

FOOD AND WINE
ITINERARIES

FROM FARM TO TABLE

ALENTEJO



alentejo

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ENTIDADE REGIONAL DE TURISMO

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Want to get some hands-on experience?

The Itineraries in this guide offer ‘farm to table’ food and wine experiences, inviting you on a mouth-watering journey through the region’s produce and through the skills and art that originate the cuisine and the wines of this immense region. On both sides of the river Tagus.

You can use them to participate in olive picking, breathe the unmistakable aroma of the mills in operation and taste the olive oils. You may spend a few hours picking and treading the grapes and learning how to combine different varieties to make good wine. You may find out about the rice cycle, from the flooded fields to the drying centers. Or even become a home-based mushroom producer. Visit fishing ports, attend fish auctions and discover what it takes to get the fish, molluscs and shellfish that make our waters famous. Take a walk on the oak pasture where pigs are raised freely, have fun with the goats and sheep grazing in colorful meadows of wild flowers, and see where wild asparagus, truffles and golden thistle grow. Visit ancient family farms with promising future visions. Taste cheeses, sausages and cured hams at the houses and shops of local producers. Eat well and drink even better. Sign up for traditional cooking activities, discover recipes for desserts, jams and liqueurs, and follow the beekeepers as they collect honey. Find out when food and wine events are being held and taste the best regional products as they come from farm to table.

How to use this guide – Please read!

1. The ‘Farm to Table’ Food and Wine Itineraries highlight and locate companies producing wine and food which open their doors to Visits and activities as part of what today is termed Experience Tourism.
2. They are aimed at independent travellers and professionals in the tourism sector interested in including this type of product in what they offer.
3. In this guide there are 5 main itineraries covering the Alentejo which, given the extent of the region, are subdivided into 17 routes. They should not be seen as tour programmes but more as a series of suggested Visits and activities that can be included in your own programme, depending on where you are going, your particular interests, the time you have, season of the year and availability of the producers.
4. For each itinerary you will find: a general map, a description of the itinerary and the routes it includes. On each route, Visits and activities are suggested for the surrounding area with a brief presentation of sights and producers that can be visited. At the end of each itinerary the following information is also given: “Where to eat”, “Where to sleep” and “Food and wine events”.
5. Most tours and activities suggested in these itineraries are subject to advance booking with the producer. Make sure you always phone ahead. There are producers who offer organised tours and are set up to receive visitors - in the case of wine tourism and tourist resorts specialising in food and wine - but others are simply local producers who open their doors to the public. With these you should arrange an individual time to visit, inquire about prices and confirm the arrangements for your tour.
6. To make it easier to evaluate and choose from the multiple possible combinations of what is available all year round (visits and tastings) and what is seasonal (experiences such as the wine harvest, olive picking, collecting honey or aromatic herbs), see the table ‘The rhythm of the seasons’.
7. With regard to cuisine, the only restaurants listed are the ones currently certified by the Alentejo Regional Tourism Board at this edition’s date, and under the title “Other Suggestions” only those undergoing certification or included in establishments or activities integrated in this guide. For more information please visit the website www.visitalentejo.pt/en, section “Where to eat”, and/or the local municipalities’ websites. Updated information on restaurant certification can be found in the relevant guide.
8. As regards accommodation, only wine tourism and tourist resorts that offer specific programmes related to food and wine have been suggested. For more information please see the website www.visitalentejo.pt/en/catalogue/where-to-sleep/
9. Please note: these Itineraries were designed on a themed basis. For this reason, all additional information on landscape, heritage and tourist activities for these routes can be found on the website www.visitalentejo.pt/en, by clicking the sections on the navigation bar marked “What to do” (www.visitalentejo.pt/en/catalogue/what-to-do/) and “Brochures” (www.visitalentejo.pt/en/brochures/). The brochures are presented on the website in alphabetical order and correspond to the municipal councils, which are identified in this guide whenever it is suggested you consult them. When there is the heading ‘Tour around...’ for a locality, if you have not already downloaded these brochures and cannot access them on time, you should start the day by visiting the Tourist Office. With a few exceptions, this guide only refers to places of interest related to the countryside, food and wine.
10. All information on the companies in this guide was put together from data provided directly by those responsible and/or contained in their publicity material.

The rhythm of the seasons

Throughout the year you can visit wineries, olive mills, cheese dairies, sausages and cake factories, honey producers, distilleries, growers of herbs or mushrooms and taste their products. To get some hands-on experience or observe the production process, you should be aware of the seasonal nature of the activities. The same is true of the cuisine. These days, you can eat anything all year round. But if you want to sample delicacies at the right time, you have to design your menus to the rhythm of the seasons.

In the table below is some information to help you plan your food and wine trips through the Alentejo. Note that you should always update the information that we provide here with the producers themselves: in addition to seasonality, producers have to rely on the weather during the year, which brings forward or delays harvests.

Autumn

- Harvesting aromatic plants (until November in warm years)
- Grape harvest, treading grapes, winemaking
- Picking Medronhos (strawberry tree berries) and making Aguardente de Medronho brandy (arbutus-berry brandy)
- Walnut, acorn and chestnut picking
- Picking quince and making quince jam
- Harvesting, drying and husking rice
- Harvesting and processing of olives: breaking, shredding and preserving
- Olive oil production
- Production of new wine
- Picking of mushrooms, wild asparagus, golden thistle, dock and sorrel (after the first rains)
- Preparing the soil for sowing (cereals and vegetables)

Winter

- Olive oil production
- Vine pruning
- Picking of amanita, cardoon, truffles, mushrooms, wild asparagus, golden thistle, dock and sorrel

Spring

- Olive tree pruning
- Observation of flowering and pruning of aromatic plants
- Jam making
- Sowing rice
- Picking of amanita, cardoon, truffles, mushrooms, wild asparagus, golden thistle, dock and sorrel (until April in wet years)
- Preparation, sowing and planting of vegetable garden

Summer

- Flowering and picking of aromatic plants
- Vegetable gardening
- Picking of purslane
- Harvesting, decanting and packaging of honey
- Grape harvest
- Picking of table grapes
- Fruit picking
- Sowing and harvesting of vegetables
- Jam and liqueur making
- Cork harvesting

ITINERARY I – Alentejo Coast



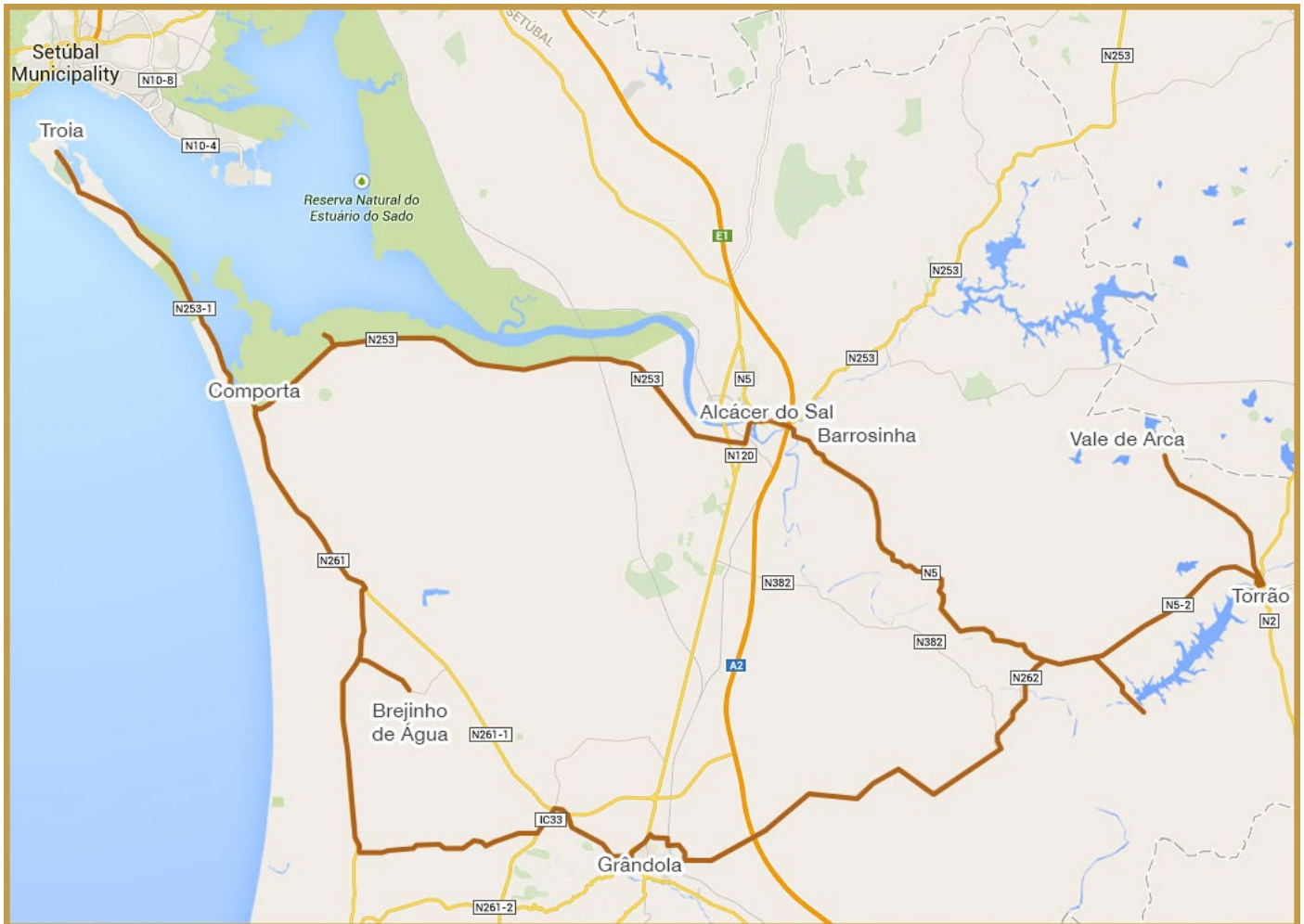
Although we are on one of the most beautiful coastlines in the world, it is not the beaches but the wines, olive oils, cheeses, honey, chocolates and unexpected regional sweets we are out to discover. This region is dominated by the relationship between the land, the Rivers Sado and Mira with their beautiful saltwater estuaries, and the ocean they flow into. And, of course, its culinary specialities. This is the place to try shellfish, cuttlefish, octopus, bream, wreckfish, sea bass, mackerel, sardines, sole or eel, and learn how these fresh local products are combined with breads, green and root vegetables. Sample the more common but always delicious grilled dishes and stews, and also the fish soups and pastas, fish and eel stews, bean and triton or cuttlefish stew, or risottos of shrimp or razor shells.

The landscape needs no introduction: its beauty is so impressive that it touches everything without imposing. It is there for the privilege and enjoyment of all.

The routes on this Itinerary are all circular, marking all the local producers and giving you the maximum possible opportunity to discover the coastline. Those who prefer to plan their route online can always find clear links to move from one to another.

Route 1

Troia – Comporta – Alcácer do Sal – Barrosinha – excursion to Vale de Arca and Torrão – Grândola – Sobreiras Altas – Brejinho de Água - Comporta - Troia



Visits and activities

- Entry to the Alentejo by ferry which crosses the Sado estuary between Setúbal and Troia.
- Guided tour of the Roman Ruins of Troia, with the Ruins Menu programme.
- Visit to the estate Herdade da Comporta: walk in the paddy fields, visit to the Rice Museum and tour of the winery with wine tasting.
- Tour to the stilt pier Cais Palafítico da Carrasqueira.
- Tour around Alcácer do Sal, with tasting of honey and pine nut biscuits and other regional sweets.
- Visit to the winery, wine tasting and other wine-related activities at the estate Herdade da Monteiro, Alcácer do Sal.
- Visit to the winery, wine tasting and other wine-related activities at the estate Herdade da Barrosinha.
- Visit, olive oil tasting and other activities at the estate Herdade de Vale de Arca, Torrão.
- Tour around Torrão.
- Visit and / or confectionery workshop at Carapinha & Filhas.
- Tour around the Vale de Gaio reservoir.
- Tour around Grândola.
- Visit, wine tasting and other wine-related activities at A Serenada agritourism establishment.
- Visit, wine tasting and other wine-related activities at Herdade do Brejinho da Costa.

Places of interest / Producers

Ruínas Romanas de Troia (Roman Ruins of Troia)

Located on the Troia Peninsula, in the grounds of the TROIA RESORT, is the largest known fish-salting works in the Roman world, built in the first half of the 1st century. On the archaeological sites you can visit: two large salt-works, the

spa, the mausoleum, the necropolis and the residential buildings on Rua da Princesa. For groups with a minimum 10 people TROIA RESORT organises the 'Ruins Menu'; lunch or dinner inspired by Roman cuisine, including the garum fish sauce that was produced at Troia in Roman times.

