

Portugal Magik

2027 EDITION

FREE PDF POCKET GUIDE

THE INSIDER'S GUIDE

Portugal *Wine Country*

Douro, Porto, Vinho Verde, Alentejo, Lisbon & Sintra, Setúbal & Arrábida: the regions, the wineries worth your time, and how to plan the perfect trip.

SAVE IT TO YOUR PHONE · CARRY IT ON THE ROAD

WELCOME

Wine, designed with intention



Gonzalo

PORTUGAL MAGIK FOUNDER / CEO

Travel should never feel generic, and neither should wine. The best glass is the one poured where the grapes were grown, by someone who knows their story.

I was born in Sintra, a few miles from vineyards planted in sand on the edge of the Atlantic. For almost fifteen years, my team and I have been designing private journeys across Portugal for travelers who value time, comfort and authenticity.

This pocket guide gathers the six wine regions we know best. Every estate in these pages is here because it is genuinely worth the drive, never because anyone paid to be included.

Luxury, to me, is not excess. It is unhurried days, trusted hands, and a cellar door that opens because someone called ahead for you. Keep this guide on your phone, use it to dream and plan, and when you are ready, we will shape it into a journey that is entirely yours.

Welcome to Portugal's wine country.

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AT A GLANCE

The wine *map*

Six regions, from green northern valleys to southern plains and coast.



DRIVE TIME FROM LISBON

1	Minho · Vinho Verde	3h30
2	Porto & Gaia	3h
3	Douro Valley	3h30
4	Lisbon, Sintra & Colares	40 min
5	Setúbal & Arrábida	45 min
6	The Alentejo	1h30

Old World soul, undiscovered value

Portugal makes wine from grapes you will find almost nowhere else, in landscapes that have been shaped by winemaking for two thousand years.

250+
native grape varieties grown across the country

1756
year the Douro was officially demarcated, one of the world's first

2001
Alto Douro Wine Region named a UNESCO World Heritage Site

2000
years of clay-pot *talha* winemaking in the Alentejo

While France, Italy and Spain built their reputations on a handful of international grapes, Portugal quietly kept its own. The result is a country of distinct flavors: the floral, structured reds of the Douro, the sun-ripe generosity of the Alentejo, the salty freshness of Atlantic whites and, of course, fortified wines that are unlike anything else in the world.

For visitors, the best part is the welcome. Many estates are still family owned, the winemaker may pour your glass, and exceptional bottles cost a fraction of their peers from Bordeaux or Napa.



Tasting Douro wines and Port on a sunny autumn day.

How to read this guide

Each of the six regions opens with the essentials (what it is known for, how far it is from Lisbon or Porto, and the best months to visit), followed by our hand-picked wineries and insider notes. Almost every estate requires an advance reservation, so book ahead or ask us to arrange it for you.

Grapes you should know

You will not see Cabernet or Chardonnay on many Portuguese labels. Learn these names and every wine list in the country will suddenly make sense.

RED · DOURO, DÃO

Touriga Nacional

Portugal's flagship grape. Violets, black fruit and firm structure; the backbone of great Port and Douro reds.

RED · DOURO

Touriga Franca

The most planted grape in the Douro. Perfumed and silky, it brings elegance to blends.

RED · NATIONWIDE

Tinta Roriz / Aragonez

Known as Tempranillo in Spain. Called Tinta Roriz in the north and Aragonez in the Alentejo.

RED · ALENTEJO

Alicante Bouschet

A red-fleshed grape that found its true home in the Alentejo. Deep, velvety and age-worthy.

RED · ALENTEJO, SETÚBAL

Trincadeira

Spicy and herbal with bright acidity, it gives Alentejo blends their lift.

RED · SETÚBAL

Castelão

Also called Periquita. Soft, red-fruited and made for the grill.

RED · COLARES

Ramisco

A rare grape grown in sand by the sea near Sintra. Tannic in youth, haunting with age.

WHITE · LISBON, NATIONWIDE

Arinto

Crisp, citrusy, mineral. The star of Bucelas and a freshness booster in blends.

WHITE · ALENTEJO

Antão Vaz

Ripe tropical fruit with good texture; the signature white of the south.

WHITE · SETÚBAL

Moscatel

Muscat of Alexandria and the rare Moscatel Roxo, the grapes behind golden Moscatel de Setúbal.

