

springtime' DOURO TOUR

The Douro is the oldest demarcated wine-growing region in the world (1756). It was classified as a World Heritage Site by UNESCO in 2001 in the category of Cultural Landscape. The region is divided into three sub -regions: the Baixo Corgo where it all began, the Cima Corgo which is the Douro of the Quintas and breath-taking vineyard architecture, and the Douro Superior, which is the third and most recently planted region, where the landscape becomes drier and nature still can still fill us with wonder.

World-class Port and Douro wines are the main focus of our tour through an exclusive and intimate programme that will allow you to deep dive into the culture and history behind these wines.

In Springtime, you can be sure to savour another of the Douro Valley's great gifts — serenity. What's more in May, before the temperatures soar, this remote, mountainous region's flora and fauna is in full flower and leaf. Yet the weather is fine enough to relax and enjoy lunch on the terrace or picnics in the field.



PROGRAM

Sunday 13th May 2018
Oporto

Welcome dinner and tasting with leading Douro young gun **Mateus Nicolau de Almeida**. Like his grandfather Fernando Nicolau de Almeida (who created Barca Velha) and his father, João Nicolau de Almeida, (who produced Ramos Pinto's first Douro wines), Mateus is a pioneer. The 'Douro Vigneron' will present his innovative new project **Trans Douro Express**, featuring wines from each of the Douro's three sub-regions. This 'compare and contrast' tasting provides the perfect opportunity to understand the Douro Valley's diverse terroir.

Thanks to Mateus, we shall gain access to **Club Portuense**, where we shall also dine. Founded in 1857, membership of this exclusive club has been passed down from generation to generation catering to Oporto's most influential families.

Overnight stay at a 4 star Hotel in central Oporto.



Monday 14th May 2018
Up to the Douro Valley —
Baixo Corgo

Visit to **Palácio de Mateus**, an historic Portuguese Baroque manor house at Vila Real, for a tasting with Lavradores Feitoria. Established in 1999, Lavradores Feitoria is the brand of a group of Douro growers, who pool grapes sourced from across the Douro Valley — some 20 quintas, totalling around 800ha. Their number includes Fernando Albuquerque, whose family own Palácio de Mateus.

After a nice light lunch, we shall enjoy a visit, tasting and vineyard walk at **Alves de Sousa** in Santa Marta de Penaguião. Descended from a family of Douro wine growers, Domingos began a bold and new initiative in 1987 – the production of Douro wine from Port grapes. Back then, very few producers made Douro wine (as opposed to Port). Today, Alves de Sousa makes among the Douro's most characterful red and white wines and Ports.

We will finish the day with an exclusive dinner and overnight stay at **Quinta do Bom Retiro**, a classic wine estate of the leading Port and Douro House Ramos Pinto. Founded by Adriano Ramos Pinto in 1880 and, since 1990, owned by Roederer Champagne House, a mastery of the art of blending is central to both houses' success. We shall experience the art of blending at its best over a pre-dinner tasting of Ramos Pinto 10-Year-Old, 20-Year-Old and 30-Year-Old Tawny Ports.



Tuesday 15th May 2018
A day in the Cima Corgo

Visit, tasting and lunch at **Quinta do Noval**. Tracing its history back to 1715, Quinta do Noval enjoys a prime location in one of the best known valleys in the Cima Corgo, Pinhão valley. During our visit we shall pay homage to a unique parcel of un-grafted vines, which produces the world's most highly prized Vintage Port, Quinta do Noval Nacional.

In the afternoon, we shall enjoy a visit and tasting at **Quinta do Poeira** in Provesende, also in the Pinhão Valley. Poeira is the small, perfectly formed personal label of **Jorge Moreira**, Chief Winemaker at Quinta de la Rosa and Real Companhia Velha. Moreira acquired Quinta do Poeira in 2001 and produces one of the Douro's most elegant reds and an unusual white – a taut, mineral Alvarinho. The vineyard's steep, shady, north-facing aspect accounts for a red wine style which Moreira describes as “based on freshness not tannin and fruit not oak”.



We will end the day with a dinner at DOC restaurant. Oporto-born Michelin-starred chef **Rui Paula** brings great flair for presentation and a highly contemporary twist to his grandmother's traditional recipes. He is one of Portugal's most celebrated chefs and the location of this, his original restaurant, enjoys a sublime location on a pontoon on the Douro river itself.

Overnight at **Quinta do Bom Retiro**.

Wednesday 16 May 2018
From the Cima Corgo to the Douro Superior

Visit and tasting at Churchill's **Quinta da Gricha** in Ervedosa do Douro, the Cima Corgo. Founded in 1981 by Johnny Graham and his wife, Caroline Churchill, Churchill's was the first British Port wine company to have been established in over 50 years. However, the Graham family have track record.



Johnny Graham's great-great-grandfather founded Graham's Port House in 1820. Quinta da Gricha is Churchill's top quinta and produces exceptionally well structured, mineral Ports and wines.

We will follow the road up to the Douro Superior for a visit, tasting and lunch at **Conceito** in the Teja Valley. **Rita Ferreira Marques** is the prodigious talent behind Conceito. She is the first member of her family to make wine from her family's aged vineyards. She burst onto the scene in 2005 with her impressive white wine and was the first to realise the potential of the Bastardo grape, from which she makes a lighter-bodied red. The innovations continue.

