



Portugal & Galicia, Spain

The food, wines & culture

October 12 - 21, 2018

Treasures of the Iberian northwest

This trip offers a wonderful overview of the best of northern Portugal and Galicia from the bold wines of Luis Pato in the Bairrada, through the Douro and 3 wine regions of Galicia, before visiting the Vinho Verde region on our way back to Porto. Magnificent scenery, great contrasts between wine styles and nationalities, Celtic Spain and 6 wine regions in 9 days. What's not to love?

What's so special about Galicia and northern Portugal?

Galicia confounds those who think of Spain as flamenco and fighting bulls as much as the Douro and Minho surprise Algarve lovers. Misty valleys echo to soulful Celtic pipes and coasts as dramatic as the west of Ireland have sent hosts of emigrant Gallegos to the Americas. Fishing and wine predominate. Seafood in the rias (fjords) is Europe's best and the stunning wine terraces of Ribeira Sacra show winemaking at its most dramatic.

Northern Portugal is a throwback to days gone by, a world away from Algarve glitz and glamour in the south. Porto is a gem of a city, the clusters of atmospheric streets either side of the Douro retaining their long lived maritime soul whilst opening the door to the 21st century through fabulous restaurants and luxury hotels. The rural wine regions of the Bairrada, Dao and Vinho Verde offer food and wine experiences more closely tied to their origins than most places on the planet. The Douro of course is one of the great wine tourism destinations, the astonishing terraces

overlooking the river now producing great red wines as well as ports.

Lisbon is one of Europe's great cities, a place on the rise and the base for Portuguese exploration from Vasco de Gama onwards, as well as being very scenic and dramatic.

Above all though, the joy is in the small villages where grapes which are unrecognisable to outsiders produce wines of huge character, quality and individuality. If you're looking for chardonnay and merlot go elsewhere, if you want to discover the glories of godello, vinhao, merencao, albarino and the port grapes join the tour.

Trip Highlights

- Michelin * dinners in Casa Marcelo in Santiago and The Yeatman in Porto (2*)
- Cookery class in the Douro Valley
- Boat rides on River Sil and River Douro
- Walking tours of historic cities of Santiago de Compostela and Lisbon
- Visit Convento do Cristo, Tomar
- Family-cooked lunch in Rias Baixas
- Dinners at top restaurants DOC and Cantinho do Avillez

Top wineries included

Quinta do Noval, Aphros, Algueira, Pazo de Senorans, Grahams, Luis Pato, Quinta dos Malvedos

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Trip Itinerary

Day 1. Meet in the foyer of the Hotel San Francisco, a converted 18th century convent in Santiago de Compostela for a guided walk through the historic old town including a visit to the cathedral that marks the end of the legendary Camino. Early evening Tapas dinner at the Michelin starred Casa Marcelo in the old town.

Day 2. Visit and lunch at Adega Algueira, a very high class winery near the Sil canyons, where Fernando Gonzalez makes a range of excellent wines (from local varieties) that are highly rated by Parker. Lunch and then a river cruise down the Sil in the afternoon. Short walk to one of the chapels overlooking the river. Return to Santiago where the evening is free.

Day 3. Head south to the seaside wine region of the Rias Baixas for tasting at the beautiful Pazo de Señorans. Short drive to visit and lunch at Albamar. Xurxo Alba's wines are a great small producer expression of the albariño grape. There is a typical Galician o furancho style seafood lunch cooked by the family. Check in to the Parador in Baiona. Dinner at the hotel overlooking the bay.

Day 4. Morning tour of the fortress and the site of the return landing of Columbus's Pintia. Visit to the best wine producer in the vinho verde region, the charismatic Vasco Croft in his Aphros winery. After lunch head south to the dramatic scenery of the Douro. Check in to the luxurious Vintage House,



overlooking the river at Pinhao. Tasting menu dinner at DOC, the best restaurant in the region.

Day 5. Morning visit at Quinta do Noval, one of port's greatest names and estates. Afterwards a short train ride inland to where harvest trucks take us up the hill to Grahams' flagship property, Quinta dos Malvedos, one of the great wine locations in the world. There is a visit, port cocktails on the lawn and an extended lunch in the quinta. A rabelo boat takes us back to the hotel.

Day 6. Morning visit to Quinta da Pacheca estate. It is a lovely setting for a cookery class, which we enjoy near the traditional winery culminating in a very convivial lunch close to the port barrels. Drive to the stunning city of Porto and check in to the magnificent Yeatman Hotel overlooking the river and old town. Evening free.

Day 7. Visit to Grahams port lodge where we have a private tour of the lodge, concluding with a tasting of a full range of ports. Then we have a light lunch in their tapas restaurant. Free afternoon before dinner in the hotel's 2 star Michelin restaurant, one of Portugal's very best.

Day 8. Short trip to the Bairrada win region and a visit and tasting at Luis Pato. Private tour and lunch of leitao, (suckling pig) accompanied by great wines. Head south stopping at Tomar to visit the Convento do Cristo. On to Lisbon and our hotel in the heart of town, the elegant Altis Avenida. Evening light tapas meal near the hotel.

Day 9. Today there is a walking tour of the heart of Lisbon to take in some of the stunning vistas from the Alfama district and other central landmarks. Free afternoon before dinner at Cantinho do Avillez allowing us to enjoy the cuisine of Portugal's best known chef in a relaxed setting.

Day 10. End of tour.



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Discounted price of \$4000 per person double occupancy (\$4200 from 1 September 2017)

\$950 single supplement

\$500 deposit per person

Limited to 20 guests

Included

- 2 nights at Hotel San Francisco, Santiago de Compostela
- 1 night at Parador, Baiona
- 2 nights Vintage House Hotel, Pinhao
- 2 nights at The Yeatman, Porto
- 2 nights Altis Avenida, Lisbon
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 13 lunches or dinners
- 1 cookery class
- Entrances and activities as specified
- All winery visits

Not included

Airfare; meals not mentioned above; travel insurance, gratuities for guides



Contact us to sign up for this trip

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Iberian Wine Tours will make a contribution to the FIU Alumni Center Fund based upon tour participation.

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