WHITE · COLARES

Malvasia de Colares

Floral and salty, grown in the dunes of Sintra's coast.

WHITE · SETÚBAL, LISBON

Fernão Pires

Aromatic and fruity, one of the most widely planted white grapes in Portugal.

Port wine, decoded

Port is made from grapes grown in the Douro Valley. Fermentation is stopped early by adding grape spirit, which keeps natural sweetness and raises the alcohol to around 19 to 22 percent. Traditionally the young wine was shipped downriver to the lodges of Vila Nova de Gaia, opposite Porto, to age. From there, two families of style emerge: **ruby** styles, aged in large vats or bottle to keep their deep fruit, and **tawny** styles, aged in small casks where slow contact with air turns them amber and nutty.



White, Tawny and Ruby, side by side.

STYLE	WHAT IT IS	TRY IT WITH
Ruby	Young, fruity and vibrant; the everyday Port.	Dark chocolate
Reserve	A step up from Ruby, with more depth and concentration.	Cheese boards
LBV	Late Bottled Vintage: one year's wine, aged four to six years in wood before bottling.	Berry desserts
Vintage	Only from the finest, officially "declared" years. Bottled young, it can age for decades. Decant before serving.	Stilton, walnuts
Tawny 10/20/30/40	Blends aged in cask, with the label showing the average age. Caramel, dried fruit and almonds.	Crème brûlée, pastéis de nata
Colheita	A Tawny from one single harvest year, aged at least seven years in wood.	Toasted nuts
White & Rosé	Lighter styles. White Port with tonic water and mint is Porto's favorite summer aperitif.	Aperitif hour

Insider tip

Serve Tawny slightly chilled, and once opened keep it in the fridge; it stays fresh for weeks. A Vintage Port, by contrast, should be enjoyed within a day or two of opening.



04 · REGION

The Douro Valley

Hand-built terraces climbing schist hillsides above a winding river: the most dramatic wine landscape in Europe, and the birthplace of Port.

FROM PORTO	FROM LISBON	BEST MONTHS	FAMOUS FOR
1h30 drive	3h30 drive	May to October	Port & bold reds

Where Port begins

In 1756 the Marquis of Pombal drew the boundaries of the Douro, creating one of the first regulated wine regions in the world.

The valley follows the Douro River from near the Spanish border toward the Atlantic, and it is divided into three subregions. The **Baixo Corgo**, around Peso da Régua, is the coolest and greenest. The **Cima Corgo**, centered on the village of Pinhão, is the heart of the valley and home to many of the great Port estates. The **Douro Superior**, stretching east toward Spain, is wild, hot and increasingly prized for powerful red wines.

The soils are mostly schist, a flaky rock that holds heat and forces vine roots deep in search of water. Over centuries, farmers broke the rock by hand to build the terraces you see today, which is why UNESCO recognized the Alto Douro as a cultural landscape in 2001.

Today the Douro makes much more than Port. Its dry reds, built on Touriga Nacional and Touriga Franca, are among the most exciting wines in Europe.



Morning mist over the terraced Douro.

Don't miss

- **Pinhão station**, decorated with azulejo tiles showing harvest scenes.
- **A river cruise** between Pinhão and the nearby quintas.
- **Miradouro de São Leonardo de Galafura**, one of the valley's great viewpoints.

Our favorite quintas

CIMA CORGO · NEAR PINHÃO

Quinta do Crasto

A family estate perched high above the river, famous for its infinity pool view and for some of the Douro's finest dry reds, alongside Port.

Why go: arguably the most photographed view in the valley.

CIMA CORGO · NEXT TO CRASTO

Quinta Nova

Quinta Nova de Nossa Senhora do Carmo combines a historic estate, a boutique hotel, a restaurant and vineyard walking trails. Home of the Mirabilis wines.

Why go: stay the night and walk the vines at sunrise.

BAIXO CORGO · PESO DA RÉGUA

Quinta do Vallado

One of the oldest estates in the valley, once owned by the legendary Dona Antónia Ferreira. Modern winery, polished tastings and a stylish wine hotel.

Why go: history and contemporary design in one visit.

BAIXO CORGO · NEAR LAMEGO

Quinta da Pacheca

Lively and welcoming, with tastings, cooking classes, picnics and harvest grape stomping in season. Guests can even sleep in giant wine barrels.

