



# Uncork Portugal

An extraordinary  
educational and  
cultural immersion in  
the known and unknown  
wines from Portugal



Viticulture and  
Enology Program

WASHINGTON STATE UNIVERSITY



**e-Spain**

educationenjoymentexcellence

# Why?

## Portugal

### Because

There is more to Portuguese wines than Port. It is true that these unique wines put the country in the worldwide wine map, but there is much more than that. Tenth in the world in wine production, Portugal grows more than 250 grape varieties, many of which are indigenous to the European country, many of which are not widely known to America. Come with us to discover an amazing country full of

**grapes!**



# Who?

## WE ARE

### Professionals

that have been designing and developing hospitality and wine programs in Spain and Portugal for the last 15 years.

We want you to have the best and most authentic experience from places that have a real story behind and you will enjoy

**with us**

Uncork Portugal | Educational program

## Uncork Portugal

Friday, March 9<sup>th</sup>, 2018-Wednesday, March 20<sup>th</sup>, 2018

3.680€ per person on double occupancy

Group size: 25/28

12 Days/11 Nights

Great for:

Educational, those interested in technical knowledge of the wine industry, and those who enjoy culture, life, good food and good wines and sharing time with friends





## LISBOA (LISBON)

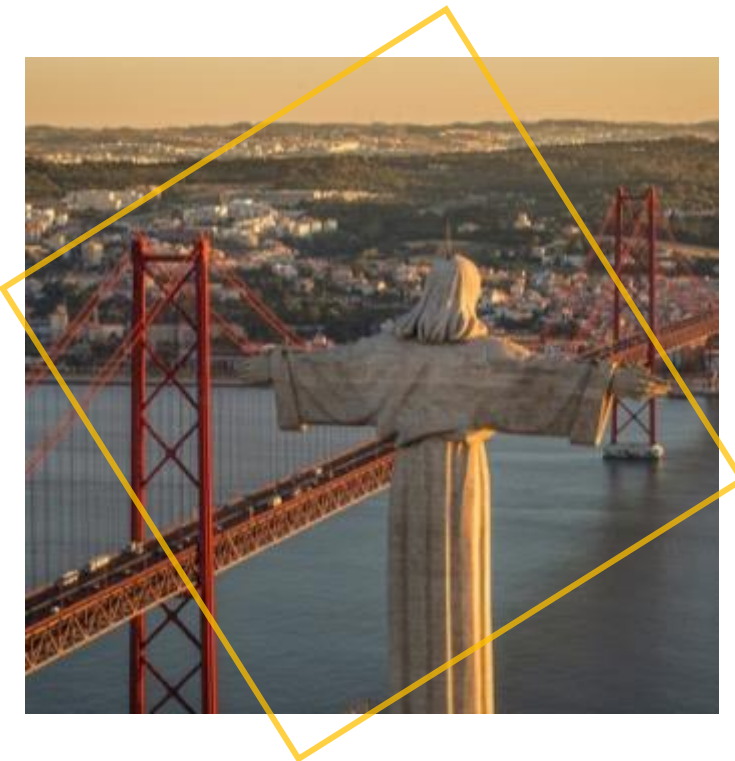
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Educational program

### DAY 1 PICK UP & ENJOY LISBON

Welcome to Portugal !! Lisbon is Portugal's capital and the hub of a multifaceted area that appeals to different tastes and senses. In a city that has been influenced by many different far-off cultures over time, there is still a village feel in each historic neighborhood. Stroll through the Pombaline grid of streets in the Baixa district that opens on to the Tagus in Praça do Comércio, then follow the river to discover some of the city's most beautiful parts: the monumental area of Belém with its World Heritage monuments, the mediaeval quarters and the latest contemporary leisure spaces, such as the Parque das Nações.

We will arrange the pick up at the airport and take you to the hotel in down town. After some time to relax and take a shower we will have a nice walk around some of the key points in the city to have a first contact with the country itself and the people. After the walk we will enjoy our first dinner together, a great time to meet and to toast for an amazing trip and immersion in the wines from Portugal and the Portuguese culture.



## DAY 2 PALMELA & SETUBAL

Welcome to Portugal !! Lisbon is Portugal's capital and the hub of a multifaceted area that appeals to Setúbal Peninsula is one of Portugal's 14 wine regions and is quickly becoming a prime destination for wine tourism. Besides great wines, it also offers many wine related experiences, such as visits to wineries, wine, and regional products tastings, among others. From the large farms dominated by the variety Castelão to the Moscatel, one of the national dessert wines, this region has always played a



leading role in the history of Portuguese wines. Wine has been part of this particular region for thousands of years, in fact, seeds of grapes were found in archaeological excavations dating from the 8th century BC. Studies estimate that vineyard cultivation was introduced in the region 2000 years BC by the Tartessians. A complete day to enjoy this enhancing area and its wines before heading back to Lisbon.



