

WINE ROUTES OF
PORTUGAL





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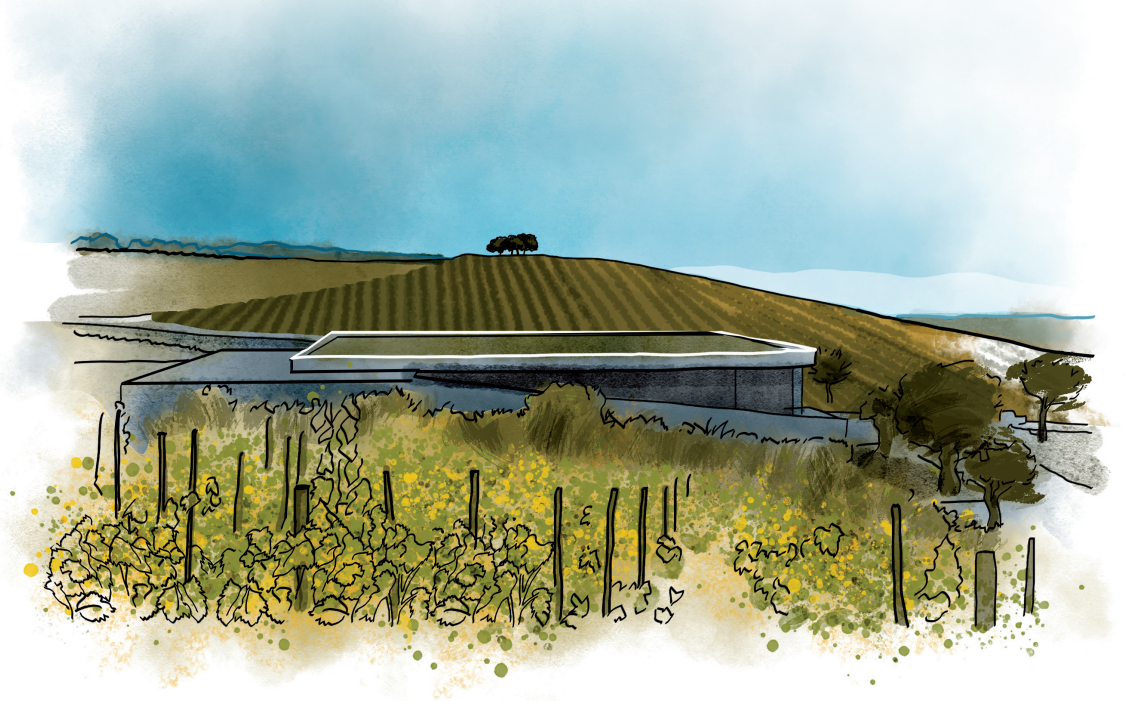
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WINE ROUTES OF PORTUGAL



THE HISTORY OF PORTUGAL'S WINE CULTURE

While travelling through Portugal, you will soon discover there is a right wine for each moment. A wine to enjoy while exploring Portugal's culture and heritage.

A wine to relax, after a day at the beach, surfing or having an adventure in nature. A wine to taste, in wineries and cellars with tradition or with the signature of contemporary architects. They are as striking as a work of art or a good book.

The history of wine in Portugal has a long past. It is known that wine was already produced in the territory in 2,000 BC, but it was with the Romans that it gained importance. From the 14th century onwards it took on a new breath of life with the expansion of trade. In the 18th century, the vision of the Marquis of Pombal, who created the first demarcated wine region in the world, the Douro, made Vinho do Porto (Port Wine) one of Portugal's greatest ambassadors.

To learn more about this much-appreciated nectar and the people who have perfected it over time, take the Wine Routes of Portugal. If in the north and centre, the climate is generally mild and the landscape varies between plateaus, valleys and mountains; in the south, the weather warms up and the plains dominate the broad horizon. In addition, the geological characteristics of the soils, the types of land, the properties of the water and the willingness of producers to innovate are reflected in the supply of different, superior quality wines found throughout the country.