Why go: the most fun, hands-on experience in the Douro.

CIMA CORGO · PINHÃO

Quinta do Bomfim

The Symington family's home of Dow's Port, an easy walk from Pinhão station. Its terrace over the river is a perfect spot for an aged Tawny.

Why go: no driving needed if you stay in Pinhão.

CIMA CORGO · NEAR PINHÃO

Quinta do Noval

A legendary Port house whose tiny Nacional vineyard produces one of the rarest Vintage Ports in the world. Visits are private and by appointment only.

Why go: for serious collectors and Port lovers.



More estates worth the drive

CIMA CORGO · TEDO RIVER

Quinta do Tedo

A riverside estate where the Tedo meets the Douro, with French and American winemaking roots, organic vineyards and a charming bed and breakfast.

Why go: intimate tastings right on the water.

CIMA CORGO · VALENÇA DO DOURO

Quinta do Seixo

Sandeman's estate in the valley, high above the river, with a modern visitor center and sweeping views across the terraces.

Why go: a classic, well-organized Port experience.

CIMA CORGO · PINHÃO

Quinta de la Rosa

A family estate on the riverbank just outside Pinhão, producing both Port and elegant Douro wines, with guest rooms and a restaurant.

Why go: relaxed, personal and right on the river.

DOURO SUPERIOR · NEAR FOZ CÔA

Quinta de Ervamoira

Ramos Pinto's remote estate in the wild east of the valley, with a small museum telling the story of the region and the house.

Why go: combine it with the Côa Valley rock art.





Harvest season in the Douro usually runs from September into early October.

Stay, dine, slow down

The Douro rewards those who stay at least one night. The roads are narrow and winding, and the light at dusk is unforgettable.

Where to stay

- **Six Senses Douro Valley**: a restored 19th-century manor with a renowned spa, near Lamego.
- **The Vintage House**: a riverside classic in the center of Pinhão.
- **Quinta Nova** and **Quinta do Vallado**: sleep among the vines at a working estate.
- **Quinta da Pacheca**: rooms, and suites built inside giant barrels.

Where to eat

- **DOC** by chef Rui Paula, on a deck over the river at Folgosa.
- **Castas e Pratos** in Peso da Régua, in a converted railway warehouse.
- **Estate lunches** at quintas such as Bomfim, Quinta Nova and Vallado.



Getting around

Plan two or three wineries a day, no more. Distances look short on a map, but the roads hug the hillsides and a relaxed lunch is part of the experience. The Douro line from Porto to Pinhão is a beautiful train ride, but a private driver lets everyone in your group enjoy the tastings.

Plan it with us

We design private multi-day journeys from Lisbon or Porto into the Douro, with tastings booked, a local guide and a Mercedes-Benz vehicle with driver.

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05 · CITY

Porto & Vila Nova de Gaia

For centuries, Port aged quietly in the lodges along Gaia's riverbank. Today they open their cellar doors to visitors from around the world.

FROM LISBON	VISIT	FAMOUS FOR
3h by car or train	all year round	Port wine lodges

The great Port houses

Cross the Dom Luís I bridge from Porto's Ribeira district and you are in Vila Nova de Gaia, where the historic Port houses still age their wines. Most lodges offer a guided cellar tour of about an hour, ending with a tasting.

FOUNDED 1692

Taylor's

One of the oldest Port houses, set on a hillside lodge with a lovely garden terrace and a well-designed self-guided audio tour.

LODGE BUILT 1890

Graham's

High on the ridge above Gaia, with panoramic views of Porto and the Vinum restaurant. Reservations are required.

FOUNDED 1751

Ferreira

A Portuguese-founded house closely linked to Dona Antónia Ferreira, and a favorite of Porto locals for its historic cellars.

FOUNDED 1859

Cálem

Right on the riverfront near the bridge, with an interactive museum. Evening tastings with live fado are a highlight.

FOUNDED 1790

Sandeman

Instantly recognizable by its caped "Don" silhouette. A riverside classic with a broad range of tasting options.

FOUNDED 1880

Ramos Pinto

Known for its Belle Époque advertising art and a small museum in the founder's original offices.

