to the property, because of its yellow colour.

It is a family-oriented company, and it endures the old traditions of the region, in what concerns the art of producing Port Wine and Douro DOC wine.

The estate has vines with an average age of more than 45 years old, where the noble varieties of Douro are the majority and it develops sustainable winegrowing in a unique TERROIR, which respects and protects the environment, supported in a system of Integrated Production. It is a pioneer in what concerns wine tourism in Douro.

Quinta da Casa Amarela  
Rio Bom  
5100-421 Lamego

Tel.: (351) 254 666 200  
[www.quinta-casa-amarela.com](http://www.quinta-casa-amarela.com)  
[quinta@quinta-casa-amarela.com](mailto:quinta@quinta-casa-amarela.com)

- ✓ Visits to the Vineyards\*
- ✓ Visits to the Wine Cellar\*
- ✓ Wine tasting\*
- ✓ Special Programs\*
- ✓ English
- ✓ French
- ✓ Spanish
- Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- ✓ Events

- Accommodation
- Number of bedrooms
- Indoor Swimming Pool
- Outdoor Swimming Pool
- Games room
- Library
- Wi-Fi
- Internet Access

\* Reservation required



## Quinta da Sequeira

Quinta da Sequeira, located in Vila Nova de Foz Côa, was founded in 1899 by José Joaquim Costa, married to Maria José Sanchez, responsible for the name of the Quinta.

Its privileged location in Douro Superior, combined with a schistose soil, low rainfall and great thermal amplitude, provide intense, aromatic and concentrated musts, determinant to the quality of Quinta da Sequeira wines.

The success and recognition of Quinta da Sequeira is the result of passionate, devoted and determined work.

Quinta da Sequeira  
Horta do Douro  
5155-336 Horta - Vila Nova de Foz Côa

Tel.: (351) 279 779 195  
[www.quintadasequeira.com](http://www.quintadasequeira.com)  
[geral@quintadasequeira.com](mailto:geral@quintadasequeira.com)

- ✓ Visits to the Vineyards\*
- ✓ Visits to the Wine Cellar\*
- ✓ Wine tasting\*
- ✓ Special Programs\*
- ✓ English
- ✓ French
- Spanish
- Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- ✓ Events

- Accommodation
- Number of bedrooms
- Indoor Swimming Pool
- Outdoor Swimming Pool
- Games room
- Library
- Wi-Fi
- Internet Access

\* Reservation required

# Wineries



## Quinta das Aveleiras

Situated in Douro Superior, located in the mountain of Reborêdo and overlooking the village of Torre de Moncorvo, Quinta das Aveleiras provides a magnificent and spectacular panoramic view from the Vilariça valley to the mountain of Bornes.

Designed by terraces that define the farmland and the forest area, Quinta das Aveleiras has an area of 45ha, and the dominant agricultural activity is the winegrowing, followed by the olive growing.

In the surroundings there is a dense forest area, with century-old trees: chestnuts, pine trees, arbutus, junipers, cork oaks and camellias.

Quinta das Aveleiras  
5160-206 Torre de Moncorvo

Tel.: (351) 279 258 280  
[www.qave.pt](http://www.qave.pt)  
[info@qave.pt](mailto:info@qave.pt)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- ✓ Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 7
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- Games room
- Library
- ✓ Wi-Fi
- Internet Access

\* Reservation required





## Quinta das Carvalhas

This property, of great beauty and magnificence, has a prominent position on the left bank of the Douro River facing Pinhão. It covers the whole of the hillside facing the Douro river, and it extends over to the summit - which is crowned by Casa Redonda, a guest house visible from miles around - and it occupies part of the upper slopes of the right bank of the River Torto. It is most certainly the largest Quinta in the whole of the Douro Region and undoubtedly the jewel of Real Companhia Velha crown.

The oldest written reference about Quinta das Carvalhas can be traced back to 1759, although only much more recently Quinta das Carvalhas was expanded to its current size of 600 hectares, through the acquisition, and later land consolidation, of several underlying properties.