In each route, in each wine region, one discovers a little more of Portugal, in experiences that will remain in your memory.



GEOGRAPHY AND CLIMATE SHAPING PORTUGAL'S WINE LANDSCAPE



1 VINHOS VERDES

Between rivers Minho, Lima, Cávado, Tâmega and Vouga, the Vinho Verde region, with a green landscape influenced by the fresh Atlantic sea, is one of the most differentiated in Portugal. The unusual vineyards, with vines intertwined with trees or pergolas, are concentrated along the river valleys, in granitic and fertile soils.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Along the coast between Caminha and Viana do Castelo, the aromatic and refreshing wines of the region are the perfect complement to enjoy the fresh fish and seafood specialities.

MUST-VISIT IN THE REGION

- Discover the rivers, waterfalls and small villages of the **Peneda-Gerês National Park**.
- Visit **Guimarães**, a World Heritage town where the first king of Portugal (12th century) was born and find refuge in an 18th-century manor house.
- In **Braga**, an important religious centre, visit the See (Sé) of medieval origin, the oldest in the country.



Alvarinho, Arinto, Loureiro



Espadeiro, Padeiro, Vinhão



2 TRÁS-OS-MONTES

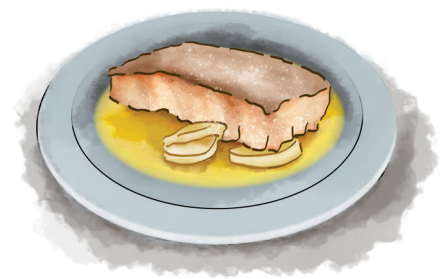
In Trás-os-Montes, vine growing dates back many centuries to the Roman times. In this region of high altitude and continental climate, with very hot summers and very cold winters, granite or schist soils give rise to a wine of great quality.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

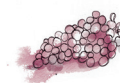
Trás-os-Montes wines are the absolute best to enhance the traditional flavours of meat dishes that will certainly be part of the gastronomic experience in this region.

MUST-VISIT IN THE REGION

- Relax in the **thermal spas of Chaves, Vidago or Pedras Salgadas**, explored by the Romans and still recognised today for their properties.
- In **Bragança**, visit the medieval heritage of the city and surprise yourself with the contemporary art centre dedicated to the painter Graça Morais.
- Discover the second official Portuguese language, the *mirandês*, in **Miranda do Douro** and the Celtic origin dances of the *pauliteiros*.



Còdega do Larinho, Fernão Pires, Gouveio, Malvasia Fina, Rabigato, Viosinho



Bastardo, Tinta Roriz, Touriga Franca, Touriga Nacional



3 PORTO AND DOURO

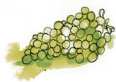
Originally one of the harshest regions in the country, the Douro Valley's landscape has been carved by man over time, moulding it into terraces that defy the gravity of the steep slopes where the vineyards are planted. The region was recognized as a UNESCO World Heritage Site for its authenticity, beauty and monumentality.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Stay at the producing farms, where the wine is the host par excellence. The gastronomic experience will surprise you with a perfect pairing with meat dishes, smoked meats and cheeses.

MUST-VISIT IN THE REGION

- Visit the **World Heritage historic centre of Porto** and experience Port wine in the wineries by the river.
- Go on a cruise in the **Douro River Valley**, the oldest demarcated region in the world, where the wine is combined with the millenary rock art of Foz Coa, in a true open-air museum. Two World Heritage sites not to be missed.
- Stop at the riverside towns and climb to the impressive viewpoints of the valley.



*Gouveio,
Malvasia Fina,
Rabigato,
Viosinho*



*Touriga Nacional,
Tinta Roriz,
Touriga Franca,
Tinta Barroca,
Tinto Cão*

4 TÁVORA AND VAROSA

South of the Douro River, the Távora and Varosa rivers give their name to this small wine region. The vine culture dates back to Roman times, but it was only in the 17th century that the Cistercian monks started the production of sparkling wine, the region's specialty.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

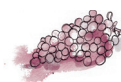
The extensive vineyards once taken care by the monks are now exploited by farms and cooperatives that showcase the light and mild wines of this region, ideal to be paired with fish, seafood and vegetable dishes.