Beyond the big names

For a quieter, more personal visit, look for smaller houses such as Churchill's, founded in 1981, and the family-run Poças. Tastings are often led by people who know every cask in the cellar.

Porto like a local



Port with a view over the Douro and Porto.

- **Two lodges a day is plenty.** Port is fortified, and the tastings add up quickly.
- **Book the popular houses ahead.** Riverfront lodges sell out first, especially in summer.
- **Go up for the view.** The Jardim do Morro and the Serra do Pilar monastery terrace offer Porto's best sunset over the river.
- **Visit WOW.** The World of Wine cultural district in Gaia has museums on wine, cork and the history of Porto.
- **Explore beyond Port.** Ask for a glass of crisp Vinho Verde, the light white wine of the Minho region north of Porto.
- **Look for the rabelos.** These flat-bottomed boats once carried barrels of Port down the river from the Douro.

> *"Porto gave its name to the wine; the Douro gave it its soul."*

Lisbon to Porto, the scenic way

Travel north in comfort with stops in Óbidos, Nazaré, Coimbra or Aveiro, and arrive in time for a Port tasting in Gaia.

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06 · REGION

Minho & Vinho Verde

Granite manor houses, vines climbing high on pergolas, and the crisp, refreshing whites that Americans fall in love with on their first afternoon in Portugal.

FROM PORTO	BEST MONTHS	FAMOUS FOR
45 min to 1h30	May to October	Alvarinho & Loureiro

Green wine, explained

"Verde" does not describe the color of the wine. It means young, and it describes a region so lush and green that it looks like nowhere else in Portugal.

Vinho Verde stretches across the northwest of Portugal, from Porto up to the Minho River and the Spanish border. Officially demarcated in 1908, it is the largest wine region in the country, and its Atlantic rain and granite soils give wines of bright acidity and gentle alcohol.

Most Vinho Verde is white: light, citrusy, often with a soft natural sparkle, and perfect with seafood. But there is much more to discover. In the far north, around **Monção and Melgaço**, the **Alvarinho** grape makes richer, more structured whites that can age beautifully. In the Lima valley around Ponte de Lima, **Loureiro** gives floral, elegant wines.

Pair your tastings with **Guimarães**, the birthplace of Portugal; **Braga** and its baroque sanctuary of Bom Jesus; and **Ponte de Lima**, one of the oldest towns in the country.



Vines trained high on pergolas, a Minho tradition.

Grapes of the north

- **Alvarinho**: peach, citrus and minerality; the star of Monção and Melgaço.
- **Loureiro**: floral and fresh, at home in the Lima valley.
- **Avesso**: rounder and creamy, from the warmer south of the region.
- **Vinhão**: an inky, tart red, traditionally drunk from white porcelain bowls.

Where to taste

MONÇÃO

Palácio da Brejoeira

A grand 19th-century palace with gardens and woods, and one of the most famous names in Alvarinho. Guided visits of the palace end with a tasting.

Why go: history, gardens and Alvarinho in one stop.

MELGAÇO

Quinta de Soalheiro

A pioneer of Alvarinho in the far north of Portugal, near the Spanish border, producing some of the most acclaimed bottles in the region.

Why go: to taste Alvarinho at its source.

MONÇÃO · MELGAÇO

Anselmo Mendes

One of Portugal's most respected winemakers, known as "Mr. Alvarinho" for his single-varietal and age-worthy wines.

Why go: for serious white wine lovers.

PONTE DE LIMA

Quinta do Ameal

A historic estate in the Lima valley devoted to Loureiro, now part of the Esporão family, with organic vineyards and guest rooms.

Why go: elegant Loureiro and a peaceful stay.

PENAFIEL

Quinta da Aveleda

A family estate for over 150 years, home of Casal Garcia, with romantic gardens that have won international wine tourism awards.

Why go: the easiest Vinho Verde visit from Porto.

PONTE DE LIMA

Paço de Calheiros

A noble manor house above the Lima valley, run by the same family for centuries, with wine, views and rooms to stay.

Why go: a true Minho manor experience.

Minho from Porto

We design private days from Porto combining Guimarães, Braga or Ponte de Lima with Vinho Verde tastings.

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07 · REGION

The Alentejo

Rolling plains, cork oaks, whitewashed hill towns and big, generous wines that have won over drinkers around the world.

