

*WineNot*   
BOUTIQUE

## Wine and Gastronomy Tour of Portugal: Douro Valley & Porto City

September 27<sup>th</sup> - October 4<sup>th</sup>, 2025



Discover the soul of Portugal through an immersive journey across the Douro and Vinho Verde regions. Experience the allure of centuries-old winemaking traditions, savor exquisite flavors that dance on your palate, and explore the mosaic of historical treasures nestled within these breathtaking countrysides. Join us and uncork the magic of Portugal, where every sip tells a story, every meal is a celebration, and every vista leaves an indelible mark on your heart.

Contact us with questions:  
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## Day 1 – (Saturday):

### Welcome to Portugal – The Epicurean's Paradise!

- Arrive at Porto airport. As you step off the plane at Porto airport, the anticipation of flavors yet to be discovered fills the air. Your adventure kicks off with a warm greeting from your English-speaking guide.
- Private transfer to a nearby restaurant, 10 minutes from the airport.
- 12:30 pm: **Lunch by the Sea.** Imagine dining in a restaurant that combines modern elegance with panoramic views of the pristine coastline. This isn't just a meal; it's a symphony of flavors and atmosphere that will leave you breathless. Savor a three-course menu, perfectly paired with a delightful selection of white and red wines. And of course, there's a place for everyone, with soft drinks and coffee to round off this unforgettable feast.



- 2:30pm: After lunch, we **depart towards the enchanting Douro Valley Winemaking Region**, a place so stunning it's classified as a World Heritage Landscape by UNESCO. Imagine rugged hillsides plunging dramatically into the river's embrace, the human touch seen in the terraced vineyards that cling to the slopes. Here, the very essence of Port wine was born, and the region's history goes back to 1756, making it the world's very first demarcated wine region.
- 4:30 pm: Arrival at the 4\* Hotel Vila Galé Douro Vineyards (description attached). This place is not just a hotel; it's a sanctuary where you'll unwind and take in the breathtaking surroundings. The hotel's terrace offers a front-row seat to a symphony of vineyards and the serenading river. Sip a glass of wine and let the beauty of this land envelop you.
- 7:00 pm: **Welcome Dinner** at the hotel. The Douro cuisine is full of delicacies whose heritage has been passed down through generations. Dinner at the hotel is not just a meal; it's a journey through time and taste. Get ready for a traditional three-course menu brimming with local specialties. As you savor this culinary masterpiece, allow the handpicked wines to enhance your experience, making this evening a true epicurean delight.



## Day 2 – (Sunday):

### Portugal's Triple Delight: Mateus, Crasto, & Rabelo

- Breakfast at the hotel
- 09:15am Meeting with the guide at the hotel and transfer to Vila Real
- 10:00am: Today we will visit the **Palace of Mateus and its magnificent gardens**. Built during the early 18th century, this architectural gem is attributed to the genius of Nicolau Nasoni, a master of his craft. As we step inside, you'll have the rare opportunity to explore the magnificent gardens, where nature and artistry intertwine to create an enchanting tapestry. The gardens are an invitation to stroll amidst sculpted hedges, fragrant blooms, and age-old trees, each whispering tales of the past. This is not just a visit; it's a journey into the heart of Portugal's cultural and architectural heritage.



- Transfer towards **Quinta do Crasto**, one of the world's 50 best vineyards. We will enjoy a visit, wine tasting, and lunch at the renowned wine estate of Quinta do Crasto, celebrated as one of Portugal's top wine producers. Your adventure begins with a guided tour of the estate, where you'll gain insights into their winemaking process and explore the scenic vineyards. The wine tasting will be complemented by a delectable lunch that includes the house specialty: country-style duck rice.



- 3:30pm: Embark on a **private cruise** aboard a replica of the iconic Rabelo boat, which, for centuries, transported casks of young wine from the Douro Valley to the cellars in Vila Nova de Gaia. Float serenely along the tranquil Douro River, and let history and beauty surround you.
- Arrive at the small town of **Pinhão** and see the picturesque train station from the 1900's covered in hand-painted tiles.
- Return to the hotel. Dinner on your own.

## Day 3 – (Monday):

### A Tour of Lamego, Cooking Class, and Award-Winning Wine Tasting

- Breakfast at the hotel.
- 9:30am: Meeting with the guide at the hotel and drive to Lamego. We will enjoy a guided visit of **Lamego**, the monumental gem of the Douro Valley. Explore the iconic Sanctuary of Nossa Senhora dos Remédios, an ornate baroque masterpiece, and discover the breathtaking landscapes that surround this historic town. Lamego is a place where the past meets the present, creating a truly unique and enchanting experience for every visitor.