MUST-VISIT IN THE REGION

- Near **Lamego**, follow the route of the Cistercian Monasteries and appreciate the centuries-old dedicated work of the monks in the vine culture.
- The Romanesque heritage of the **Chapel of São Pedro de Balsemão** or the Church of Armamar deserve a careful visit.
- Do not miss the peculiar **Ucanha Bridge Tower**, the **Monastery of Santa Maria de Salzedas**, as well as the cellars excavated in the blue granite of Murganheira where the sparkling wine bottles rest.



*Bical,
Cerceal,
Chardonnay,
Gouveio,
Malvasia*



*Tinta Barroca,
Tinta Roriz,
Touriga Franca,
Touriga Nacional,
Pinot Noir*



5 BEIRA INTERIOR

In the most mountainous region of Portugal, wine production has been carried out for many centuries. The rugged terrain and the mountain air give rise to a wine of characteristic flavour and aromatic taste originated in old vines such as Touriga Nacional, a genuinely Portuguese grape variety.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

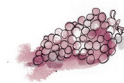
Passing through the villages, look for local producers and enjoy the buttery cheeses accompanied by fruity wines of Beira Interior. In some places you can still find the old winepresses, carved in granite rock, where the wine is made.

MUST-VISIT IN THE REGION

- In the highest mountain of mainland Portugal – **Serra da Estrela**, travel through the glacial valleys, with their refreshing lakes and water courses.
- Enjoy an ideal setting for a gastronomic tasting in the historical villages of **Castelo Mendo, Castelo Novo, Castelo Rodrigo, Idanha-a-Velha, Marialva and Sortelha**, with their border castles.
- Discover the Jewish heritage of Belmonte and Guarda.



Síria, Arinto, Fonte Cal, Malvasia Fina



Rufete, Touriga Nacional, Touriga Franca



6 DÃO AND LAFÕES

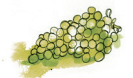
The Dão and Lafões region is surrounded by mountains that give it a unique climate and natural shelter for the vineyards, cultivated in many plots with small areas, sometimes interspersed between pine forests.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Dão red wine suits local gastronomic specialties such as roast goat, smoked meats or the tasty buttery cheese of Serra da Estrela. In turn, Lafões' wines are ideal to taste oven roasted veal.

MUST-VISIT IN THE REGION

- Near the city of Viseu discover farms, vineyards and wineries located between four hills – **Buçaco, Caramulo, Nave and Serra da Estrela** – and three rivers – **Dão, Mondego and Alva**.
- The thermal properties of the region are well-known. The hot springs of **Alcafache, Sangemil, São Pedro do Sul and Carvalhal** are highly sought after for their health and wellness programmes.



Encruzado, Bical, Cerceal, Malvasia Fina, Rabo de Ovelha, Verdelho



Touriga Nacional, Alfrocheiro, Amaral, Jaen



7 BAIRRADA

The combination of vineyards, mountains, river and sea marks the region of Bairrada, known for its sparkling wine. The cultivation of vines was approved by the first king of Portugal, D. Afonso Henriques, in 1137.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

The maritime influence and clay-limestone terrain with sandy strips create a sparkling wine ideal for meat dishes and desserts, like the *leitão da Bairrada* (piglet roasted in a wood oven) and the sweet egg delicacies of Aveiro.

MUST-VISIT IN THE REGION

- The connection to the sea is natural around **Aveiro**, a city crossed by the Ria de Aveiro channels that enchants due to its Art Nouveau heritage.
- Visit **Coimbra** and its University, the oldest in Europe and a World Heritage Site. Enjoy its centuries-old traditions, like the Fado sung by the university students.
- The **Luso and Curia hot springs** are a reference in the region, but savouring a Bairrada wine in the neomanueline Palace surrounded by the exuberant forest of Bussaco is a unique experience.