FROM LISBON	BEST MONTHS	FAMOUS FOR
1h30 to Évora	Mar to Jun · Sep to Nov	Rich reds, talha

Sun, cork & clay

The Alentejo covers about a third of mainland Portugal, yet it feels wonderfully unhurried.

Long hot summers ripen grapes fully, giving the region's famously round, fruit-forward reds, built on Aragonez, Trincadeira and Alicante Bouschet. Whites from Antão Vaz, Arinto and Roupeiro are fresher and more refined than ever.

The Alentejo also keeps one of the world's oldest winemaking traditions alive: **vinho de talha**, fermented in large clay amphorae just as the Romans did. Several estates still use their century-old talhas, and tasting from one is a unique experience.

Wine here is inseparable from place. Pair your visits with **Évora**, a UNESCO World Heritage city with a Roman temple and a chapel lined with bones, and **Monsaraz**, a medieval village floating above the great Alqueva lake.

> *Slow down. In the Alentejo, lunch is an event and the afternoon belongs to the cork oaks.*



Monsaraz at dusk, above the Alentejo plains.

Taste the region

Black pork (*porco preto*), migas, açorda and sheep's cheeses from Serpa and Évora. Alentejo olive oil is excellent too, and many wineries offer oil tastings alongside wine.

Our favorite estates

REGUENGOS DE MONSARAZ

Herdade do Esporão

If you visit one estate in the Alentejo, make it this one. Organic vineyards, benchmark wines and olive oils, and an acclaimed restaurant. Ranked in the World's Best Vineyards 2025 list.

Why go: the most complete wine experience in the south.

ÉVORA

Adega da Cartuxa

Historic cellars on the edge of Évora, home of the Cartuxa and EA wines and of Pêra-Manca, one of Portugal's most coveted reds.

Why go: combine it easily with a day in Évora.

REGUENGOS DE MONSARAZ

José de Sousa

A working cellar with more than a hundred clay talhas, owned by José Maria da Fonseca. The place to understand amphora wine.

Why go: taste wine the Roman way.

VIDIGUEIRA

Herdade do Rocim

A modern winery at the forefront of the amphora revival and host of the annual Amphora Wine Day, with contemporary architecture among the vines.

Why go: for curious wine lovers and design fans.

REGUENGOS DE MONSARAZ

Ervideira

A playful, experimental family winery, known for wines aged underwater in the Alqueva lake and for vineyard picnics and blind tastings.

Why go: a fun stop on the way to Monsaraz.

ESTREMOZ

João Portugal Ramos

One of the pioneers of modern Alentejo wine, behind labels such as Marquês de Borba. Guided tastings and blending workshops.

Why go: pair it with the marble town of Estremoz.

Insider tip

The Alentejo is big. Group your visits by area: Évora and Cartuxa; Reguengos with Esporão, José de Sousa and Ervideira on the way to Monsaraz; or Vidigueira and Beja further south. Trying to cover all of them in one day means more time in the car than in the cellar.

Estates to stay the night

ALBERNOA · BEJA

Herdade da Malhadinha Nova

A Relais & Châteaux country estate with organic vineyards, a Michelin Green Star restaurant and a spa. Pure Alentejo luxury.

ALBERNOA · BEJA

Herdade dos Grous

A complete estate with a lake, gardens, organic wines, horse riding and a five-star hotel, ideal for a slow weekend.

CAMPO MAIOR

Adega Mayor

A striking winery designed by Pritzker Prize architect Álvaro Siza Vieira, with tours ending on a rooftop terrace.

CASA BRANCA

Herdade do Mouchão

A cult estate famous for Alicante Bouschet, with grapes still foot-trodden in stone lagares. Visits by appointment only.





Évora & Monsaraz, with wine tasting

Our popular private day trip from Lisbon: Évora's Roman temple and Chapel of Bones, a winery visit and the hilltop village of Monsaraz.

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08 · REGION

Lisbon & Sintra

Fairy-tale palaces above, ancient vines in the sand below: Sintra hides one of the rarest wine regions in the world.

FROM LISBON	VISIT	FAMOUS FOR
about 40 min	all year round	Colares sand wines

Vines in the sand

Between Sintra and the Atlantic, the tiny region of **Colares** grows vines directly in sand dunes. When the phylloxera plague destroyed most of Europe's vineyards in the 19th century, the insect could not survive in the sand, so many Colares vines still grow on their own original roots.