GPS 38° 29' 18.3" N / 8° 53' 09.6" W • **Contact information** Tel.: (+351) 939 031 936 / 265 499 400 / E-mail: arqueologia@troiaresort.pt • **Visiting times** September to May: Saturday, 10:00-13:00 and 15:00-17:30; June to August: Tuesday to Saturday, 10:00-13:00 and 15:00-18:30; Easter Week: Tuesday to Saturday, 10:00-13:00 and 15:00-17:30; Groups: any day all-year round. Advance booking needed. Closed: Sunday and Monday; Feast of Our Lady of the Rosary of Troia (8 to 13 August). Last entry 30 minutes before closing • Paid entry • www.troiaresort.pt/en/troia-ruinas, www.troiaresort.pt/en/troia-ruinas/activities/groups/ruins-menu/

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Herdade da Comporta Winery

The Herdade da Comporta is one of the largest agricultural properties in the country, with an area of 12,500 hectares. The many features it has to offer include the paddy fields and the wine. The former husking plant that once operated here has now become the Rice Museum and restaurant. From 40 hectares of vineyard (35 of red and 5 of white grape varieties) the following Peninsula de Setúbal regional wines are produced: Comporta (White and Red), Parus (White and Red), Herdade da Comporta (White, Red, Rosé, Private Selection White and Red, Magnum Red and Sparkling), Vinhas da Comporta (White and Red), Chão das Rolas (White and Red) and Vinhas do Sado (White and Red). After visiting the Museum, taking a walk by the rice fields and sampling the wine in the cellars, it is tempting to try the restaurant's specialty: the very same rice served hot and spicy in an earthenware terrine.



How to get there - The winery is signposted on the N 253-1 which links Troia to Comporta.

INFORMATION

Winery Address Espaço Comporta, EN 253, km 1, 7580-682 Comporta • **GPS** 38° 22' 47.914" N / 8° 47' 24.572" W • **Contact information** Tel.: (+351) 265 499 900 / E-mail: info@herdadedacomporta.pt • **Visiting times** From 15/5 to 15/9: Monday to Saturday at 12:30 and at 17:00; Sundays at 12:30. From 16/9 to 14/5: Monday to Saturday at 12:30 • **Languages** Portuguese and English

Museu do Arroz (Rice Museum)

GPS 38° 22' 53.7" N / 8° 47' 28.5" W • **Contact information** Tel.: (+351) 265 499 950 / E-mail: museudoarroz@herdadedacomporta.pt • **Visiting times** June to September: Tuesday to Sunday, 10:00-13:00 and 14:30-19:30 November to May: Friday to Sunday, 10:00-13:00 and 14:00-17:00 • Paid entry • www.herdadedacomporta.pt/en

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Stilt pier Cais Palafítico da Carrasqueira

Next to the fishing village of Carrasqueira, the best access is from the main road (E253) which connects the village of Comporta to Alcácer do Sal.

This pier, a feat of local engineering built 30 years ago, is a labyrinthine set of poles and planking that zigzags out into the Sado, ensuring access to fishing boats at low tide. In village restaurants priority is given to the flavours of the estuary and the sea, such as choco frito (fried cuttlefish), amêijoas (clams), ensopado de enguias (eel stew) or arroz de lingueirão (razor shell rice).



GPS38° 24' 46.5" N / 8° 45' 21.2" W

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Herdade da Monteiro, Alcácer do Sal

At the Herdade da Monteiro, the wines are created from 24,000 vines of the Alvarinho, Touriga Nacional and Touriga Franca grape varieties, intensively occupying 4 hectares of sandy soil. By booking in advance, you can stroll through the vineyards, follow the different stages of the wine production process, visit the winery and taste the wines. If you fancy taking part in the harvest, you'll have to plan your trip for August or September, the months when the white and red grapes are harvested. At present, this producer's wines are sold as a single brand: Herdade da Monteiro.



How to get there - Access to Herdade da Monteiro is via the E 253, in the direction of Comporta-Alcácer, before the viaduct which crosses the IC1. The entrance, on the right-hand side, has two red gates.

INFORMATION

Address Herdade da Monteiro, Apartado 74, 7580-320 Alcácer do Sal • **GPS** 38° 21' 41" N / 8° 31' 40" W • **Contact information** Tel.: (+351) 932 705 007 / E-mail: monteiralda@gmail.com • **Visiting times** Monday to Friday: 09:00 to 17:00. Closed on Saturday and Sunday • **Conditions** Book 5 days in advance Bookings for Saturday and Sunday depending on availability • **Languages** Portuguese and English

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Alcácer do Sal

Between the River Sado and the Castle, Alcácer winds around the hillside with wonderful views and a great deal of heritage to discover. As you might guess if you have seen the thousands of pine trees in this part of the Alentejo, Alcácer is also the land of pine nuts and characteristic sweets called 'pinhoadas'. Not all confectioners make them. But there are other delicacies to try: cakes made from honey, milk or cinnamon, bolo real (pumpkin, almond and eggs cake), bolo

cigano (gypsy cake), pastéis de grão (chickpea patties), filhós à antiga (pumpkin fritters), queijadas (cheesecakes) and tosqiadas (almond cakes). Discover them in the 'São Doces' store (cakes inspired by a 19th century recipe book) in the Castillo supermarket (the *pinhoadas* pine nuts cakes and various cakes) and Carapinha & Filhas who hold confectionery workshops at their bakery in Torrão. Burn off the excess calories on the steep streets of the historical quarter and, before leaving, be sure to spend a few moments resting down by the River Sado.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Companhia Agrícola da Barrosinha, Alcácer do Sal

At the Herdade da Barrosinha there is accommodation, the Sabores da Barrosinha restaurant and a wine tourism facility. The Herdade, founded in 1947, has 8km of the River Sado running through it and combines farming, forestry and hunting. Among other things, it produces wine from 100 hectares of vineyards, along with rice, pine cones, cork, cattle and game (rabbits, hares, wild boar, partridge, woodcock, snipe and pigeons). On a tour around the Herdade, guests and visitors can appreciate the heritage and history of this estate: there are two old factories here - for husking and packaging rice and animal feed - two chapels, the village of Barrosinha, the old primary school, the canteen, the sawmill and workers' quarters. The hotel offers 15 double rooms and 2 suites, a swimming pool and babysitting (by advance booking), among other services. The restaurant focuses on game and other dishes prepared with fresh produce from the estate, such as croquettes, game sausage, eggs with asparagus, pigeon soup and partridge pie. With advance booking, at Barrosinha you can stroll around the estate, visit the vineyards and the winery, taste the wines under the guidance of trained oenologists (Herdade da Barrosinha Red, White and Rosé), participate in the grape harvest and other wine-related activities.



How to get there - The winery is 2km out of Alcácer do Sal in the direction of Torrão, next to the main road.

INFORMATION

Address Estrada Nacional 5 – Barrosinha, 7580-514 Alcácer do Sal • **GPS** 38° 21' 38.16" N / 8° 28' 56.55" W • **Contact information** Tel.: (+351) 265 623 142 / **E-mail:** geral@herdadedabarrosinha.pt • **Conditions** • Guided tours and activities with advance booking • **Languages** Portuguese and English • **www.** herdadedabarrosinha.pt

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Herdade de Vale de Arca - Extra Virgin Olive Oil

At Vale de Arca, you get to meet an olive oil producer inspired by the 'Farm to Table' movement: Manuel Fernandes Magalhães, owner of the Herdade de Vale de Arca which covers about 1200 hectares, was once used for extensive game hunting by King Carlos and his court.

The olive grove came from a core of 15th-century olive trees and today covers 600 hectares. The olive mill, located in the middle of the olive groves, is equipped with the latest extraction technologies and has its own laboratory. All the olives that go into making the oil at Herdade de Vale de Arca are produced here and all the oil is extracted and bottled in this mill.

The Vale de Arca brand comprises Azeite Premium - Owners Private Selection (0.1% acidity), awarded the silver medal in the National Competition for Extra Virgin Olive Oils in 2014, and the Azeite de Quinta Virgem Extra Gourmet (0.2% acidity), with two varieties: Gourmet and Club Oil.

With advance booking, you can take part in the olive picking (harvest period from October to December) and have a guided tour of the mill, with olive oil tastings.

The estate, which is also an exclusive reserve for hunting and fishing, specialises in cattle, sheep and horse breeding and the production of preserved olives, regional cheeses, cork, charcoal, firewood and olive pits for wood-burners. All electrical and thermal energy consumed is produced by solar photovoltaic panels on the estate.



How to get there - In the town of Torrão, head for Vale de Arca and once you arrive, follow signs for the Herdade.

INFORMATION

Address Herdade de Vale de Arca - Vale de Arca, 7595-172 Torrão – Alcácer do Sal • **GPS** 38°20'42.46"N 8° 18' 07.41" W • **Contact information** Tel.: (+351) 265 669 127. For visits: Graça Pereira - (+351) 939 010 646 / E-mail: valedearca@hva.pt • **Conditions** Book in advance • **Languages** Portuguese, English, French, Spanish and German • www.valedearca.com/

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Tour around Torrão

In the town of Torrão people devote themselves to bread and confectionery. Its bread, which has a national reputation, is hugely important in the life and economy of the population and received an interesting tribute from the local museum. Try it at the local bakery and discover the correct texture that is traditionally used in bread-based dishes: *açordas*, *migas* and *ensopados*. As for desserts try the Alentejo pastries and desserts with unforgettable names which translate as 'folded back' (*costas dobradas*) and 'extended back' (*costas estendidas*), both made with bread dough.

Ethnographic Museum of Torrão

Contact information Telephone: (+351) 268 623 000 / E-mail: museu.etnografico.torrao@gmail.com • **Visiting times** Monday to Friday, 1st and 3rd Saturday of each month: 09:00-13:00 and 14:00-17:00 Sundays and Public Holidays.

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Fábrica Carapinha & Filhas Factory, Torrão

The Carapinha pastry shop has been in business for 25 years. It was founded by the mother of the current owner Maria de Jesus, who learned the arts of pastry-making with a lady from Torrão and saw fit to pass it on to her daughters. At this establishment they make and sell the conventual cake *bolo real* (pumpkin, almond and eggs), their famous *queijadas* (cheesecakes), *pão de rala* (sweet cake) and *tosquiados* (almond cakes). With advance booking, you can learn how to make them, provided there is a minimum number of 6 people and maximum of 10 in the group.

INFORMATION

Address Rua do Fernando, 43 - 7595-134 Torrão • **GPS** 38° 17' 39.867" N / 8° 13' 34.673" W • **Contact information** Tel.: (+351) 265 669 336 / 926 270 088 / E-mail: pastelariacarapinhas@gmail.com • **Visiting times** Every day from 08:00 to 19:00 • **Conditions** Between 6 and 10 people per workshop. Book 1 week in advance All year round except August and December • **Languages** Portuguese

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Barragem de Vale de Gaio reservoir

Between the towns of Torrão and Grândola is the Vale de Gaio reservoir. It is a heavenly spot, with a stretch of water that is soothing on the eye and makes you want to take time out from your travelling.

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Grândola

If you find yourself in Grândola in June or July, don't miss the Rota das Tabernas/Tavern Trail, an annual event that aims to revive and revitalize these traditional food and wine venues. It is an excellent way to discover different Alentejo flavours served up by the taverns involved in the scheme: migas with fried pork, lamb with green beans, brains with garlic meat, pork liver in gravy, cod salad with peppers, jantarinho soup with sorrel, fried chicken, purslane bread stew, wild boar stew, crackling... Consult the annual programme. In November, there are two interesting fairs: the Feira do Chocolate (Chocolate Fair), on the second weekend; and the Feira da Batata Doce (Sweet Potato Fair) in Carvalhal-Comporta, on the last Sunday of the month.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Serenada Enoturismo (wine tourism), by Jacinta Sobral, Sobreiras Altas

Monte da Serenada, in the heart of the Serra de Grândola hills, has been in the same family for three centuries. It has a vineyard which is over 50 years old, planted in 1961, and a young vineyard planted in 2008. This agritourism establishment includes 4-room accommodation, a library, events room, terraces and outdoor pool with panoramic view. With advance booking guests and visitors can visit the vineyards and winery, taste the wines and take part in workshops. It also offers wine-based menus for groups. The wines are produced at the Serenada winery by the whole family who run the enterprise. There are currently two wines on the market: Serras de Grândola (White, Red and Verdelho) and Serras de Grândola Cepas Cinquentenárias (White and Red). You can ask for a regular tasting or a degustation with regional products including cheeses, preserves, jellies and honey. Workshops consist of an introduction to the theory of winemaking and oenology, a wine tasting and a visit to the winery and vineyards. They may include a meal with a wine menu.