PALMELA & SETUBAL





## BUCELAS, CARCAVELOS & COLARES

### DAY 3 BUCELAS, CARCAVELOS & COLARES

It is near Lisbon that the vine that produces some of the most historic wines in Portugal is grown. Standing out from the mainly rural landscape of Bucelas is the Tapada Nacional de Mafra, a place where the former Portuguese kings used to go hunting. Traces of monarchy are also visible in the imposing Palácio Nacional de Queluz (free translation: Queluz National Palace). In Colares, vines are planted in sand, which is resistant to phylloxera.

In this route, we will visit the idyllic scenery of Sintra where we will discover palaces and beautiful gardens. The fortified wine of Carcavelos is produced in a region known for its beaches and fishing villages. The area is known as the Silver Coast has a long history of producing local wine from both traditional varieties and the best known international ones. This, combined with various microclimates, makes it possible to produce a wide variety of local wine.



## DAY 4 RIBATEJO

Ribatejo is named for the banks of the Tejo (Tagus) River, which divides this wine region from northeast to southwest. This part of Portugal is known not only for wine but also for Lusitano horses and for Mertolengo cattle, both raised for use in Portuguese-style bullfighting. Ribatejo is Portugal's second-largest wine region, but the DO as a whole is still struggling to forge an identity.



With its history tied to the land, Ribatejo's seemingly dull farmlands have been called "Portugal's agricultural heartland." As in other parts of Portugal, winemaking in Ribatejo dates back to Roman times. Ribatejo winemakers began exporting their products early on; by the end of the 13th century the Ribatejo region was shipping about 60,000 barrels of wine to England alone each year. Enjoy an area full of history and wines linked to the river for centuries.



RIBATEJO





## DAY 5 ALENTEJO

# ALENTEJO

The Alentejo region covers about a third of Portugal, and winemakers in the remaining two-thirds can often be heard to complain about the popularity of Alentejo wines.

The reds, easy drinkers, rich and fruity, are the darlings of Lisbon cafés and restaurants, also to be found on wine lists the length of the country. There are quaffing wines, but also fine wines, especially in the red department. Whites are more difficult in this hot climate, but some very good ones are made, given the right place, and/or appropriate skill in vineyards and cellar. We will visit some of the best Quintas in the area as well as a cork factory before heading to the roman city of Évora.





## DAY 6 BEIRA INTERIOR

These high, granite uplands over by the Spanish border include some of Portugal's highest and most impressive mountains. The climate is seriously continental, hot and dry in summer, but with very cold, long winters. In the summer and autumn heat, alcohol levels can shoot up before tannins are fully ripened, but with care and skill, good, balanced wines can be made.



Herby, floral reds, rich and sometimes firm, draw on top Portuguese grape varieties, and are sometimes complemented with international varieties such as Syrah, Merlot and Cabernet Sauvignon. The star local white grape is the Fonte Cal, an exclusive local treasure that can make rich, honeyed whites with steely acidity, good when young and can develop complexity with age. After visiting some top wineries we will sleep close to Belmonte on our way to the Douro Valley.



BEIRA INTERIOR





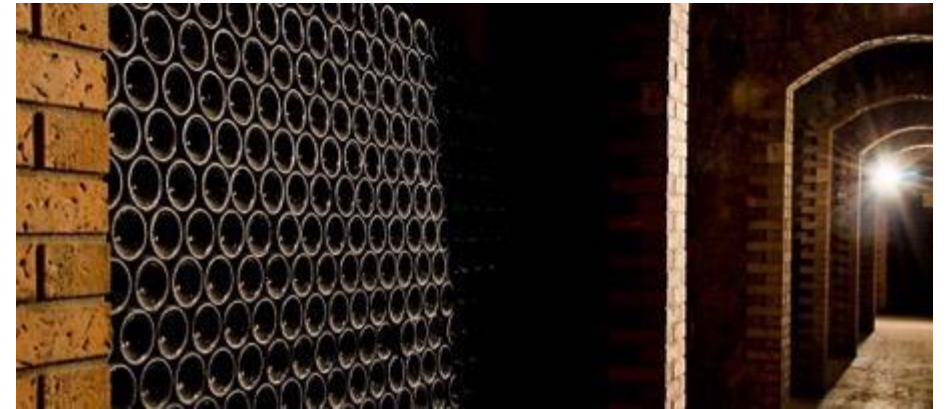
## DÃO & TÁVORA-VAROSA

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### DAY 7 DÃO & TÁVORA-VAROSA

Dão is sometimes likened to Portugal's Burgundy. It's not because of any physical similarity between the regions, but because of the style of wine. Like red Burgundy, good Dão doesn't rely on power for its effect, but instead aims at subtlety and finesse, a cause helped by the good natural acidity of the grapes. These wines range from light, peppery and spicy to more full bodied and fruity, but there is almost always a lovely suppleness and brightness to the fruit. While rather rustic examples still exist, modern fruitier wines are becoming more common. But even these modern versions still retain their essentially Portuguese character, which is surely a good thing in a world of increased standardization and uniformity.