- After the tour we will enjoy a **hands-on cooking class and a delightful lunch** set in a charming boutique wine estate renowned for its Douro and Port wines. Under the expert guidance of the estate's owner, a passionate culinary enthusiast, you'll embark on a journey that begins with savoring the estate's magnificent wines and relishing jams crafted from freshly pressed grape juice. Your immersive culinary experience will start in the estate's lush vegetable garden, where you'll hand pick seasonal ingredients for your meal. Then, in the heart of the kitchen, your interactive cooking session will culminate in a delicious lunch, an exquisite celebration of flavors and traditions.



- Our next destination takes us to **Alves de Sousa**. This boutique winery, rooted in the rich winemaking heritage of the Douro Valley for five generations, is celebrated for the exceptional quality and uniqueness of its wines. Alves de Sousa Winery stands as a testament to excellence, having received the esteemed title of "Producer of the Year" not once, but twice – in 1999 and then again in 2006, by the renowned Portuguese Wine Magazine, Revista de Vinhos. This double honor marks a historic achievement in the realm of Portuguese wine producers. Our visit promises a delightful wine-tasting experience, featuring a selection of five exquisite wines from the Alves de Sousa collection.
- 5:00pm: Transfer back to the hotel. Dinner on your own.



## Day 4 – (Tuesday)

### Cultural Exploration: Wine Tasting, Manor House Luncheon, and Guided Guimarães Visit

- Breakfast at the hotel and check-out.
- 9:30am: Depart toward the **Vinho Verde wine region** – Portugal's largest wine region, stretching from south of the Douro River to the Spanish border over a distance of more than 130 km to the north. Traditionally, vines are cultivated at elevated heights above the ground. Vinho Verde wine is known for its light, aromatic, and elegant characteristics, often featuring a slight effervescence. The name 'Vinho Verde' translates to 'green wine,' alluding to its youthful and fresh nature
- 11:00am: We will enjoy a visit, **wine tasting, and lunch at a majestic manor house** in the Vinho Verde wine region. Embark on a guided tour through the opulent interiors of the manor house and winery, followed by a delectable lunch featuring regional cuisine recipes and the estate's own Vinho Verde wine, all served with the warm hospitality that has been a cherished tradition of the family.



- Guided visit to **Guimarães**, a UNESCO World Heritage site - For the Portuguese people, Guimarães holds a very special symbolic value. The castle's presence evokes the thrilling blend of legend, poetry, and heroism that surrounds the birth of Portugal as an independent country in 1143. The tour also includes a visit to the Ducal Palace, a 15th-century building.



- 4:00 pm: Check-in at the **4\* hotel Eurostars Santa Luzia** in the city center of Guimarães. It is housed in a beautiful and historic building, combining traditional Portuguese architecture with modern amenities. (description attached).
- Free time in the afternoon. Dinner on your own.

## Day 5 – (Wednesday)

### A Tour of Ponte de Lima, and Award-Winning Wine Tasting



- Breakfast at the hotel
- 9:00am: Departure to Melgaço, the **Alvarinho Vinho Verde** wine sub region of excellence.
- 11:00am: We will enjoy a **visit, tasting, and lunch at Quinta do Soalheiro**, one of the great Portuguese white wine producers. Soalheiro's vineyards are nestled in the sunny hills around Melgaço in northern Portugal, facing the border with Spain. The terroir is perfectly suited for the Alvarinho grape, from which they craft the renowned Soalheiro wine, one of the top white wines in Portugal.



- We will enjoy a **guided tour of Ponte de Lima**, a living relic known as the oldest village in Portugal. This captivating riverside town derives its name from the age-old bridge that gracefully spans the majestic River Lima. Transport yourself back to the epic days of the Middle Ages when Ponte de Lima stood as a valiant guardian, staunchly defending the Minho region against Moorish incursions. The town is known for its well-preserved medieval architecture, beautiful gardens, and the lively atmosphere of its central square.
- 5:00 pm: Return to the hotel in Guimarães. Dinner on your own.





## Day 6 – (Thursday)

### Porto Unveiled: City Guided Tour & Bolsa Palace Gastronomic Delight

- Breakfast at the hotel and check-out. 8:30am departure to Porto.
- 9:15am: Get ready to embark on **an exhilarating journey through Porto**, the city where history and culture collide! Our adventure begins with a thrilling panoramic tour of Porto. As we dive deeper into the heart of this UNESCO-protected treasure, our expert guide will lead you through nearly a millennium of fascinating history, with each cobblestone echoing tales of the past. But that's not all – we'll also treat your taste buds to an exquisite stop where you'll savor the finest local delicacies, adding a mouthwatering touch to our unforgettable exploration.