How to get there - Leave Grândola in the direction of Comporta and follow signs for Sobreiras Altas / Fontainhas. After about 1.6 km, turn right.

INFORMATION

Address RIC 1265 - Outeiro André, Sobreiras Altas, 7570-345 Grândola • **GPS** -38° 11' 54" N / 8° 39' 25" W • **Contact information** Tel.: (+351) 269 498 014 / E-mail: geral@serenada.pt • **Visiting times** Summer: 11:00-19:00; Winter: 11:00-17:00 • **Conditions** Visit with advance booking. Wine tastings in the afternoon only. Workshops: by advance booking, subject to availability of oenologist. Minimum 10 participants • **Languages** Portuguese, English and Spanish • www.serenada.pt/?language=EN

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Quinta Brejinho da Costa, Brejinho d'Água

Wines from Brejinho da Costa are produced from 30 hectares of vineyards, planted in sandy soil and benefiting from a moderate exposure to sun due to the proximity of the sea. In this family business, with its environmental concerns, the vineyard has an integrated protection system.

It currently sells the regional Peninsula de Setúbal wines Brejinho da Costa (White, Red and Rosé), Costa SW (Red, Red and White Reserva) and Special Edition (Red Aljubarrota).

Visitors can see the vineyard and winery and have a wine degustation. Tastings can be done inside or outside the winery or in the vineyard.



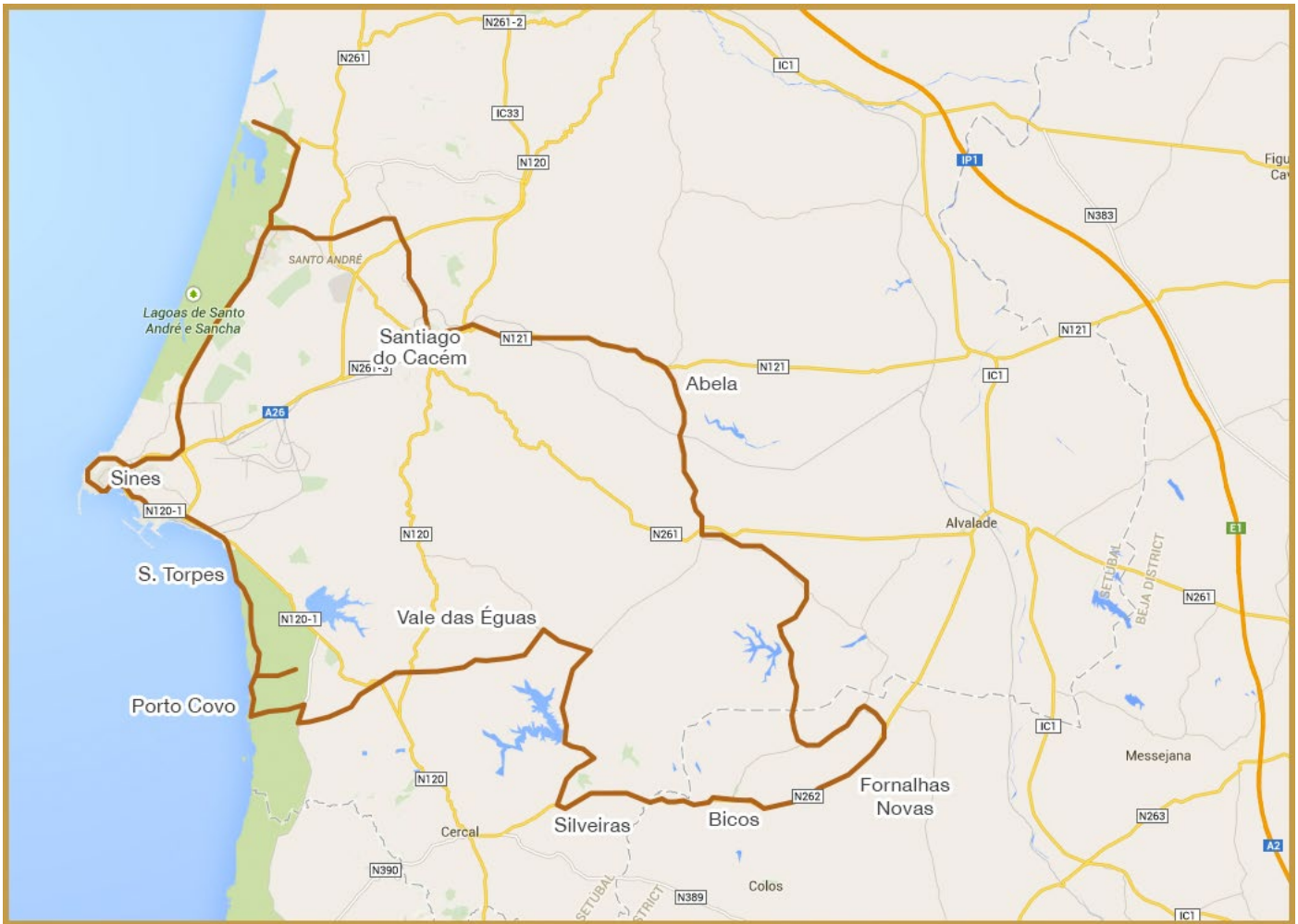
INFORMATION

Address Brejinho d'Água 7570-516 Grândola • **GPS** 38° 15' 26" N / 8° 42' 20" W • **Contact information** Telephone: (+351) 244 850 950 / E-mail: info@brejinhodacosta.com; e.brejinho.dacosta@gmail.com • **Visiting times** From Monday to Friday: 08:00-17:00 • **Conditions** Advance booking • **Languages** Portuguese and English • www.brejinhodacosta.pt/en/

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Route 2

Vila Nova de Santo André – Santa Cruz - Santiago do Cacém – Abela – Fornalhas Novas – Foros de Vale de Água - Bicos – Silveiras – Vale das Éguas – Porto Covo – São Torpes – Sines – Vila Nova de Santo André



Visits and activities

- Visit to the Lagoa de Santo André lagoon.
- Visit and olive oil tasting at Lagar do Parral, Santa Cruz.
- Tour around Santiago do Cacém with a visit to Quintinha Municipal Windmill.
- Visit and olive oil tasting at Lagar do Parral, Santa Cruz.
- Visit to the Museum of Rural Labour in Abela.
- Visit, wine tasting and other wine-related activities at the Monte dos Nascedios winery in Foros de Vale de Água.
- Visit and observation of the honey production process at the Apicortes honey factory in Bicos.
- Visit, wine tasting and other wine-related activities at the Herdade do Cebolal, in Vale das Éguas.
- Visit to the fishing village of Porto Covo, Praia de São Torpes beach and to the fishing port Porto de Pesca de Sines.

Places of interest / Producers

Lagoa de Santo André (lagoon)

The Lagoa de Santo André, the largest lagoon system in the Alentejo is classified as a nature Reserve, occupies an area of 150 to 250 hectares and may cover double that in winter. It is cut off from the sea by a chain of sand dunes. Occasionally, however, it opens to the Atlantic naturally, at least since the seventeenth century. This barrier is breached artificially every spring. This is a traditional form of lagoon management, which renews its waters and expels organic matter and nutrients into the sea. It also reduces sedimentation processes, excessive growth of plants and algae and the risk of oxygen deficiency, and allows small fish to enter, thereby replenishing the lagoon's variety of fish species. The channel remains open for about a month. It is worth finding out which day it is opened, as it is generally considered something of a local event.

You can still watch fishing by hand from rowing boats, along with some of the traditional arts still permitted in this protected area, such as traps for langoustines and pots for eels, which in this area are eaten fried or in stews.

Walkers have several signposted trails that are a valuable tool for discovering the wealth of flora and fauna in this Nature Reserve.



How to get there - In Vila Nova de Santo André, follow signs for Aldeia de Brescos (about 3 km from Vila Nova) until you come to a junction with a left turn for Lagoa. After about 1,100 m, you come to a dirt road signed 'Reserva Natural'. After 600m you come to the 'Centro de Interpretação do Monte do Paio' (Visitor Centre).

INFORMATION

Department of Nature Conservation and Forests for the Alentejo: Santo André and da Sancha Lagoon Nature Reserve (RNLSAS) • Tel.: (+351) 269 708 400 / E-mail: rnlzas@icnf.pt • Monte do Paio Interpretation Centre Brescos, Santo André | Tel. (+351) 269 749 001 • GPS 38° 06' 01.7" N / 8° 47' 22.2" W • Contact information Tel.: (+351) 269 708 400 / E-mail: rnlzas@icnf.pt • www.natural.pt/portal/en/AreaProtegida/item/22 • www.youtube.com/watch?v=u4dpZZJtC18

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Lagar de Azeite do Parral (Olive oil mill)

In 1906 Manuel João António Nunes fulfilled his dream of building a mill at 'Parral Velho'. At that time, the olives were crushed by a mill turned by animals, and then put into wicker baskets. These baskets were stacked and then squeezed in a press turned by human power. This is how olive oil was made.

After more than one hundred years, the mill at Parral combines family tradition with technological advances with the aim of producing quality olive oil, the result of combining Galega and Cobrançosa varieties from the Lower Alentejo. It is marketed under the label Lagar do Parral and is available in Virgin and Extra Virgin varieties. With advance booking, you can stroll through the olive groves, visit the mill and do a tasting of olive oils.



How to get there - From the village of Deixa o Resto, coming from Lagoa de Santo André, look for the 'Café da Mónica' and follow the road to the left. After 3 kms, at the junction head for Santiago do Cacém. After 600 metres, pass the bus stop and look for signs to Lagar de Azeite do Parral.

INFORMATION

Address Parral, Caixa Postal 7304 Santa Cruz • GPS 38° 4' 1.71" N / 8° 42' 29.52" W • Contact information Tel.: (+351) 269 826 163 / E-mail: azeite.parral@gmail.com • Visiting times Every day: 09:00-18:00 • Conditions Mill visits: book 3 days in advance • Languages Portuguese • www.facebook.com/pages/Azeitedo-Parral/157029987682053 • www.lagardoparral.com

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Santiago do Cacém

On your tour around Santiago de Cacém, a town full of history, don't miss a building which takes you back to the Alentejo of old, its sails unfurled to catch the wind and turn the millstones to grind bread: the Quintinha Windmill, which the local municipality has kept in working order since 1982. Weather conditions permitting, visitors can observe the traditional process of grinding corn. The grain is brought by local people who still keep up the tradition of going to the mill to make their flour. As in days gone by, they pay a fixed price for this service, irrespective of the amount of grain each customer actually brings to the mill. Curiously, the story goes that all millers have a dog, which is always black so they can tell if he puts his nose in the flour.



How to get there - Signposted after the exit from Santiago towards Beja (N121).

INFORMATION

GPS 38°00'55.2"N / 8° 41' 13.8" W • Contact information Tel.: (+351) 269 826 696 / E-mail: turismo@cm-santiagocacem.pt • Visiting times November to March: 08:30-12:30 and 14:00-17:00. April to October: 09:00-12:30 and 14:00-17:30. Closed on Sunday, Monday and public holidays • Price Free entry. For group visits, contact the Santiago do Cacém Municipal Council • www.visitalentejo.pt/en/brochures • www.cm-santiagocacem.pt/Concelho/Gastronomia/Paginas/default.aspx, www.cm-santiagocacem.pt/Concelho/Patrimonio/PatrimonioArquitetonico/producao/Paginas/default.aspx

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Abela

In Abela, there are two things of interest: a visit to the Museum of Rural Labour and a tasting at the Abela Olive Oil Mill.

Museu do Trabalho Rural (Museum of rural labour), Abela

Housed in a former National Guard barracks, the museum aims to preserve the memory of everyday country life, with displays of tools and farming methods. While a worthy ambition in itself, the project takes on a new symbolism at a time when many are returning to farming, and we begin to understand the error of our ways in turning our backs on our ancient relationship with the soil.

How to get there - Leave Santiago do Cacém on the N120 towards Beja, and after about 13 kms you come to a crossroads with signs for Abela. Enter the village, go another 650m and turn left. The Museum of Rural Labour is on your right.