Quinta das Carvalhas  
Ervedosa do Douro  
S. João da Pesqueira

(351) 254 738 050  
[www.realcompanhiavelha.pt](http://www.realcompanhiavelha.pt)  
[turismorealcompanhiavelha@gmail.com](mailto:turismorealcompanhiavelha@gmail.com)

- ✓ Visits to the Vineyards\*
- ✓ Visits to the Wine Cellar\*
- ✓ Wine tasting\*
- ✓ Special Programs\*
- ✓ English
- ✓ French
- ✓ Spanish
- Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- ✓ Events

- Accommodation
- Number of bedrooms
- Indoor Swimming Pool
- Outdoor Swimming Pool
- Games room
- Library
- Wi-Fi
- Internet Access

\* Reservation required

# Wineries



## Quinta de la Rosa

Quinta de La Rosa was bought and offered as a baptism gift to Claire Feueheerd (Sophia's grandmother) in 1906. Currently the Quinta is run by Sophia and Tim Bergqvist, father and daughter, with the precious help of Philip in what concerns the business of the Quinta.

This is in the possession of the family for 100 years.

A little family history can be revived in several family portraits that are all over the House and they witness the arrival of Bergqvist to Portugal in the year 1715, where they participated actively in the production and sale of Port Wine.

Quinta de la Rosa  
5085-215 Pinhão

(351) 254 732 254  
[www.quintadelarosa.com](http://www.quintadelarosa.com)  
[alina@quintadelarosa.com](mailto:alina@quintadelarosa.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- French
- Spanish
- ✓ Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- Events

- ✓ Accommodation
- ✓ Number of bedrooms 14
- Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- Library
- ✓ Wi-Fi
- ✓ Internet Access

\* Reservation required



## Quinta de S. José

Quinta de S. José, located in Ervedosa do Douro, in S. João da Pesqueira, on the left bank of the River Douro, is geographically placed between Pinhão and Tua. It has an area of 25 ha where the vineyards are planted and where Quinta de S. José wine is produced.

The Quinta consists of 4 houses inserted in a landscape of indescribable beauty. Pinhão, on the North bank, is the centre of production of high quality Port wine.

Quinta de S. José  
5130 - 123 Ervedosa do Douro

Tel.: (351) 254 422 017  
[www.quintasjose.com](http://www.quintasjose.com)  
[sofia-prazeres@hotmail.com](mailto:sofia-prazeres@hotmail.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 10
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access

\* Reservation required



## Quinta de Tourais

Quinta de Tourais, located in Cambres, is one of the most representative of World Heritage Douro in what concerns winemaking and it belongs to family Coelho for three generations. Until 1999 the grapes produced in the Quinta were sold entirely to an exporting company for the production of Port Wine.

In 1999, under the oenological responsibility of Fernando Coelho, the first wines started being produced.

Currently, the property where the wines are produced has 8, 0Ha, of which about 37,000 are planted with vines.

There is a 100% investment in traditional Douro grapes which, because of its richness and variety, produce unique wines and with the personality of the lands of their origin. Between white and red the Quinta has about 30 different varieties, most of them in a parcel of vine with more than 60 years of age.

Quinta de Tourais  
5100-424 Lamego

Tel.: (351) 254 10 60 65  
[www.quintadetourais.com](http://www.quintadetourais.com)  
[manuelamoraissouares@mail.telepac.pt](mailto:manuelamoraissouares@mail.telepac.pt)

- ✓ Visits to the Vineyards\*
- ✓ Visits to the Wine Cellar\*
- ✓ Wine tasting\*
- ✓ Special Programs\*
- ✓ English
- ✓ French
- ✓ Spanish
- Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- Events

- ✓ Accommodation
- ✓ Number of bedrooms 7
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access

\* Reservation required



## Quinta do Crasto

Located on the right bank of the Douro River, between Peso da Régua and Pinhão, Quinta do Crasto is a property with about 130 hectares, of which 70 are occupied by vineyards. With a privileged location in the demarcated Douro region, it is owned by the family of Eleanor and George Roquette for over a century. As all the great Quintas from Douro, its origin dates back to distant times (the name **CRASTO**, derives from the Latin *castrum*, meaning Roman Fort).

The major investments made in recent years made it possible to modernize the vineyards and the winemaking facilities.

Despite the use of the most advanced winemaking technologies, the traditional foot treading method in granite tanks continues to be used. The investment associated with the passion that is placed in wine-making, led to the recognition of Quinta do Crasto, in national and international wine markets, as being one of the most awarded Quintas in Douro.