Dinner and overnight at **Casas do Côro** to relax. Located in the picturesque village of Marialva, Casas do Côro is a reference among Portuguese guesthouses.



GUIDING

Sarah Ahmed publishes www.thewinedetective.co.uk and is a recognized authority on Portuguese wine. She has contributed on Portugal to *The World Atlas of Wine*, *Hugh Johnson Pocket Wine* and *The Oxford Companion to Wine*. Sarah is Portugal Regional Chair at Decanter World Wine Awards and is a Cavaleiro of Confraria do Vinho do Porto (member of the Port brotherhood).



Mafalda Nicolau de Almeida was born and raised in Porto, spending some seasons in the Douro Valley, in a Port and Douro wine producer's family universe. Today she lives at Douro and is responsible for the **Miles Away** project (www.milesaway.pt), working at the same time as wine producer in her family project. She is a true Douro lover.

Thursday 17th May
A day in the Douro Superior

The day starts with a visit and tasting at **Quinta do Vale Meão**, Vila Nova de Foz Côa. In 1877, Dona Antónia Adelaide Ferreira purchased 300 hectares of virgin land located on a geological fault, which explains Quinta do Vale Meão's unusual mix of schist, granite and alluvial soils. It was here that the Douro's first red and Portugal's most iconic wine, Barca Velha, was created in 1952 by Fernando Nicolau de Almeida of Casa Ferreirinha. Currently the Quinta belongs to Olazábal & Sons Ltd.; it is led by the great-great grandson of Dona Antónia, Francisco 'Vito' Olazabal. The wines, made by his son Francisco 'Xito' Olazabal, honour the tradition and innovation so emblematic of this Quinta.

Visit to Mateus Nicolau de Almeida's winery, followed by lunch in the field at **Quinta do Monte Xisto**, Vila Nova de Foz Côa, from the family project **João Nicolau de Almeida & Filhos**. Located on a striking schist (xisto) outcrop overlooking the rivers Douro and Côa, João Nicolau de Almeida identified Quinta do Monte Xisto as an extraordinary site for the production of the wine of that name. With the help of his sons, Mateus and João, he began planting 10 hectares of organically cultivated vineyards. This family project brings together the perspectives and technical expertise of two generations of winemakers to a thrilling effect.

The day will end in splendour with a dinner at **Ramos Pinto Quinta de**

Ervamoira. When José António Ramos Pinto Rosas was searching for a new property in 1974, he wanted virgin land to create the ideal modern, well thought out vineyard, making use of cutting edge varietal and scientific knowledge. Quinta de Ervamoira is Ramos Pinto's principal Douro Superior estate and was a pioneer of block planting, vertical planting 'vinha ao alto' and irrigation techniques.

After dinner a night visit to the **Penascosa Paleolithic** rock art site guided by an archaeologist. Along the Côa River, a tributary of the Douro, the greatest known collection of open-air Palaeolithic rock art was engraved 25,000 years ago. Because of their uniqueness, quality and extent, these Palaeolithic rock art sites in the Archaeological Park of the Côa Valley were classified as a World

Heritage Site by UNESCO in 1998.
Overnight at Casas do Coro.

Friday 18 May
Back to Oporto,
Vila Nova de Gaia Cellars

Return to Oporto for a visit to Graham's Lodge followed by farewell lunch at Vinum restaurant. Vinum restaurant is located within Graham's historic Port Lodge. Built in 1890, the imposing lodge is also home to the Port House's visitor's centre, which includes a museum, tasting rooms and wine shop. The glass-sided interior wall allows you fully to appreciate the extensive blending material stocked by leading Port Houses — some 3,000 casks & 2000 pipes of maturing Port!



BOOKING INFORMATION

Price

2875€ Per person in double room.
Single supplement 355€.

Group Size

Minimum of people: 8
Maximum of people: 12

All Inclusive Price

- All the visits and tastings. Most of the visits are private and exclusive and the group is received by the wine producer or winemaker. Please note that our prices are based upon tasting premium Ports and wines.
- All mentioned meals with wines, typically comprising three courses with an aperitif.
- Five nights accommodation with breakfast: 1 night in standard room at 4 star Hotel at Porto, 2 nights at Quinta do Bom Retiro (totally private and exclusive) and 2 nights in standard room at Casas do Côro.
- All transport, starting and ending at Porto Airport.
- The accompaniment of the group by leading Portuguese wine expert Sarah Ahmed and tour manager Mafalda Nicolau de Almeida.

How to Book

To book this tour please use the following contacts:
mafalda@milesaway.pt
+351 93 874 95 28

Payment

The payment should be made by bank transfer to **Miles Away**. The booking will be definitive with the deposit of 50% of program price. The balance should be transferred 30 days before the beginning of the tour.

Cancellation

Either party can cancel in writing up to 60 days before the beginning of the program. A full refund will be provided in the event that we cancel the tour. If you cancel the tour with less than 60 days' notice we will not refund the deposit. If you cancel less than 30 days before the program starts, we will charge 100% of the program price.

Programme Changes

This is a very exclusive program where you can have access to experiences out of the mainstream tourism. So some changes can occur due the availability of the Quintas and their hosts. We will always warn you if some changes occur.