INFORMATION

Address Largo 5 de Outubro, 7540-011 Abela • Contact information Tel.: (+351) 269 902 048 / E-mail: museudotrabalhorural.abela@gmail.com • Visiting times From Wednesday to Friday, 14:00 to 18:00. Saturdays from 10:00-13:00 and 14:00-18:00, Closed on Sunday, Monday and public holidays • Free entry • www.cm-santiagocacem.pt/viver/Cultura/EspacosCulturais/museudotrabalhorural/Paginas/MuseudoTrabalhoRuraldeAbela.aspx

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Lagar da Abela (Olive oil mill)

Founded about 50 years ago by the current owner's grandfather and recently modernised, it produces virgin and extra virgin olive oil from the two olive varieties delivered by growers in the region: Galega and Cobrançosa. It is possible to visit the mill and taste the olive oils with advance booking.

How to get there - Park near the main square of Porto Covo called Largo do Chafariz. Walk up the Rua Padre Hermano Lima until you come to a blue door on your left. You have just arrived at the Lagar da Abela.

INFORMATION

Address Rua Padre Hermano Almeida Lima, n. ° 3, 7540 Abela • **GPS** 38° 0' 1.3" N / 8° 33' 26" W • **Contact information** Tel.: (+351) 269 902 068 / E-mail: guidasilva@montedogiestal.com • **Visiting times** Every day, except Sunday • **Conditions** Mill visits: book 4 days in advance • **Languages** Portuguese and English

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Adega dos Nascedios (winery), Fornalhas Novas

At Monte dos Nascedios, passion for winemaking is a family tradition. This brand new winery produced its first wine in 2003. You can walk in the 20-hectare vineyard, visit the wine cellar, do a wine tasting, take part in the harvest and grape-treading and other stages of the production process. Currently on sale: regional Alentejo wine Encosta das Fornalhas (Escolha Red, Red and White) and table wine Fornalha (Red and White). This company's products also include Fornalha Olive Oil: virgin, extra virgin and PDO extra virgin.



How to get there - From S. Domingos, follow the N 261 for Alvalade and then the N262 to Fornalhas Novas; alternatively take the back roads connecting S. Domingos, Fors da Casa Nova, the dam at Fonte Serne, Fors da Pouca Sorte and Castelo Velho. This route takes you closer to the area's irrigated fields. At the junction with the N 262 turn right and a little further on left for Fornalhas Novas. The Adega dos Nascedios winery is signed in the village. The distance is about the same on both routes: about 24 and 22 kms respectively.

INFORMATION

Address Monte dos Nascedios, Fornalhas Novas, 7630-717 Vale de Santiago • **GPS** 37° 50' 41.2" N / 8° 24' 13.5" W • **Contact information** Tel.: (+351) 283 623 163 / Mob.: (+351) 917 576 578 / E-mail: adeganascedios@sapo.pt • **Conditions** Advance booking • **Languages** Portuguese and English • www.encostadafornalha.com/

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Apicortes, Bicos

The Apicortes honey factory is a recently refurbished family business which raises bees and produces and sells honey, pollen and beeswax. Apiarist Pedro Cortes can initiate you into the wonderful world of bees and your favourite flower species, as well as the equipment and processes involved in honey extraction, the various stages of production and its many healthy applications. By the end, you will have a different perspective on honey tasting. The result of a partnership with Chocolates de Beatriz, this honey is used in the sweets with a honey filling sold in Odemira.



How to get there - Enter the village of Bicos and after the petrol station take the road to the right. Apicortes honey factory is a few yards along this road.

INFORMATION

Address Rua António Mateus Alves, n.º 39, 7630-711 Bicos • **GPS** 37° 48' 53" N / 8° 29' 60" W • **Contact information** Mob.: (+351) 962 483 946 / E-mail: apicortes@sapo.pt • **Visiting times** Every day from 09:00-17:00 • **Conditions** Groups - maximum 10 people. Book in advance • **Languages** Portuguese and English

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Herdade do Cebolal, Vale das Éguas

Owned by the Mota Capitão family, the Herdade do Cebolal has an area of oak pasture and south-facing slopes where vines have been grown since the mid-19th century. There are currently two vineyards covering 23 hectares and producing three wines: Herdade do Cebolal (White, Rosé Red), Caios (White and Red) and Vale das Éguas (White and Red). The space between the rows of vines is planted to combat erosion, and to warm and enrich the soil. As well being environmentally-friendly, it gives the vines themselves a more attractive appearance. The grapes are harvested by hand in August and September (August for the white grapes and September for the red), with a double selection of clusters: in the first phase by the grape harvesters and in the second on entering the winery, which was built in the late 19th century.

On this estate you can visit the vineyards and the winery, taste wines with regional tapas and participate in the grape harvest and in other stages of production. They also organise picnics (in spring and summer) and lunch and wine dinners (all year).



How to get there - From Bicos, head for Silveiras and turn right to the Barragem de Campilhos dam. Continue until you see signs for Vale das Éguas. From Santiago do Cacém, take the N 121 for Ferreira do Alentejo as far as the junction with the N390. Take the road for Abela and S.Domingos and continue until you see signs for Vale das Éguas. You will see Herdade do Cebolal on your right.

INFORMATION

Address C/P 3013 - Vale das Éguas - 7540-650 Santiago do Cacém • GPS 37° 54' 37.47" N / 9° 37' 14.53 " W • Contact information Tel.: (+351) 269 909 174 / Mob.: (+351) 968 034 250 / 914 642 466 / E-mail: herdadedocebotal@gmail.com • Visiting times Every day from 10:30 to 18:30 • Conditions Book 2 days in advance • Languages Portuguese and English • www.facebook.com/pages/Herdade-do-Cebotal/480504225337427

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Between Porto Covo and Sines

Once your winery visits are over and, whatever time of year you are travelling, you must to stop off in Porto Covo, enjoy the nineteenth century elegance of Marquês de Pombal Square and drive along the coastline from Ilha do Pessegueiro beach to the port of Sines. Authorities say that the small island of Ilha do Pessegueiro was occupied by the Carthaginians before the second Punic War (218-202 BC). During the Roman presence, the island had a small fishing port. More recently the remains of fish salting tanks from Roman times have been discovered. The island got its name from its links to fishing – piscis (fish), piscatorius or piscarium.

In addition to the beaches, which cater to families, naturists, history lovers or those who want to get away from the crowds, the cuisine is a good reason to visit this area. Porto Covo and Sines have fish auctions which supply a good proportion of the fish and seafood served up in local restaurants. The sardines are justly famous, and are prepared in various ways, as are many other sea dishes.

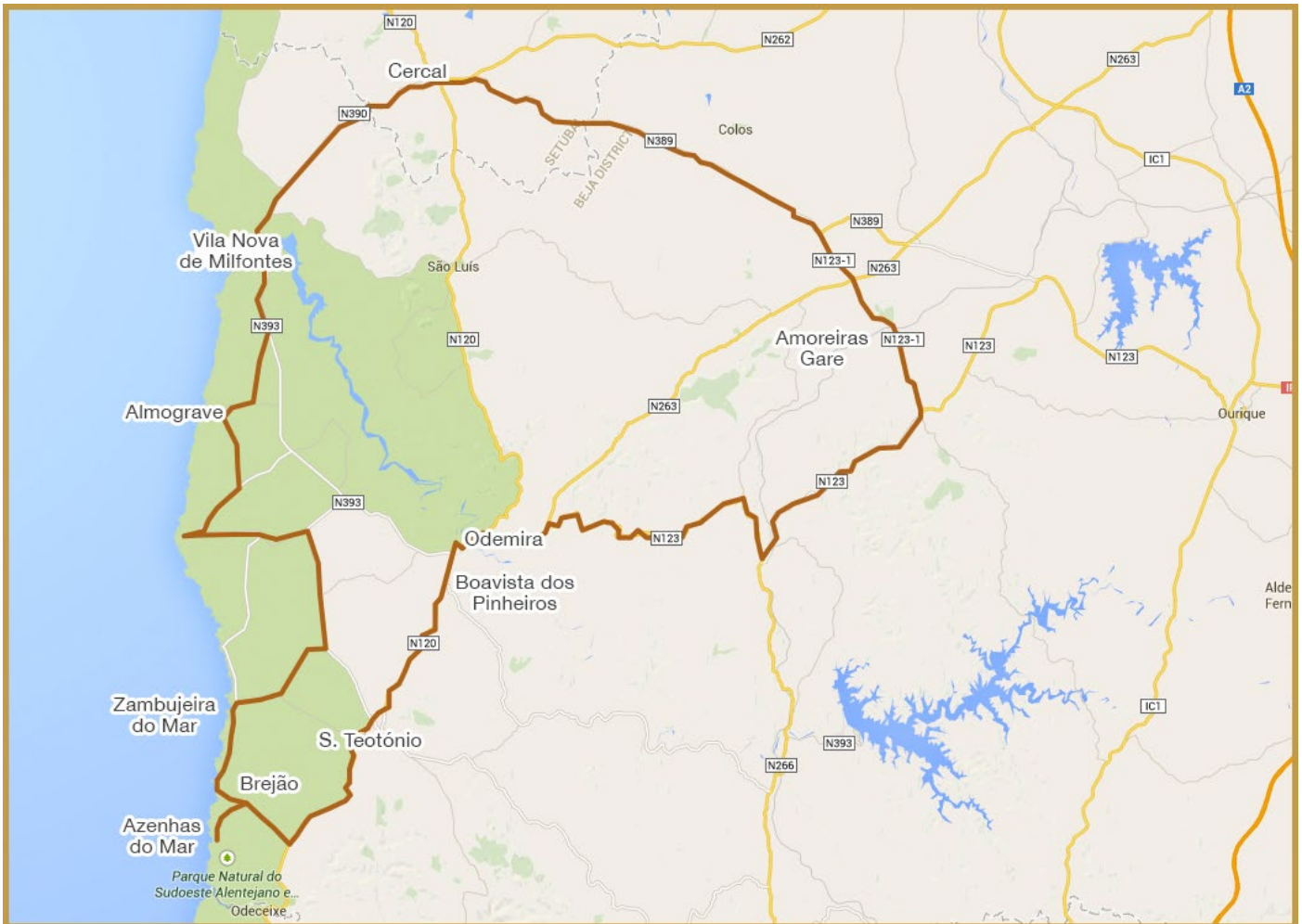
In Sines, the birthplace of Vasco da Gama, they have not let industrialisation take over: visit the Old Town, ask for a calendar of upcoming events, go to the fishing port and don't forget to try the local cakes made with almonds and eggs: Vasquinhos, named in homage to the Navigator.

www.visitalentejo.pt/en/brochures • issuu.com/cmsines/docs/visitar_sines_e_porto_covo?e=1025444/2600965

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Route 3

Vila Nova de Milfontes – Colos – Amoreiras-gare – Odemira – Boavista dos Pinheiros – São Teotónio – Brejão – Excursion to Azenhas do Mar – Zambujeira do Mar - Cabo Sardão – Almogrove – Vila Nova de Milfontes



Visits and activities

- Visit the Portinho Canal fishing port in Vila Nova de Milfontes.
- Visit the mill with a tasting of olive oils and tibornas (toasted bread soaked in olive oil) at the Sociedade de Azeites Parrinha, in Colos.
- Visit, wine tasting and other wine-related activities at the Monte do Verdelho, in Amoreiras-Gare.
- Tour around Odemira.
- Cheese tasting at the Caprino de Odemira cheese shop.
- Visit and observation of making of Chocolates de Beatriz.
- Tour along the waterfront.
- Cheese tasting at the Queijaria do Mira.
- Confectionery workshop at Cores e Sabores, in Boavista dos Pinheiros.
- Confectionery workshop at the Pastelaria A Parreirinha, in São Teotónio.
- Field trip and observation of harvesting of FRUPOR products, in Brejão.
- Excursion to Azenhas do Mar.
- Visit to Zambujeira do Mar.
- Coastal tour between Cabo Sardão, Praia do Almogrove, Porto da Lapa das Pombas and Vila Nova de Milfontes.

Places of interest / Producers

Vila Nova de Milfontes and Portinho do Canal

Standing at the beautiful mouth of the River Mira, in the shadow of the protective walls of the Forte de S. Clemente, Vila Nova de Milfontes is part of the Southwest Alentejo and Vicentine Coast Natural Park, a point of passage for walkers along the Rota Vicentina Coastal Path and a popular beach resort in the summer months. The food is excellent, particularly the fish and shellfish served in the village restaurants and the fishing port of Portinho Canal or Porto das Barcas.

The goose barnacles are famous, along with various salads (whelks, octopus or eggs), the grilled sea bream, bass cut in butterfly style and the grouper pasta, among many other delicacies. At the fishing port, which has been renovated to equip it with a new auction, it is well worth seeing the arrival of the boats and to have a stroll along the waterfront at the end of the day in the company of the storks.