Quinta do Castro  
Gouvinhas  
5060-063 Sabrosa

Tel.: (351) 254 920 020  
[www.quintadocrasto.pt](http://www.quintadocrasto.pt)  
[andrea.freitas@quintadocrasto.pt](mailto:andrea.freitas@quintadocrasto.pt)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- Events

- ✓ Accommodation
- ✓ Number of bedrooms 4
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- Games room
- Library
- Wi-Fi
- ✓ Internet Access

\* Reservation required





## Quinta do Panascal

Quinta do Panascal, dates back to the 18th century, and it is the most important of the three magnificent properties of Fonseca Guimaraens. It is a beautiful property overlooking the river Távora, offering, to whoever visits it, an absolutely delightful atmosphere. It owns the level A classification, which is the highest rating given to a Quinta.

The visitor can have access to a nice audio visit throughout the vineyards, where he/she can be informed about the history of the company, its famous wines and traditional production (mills), of the Quinta and the Demarcated region.

During the harvest, visitors can witness the traditional foot treading method in granite tanks.

Quinta do Panascal  
5120 - 446 Valença do Douro - Tabuação

Tel.: (351) 254 732321  
[www.fonseca.pt](http://www.fonseca.pt)  
[quinta.panascal@fonseca.pt](mailto:quinta.panascal@fonseca.pt)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- Dinner
- ✓ Events

- Accommodation
- Number of bedrooms
- Indoor Swimming Pool
- Outdoor Swimming Pool
- Games room
- Library
- Wi-Fi
- Internet Access

\* Reservation required



## Quinta do Pêgo

Quinta do Pêgo is in Cima Corgo, very close to the Village of Pinhão.

The grapes that grow in this area are considered to be of high quality, used for the production of Vintage and Late Bottled Vintage Ports. To complete the cycle of wine, the company decided to open a rural hotel, which with only a few years of existence is already one of the very noble representatives of the tradition of charm hotels in Douro.

Quinta do Pêgo  
Estrada Nacional 222 - Valença do Douro  
5120 - 493 Tabuaço

Tel.: (351) 254 730 070  
[www.quintadopego.com](http://www.quintadopego.com)  
[info@quintadopego.com](mailto:info@quintadopego.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- French
- Spanish
- Other Languages

- ✓ Wine Bar
- ✓ Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 10
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access

\* Reservation required

# Wineries



## Quinta do Pessegueiro

At the head of a group that has, after more than 50 years, become a leader in children's fashion, Roger Zannier is today also involved in several winemaking regions in Portugal and, more recently, in Provence (France).

When he was coming frequently to Portugal for his textile activities, Roger Zannier discovered "Quinta do Pessegueiro" and fell literally under the spell of the estate and the Douro region. In 1991, he became the owner and had vines planted immediately. His first and one of his most important investments in the wine world had just begun.

The estate has been expanded over time and now comprises three plots of land, all situated in the Douro region.

Because these lands are among the most improbable ones in which man has never tried to plant a vine, it took the clear-sightedness and the modesty of a captain such as João Nicolau de Almeida, respectful of the land, to perpetuate time-honoured cultivation traditions and associate them with the most modern methods of winemaking.

Quinta do Pessegueiro  
Ervedosa do Douro  
5130-114 S. João da Pesqueira

Tel.: (351) 254 422 081  
[www.quintadopessegueiro.com](http://www.quintadopessegueiro.com)  
[quintadopessegueiro@zannier.com](mailto:quintadopessegueiro@zannier.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- ✓ Other Languages

Wine Bar  
Restaurant  
Lunch  
Dinner  
Events

- Accommodation
- Number of bedrooms
- Indoor Swimming Pool
- Outdoor Swimming Pool
- Games room
- Library
- ✓ Wi-Fi
- ✓ Internet Access



## Quinta do Pôpa

Every man has his dream. Zeca do Pôpa's dream, natural of Douro, was to own a Quinta in one of the best places of the world's oldest wine region. He began to join small plots, very usual in the agricultural structure of the North of Portugal, into a real Quinta. In honor of his father, whose nickname was "Pôpa" due to his joy of being with his friends, he baptized this farmhouse, built with all his economic effort and enthusiasm, with the name of his father. Thus is born QUINTA do PÔPA, sited in the threading of the River Douro, with a privileged location, with the best qualification of wines from the Douro region.