*Fernão Pires,
Arinto,
Bical,
Cerceal,
Rabo de Ovelha*



*Baga,
Alfrocheiro,
Tinta Pinheira,
Touriga Nacional*

8 TEJO

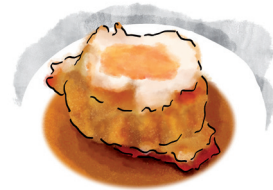
The Tejo river strongly influences the nature of the land, generating three areas of wine production: Bairro, to the north, composed of limestone and clay uplands; Charneca, to the south, with sandy soils and a higher temperature; and Campo, near the banks, with flat soils and plenty of water, granting fresh and fruity characteristics to the wine.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

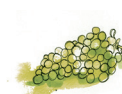
Visit the wine farms where the traditional methods are combined with the most innovative techniques creating balanced and versatile wines, ideal to be paired with any type of dish.

MUST-VISIT IN THE REGION

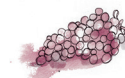
- The **Tejo river** is the main thread to visit the Gothic heritage of **Santarém**, the **Manueline church of Golegã** and the **Templar heritage of Almourol and Tomar**, where the Convent of Christ, a World Heritage Site, is a must.
- The equestrian tradition is very important in the region, particularly the breeding of the **Lusitano horse**.



Francesinha



*Fernão Pires,
Arinto*



*Touriga Nacional,
Trincadeira,
Castelão, Aragonês*

9 LISBOA

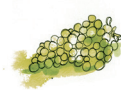
The hills that extend along the Atlantic coast north of Lisbon are made of fertile soils, ideal for producing light wines with low alcoholic graduation, much appreciated during the Napoleonic wars, especially by the Duke of Wellington, who particularly liked the wines from Colares and Bucelas, already known in England as “Lisbon Hock”.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

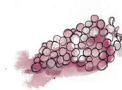
In Ericeira, a fishing and surfing village, fresh fish and seafood dishes are the perfect match to give a new flavour to Lisbon’s aromatic white wines.

MUST-VISIT IN THE REGION

- **Lisbon** has internationally recognised charms and is a great starting point to travel up the coast.
- Be enchanted by the cosmopolitan charm of **Estoril and Cascais**, the cultural and romantic landscape of **Serra de Sintra** and the baroque grandeur of the **Convent and Palace of Mafra**, both World Heritage Sites.
- Visit Óbidos, a literary village surprising for its bookshops in unlikely places, such as old churches, grocery stores and wine bars.



*Arinto,
Fernão Pires,
Malvasia,
Seara-Nova,
Vital*



*Alicante Bouschet,
Aragonez,
Castelão,
Tinta Miúda,
Trincadeira*



10 PENINSULA DE SETÚBAL

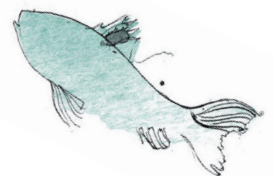
Between the sea, the Sado River and the Serra da Arrábida, the Peninsula de Setúbal has a Mediterranean climate very favourable to produce Moscatel wine, with its unique flavour. It is said that it was highly appreciated by the French King Louis XIV.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

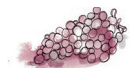
Moscatel can be enjoyed while young at mealtimes, yet as it ages, it brings out the flavours of Portuguese conventual sweets. The red wine of Palmela pairs perfectly with the buttery cheeses of Azeitão.

MUST-VISIT IN THE REGION

- In the **Sado river estuary** it is usual to see dolphins, a surprise for those who choose the region for a few days on the beach.
- Peacefully taste a Moscatel wine in a mini cruise, between **Sesimbra and Portinho da Arrábida** or along the extensive sands of **Troia**.
- Visit the city of **Setúbal**, before heading to the wineries of Palmela and Vila Nogueira de Azeitão.