INFORMATION

Portinho do Canal or Porto das Barcas • GPS 37° 43' 21.5" N / 8° 47' 00.2" W • Visiting times Fish auction: every working day at 15:00 • www.turismo.cm-odemira.pt/PageGen.aspx?WMCM_PaginaId=28111 www.turismo.cm-odemira.pt/PageGen.aspx?WMCM_PaginaId=28096

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Sociedade de Azeites Parrinha de António Brissos Loução & Filhos, Colos

Established in 1950, this company has been modernising its equipment. This mill produces a reputable single varietal oil from the Galega olive. You can visit the modern facilities and have a look at the old press, taste the olive oil and some traditional tibornas (toasted bread soaked in olive oil) . It is advisable to visit between 1 November 1 and 25 January, when the mill is running.



How to get there - Enter Colos from Cercal and continue for about 550 metres. Turn right into Rua de Relíquias. Follow this street and after 180 metres you will find the mill on the left.

INFORMATION

Address Rua das Relíquias, 7630 Colos • GPS 37° 43' 51" N / 8° 27' 42" W • **Contact information** Tel.: (+351) 283 691 109 / Mob.: (+351) 933 523 330 / E-mail: parrinha.7@gmail.com • **Conditions** Best time to visit: from 1 November to 15 January. Rest of the year, visits booked 1 week in advance • **Languages** Portuguese, English and French • www.azeiteparrinha.pt

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Adega Monte do Verdelho Winery, Amoreiras-Gare

At Monte do Verdelho, a family property of around 22 hectares, 10 under vines, Diogo Baltazar Costa, a veterinary surgeon, dedicates himself to winemaking. The first phase of fermentation for red wines is carried out using open stone tanks followed, for some wines, by a stage in French or American oak. At Monte do Verdelho, you can have a guided tour of the winery, taste the wines and at the right time of year take part in the grape harvest and other wine-related activities. Currently, this producer sells the table wine Cá do Monte (White and Red) and the Alentejano Regional Winne Sudoeste Wine (White and Red).



How to get there - Drive for 6.5 kms on the N 123-1 from Colos until you come to a junction signed for Amoreiras-Gare. Follow this road 800 metres until you get to Monte do Verdelho.

INFORMATION

Address Monte do Verdelho, Amoreiras-Gare • **GPS** 37° 39' 8.5" N / 8° 24' 13.5" W • **Contact information** Mob.: (+351) 933 480 202 / E-mail: geral@montedoverdelho.pt • **Visiting times** 10:00-18:00 • **Conditions** Advance booking • **Languages** Portuguese, English and Spanish • www.facebook.com/monte.verdelho, www.montedoverdelho.pt

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Odemira

In Odemira, enjoy the feeling of timelessness. Park the car, visit the Tourist Information Office and find out the best way of doing the recommended visits: see the windmill, walk on the riverside path, taste goat and sheep cheeses and learn to make chocolates.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

Moinho de Vento de Odemira (windmill)

Located on the Cerro dos Moinhos Juntos, Odemira Windmill, thought to date back to 1874, was acquired by the municipality in 1989. After being restored, a miller was hired to get the mill working again in the traditional way. It is currently used by local people who can buy flour there or grind grain. Payment also keeps to tradition: by *maquia*, a percentage of the amount of cereal ground.

How to get there - On entering Odemira from Amoreiras-Gare, you will see the fire station on the right. Access to the windmill is up a dirt track directly opposite the fire station.

GPS 37° 35' 34.6" N / 8° 38' 36.8" W • www.turismo.cm-odemira.pt/PageGen.aspx?WMCM_PaginaId=28125

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Caprino de Odemira

Caprino de Odemira is an interesting and innovative cheese dairy run by Paula Oudman and Massimo Vila, a Portuguese and an Italian who decided to exchange Milan for the quiet of Odemira. Its goat cheeses are produced with fresh locally sourced milk. They also make cured cow's cheese. Caprino de Odemira opened in March 2012 and sells four varieties of cheese: coração, curado clássico, caprino forte and pyramide.

Since the cheese shop is small, there are no guided tours but you can taste these cheeses in the store, which is located within the Municipal Market. Although the business is new and has limited production, the Caprino de Odemira is already sold at more than 30 stores all over the country.



How to get there - Look for signs to the Mercado Municipal. The cheesy dairy is outside the market and the shop inside.

INFORMATION

Address Mercado Municipal de Odemira - Rua Dr. Santos Agudo- 7630 Odemira • **GPS** 37° 35' 48" N / 8° 38' 22" W • **Contact information** Mob.: (+351) 919 604 853 / **E-mail:** caprinodeodemira@gmail.com • **Visiting times** Monday to Friday, 11:00-17:00, mid-February to October • **Conditions** Closed Saturday afternoon and Sunday. Large group: advance booking needed • **Languages** Portuguese, English, Italian, Dutch, French and Spanish • **www.** facebook.com/CaprinoDeOdemira, www.caprinodeodemira.com

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Chocolates de Beatriz (chocolatier), Odemira

This is the story of a trip around the world that ended up in Odemira. Some Swiss citizens emigrated to Argentina in the early 20th century. They took with them a strong tradition of hand-made chocolate and built up a business in Patagonia, in an area known as the 'Argentine Switzerland'. Beatriz, an Argentinian from Bariloche, a city in Patagonia, absorbed this chocolate-making heritage and decided to make it flourish in the Alentejo. She makes different forms and experiments, creates and recreates, and regards herself as still perfecting her art, always in search of new combinations and flavours. The facilities are small but you can visit them to see the confectionery process in action and taste the final product.



How to get there - Signposted from the Rua do Cemitério, with parking places, next to the start of the riverside walk in Odemira.

INFORMATION

Address Rua do Cemitério - 7630 Odemira • **GPS** 37° 59' 48" N / 8° 64' 38" W • **Contact information** Tel.: (+351) 283 327 205 / **E-mail:** fabrica@chocolates-debeatriz.com • **Opening times** Tuesday to Saturday: 10:00-13:00 and 15:00-19:00 • **Conditions** Closed on Sunday and Monday. Groups: maximum 8 people. Book in advance • **Languages** Portuguese, English and Spanish • **www.** chocolatesdebeatriz.com/

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Queijaria do Mira (cheese dairy), Odemira

The Queijaria do Mira cheese dairy is a family firm producing goat, sheep and cow's milk cheeses and a wonderful cottage cheese from goat's milk. Luís Lourenço, owner of the cheese dairy, welcomes visits and organises cheese tastings provided they are booked some time in advance.



How to get there - In Odemira, on the right bank of the River Mira, this dairy is on the left-hand side of the road right after the bridge for Odeceixe (N 120).

INFORMATION

Address Bairro das Barreiras Vermelhas 7630 Odemira • **GPS** 37° 35' 45.4" N / 8° 38' 55.2" W • **Contact information** Tel.: (+351) 283 322 659 / Mob.: (+351) 936 119 060 • **Visiting times** Every day: 09:00-18:00 • **Conditions** Visits and tastings: maximum 10 people. Book in advance • **Languages** Portuguese

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Cores & Sabores, Boavista dos Pinheiros

Maria Virgínia, owner of Cores & Sabores in Boavista dos Pinheiros, makes a variety of confectionery: regional cakes, desserts, wedding and birthday cakes. Her specialities are: *alcôncoras* (ring biscuits) and *canudos* (snail buns) with pumpkin filling. For a tour of the facilities and to watch cake-making, simply give 1 or 2 days' notice. If you want to learn how to make a regional cake, please book further in advance. Workshops are subject to a minimum and maximum number of participants (2-6) and can only be held in the morning.

How to get there - Leave Odemira and take the EN 120 for Odeceixe. After less than 5 kms there are signs for Boavista dos Pinheiros. Once you see the O Jaime seafood restaurant, turn left into Avenida do Comércio. The factory is at the next crossroads on the right.

INFORMATION

Address Avenida do Comércio, n.º 10, 7630-033 Boavista dos Pinheiros • **GPS** 37° 34' 51" N / 8° 39' 53" W • **Contact information** Tel.: (+351) 283 882 145 / **E-mail**: mvlfpastcoressabores@gmail.com • **Visiting times** Sunday to Friday: 09:00-18:00 • **Conditions** Workshop: Book 4 days in advance, between 2 and 6 people. Cake-making in the morning (from 06:00/07:00 until 11:00) • **Languages** Portuguese

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A Parreirinha, São Teotónio

At the Parreirinha pastry shop, you will find José Luís Machado, creator of three cakes: *alentejanitas*, *vicentinos* and *sarapicos*. *Alentejanitas* are made with almonds, raisins and walnuts; *vicentinos* may have a walnut, pumpkin and chickpea filling or a walnut, pumpkin and sweet potato filling; *sarapicos* are filled with either exotic ginger and pumpkin or eggs and almond. You can do a simple visit of the facilities and watch the cake-making; or take part in a workshop, to learn how to make a regional cake. Workshops are subject to a minimum and maximum number of participants (2-6) and can only be held in the morning.



How to get there - On arrival in São Teotónio, head for the church; the pastry shop is on the right hand side with a yellow awning.

INFORMATION

Address Largo Gomes Freire, 7630-624 São Teotónio • **GPS** 37° 30' 31" N / 8° 42' 19" W • **Contact information** Tel.: (+351) 283 959 054 / Mob.: (+351) 913 459 879 / E-mail: sarapicos.vicentinos@gmail.com • **Visiting times** Sunday to Friday: summer: 08:00 – 24:00. Winter: 08:00 – 20:00 • **Conditions** Workshop: Book 4 days in advance. Between 2 and 6 people. Cake-making in the morning (from 06:00/07:00 until 11:00) • **Languages** Portuguese and English

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FRUPOR, Brejão

The Herdades da Frupor, in Brejão, is an organic farm growing Chinese cabbage, carrots and ornamental plants to supply the key northern markets of Europe. Vines are a more recent addition. Anyone who likes those miniature carrots that are part of Alentejo starters during the summer has an excellent opportunity to see them outside the dish. This business, of Norwegian origin, which opened to tourism with a series of country holiday lets, offers guests and non-guests tours to see the crops and harvesting.

How to get there - Leave São Teotónio and head for Brejão and, after about 8 kms, turn right at the sign for Azenhas do Mar - Brejão – Carvalhal. Before you arrive in Brejão turn left at the first junction signed 'Frupor'.

INFORMATION

Address Herdades da FRUPOR, Brejo Redondo, Brejão, 7630-559 São Teotónio • **GPS** 37° 27' 48.6" N / 8° 45' 58.0" W • **Contact information** Tel.: (+351) 282 940 000 / E-mail: main@frupor.com • **Conditions** Book in advance • **Languages** Portuguese, English and Spanish • herdadesdafrupor.com

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From the fishing port of Azenhas do Mar to Vila Nova de Milfontes

On the return leg we suggest you explore the coast and the seafood restaurants. This is more than enough for several days travelling...

Try out the trails of the Rota Vicentina that you'll encounter in all the coastal towns and beaches you pass, and bear in mind that you can find good food by the sea and in the villages further inland.

Don't miss: the port of Azenhas do Mar, a short walk from Brejão, which lives off fishing and seaweed harvesting; the beaches at Carvalhal, Alteirinhos (naturist) and Zambujeira do Mar (here it is worth going to the market to buy traditional cakes); the amazing Cape Sardão for an uninterrupted view of the coastline and the storks that nest on the cliffs; the beach at Almogrove and the little fishing port of Lapa das Pombas where you should climb down to see the schist formations and watch the fishermen at work; Furnas Beach, near Vila Nova de Milfontes, and finally the beautiful estuary of the River Mira which you can explore by boat.