Estrada Nacional 222  
Adorigo  
5120-011 Tabuaço

Tel.: (351) 966 307 161  
[www.quintadopopa.com](http://www.quintadopopa.com)  
[geral@quintadopopa.com](mailto:geral@quintadopopa.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting\*
- ✓ Special Programs\*
- ✓ English
- French
- Spanish
- Other Languages

- Wine Bar
- Restaurant
- Lunch
- ✓ Dinner\*
- ✓ Events

- Accommodation
- Number of bedrooms
- Indoor Swimming Pool
- Outdoor Swimming Pool
- Games room
- Library
- ✓ Wi-Fi
- ✓ Internet Access

\* Reservation required

# Wineries



## Quinta do Portal

Quinta do Portal is a Portuguese independent family house that embraced passionately the concept of “Boutique Winery”, becoming dedicated to the production of DOC Douro wines, Port wines of special categories and Moscatel.

This project that started in the early nineties of the 20<sup>th</sup> century was based on a century-old family property where Port wine was produced, but there was a great emphasis from the start on creating world-class Douro wines.

The wine tourism of Quinta do Portal has been recognized internationally, also because of the work of the winner of the Pritzker Prize, the consecrated architect Álvaro Siza Vieira. The unit of accommodation Casa das Pipas offers unique accommodation conditions in harmony with the wine culture.

Quinta do Portal  
Estrada Nacional 323 - Celeirós do Douro  
5060 - 909 Sabrosa

Tel.: (351) 259 937 000  
[www.quintadoportal.com](http://www.quintadoportal.com)  
[reservas@quintadoportal.pt](mailto:reservas@quintadoportal.pt)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- ✓ Other Languages

- ✓ Wine Bar
- ✓ Restaurant
- ✓ Lunch
- ✓ Dinner
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 16
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access





## Quinta do Seixo

On the South bank of the River Douro, in Cima-Corgo, right in front of Quinta do Porto, lies Quinta do Seixo, which offers amazing breathtaking sights, over the River Douro. Property of Sogrape since 1987, the company has invested since 2007 in a modern centre of winemaking, where Port wines and table wines of high quality are born. It is an innovative project not only by the high technology used in the cellar, but also by the creation of a tourist circuit that is, at the same time, educational and attractive.

With Quinta do Seixo, SograpeWines, through the brand Sandeman, seeks to attract more visitors to the Douro region and explain a bit more about this region and the fantastic wines produced. Therefore, they offer a guided tour of the winery, the wine cellar and the robotic mills, and this visit is complemented by multimedia resources that explain the whole cycle of wine production and it includes a Port wine tasting (selected harvests) in a room with a spectacular panoramic view over Douro.

Quinta do Seixo  
Valença do Douro  
5120 - 495 Tabuaço

Tel.: (351) 254 732 800  
[www.sandeman.eu](http://www.sandeman.eu)  
[visitas.seixo@sandeman.eu](mailto:visitas.seixo@sandeman.eu)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- ✓ Other Languages

- ✓ Wine Bar
- ✓ Restaurant
- ✓ Lunch
- ✓ Dinner
- ✓ Events

- Accommodation
- Number of bedrooms
- Indoor Swimming Pool
- Outdoor Swimming Pool
- Games room
- ✓ Library
- Wi-Fi
- Internet Access

# Wineries



## Quinta do Tedo

In the confluence of the Douro and Tedo rivers, it is located this majestic Quinta, which has more than 250 years of existence. It was acquired in 1992, by a couple, Kay Steffey Bouchard, American and Vincent Bouchard, French. The confluence of the two rivers makes this place a particularly beautiful location. The enology team, led by a young, but already very experienced winemaker, Jorge Alves, has been consolidating over the years a prominent place in the elaboration of Douro DOC and Port wines. Since 2012 it provides an accommodation unit of charm that adds more allure to the considerable range of wine tourism options already available.

Quinta do Tedo  
Vila Seca  
5110 - 548 Armamar

Tel. : (351) 254 789 543  
[www.quintadotedo.com](http://www.quintadotedo.com)  
[info@quintadotedo.com](mailto:info@quintadotedo.com)

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- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- ✓ Other Languages

- ✓ Wine Bar
- ✓ Restaurant
- ✓ Lunch
- ✓ Dinner
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 5
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access



## Quinta do Vallado

Quinta do Vallado, built in 1716, is one of the oldest and most famous quintas of the Douro Valley. It belonged to the legendary Dona Antónia Adelaide Ferreira and it remains until today in the possession of her descendants.

It is located on the banks of the Corgo River, a tributary of the Douro River, right next to the river mouth, near the city of Peso da Régua.