- 1:00pm: **Lunch at the Bolsa Palace restaurant.** The restaurant's reputation is built not only on its culinary offerings but also on the richness of its ambiance. The interior, designed by notable decorators Artur Miranda and Jacques Bec, harmoniously blends the old and the new, creating an environment that exudes elegance and comfort.  
As you savor the executive three-course menu, each dish is a masterpiece meticulously crafted to celebrate the rich flavors of Portugal. The carefully selected wines complement the meal, accentuating the depth and subtleties of each course. This exclusive experience not only offers a feast for the senses but also a glimpse into the fusion of tradition and innovation in a setting that seamlessly blends sophistication and warmth.



- After lunch transfer to the **4\* hotel Porto Bay Teatro** (description attached).
- Free time for the rest of the day. Uncover the Essence of Porto, a city seamlessly entwining art, history, and culinary mastery. The evening is your canvas, inviting you to paint it with your chosen hues, crafting memories as vivid as the city's own spirit.

## Day 7 – (Friday)

### Portuguese Palette: Art, Seafood, and Wine - A Farewell Symphony

- Breakfast at the hotel
- 10:30am: **Visit to the Modern Art Museum of Serralves.** Explore the fascinating blend of art and architecture at the Modern Art Museum of Serralves, a visionary creation by renowned Portuguese architect Álvaro Siza in 1997. Set within the Quinta de Serralves, a historic estate enveloped by gardens, woodlands, and meadows, this contemporary art haven was born from a 1930s private residence, evolving into a vibrant exhibition space. Siza's globally acclaimed design seamlessly intertwines with nature, offering an immersive experience where history, innovation, and creativity converge in a captivating setting.
- 12:30pm: **Lunch** at a fish restaurant at **the fishing harbor of Matosinhos.** This delightful restaurant, a stone's throw away from the bustling harbor, is the perfect setting for a lunch that celebrates the treasures of the sea. Delight in a symphony of flavors, from an array of fresh seafood to the indulgent stuffed spider crab and the exquisite seabass prepared on a salty crust. Every bite promises to immerse you in the finest, most delicate offerings from the ocean, a true culinary celebration of Matosinhos' seafood legacy.



- 2:30pm: Return to the hotel and afternoon at leisure.
- 6:30pm: **Private guided visit to Taylor's Port Wine cellars** followed by a **tasting of 3 Port wines**, and a **gourmet wine dinner**. Delve into a private guided tour offering an intimate look at the legacy and craftsmanship behind their renowned Port Wines. You'll be treated to a curated tasting of three exceptional Port Wines, an experience steeped in tradition and expertise. Following the cellar exploration, indulge in a culinary symphony at the Barão de Fladgate restaurant, nestled within Taylor's estate in Vila Nova de Gaia. Here, a tantalizing three-course menu awaits, expertly paired with exquisite wines, elevating the dining experience to a celebration of flavors and sophistication.
- 10:00pm: Bus transfer to the hotel.





## Day 8 – (Saturday)

### Portugal Departure: Farewell Breakfast & Airport Transfer

- Breakfast at the hotel and check-out.
- Meeting with the guide at the hotel and transfer to Porto Airport (30mins).



### Testimonials from WineNot travellers about their trip to Portugal in 2020.

*I was thrilled to have my introduction to Portugal be a WineNot Boutique Tour. The excellent wine tastings, fabulous food, sightseeing and our knowledgeable guide made this trip so memorable. There was an excellent choice of wineries which allowed us to see wine production on a large scale with state-of-the-art machinery and a small production where grapes were stomped on with bare feet. After a busy day, the 3 hotels offered a comfortable rest. There was a nice mix of 2 full service contemporary hotels and one lovely historic property. ~Nancy H.*

*It was our first trip with WineNot. It was a wonderful trip. The views were beautiful. The food and wine were very good, fresh and plentiful. The group we were with was wonderful. Everyone got along well and enjoyed each other's company. We tried to keep switching up tables to get to know everyone. We hope to be able to remain friends with many of them. Our tour guide Monica was awesome and very helpful. She was very informative and her knowledge of everything was very impressive. She went out of her way to be a friend to all of us. ~Patty N.*

*This was our third trip to Portugal in the past 5 years, and we will return again. The people are great, the historical aspect of the country is outstanding and well preserved, and the cuisine and wines are world class. ~Al S.*

*Go visit! It's a beautiful country with such friendly people. Delicious wine. Delicious food! This being my first wine tour, it has made me more appreciative of wine. I now realize all of the hard work involved in making that wine. ~Cindy K*