INFORMATION

Porto de Pesca das Azenhas Do Mar (fishing port) • **GPS** 37° 27' 50.5" N / 8° 47' 49.3" W
Cabo Sardão • **GPS** 37° 35' 55.0" N / 8°48' 58.3" W • The lighthouse is open to the public on Wednesdays. **Visiting times** at 14:00, 15:00 and 16:00.
Porto de Pesca Lapa das Pombas (fishing port) • **GPS** 37° 38' 09.8" N / 8° 48' 29.9" W • www.turismo.cm-odemira.pt/PageGen.aspx?WMCM_PaginaId=28223

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Where to eat

Restaurants with certification

Pousada Castelo de Alcácer – Alcácer do Sal. Castelo de Alcácer do Sal (castle). Tel.: (+351) 265 613 070 Open every day. www.pestana.com/pt/hotel/pousadaalcacer

Dona Bia – Comporta. EN261. Tel.: (+351) 265497337. Open every day. restaurantedonabia.pt/en

A Talha de Azeite – Grândola. Rua Dom Nuno Álvares Pereira. Tel.: (+351) 269 086 942. Closed on Sunday dinnertime and Monday. www.facebook.com/pages/A-Talha-de-Azeite/142183229134597?fref=ts

Chez Daniel – Santiago do Cacém. EM 544. Tel.: (+351) 969 425 031. Closed on Wednesday. www.facebook.com/pages/Chez-Daniel/318246951707241?sk=timeline

Arte e Sal – São Torpes. Praia de Morgável (beach). Tel.: (+351) 269 869 125. Closed on Wednesday. www.facebook.com/RestauranteArteeSal

Casa dos Bifes – HS SteakHouse – Vila Nova de Milfontes. Avenida Marginal. Tel.: (+351) 283 990 074 Open every day. www.hsmilfontesbeach.com

Oásis – Vila Nova de Milfontes. Praia das Furnas (beach). Tel.: (+351) 283 998 020. www.facebook.com/oasisfurnas

Pátio Alentejano – Vila Nova de Milfontes. R. do Pinhal, 4. Tel.: (+351) 283 997 164. Closed on Thursday. www.facebook.com/pages/Pátio-Alentejano/108999535812441

Porto das Barcas – Vila Nova de Milfontes. Estrada do Caval. Tel.: (+351) 283 997 160. Open every day. www.facebook.com/pages/Restaurantewine-bar-Porto-das-barcas/252899378091976

Tasca do Celso – Vila Nova de Milfontes. R. dos Aviadores, 32 A. Tel.: (+351) 283 996 753. www.facebook.com/TascaDoCelso

Tasca “O Bernardo” – Boavista dos Pinheiros. Av. do Comércio, 6. Tel.: (+351) 283 386 476. Closed on Monday. www.facebook.com/elisabeth.marcelino.90?fref=ts

O Josué – Longueira. R. José António Gonçalves, 87. www.facebook.com/RestauranteOJosue

O Tarro – Odemira. Estrada da Circunvalação. Tel.: (+351) 283 322 161. Open every day.

O Lavrador – Almogrove. Praça do Comércio, 2. Tel.: (+351) 283 647 182. Closed on Wednesday.

Other suggestions:

Retiro Sadino – Alcácer do Sal. Av. João Soares Branco, 6. Tel.: (+351) 265 613 086. Open every day. www.retirosadino.com

Sabores da Barrosinha – Alcácer do Sal. Herdade da Barrosinha, Estrada Nacional 5. Tel.: (+351) 265 623 142. www.herdadedabarrosinha.pt

Museu do Arroz (Rice Museum) – Comporta. Estrada Nacional 261, Km 0. Tel.: (+351) 265 497 555. www.restaurantemuseudoarroz.com, www.restaurantemuseudoarroz.com

TROIA RESORT – Comporta. www.troiareort.pt/en/

www.visitalentejo.pt/en/catalogue/where-to-eat/

(search under for Alcácer do Sal, Grândola, Santiago do Cacém, Odemira and Sines)

Where to sleep

TROIA RESORT – Comporta. www.troiareort.pt/en/

Herdade da Barrosinha – Alcácer do Sal. www.herdadedabarrosinha.pt

Enoturismo A Serenada – Grândola. www.serenada.pt

Monte do Giestal – Casas de Campo e SPA, Abela. www.montedogiestal.com/en/

Herdades Frupor – Casas de Campo, Brejão. www.frupor.com

Other suggestions

www.visitalentejo.pt/en/catalogue/where-to-sleep/

(search under Alcácer do Sal, Grândola, Santiago do Cacém, Odemira and Sines).

Food and wine events

Alcácer do Sal

Alcácer dos 5 Sentidos (Alcácer of the 5 Senses). Annual event. Visits and activities throughout the municipality combined with a culinary show held in local restaurants. April – Sabores da Terra (flavours of the land). June – Flavours of the River and Sea. September and October – Sabores da Caça (Game Flavours Festival). December – Traditional Christmas Confectionery Show.

Pimel Fair – Tourism and Business in the Municipality. Exhibitions and competitions of cooking, confectionery, honey and various tapas. June.

Feira de Agosto (August Fair), Torrão. 1st weekend in August. Exhibitions, handicrafts, music and tastings of tibornas (freshly baked bread soaked in olive oil).

Feira Nova de Outubro (October New Fair). 1st weekend in October. One of the town's oldest traditions. Established by royal decree in the reign of Queen Maria I, to be held on the first Sunday of October and last three days. The fair sells the first nuts of the year.

Festa da Batata Doce (Sweet Potato Fair), Carvalhal/Comporta. October / November, Comporta. A good opportunity to appreciate the role of the sweet potato in the cuisine of the Alentejo coast.

Traditional Christmas Confectionery Show. December.

Culinary Fortnights at the Pousadas of Portugal:

31 October to 13 November – ‘Mushrooms and Cheese’ Fortnight, at the Alcácer do Sal Pousada restaurant.

28 November to 11 December – Game Fortnight, at the Alcácer do Sal Pousada restaurant.

www.pousadas.pt/historic-hotels-portugal/en/restaurants/pages/eventos-gastronomicos.aspx

Grândola

Rota das Tabernas (Taverns Route). June and July. Taverns route in the municipality of Grândola.

www.cm-grandola.pt/frontoffice/pages/366?news_id=51

August Fair - Tourism and the Environment. With food stalls and sale of regional food.

Feira de Chocolate (Chocolate Fair). 2nd weekend in November, at the Parque de Feiras e Exposições in Grândola. Workshops, show cooking, various chocolate-related activities

Santiago do Cacém

Feira do Monte (Traditional Fair). 1st weekend in September. Dates back to the sixteenth century and was held around the church Nossa Senhora do Monte on the day of the Patron Saint. Today, it is held in the Municipal Fair and Exhibition Pavilion in Santiago. As well as the traditional fair, there are also several handicraft and local food exhibitors.

Annual Fair at Aldeia de Santo André. 30 November to 1 December. Traditional sale of alcomonias (a sweet made of honey and aniseed or cumin).

Sines

Tasquinhas (food stalls): Summer Cuisine. Summer Event lasting 10 days, with regional cuisine competitions (in 2012, for example, there was Contest for the Best Sardine Dish).

Festa de Nossa Senhora das Salas / Feira de Sines (Feast of Nossa Senhora das Salas / Sines Fair). 15 August. Event that includes sale of handicrafts, hardware, agricultural products, as well as a presentation of the economic activities of the municipality, restaurants and tapas bars.

Odemira

FEI-TUR – Fair of Active Tourism and Sport. June, Vila Nova de Milfontes. Wealth of the town as a tourist destination, with the display of products, services, entertainment, cuisine, culture and history.

Feira da Caça Maior (Big Game Fair). Early autumn. Held in S. Teotónio, as part of FACECO, an initiative of the Odemira City Council, in collaboration with hunters associations in the municipality. Free entry. The fair includes displays of hunting with dogs and falconry, exhibitions of pack dogs and trophies, debates, food and musical entertainment.

Amoreiras-Gare

Festas de Maio (Maio Festivities) – Fair of the Interior of Odemira Municipality. Focus on developing the interior of Odemira Municipality. Interaction, discussion, food and snacks are its highlights.

Saboia

FACES – Fair of Cultural and Economic Activities in Sabóia. August. This fair has dozens of exhibitors from various business areas and a strong craft component, with many artisans from the area demonstrating their work.

The Portuguese oyster



Whatever happened to 'Les Portugaises'?

In recent years there has, for various reasons, been a remarkable repopulation of the natural beds of Portuguese oysters in the River Sado and the River Mira, with experts recognising that these beds of 'angulata' are dominant, with no significant presence of other species. Oysters are a set of species distributed throughout the world from coastal areas to deeper waters. Portugal has four recorded native species of oyster: *Ostrea edulis* (European Flat Oyster), *Ostrea cochlear*, *Ostrea stentina* and *Crassostrea angulata* (Portuguese oyster).

The Portuguese oyster was of great commercial importance until the early 1970s. The estuaries of the Rivers Tagus and Sado had the largest natural banks of the species in Europe. Both estuaries annually produced tens of tons of Portuguese oysters, intended mainly for export especially to France. In the Sado alone, this activity came to involve more than four thousand people, and made a significant contribution to the local economy. The high nutritional value of this bivalve and low cost, due to its abundance, made it a common food in these areas. There are many reports of oysters in the local cuisine of Setúbal and Lisbon, including by the poet Bocage and in a 'Lisbon Soup' made with oyster.

Abroad, Portuguese oysters gained a good reputation and are still remembered today by the French as 'Les portugaises'. These oysters were already being exported to France in large quantities when, in 1868, a ship loaded with Portuguese oysters sank off the French coast, resulting in a wild colony establishing itself in Arcachon bay at the mouth of the Gironde estuary.

From the late 1960s, production of this type of oyster in Portugal began to decline. Industrial pollution and overexploitation of the resource, together with the absence of rational management of natural resources in the estuaries, led to the spread of disease that almost extinguished this species.

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The recovery of the Portuguese oyster is the recovery of natural heritage present in the collective memory and traditions of estuarine areas.

Some facts about oysters

The poet Manuel Maria Barbosa du Bocage was the first to request a concession for the exploitation of oysters in Setúbal, a fact that was registered by the Lisbon Geographical Society.

Roman legions were often partly paid in oysters.

Oyster farms were financially significant for the Portuguese economy: From 1953 to 1971 Portugal was the largest oyster producer in the Iberian Peninsula.

Oysters are fantastic just with lemon, but Pliny in his Treatise on Gastronomy transformed them.

One of the factors that makes 'Les portugaises' still special today in the international oyster market is the quality of the phytoplankton typically found in the Sado Estuary, due to the food they eat which gives them a superior taste.

ITINERARY II – To the South, between Mértola and Alvito



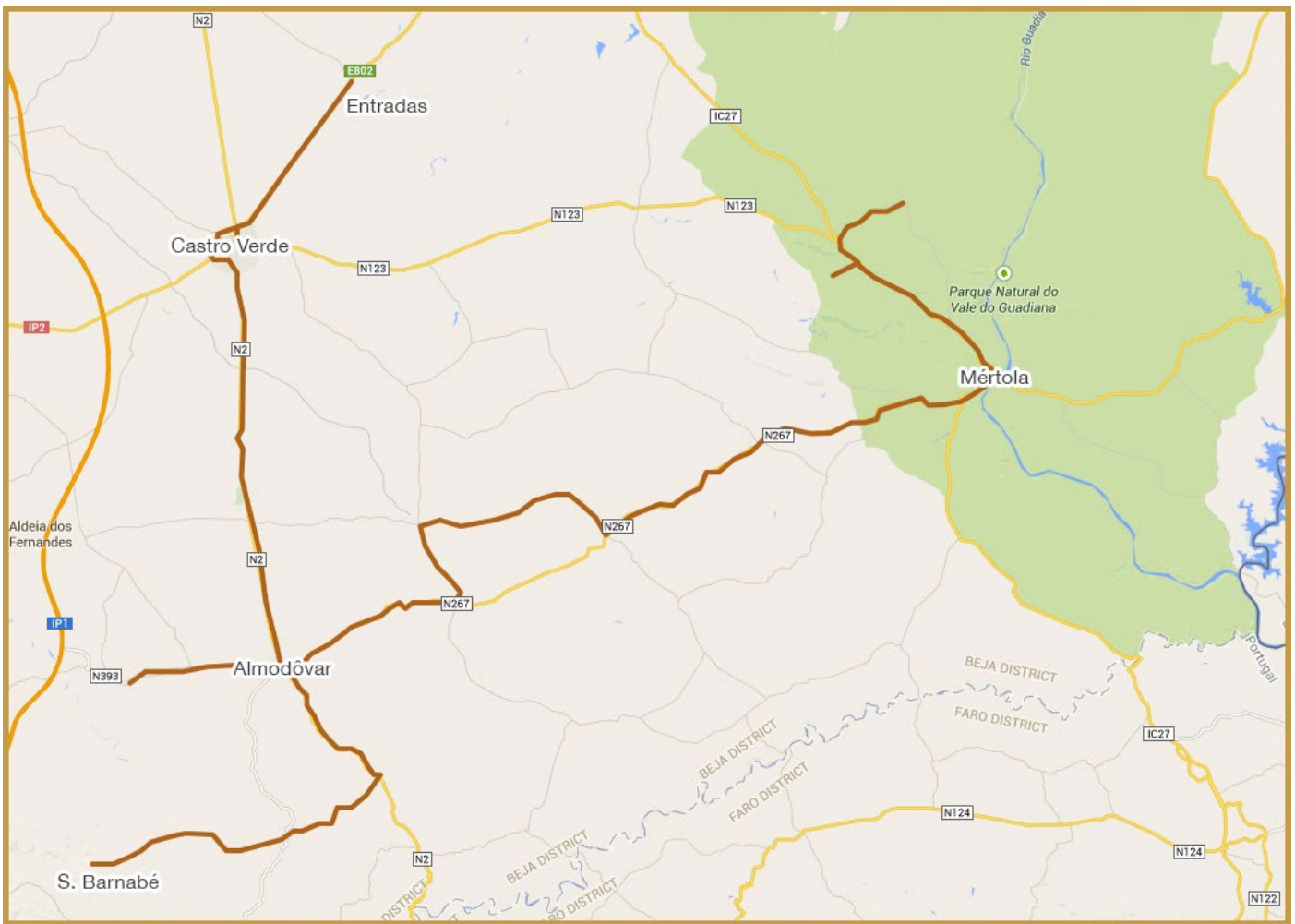
This route crosses the southernmost part of the Alentejo interior, between Mértola, Castro Verde, Beja, Vidigueira, Viana do Alentejo and Alvito.