For about 200 years, Quinta do Vallado had as its main activity the production of Port wines, commercialized afterword by Casa Ferreira (which belonged to the family).

Today in addition to being one of the references in the region in the production of table and Port wine, it is also one of the most famous properties in wine tourism, strengthened by the recent opening of a sophisticated boutique hotel.

Quinta do Vallado  
Vilarinho dos Freires  
5050 - 364 Peso da Régua

Tel.: (351) 254 318 081  
[www.quintadovallado.com](http://www.quintadovallado.com)  
[reservas@quintadovallado.com](mailto:reservas@quintadovallado.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- ✓ Other Languages

- ✓ Wine Bar
- ✓ Restaurant
- ✓ Lunch
- ✓ Dinner
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 13
- ✓ Indoor Swimming Pool
- ✓ Outdoor Swimming Pool
- ✓ Games room
- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access



## Quinta Nova de Nossa Senhora do Carmo

Quinta Nova de Nossa Senhora do Carmo is located in the sub-region of Cima Corgo, in the Douro Demarcated Region - the birth place of some of the most well-known wines in the world.

It is one of the most beautiful Quintas (estates) in the Douro, and it is an example of the true nature of the valley. In this place the history lies in the terrain, in the aromas and in the knowledge of the men who have kept it alive generation upon generation.

Quinta Nova de Nossa Senhora do Carmo has a total of 120 hectares, 85 of which are planted with grade A vines. It is located in the sub-region of Cima Corgo near Pinhão, and it has been integrated in the Demarcated Douro Region right from its origin in 1756.

Over time the historical value of the Quinta has been carefully preserved – the eighteenth century manor house, now the Wine Hotel, the baroque style chapel dating back to 1795, the seventeenth century chapel next to the river, the orchards, the olive press and the 1764 winery. We have renovated traditions but respecting authenticity and nature.

Quinta Nova de Nossa Senhora do Carmo  
Covas do Douro  
5085 - 222 Sabrosa

Tel.: (351) 354 730 430  
[www.quintanova.com](http://www.quintanova.com)  
[hotelquintanova@amorim.com](mailto:hotelquintanova@amorim.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- ✓ Spanish
- ✓ Other Languages

- ✓ Wine Bar
- ✓ Restaurant
- ✓ Lunch
- ✓ Dinner
- ✓ Events

- ✓ Accommodation
- ✓ Number of bedrooms 11
- ✓ Indoor Swimming Pool
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- ✓ Library
- ✓ Wi-Fi
- ✓ Internet Access



## Quinta Seara D' Ordens

By the end of the eighteenth century, the Leite family acquired a large place near Seara de Poiares. Its owner, fascinated by the beauty of the place and its excellent location, promptly invested in the access to the property and in the planting of vineyards, olive and almond trees.

Years later, his son, despite having a military career, never stopped worrying about the property and its development. Meanwhile, he became the commander of the Lamego's barracks, but he still spent a lot of time on his property in Seara. During his absence from the barracks, soldiers were sent to Seara to receive orders from their commander. The people, admired by the passage of soldiers on horseback, used to ask: "Where are you going?"

The soldiers used to reply: "We are going to Quinta da Seara in order to receive orders from the commander ..."

And then, from that time onwards, the site was renamed "Quinta da Seara d'Ordens (of orders)".

Quinta Seara D' Ordens  
5050 - 342 Poiares  
Peso da Régua

Tel.: (351) 254 906 415  
[www.searadordens.com](http://www.searadordens.com)  
[geral@searadordens.com](mailto:geral@searadordens.com)

- ✓ Visits to the Vineyards\*
- ✓ Visits to the Wine Cellar\*
- ✓ Wine tasting\*
- ✓ Special Programs\*
- ✓ English
- French
- Spanish
- Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- ✓ Events

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- Library
- Wi-Fi
- Internet Access

\* Reservation required





## Ramos Pinto - Ervamoira on-site museum

In 1974, José António Ramos Pinto Rosas, the then Chairman of Casa Ramos Pinto, was persistently looking for an estate on fairly flat land that would allow mechanisation. Having studied military maps, he found and bought Quinta de Santa Maria, re-christened as Quinta de Ervamoira, which would become a model estate in the whole of the Douro region.

With the decision taken by UNESCO to give the Vale do Côa etchings the status of Heritage of Mankind, Quinta de Ervamoira was given the privilege of becoming the first wine producing estate to use the title of Heritage of Mankind. Ervamoira on-site museum is currently one of the ex-libris of winemaking in the region.