The vines crawl along the ground, sheltered from the ocean wind by cane fences. They produce **Ramisco** reds that are firm in youth and beautifully complex with age, and salty, floral **Malvasia de Colares** whites. Production is tiny, which makes these wines a genuine rarity.

Around Lisbon there is more to discover: crisp Arinto whites from **Bucelas**, and the historic fortified wine of **Carcavelos**, once produced on the Marquis of Pombal's own estate.



Colares, Ramisco and Malvasia from the sand vineyards of Sintra.

COLARES · FOUNDED 1931

Adega Regional de Colares

Portugal's oldest wine cooperative, with vast old casks and tastings of DOC Colares. Book ahead; it pairs perfectly with a Sintra day.

COLARES · ALMOÇAGEME

Adega Viúva Gomes

A historic cellar with beautiful tiled walls, known for old vintages of Ramisco and Malvasia. A rare and atmospheric tasting.

Sintra Highlights + Wine Tasting

Our private day from Lisbon: Sintra's palaces in the morning, then the sand vineyards of Colares and a tasting of these rare wines.

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09 · REGION

Setúbal & Arrábida

Turquoise coves, limestone mountains and golden Moscatel, all less than an hour south of Lisbon.

FROM LISBON	VISIT	FAMOUS FOR
about 45 min	all year round	Moscatel de Setúbal

SETÚBAL & ARRÁBIDA

Moscatel country

Across the Tagus from Lisbon, the Setúbal Peninsula is home to **Moscatel de Setúbal**, a fortified wine that is left in contact with grape skins for months, giving it intense aromas of orange peel, honey and apricot. The rare **Moscatel Roxo** is even more prized.

The region's red grape is **Castelão**, better known as Periquita, which thrives on the sandy soils around Palmela. The wine villages of **Azeitão** and Palmela sit at the foot of the Arrábida Natural Park, one of the most beautiful coastlines in Portugal.

Don't leave without tasting **queijo de Azeitão**, a creamy sheep's cheese, and the rolled sponge cake called *torta de Azeitão*.



Vineyards at the foot of the Arrábida mountains.

AZEITÃO · SINCE 1834

José Maria da Fonseca

The oldest producer of table wine and Moscatel de Setúbal in Portugal, and the house behind Periquita. Historic manor, gardens and atmospheric old cellars.

AZEITÃO

Bacalhôa

A Renaissance palace and gardens, plus a winery-museum in Azeitão that pairs Moscatel with an impressive art collection.

AZEITÃO

Horácio Simões

Small, down to earth and highly respected, especially for complex Moscatel. A family visit off the beaten path.

PALMELA

The Palmela wine route

Combine a cellar visit with Palmela's hilltop castle and its sweeping views over the estuary and the vineyards.

Arrábida, Sesimbra & Azeitão

A private day of coastline, seafood and Moscatel cellars, all within an hour of Lisbon.

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When to go

Every season has its charm in Portugal's wine country. Here is how to choose.

Spring

MARCH TO MAY

Green vineyards, wildflowers in the Alentejo and pleasant temperatures. Fewer crowds and excellent value.

Summer

JUNE TO AUGUST

Long days and lively terraces. The Douro and Alentejo can be very hot inland, so plan tastings for the morning.

Harvest

SEPT TO EARLY OCT

The most exciting time to visit. Some estates invite guests to pick grapes and join a traditional foot-treading.