The landscape is varied. It starts with the rugged beauty of the schistous lands of Mértola, extends to the foothills of the mountains as far as Almodôvar and softens into the open country of Campo Branco. It winds through the irrigated areas of Ourique, Aljustrel and Ferreira do Alentejo, that in the summer heat surprise the traveller with colourful fields of rice, corn and sunflowers. Crossing the clays of Beja, one of the rare old stretches of the River Guadiana emerges, untouched by the recent Alqueva dam complex, with its memories of water mills, forts and fords. Further on, the vineyards of Vidigueira take over, and after the Alvito dam come Viana do Alentejo, Alcáçovas and Alvito, the final landmarks on this long journey.

Along the way are ancient and modern establishments, some the work of outsiders who have invested their heart and soul, others by those who always believed that it pays to be loyal to their birthplace and update tradition. You can feel the strength of wine tourism in quality projects managed by those who know and love what they are doing. The tastings and experiences are varied: they include Serpa cheese and fresh and cured goat's cheeses, aguardente de medronho brandy, olive oils, wines, sausages, sweets, asparagus, aromatic and medicinal herbs.

Route 4

Mértola – Almodôvar – excursion to S. Barnabé - Castro Verde - Excursion to Entradas



Visits and activities

- Tour around Mértola.
- Visit and cheese tasting at the Queijaria Corte Gafo.
- Tour to Pulo do Lobo.
- Visit and cheese tasting at the Queijaria Vale do Guadiana.
- Visit and cheese tasting at the Queijaria Monte Pereiro, in Senhora da Graça dos Padrões.
- Tour around Almodôvar.
- Excursion to São Barnabé to visit the Aguardente de Medronho brandy Distillery of Sónia Cabrita, tasting of different Aguardente de Medronho brandies and other activities.
- Visit to the Archaeological and Ethnographic Museum in Santa Clara a Nova.
- Tour around Castro Verde.
- Visit and tasting of sausages at the Contente & Contente Sausage Factory.
- Excursion to Entradas.
- Visit and cheese tasting at the Queijaria Charrua in Entradas.
- Visit the Museum of Rural Life in Entradas.

Places of interest / Producers

Mértola

Mértola, the most Arabic town in Portugal, is a great place to relax, look across the river and reflect on how much we have inherited from this culture, starting with its eating habits. The last inner harbour of the great waterway that was the Guadiana, Mértola has a long history which is revealed in the Old Town and all of its little museums. It is well worth exploring the length and breadth of the town. Don't forget the food fairs in this municipality: in March, they are dedicated to river fish in Pomarão; in April to honey, cheese and bread; and in October, to game dishes.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

www.cm-mertola.pt

www.visitmertola.pt

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Queijaria Corte Gafo (cheese dairy), Corte Gafo de Cima

The cheese dairy run by Joaquim Mestre Raposo, with homemade production of cured sheep cheese has existed for nearly 40 years. There are 3 employees. A few years ago, it used to receive about 600 litres of milk a day and sold throughout the country; now it receives 200 and sells more in the Alentejo. It uses only traditional ingredients in the making of these cheeses: raw milk, thistle and salt. You can visit their facilities, learn how to make the cheese and do a tasting.



How to get there - The village of Corte Gafo is signed from the N 123 connecting Mértola to Castro Verde. When you reach the village, ask someone the way to the 'queijaria' cheese dairy.

INFORMATION

Address Corte Gafo de Cima, 7650 Mértola • **GPS** 37° 43' 14.6" N / 7° 42' 33.8" W • **Contact information** Tel.: (+351) 286 612 245 • **Conditions** Maximum participants: 10 people. Book 2 days in advance • **Languages** Portuguese, Spanish, German and English • www.facebook.com/queijaria.cortegafo

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Pulo do Lobo

In Corte Gafo, don't miss Pulo do Lobo, a geomorphological accident caused when the sea retreated during the last ice age. The waterfall, about 14 metres high, was the result of recessive wave erosion which carved out the so-called 'corridor', visible from the observation platform at the falls. The Pêgo dos Sáveis, where the turbulent waters subside, delights fishermen. Signposted from Corte Gafo.

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Queijaria Vale do Guadiana (cheese dairy), Corte Velha

Founded in 1999, production benefits from three generations of experience. Vale do Guadiana cheese is produced in the same area as Queijo Serpa and part of this production has the PDO seal - Protected Designation of Origin. As well as sheep's cheese, the Vale do Guadiana also sells goat's cheese, both fresh and cured. It is interesting to use this visit to understand the complex process of producing PDO cheese, from pasture requirements to the wrapping and labelling of the finished product, via milking, filtration, addition of rennet, coagulation, cutting, moulding, cures and washing. The tasting is the icing on the cake.



How to get there - The village of Corte Velha is signposted on the N 123 connecting Mértola to Castro Verde. When you reach the village, ask someone the way to the 'queijaria' cheese dairy.

INFORMATION

Address Corte da Velha, Apartado 8026, 7750-306 Mértola • **GPS** 37° 41' 04.7" N / 7° 44' 35.8" W • **Contact information** Mob.: (+351) 963 495 343 / E-mail: info@qvaledoguadiana.com • **Visiting times** 09:00-18:00 • **Conditions** Visits: book 2 days in advance, Maximum 10 people • **Languages** Portuguese and English • www.qvaledoguadiana.com/uk/index.html

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Queijaria do Monte do Pereiro (cheese dairy), Graça de Padrões

Maria dos Anjos Lança, the driving force behind the dairy at Monte do Pereiro, in Graça de Padrões, keeps alive the tradition of handmade goat cheeses, both fresh and cured, and welcomes visits to its facilities, with observations of the production process and a delicious tasting.



How to get there - Leave Mértola for Almodôvar on the N267, continue for about 25 kms and take the road to the right, to Caiada; after 2 kms, take a left at the junction and go on for a little over 2 kms. The Queijaria Monte do Pereiro cheese dairy is on your right.

INFORMATION

Address Monte do Pereiro, Graça de Padrões, 7700-270 Almodôvar • **GPS** 37° 34' 21.3" N / 7° 56' 15.8" W • **Contact information** Tel.: (+351) 286 684 215 / E-mail: marialancafilhos@gmail.com • **Conditions** Book in advance • **Languages** Portuguese • www.facebook.com/MonteDoPereiroQueijos/timeline

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Almodôvar

If you are passing through Almodôvar at lunchtime, try their famous chickpea and bean stews, or game dishes such as partridge bread purée or hare soup. The desserts include nougats, cinnamon cake, curd cheesecakes or pumpkin pastries. All these are 'light' desserts that require you to try a medronho aguardente brandy afterwards...

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Destilaria Cabrita & Filhos distillery, São Barnabé

Sónia Cabrita has assumed the legacy of one of the oldest distilleries in the region - Cabrita & Filhos - and is carrying on this family business which owns the brand Aguardente de Medronho de São Barnabé. Those interested in trying or observing the arbutus harvest should organise their trip in autumn and find out from the producer the exact times for the harvest this year. A visit to the distillery and aguardente brandy tasting is possible throughout the year. Don't forget that the Feira do Cogumelo e do Medronho (Mushroom and Arbutus-berry Fair) takes place on the last weekend in November.

How to get there - In Almodôvar, follow the N 2 for the Algarve as far as Dogueno and the municipality of São Barnabé. In the village park next to the church and continue on foot as far as the parish hall. The distillery is next door.

INFORMATION

Address Caixa Postal 1825, 7700-260 São Barnabé • **GPS** 37° 21' 27.0" N / 8° 09' 56.9" W • **Contact information** Tel.: (+351) 286 463 186 / E-mail: aguardente.medronho@gmail.com • **Conditions** Book in advance • **Languages** Portuguese and English

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Archaeological and Ethnographic Museum of Santa Clara a Nova

This Museum contains the collection of the Mesas do Castelinho Archaeological site. The section on Ethnography is remarkable: topic by topic, through an impressive composition of life-size figures, memories are offered us of this rural community, from the intimacy of the home to traditional arts and crafts and social life.

Castro Verde

The town of Castro Verde is the centre of Campo Branco, a region that for centuries served as common pasture for flocks coming from the Serra da Estrela and Spain on their way to Entradas.

Today, Castro Verde is on the map for two other reasons: the mines at Neves Corvo and the wealth of birdlife on the steppes, which has led to a substantial part of the area being included in the Natura 2000 EU nature protection network. But anyone who has ever been there knows that what makes a lasting impression is the cheerful, youthful, hospitable and innovative way you are welcomed. With pieces of public art such as sheep or pigs on traffic roundabouts, you inevitably feel the urge to stop and explore the region's heritage on foot. There is a zest for life here that embraces you with its coloured signs that read 'An open window onto the plain'.

Go to the Tourism Office and find out about what you can see and do. Don't miss the opportunity to hear the local guitar, the viola campaniça which accompanies the traditional improvised singing of despique and baldão. While you are there, ask for directions to the first gastronomic port of call on this route. If you want to visit the windmill, this is the right place to make a booking. You can get advice about local food, traditionally based on lamb, pork, bread and sweets such as queijadas (cheesecake) and bolos de gila (pumpkin cakes).

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Enchidos Contente & Contente, Castro Verde

This traditional sausage company has been in business for over 50 years. The sausages, made in the traditional way with black and white pork, come in three varieties: chouriço de sangue (black pudding), peppery *linguiça* and the firmer *paio*. You can visit the plant and try the products if you book in advance. The products are on sale to the public in local shops and also at the Tourist Office.

INFORMATION

Address Rua Alexandre Herculano, n.º 39, 7780 Castro Verde • **GPS** 37° 42' 01.8" N / 8° 05' 14.4" W • **Contact information** Mob.: (+351) 963 081 885; 966 244 962 / E-mail: mccontente@gmail.com • **Book** 3 days in advance • **Languages** Portuguese • www.facebook.com/pages/Contente-Contente-Lda/106876119354152

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Moinho de Vento (windmill), Castro Verde

Located in Largo da Feira, this mill was renovated in 2003 by the municipality. Its original date of construction is not known. Only the tower and the beams that support the interior floors remain from the original building. It can be visited when the resident miller is grinding corn or is in the vicinity and available.

INFORMATION

Address Largo da Feira, 7780-131 Castro Verde • **GPS** 37° 41' 45.5" N / 8° 05' 18.4" W • **Contact information** Tel.: (+351) 286 328 148 / E-mail: posto.turismo@cm-castroverde.pt • **Conditions** Advance booking for groups (Castro Verde Tourist Office)

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Queijaria Charrua (cheese dairy), Entradas

This cheese dairy is an establishment with tradition: it is already into its third generation and skills are passed down as part of the day-to-day routine. The milk is collected at dawn and is heated slowly as the process requires; then they wait for the thistle to take effect, apply cloths to curdle it, press the curd into moulds and the cheeses are arranged so that they will cure. With advance booking, you can watch each stage of this daily ritual and taste the cheeses that are the end product: some buttery, others harder, and also the curd.

INFORMATION

Address Rua de São Marcos, n.º 1, 7780-293 Entradas • **GPS** 37° 46' 39.6" N / 8° 00' 42.5" W • **Contact information** Mob.: (+351) 969 685 409; 926 520 584 / E-mail: queijariacharrua@gmail.com • **Conditions** Advance booking. Best time to visit: end of November to June • **Languages** Portuguese • **www.** facebook.com/queijariacharrua.charrua

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Museu da Ruralidade (Museum of Rural Life), Entradas

Visit the Museu da Ruralidade (Museum of Rural Life) in Entradas. Organised into various sections, it offers a permanent exhibition consisting of assorted agricultural equipment and farming implements from the pre-mechanisation era, including: many objects from the workshop of the last carter in Castro Verde; a fixed threshing machine from 1907, which was used for over 40 years in the fields in the region; the Matos Family Blacksmith Shop, the last family which operated a forge in Entradas; miniatures by Manuel da Conceição Silva, which preserve the memory of tools and agricultural implements, made from wood, cork and tin; and a room for temporary exhibitions that regularly livens up the museum with pedagogical, hands-on activities. The Projection Room shows continuous, short documentaries, while the Documentation Centre provides documents in digital format on various topics related to the heritage of Castro Verde. The Taberna has a friendly atmosphere, hosting informal get-togethers with snacks, often to the sounds of the local guitar, the *viola campaniça*. These are all good reasons to pay a visit which is sure to whet your appetite for a tasty meal in the nearby restaurant: the famous *A Cavalariça*.