Quinta da Ervamoira  
Muxagata  
5109 - 909 Vila Nova de Foz Côa

Tel.: (351) 279 759 229  
[www.ramospinto.pt](http://www.ramospinto.pt)  
[museuervamoira@gmail.com](mailto:museuervamoira@gmail.com)

- ✓ Visits to the Vineyards
- ✓ Visits to the Wine Cellar
- ✓ Wine tasting
- ✓ Special Programs
- ✓ English
- ✓ French
- Spanish
- Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch
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## Wine and Soul

Sandra Tavares da Silva and Jorge Serôdio Borges are winemakers and they are married to each other. One day they decided to make a wine together and bought an old Port warehouse situated in Vale de Mendiz. Thus the Wine & Soul and Pintas wine were born. The name was inspired by the couple's restless pointer. This garage wine comes from a single vineyard with more than 70 years of age. The characteristics of the land and the diversity of grape varieties (more than 30 mixed) allow the extraction of terroir wines, marked and defined. With 2.5 ha of vineyards in 6 ha of land, Jorge and Sandra have a new project: to produce a white wine of superior quality, which they consider a complex challenge. Guru is the expression of this challenge.

Wine and Soul  
Avenida Júlio de Freitas , 6 - Vale de Mendiz  
5085 - 101 Pinhão

Tel. : (351) 254 732 076  
[www.wineandsoul.com](http://www.wineandsoul.com)  
[info@wineandsoul.com](mailto:info@wineandsoul.com)

- ✓ Visits to the Vineyards\*
- ✓ Visits to the Wine Cellar\*
- ✓ Wine tasting\*
- ✓ Special Programs\*
- ✓ English
- French
- Spanish
- Other Languages

- Wine Bar
- Restaurant
- ✓ Lunch\*
- ✓ Dinner\*
- ✓ Events

- Accommodation
- Number of bedrooms
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- Outdoor Swimming Pool
- Games room
- Library
- Wi-Fi
- Internet Access

\* Reservation required

## **Photographs:**

### ***IVDP – Instituto dos Vinhos do Douro e Porto, I. P.***

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### ***Essência do Vinho***

Pág.s: 4, 6, 22, 25, 34, 37, 38, 47, 48, 53, 56, 62

### ***Quinta do Vallado***

Pág.s: 8, 12, 30

## **Useful links:**

[www.torredemoncorvo.pt](http://www.torredemoncorvo.pt)

[www.cm-fozcoa.pt](http://www.cm-fozcoa.pt)

[www.cm-freixoepadacinta.pt](http://www.cm-freixoepadacinta.pt)

[www.cm-murca.pt](http://www.cm-murca.pt)

[www.cm-alijo.pt](http://www.cm-alijo.pt)

[www.sabrosa.pt](http://www.sabrosa.pt)

[www.cm-vilareal.pt](http://www.cm-vilareal.pt)

[www.cm-smpenaguião.pt](http://www.cm-smpenaguião.pt)

[www.cm-pesoregua.pt](http://www.cm-pesoregua.pt)

[www.cm-mesaofrio.pt](http://www.cm-mesaofrio.pt)

[www.mogadouro.pt](http://www.mogadouro.pt)

[www.sjpesqueira.pt](http://www.sjpesqueira.pt)

[www.cm-tabuaco.pt](http://www.cm-tabuaco.pt)

[www.cm-armamar.pt](http://www.cm-armamar.pt)

[www.cm-lamego.pt](http://www.cm-lamego.pt)

[www.cm-tarouca.pt](http://www.cm-tarouca.pt)

[www.cm-sernancelhe.pt](http://www.cm-sernancelhe.pt)

[www.cm-moimenta.pt](http://www.cm-moimenta.pt)

[www.cm-penedono.pt](http://www.cm-penedono.pt)

[www.cm-resende.pt](http://www.cm-resende.pt)

[www.cm-cinfaes.pt](http://www.cm-cinfaes.pt)



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[www.dourohistorico.pt](http://www.dourohistorico.pt)

**Douro Superior - Associação de Desenvolvimento**

Tel: (+351) 279200730

[geral@dourosuperior.pt](mailto:geral@dourosuperior.pt)

[www.dourosuperior.pt](http://www.dourosuperior.pt)

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