One of the keys to this individuality is the mix of grapes employed: you won't find international superstar grape varieties like Cabernet Sauvignon and Merlot here.



We will also visit a winery in the main sparkling wine area of the Country, Távora-Varosa, before we head to the Douro valley where we will stay the next two days.

## DAY 8 DOURO

Long famous as the source of port wine, the Douro is now also renowned for its fine, rich unfortified wines, both red and white. This is one of the wildest, most mountainous and rugged wine regions of Portugal, cut through in deep twists and turns by the River Douro. Defying gravity on the steep slopes along the banks of the river and its tributaries, the vines are planted in poor soils. Man has engraved his own contours here – in the center of the region, the historic, narrow, stone-walled vine terraces have been named a UNESCO World Heritage Site, while elsewhere, modern terraces are wider, buttressed by steep banks of earth. The wine region follows the course of the river down from



the Spanish border to a point near the town of Mesão Frio, about 55 miles up-river from the city of Porto (Oporto). The Douro has a huge selection of local grape varieties, that give small yields of rich, complex wine, whether for port or for unfortified wines. Enjoy our visit from the land and from the water! (boat ride included)



DOURO





## DAY 9 DOURO-PORTO

We will do the same trip that the wines have been doing for the last centuries before we arrive to one of the most amazing and nicest cities in Europe, Porto. Located along the Douro river estuary in northern Portugal, Oporto is a registered UNESCO World Heritage Site in 1996. The city's actual name is Porto, but when preceded by a definite article 'O' in Portuguese meaning 'the' in English, it is written as 'o Porto' meaning 'the port' in English. As a result, the English name evolved from oral evolution, is now referred to as 'Oporto' in modern literature. We will leave our luggage in a nice hotel downtown before taking a walking tour with our local friend George Lira.

We will enjoy the city as the locals do avoiding the regular touristic tours and having a truly immersion in the culture and life of this city, from the traditional port wineries to the place where the river meets the Atlantic Ocean.



PORTO

## DAY 10 VINHO VERDE

Vinho Verde is the biggest DOC of Portugal, up in the cool, rainy, verdant north west. The vines grow in fertile, granite soils along rivers that flow from the mountains of the east to burst out into the ocean between golden surfing beaches. Vinho Verde is still distinguished by its high acidity. Flavour depends on the grape varieties used - floral Loureiro, steely Trajadura, mineral Arinto (known here as Pedernã), creamy and mineral Avesso, and the fine, mineral, subtly fragrant Alvarinho. Azal Branco is hard to ripen and declining in popularity, and in any case tends to get blended with more aromatic grapes. Most white Vinho Verde can be relied upon to be light, crisp and aromatic, often with a light prickle of fizz, sometimes with a touch of sweetness.



After visiting a couple wineries we will meet our friend George at his nice old family house and will enjoy a traditional lunch with his wife and visit the old city of Guimarães, consider the birth place of the Portuguese nationality.



VINHO VERDE





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## DAY 11 PORTO & 12 DEPARTURE

Our last day will be dedicated to enjoy the areas of the city that you couldn't visit and have some time for yourself to relax, go shopping and pack. We will give you directions so you can find what you need and will meet for a nice farewell dinner.

We will arrange your transfer to the airport for those leaving the next day and will please to help you to find your next destination, hoping to meeting you soon!

¡Boa Viagem!



PORTO



# Program Highlights

- ◆ Enjoy 13 of the top appellations of wine in Portugal
- ◆ Exquisite meals featuring local produce of each area
- ◆ Deep cultural immersion with local people
- ◆ Wide educational exposure to wines, vineyards, cork producing, traditional music and much more
- ◆ Opportunity to meet and speak with expert wine makers and their technical staff
- ◆ Enjoy local festivities and traditions
- ◆ Visit old and cultural history sites





## Because

We consider resting a very important part of the trip, we always select the best hotels in the area. Usually located in historical buildings so you can always feel you are in Portugal and enjoying the culture even at night while having a nice rest.



 **Accommodations,**  
always special





## What's Included

- 11 nights accommodations at boutique hotels, including breakfasts all taxes and fees
- Meals as listed on the itinerary: 11 breakfasts, 10 lunches and 2 dinners
- All private excursions with services of local speakers, entrance fees, gratuities and transportation
- Full guiding service (the tour starts in Lisbon airport and ends up in Porto airport)
- Travel and health insurance
- Not included: Pre-and post-trip accommodations and associated expenses; transportation to/from host cities, personal expenses





# Are you ready?

[CLICK HERE TO SIGN IN](#)

**Deposit is 400€ per person, non-refundable after 30 days.  
Balance is due by January 15th, 2018.  
Cancellation after payment of balance results in forfeit of payment  
Individual Supplement: 410€**



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