*Arinto,
Fernão Pires,
Moscatel de
Alexandria*



*Alfrocheiro,
Trincadeira*



11 ALENTEJO

Alentejo is known for its soft and flat landscape, interrupted by the Serra de São Mamede, to the north. The soils alternate between schist, clay, marble, granite and limestone, an unusual diversity which, with the warm climate, gives a unique flavour to the grapes.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

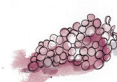
Alentejo wine is the perfect match for pork dishes, quite famous in the region, and for the tastes of the Mediterranean diet, refined with Alentejo's aromatic herbs, bread and olive oil, as well as with tasty sheep and goat cheeses.

MUST-VISIT IN THE REGION

- At Serra de São Mamede, visit the cultural heritage of **Portalegre**, Castelo de Vide, with its ancient jewish quarter, and the walled town of Marvão.
- Close to **Évora**, a World Heritage city, book wine tastings at traditional wineries, examples of architecture and innovation.
- Near **Reguengos de Monsaraz**, make sure to visit the walled village of Monsaraz and enjoy one of the most privileged night sky watching sites.



*Antão Vaz,
Arinto,
Roupeiro*



*Alfrocheiro,
Alicante Bouschet,
Aragonez,
Castelão,
Trincadeira*

12 ALGARVE

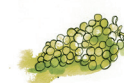
Protected by the mountain range that runs from the eastern border to the west coast, the Algarve enjoys a Mediterranean climate, over 3,000 hours of sunshine per year and heterogeneous soils of sand, clay, limestone and stoneware, which allows to have good conditions for wine production.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

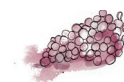
The Algarve white wine, delicate and smooth, pairs with fresh fish dishes and seafood, specialties to be discovered after a day at the beach.

MUST-VISIT IN THE REGION

- Relax by the sea with a glass of wine at a terrace in the cities of **Lagos** or **Portimão**. You will be amazed by the Arab trade influence from the 16th century. Do not miss **Faro**, **Tavira** and the **Ria Formosa Natural Park**.
- Travel along the *Via Algarviana* and pass through villages where traditional arts and crafts are preserved.
- Experience a wine tasting on board of a boat, sailing along the coast.



*Arinto,
Malvasia Fina,
Manteúdo,
Síria*



*Castelão,
Negra Mole*

13 AZORES

It is easy to fall in love with the Azores, an archipelago of nine islands of volcanic origin and lush nature, situated in the middle of the Atlantic Ocean. Discovered in 1472, they were immediately populated, and the vine was one of its first cultures, quite appreciated by Russian czars in the beginning of the 19th century.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

In the Azorean gastronomy, a great variety of fish, beef and cheeses stand out, all of them matching perfectly with *verdelho*, red or white wine.

MUST-VISIT IN THE REGION

- In **Pico Island**, a World Heritage Site, climb the highest mountain in Portugal and enjoy the man-made lava landscape in which the vine grows.
- In **Graciosa**, a World Biosphere Reserve, the green of the vineyard's contrasts with the colours of the peculiar Flemish inspired windmills.
- In **Terceira Island**, visit the World Heritage city of **Angra do Heroísmo** and book a wine tasting in **Biscoitos**. After a dive in natural pools or a whale watching tour, relax and enjoy a glass of wine and local specialities.



*Arinto,
Terrantez,
Verdelho*

14 MADEIRA

In Madeira, the temperate and Atlantic climate, and the slopes with soils of volcanic origin give rise to a fortified wine that can be stored for over two centuries, making it one of the most famous Portuguese wines in the world.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

In Madeiran wine farms, participate in grape picking, join moonlight harvests and taste gastronomic specialties at thematic dinners. The menu will certainly include scabbard fish fillets, tuna steak, the famous beef kebab on a bay stick and many tropical fruits.

MUST-VISIT IN THE REGION

- Visit **Funchal** to learn about the history of Madeiran liqueur. Do not miss the Wine Festival to discover all the secrets of wine production and culture.
- Enjoy Madeira wine after a walk on one of the trails of the Laurissilva forest, a World Heritage Site.
- Take care of the balance and well-being of your body and soul in the extensive sand and crystal-clear waters of the **Porto Santo Island**.



*Sercial,
Verdelho,
Boal,
Malvasia*



Tinta Negra

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