*This was our first WineNot trip and we hope that it will not be our last. Svetlana has a deep knowledge of her clientele, and the itinerary certainly reflected that. The accommodations, the wine tastings, and the meals were all top notch. Her extensive search for a wine and gastronomy travel expert paid off in a big way with Loreta, who assembled an amazing itinerary based on her vast knowledge of the regions, the wine, and the food. She was accessible, responsive, accommodating, and a sheer joy to work with. In addition, she and Svetlana selected the perfect tour guide in Monica who shared with us her deep knowledge (and love) of her country and the culture. Our small group of 13 was a great size, perfect for getting the optimal group travel experience and for forming what we hope to be lifelong friendships with discerning wine lovers and travellers. In addition to a few extra pounds, we returned home with some wonderful port and wines from the Douro Valley and Vinho Verde, many warm memories of our travel family, as well as the people of Portugal, and a vow to return to this beautiful country. ~Robin D.*

## Price for the trip:

Price the trip, with accommodation in the described hotels, for 7 nights in double/twin rooms with buffet breakfast, for the period of September 2024, taxes and services included.

- **Price for a group of 4-18 travelers \$4,245, for single occupancy, add \$750**
- **Price: for a group of 2-3 travelers \$4,845, for single occupancy, add \$750.**

*This is the price of the trip for payments made by cash or check.  
Credit card payments will incur an additional 3% fee*

## Included in the price:

- Organization of the program as detailed.
- Accommodation in specified hotels for 7 nights, including breakfast.
- Transportation for the group, in a deluxe mini-bus or Mercedes Van for smaller groups.
- An official English-speaking guide for groups of 7-15 travelers, or an English-speaking driver/guide for groups of 2-6 travelers in the Mercedes Van.
- 9 meals throughout the program, including wines.
- 6 exclusive wine visits and tastings.
- Douro River cruise aboard a private Rabelo boat.
- Cooking lesson at a boutique winery.
- Guided visit to Mateus Palace and gardens.
- Guided city tours of Lamego, Guimarães (including entrance fees at Ducal Palace), Ponte de Lima, and Porto.
- Tasting local delicacies and wines during the city tour in Porto.
- Private guided visit to Serralves Museum.
- Porto city tax.

## Not included in the Price:

- Free meals.
- Insurance.
- Porterage service at hotels.
- Guide and driver tips.





## Accommodation

### 1. Vila Galé Douro Vineyards \* \* \* \*, Douro

With a breathtaking view overlooking the Douro River and the Tedo River, the Vila Galé Douro Vineyards resides in the heart of the Douro Wine Region. This establishment thrives on agro and wine tourism, sprawling across the historic Val Moreira Estate (Quinta do Val Moreira).

The property offers an outdoor swimming pool and a terrace providing scenic views of the Douro Valley. Adding to its allure, the property produces its own wines and boasts a restaurant with floor-to-ceiling windows, offering panoramic views while serving delectable regional cuisine. Additionally, guests can unwind with a drink at the bar or embark on a tour of the wine cellars, where daily wine tastings are available.



### 2. Hotel Eurostars Santa Luzia \* \* \* \*, Guimarães

Nestled within the historic heart of Guimarães, the Santa Luzia hotel finds its origins in a distinguished 19th-century Manor House, harmoniously blending historical significance with modernity. Art stands as its primary muse, reflecting the rich tapestry of our collective past and present.

Located in Guimarães' UNESCO World Heritage-listed town center, the hotel is encircled by monuments, shops, vibrant bars, cafes, and restaurants. Featuring 99 modern rooms equipped with complimentary Wi-Fi, the hotel also offers a restaurant, a bar-lounge, a seasonal outdoor infinity pool, and a spa inclusive of an indoor pool and fitness facilities. Each room is furnished with contemporary amenities, including a modern bathroom, air conditioning, a safe, cable and pay-per-view TV, a minibar, laundry services, and 24-hour room service.



### 3. Hotel PortoBay Teatro \* \* \* \*, Porto

After undergoing a full refurbishment in the first half of 2021, the hotel reopened, unveiling a fresher, brighter, and entirely rejuvenated ambiance. Nestled in the theatre district and situated in the city's historical center on Rua Sá da Bandeira, the hotel stands just a stone's throw away from key attractions, including São Bento Station, Clérigos Tower, Porto Cathedral, Avenida dos Aliados, Lello Bookshop, Bolhão Market, and the renowned Cais da Ribeira along the Douro riverfront.

Upon entry, guests are greeted by the reception and lounge area, characterized by subtle Nordic-inspired decor, featuring natural fabrics and light wood paneling. The Il Basilico bar offers a select menu when the restaurant is closed, and this space can be fully opened to the street, creating the ambiance of a porch or indoor terrace.

Comprising 74 spacious rooms, the hotel embodies a contemporary, natural, and comfortable style. The warm atmosphere, emanating from neutral tones and light woods, pervades throughout the entire establishment.