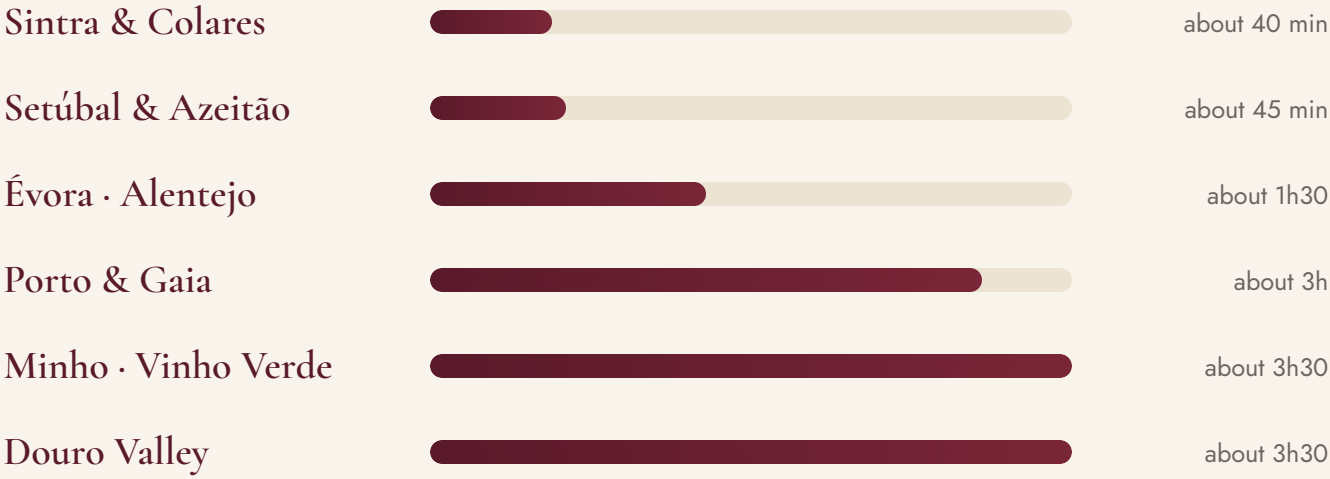
Autumn & winter

OCT TO FEBRUARY

Golden and red vineyards in the Douro in late October, cozy fireside tastings, and the quietest roads.

Driving times from Lisbon

Approximate times by car in normal traffic.



Good to know

Many wineries close or run reduced hours on Sundays and public holidays, and during harvest they can be busy. Always confirm opening times and book visits in advance.

Sample itineraries

1 DAY FROM LISBON

Sintra & the sand vineyards

Morning at Pena Palace and the Sintra hills, lunch by the sea, then a Colares tasting before sunset at Cabo da Roca, the westernmost point of mainland Europe.

1 DAY FROM LISBON

Arrábida & Moscatel

Scenic Arrábida coastal road, seafood lunch in Sesimbra, then historic cellars and Moscatel tasting in Azeitão.

1 DAY FROM LISBON

Évora & Monsaraz

Roman temple and Chapel of Bones in Évora, a winery visit with Alentejo lunch, and the hilltop village of Monsaraz above the Alqueva lake.

3 DAYS

Porto & the Douro

Day 1: Porto and a Port lodge tasting in Gaia. **Day 2:** into the Douro, two quintas and a river cruise from Pinhão; overnight at a wine estate. **Day 3:** a final tasting and lunch, then back to Porto.

7 DAYS

Portugal wine grand tour

Days 1 to 2: Lisbon, Sintra and Colares. **Day 3:** Arrábida and Azeitão. **Day 4:** Évora, Alentejo estates and a winery stay. **Day 5:** north to Porto via Coimbra. **Days 6 to 7:** the Douro Valley and its quintas.

1 DAY FROM PORTO

Minho & Vinho Verde

Guimarães, the birthplace of Portugal, then a Vinho Verde estate lunch and tasting among the pergolas.



Before you raise a glass

- **Reserve everything.** Most wineries only receive visitors by appointment, and the best slots fill weeks ahead in high season.
- **Don't drink and drive.** Portugal's legal limit is 0.5 g/l of blood alcohol, and 0.2 g/l for new and professional drivers. Mountain roads in the Douro are unforgiving; a driver is the smart choice.
- **Spit without shame.** Spittoons are normal at professional tastings, and nobody will be offended.
- **Taste the food too.** Many estates serve lunches built around their own wines, olive oils and local produce.
- **Buy direct.** Estate-only and older vintages are often available at the cellar door and nowhere else.
- **Bringing wine home to the US.** One liter per adult is duty-free; more is usually allowed for personal use with duty, subject to state rules. Many wineries can arrange shipping.
- **Pack wisely.** Wine sleeves or bubble wrap in checked luggage work well for a few bottles.

> *The best tasting is never the most expensive one. It is the one where the winemaker has time to talk.*



Port ageing in oak casks.

Wine country, without the logistics

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Information correct at the time of writing. Winery hours and visit formats change, so please confirm before visiting. Please enjoy wine responsibly.