INFORMATION

Address Rua de Santa Madalena, 7780-328 Entradas • **GPS** 37° 46' 36.9" N / 8° 00' 47.0" W • **Contact information** Tel.: (+351) 286 925 329 / E-mail: museururalidade@cm-castroverde.pt • **Visiting times** Tuesday to Sunday: 10:00-19:00 • musedaruralidade.blogspot.pt/p/museu.html

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Address Monte da Chada, 7670 Ourique • **GPS** 37° 42' 38.5" N / 8° 17' 53.8" W • **Contact information** Tel.: (+351) 283 512 334 / Mob.: (+351) 965 795 708 (Isabel Robles) / E-mail: anadomingosrobles@gmail.com • **Visiting times** Every day: 09:00-18:00 • **Conditions** Visits: maximum 10 people. Book 4 days in advance • **Languages** Portuguese and Spanish • www.visitalentejo.pt/en/brochures (search under Ourique)

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Monte do Pardieiro, Foros de Vale de Água, Messejana

This is where an interesting business has been developing to grow organic aromatic and medicinal plants: French tarragon (*Artemisia dracunculus*), marjoram (*Origanum majorana*), savory (*Satureja montana*), common thyme (*Thymus vulgaris*) and spearmint (*Mentha spicata*). Here you can get information on the requirements of this type of farming, learn how to grow, harvest, dry and store aromatic and medicinal plants and also taste teas.

The Monte do Pardieiro is part of APAM – the Alqueva Academy of Aromatic and Medicinal Plants, in partnership with Edia – the Company for Developing Infrastructures at Alqueva and CEVRM – the Centre of Excellence for Enhancing Mediterranean Resource. Its organic production is certified by ECOCERT. On the way to Messejana, watch out for the famous blue paint of some of the traditional houses in this ancient Alentejo town.



How to get there - At the Monte da Rocha dam, return to the village of Conceição and head on to Messejana. In Messejana, look for the exit to Vale d'Água and follow signs for Monte do Pardieiro.

INFORMATION

Address Head office: Rua São João de Deus, n.º 1, 7600-033 Aljustrel. Monte: Foros de Vale de Água, 7600 Messejana • **GPS** 37° 51' 43.6" N / 8° 18' 20.8" W • **Contact information** Tel.: (+351) 914 058 515 / E-mail: info@montedopardieiro.com • **Conditions** Best time to visit: April/May and October/November. Advance booking • **Languages** Portuguese, English and Spanish • www.facebook.com/montepardieiro/timeline, www.visitalentejo.pt/en/brochures (search under Aljustrel)

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Aljustrel

In the mining town of Aljustrel, visit the Municipal Museum and if you come here in June, see the Alentejo Country Fair which celebrates the countryside, agricultural activities, regional cuisine and that essential on all Alentejo tables, bread.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Ferreira do Alentejo

The next visits should be made from Ferreira do Alentejo. Take a walk around the town. You must at least see its highlight: the Calvary Chapel, also known as the Chapel of Saint Mary Magdalene or the Church of the Stones. Don't forget that March is Olive Oil Month.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Herdade Vale da Rosa, Pinheiro

Famous for its seedless grape, IT currently has 230 hectares of vineyards, with 12 grape varieties, 6 of them seedless. The 100% natural seedless grape occurs in some varieties when the embryo fails to develop and has been around for millenia. Being a low quality grape, it was only in the 19th century, by simply crossing varieties, that it was possible to increase its size, giving it new commercial value. Those interested in observing the grape harvest should schedule their trip between June and November: the seedless grape is harvested between mid-July and the end of October; grapes with pips, from mid-June to mid-November. The visit to the property includes the tasting of two types of grape.



How to get there - Access to Pinheiro is signposted on the IP8, in the direction of Ferreira do Alentejo – Beja, before the exit for Peroguarda. The estate is 2.5 kms from there.

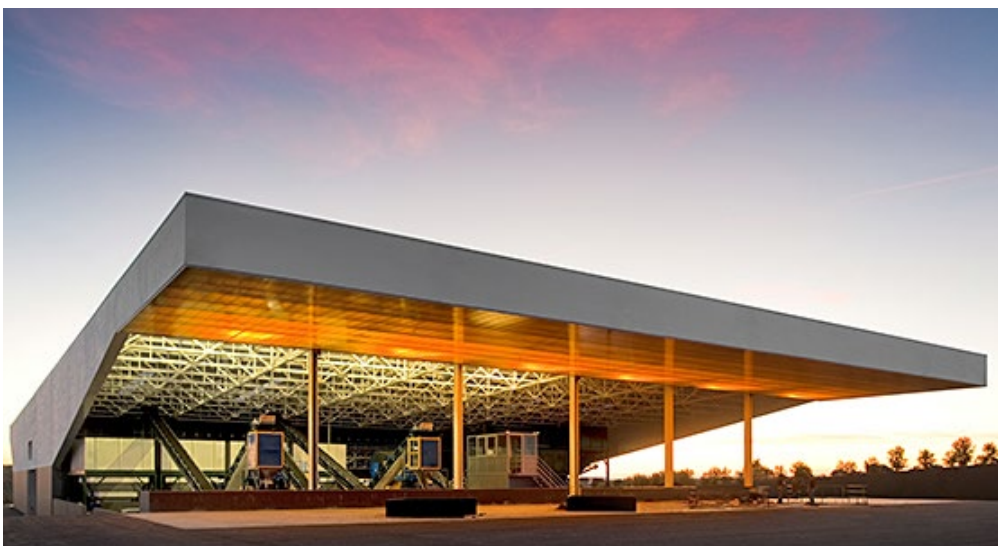
INFORMATION

Address Herdade Vale da Rosa, 7900-999 Ferreira do Alentejo • **GPS** 38° 05' 21.3" N / 8° 04' 53.2" W • **Contact information** Tel.: (+351) 284 739 933 / E-mail: geral@valedarosa.com • **Visiting times** Thursday morning: open to visits • **Conditions** Outside the above timetable, visits are by advance booking • **Languages** Portuguese, Spanish and English • www.valedarosa.com

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Lagar do Marmelo, Ferreira do Alentejo

The Lagar do Marmelo is the hallmark of the well-known olive oil Oliveira da Serra, run by the Sovena family business. Designed by Portuguese architect Ricardo Bak Gordon, it is considered the best exponent of technology in the service of olive oil quality and environmental sustainability, attested by two international certifications: ISO 14 000 and ISO 22 000. The company business, whose aim is to be the world's largest olive grower, has reached 10 million olive trees. In addition to the 3 qualities of olive oil produced here - virgin, extra virgin and Premium - we must also mention three qualities of vinegar - white wine, red wine and balsamic - and white and black olives in brine. You can visit the olive groves and the olive oil mill and do a tasting.



How to get there - Easily accessible and signposted on the IP8, between Figueira de Cavaleiros and Ferreira do Alentejo.

INFORMATION

Address Herdade do Marmelo, Apartado 43, 7900-909 Ferreira do Alentejo • **GPS** 38° 05' 09.7" N / 8° 10' 23.5" W • **Contact information** Tel.: (+351) 214 129 334 / E-mail: oliveiradaserra.lagar@sovena.pt • **Visiting times** Friday: 11:00-13:00 and 14:00-17:00 • **Conditions** Outside public opening hours, visits are by advance booking and subject to availability of guide • **Languages** Portuguese, English and Spanish • www.oliveiradaserra.pt

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Queijaria Catarina & Filho (cheese dairy), Trigaches

Óscar Ribeiro and his mother produce handmade fresh and cured goat's cheeses. By advance booking you can visit the dairy and taste the cheeses, preferably between November and April, the time of year when production starts in the morning. During summer it is more difficult because the working day starts at two o'clock in the morning.

How to get there - On the N 124, follow signs for Trigaches. In Trigaches, look for the street called Rua Nova.

INFORMATION

Address Rua Nova, n. ° 18, 7800-771 Trigaches • **GPS** 38° 05' 26.4" N / 7° 58' 21.8" W • **Contact information** Mob.: (+351) 965 326 068 / E-mail: catarinaefilho@hotmail.com • **Conditions** Maximum no. of participants: 10 to 12 people • **Languages** Portuguese

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Chocolateria Mestre Cacau (chocolatier), Beja

Mestre Cacau seeks a fusion between the best of both worlds: Belgian chocolate and some of the best flavours in the Alentejo. Medronho aguardente (arbutus-berry brandy) from Ourique, caramelised honey from Mértola, virgin olive oil from the clays of Beja, sheep's milk butter from the Serpa hills, rosemary truffles from Alqueva and Vidigueira aguardente truffles are some of these flavours. They are complemented with cocoa from Africa, Central America and the Caribbean, resulting in a multitude of products: chocolates covered, filled or moulded, truffles and others, together with the various hot, black and white chocolates, crepes and croissants. With advance booking Mestre Cacau will organise tastings of chocolates with flavours typical of the Alentejo.



INFORMATION

Address Rua Capitão João F. Sousa, n. ° 14, 7800-451 Beja • **GPS** 38° 00' 45.5" N / 7° 51' 48.4" W • **Contact information** Mob.: (+351) 925 994 643 / E-mail: geral@mestrecacau.pt • **Visiting times** Monday to Saturday: 10:00-19:00 • **Conditions** Advance booking • **Languages** Portuguese and English • www.mestrecacau.pt/

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Beja

Don't forget that Beja is a heritage town with good food and a highly-reputable tradition of convent sweets that you can try at the hundred-year-old Café Luís da Rocha, at the Maltesinhas Tea House and the Bambina or O Farnel pastry shops. Too many calories? It is not difficult to burn them off: there is a Historical Centre to explore and, for those who want to do penance for their deadly sins, 183 steps to climb the Castle Keep that offers fantastic views of the Lower Alentejo from the top.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

www.cm-beja.pt

www.cm-beja.pt/showturismo.do2;jsessionid=594812830D674F62D1D40D73F5A48BB4

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Route 6

Beja – excursions to Santa Vitória, Albernoa, Quintos and Baleizão – Cuba – Vila de Frades - Vidigueira



Visits and activities

- Visit, wine and olive oil tasting and participation in other wine-related activities at the Herdade dos Grous.
- Visit, wine and olive oil tasting and participation in other wine-related activities at the Casa de Santa Vitória, Clube de Campo Vila Galé.
- Visit, tasting of wines and olive oils and participation in other wine-related activities at the Herdade da Malhadinha Nova.
- Visit, wine tasting and participation in other wine-related activities at the Herdade do Vau.
- Visit, wine tasting and participation in other wine-related activities at the Herdade Encosta do Guadiana.
- Tour around Cuba.
- Visit, wine tasting and participation in other wine-related activities at the Herdade do Rocim.
- Tour around Vila de Frades.
- Visit and cheese tasting at the Queijaria Pinto.
- Visit to the País das Uvas Winery / Restaurant.

Places of interest / Producers

Herdade dos Grous, Albernoa

The Herdade dos Grous is a multifaceted business: it is associated with the production of pigs, cattle and indigenous sheep breeds, organic farming of vegetables and fruits, horse breeding, the production of olive oil, wine production, rural tourism, catering and wine tourism. The vineyards occupy an area of 73 hectares: 13 of white varieties and 60 of red. There are 24 rooms with a great location near the dam covering 90 hectares.

In terms of wine tourism, one of the biggest attractions at the Herdade dos Grous are the various activities on offer to guests and visitors: a tour of the vineyards and winery, with different types of wine tasting (Basic, Selection, and Top Flight); the teambuilding programme 'A Day at the Herdade dos Grous' with 4 activities (Construction of blends, Blind Tasting, Cake Tasting and Olfactory Tasting), Wine Menu, Chef Nights in the Wine Cellars and Romantic Menu in the

Wine Cellars. In addition to wine production, the Herdade dos Grous also offers a line of gourmet products: extra virgin olive oil (extracted from Galega, Cordovil and Cobrançosa olives), chocolate truffles with wine from indigenous varieties, jams, rosemary honey, herbal teas, olive oil biscuits, condiments such as fleur de sel (from Castro Marim), pennyroyal, rosemary, lemon thyme, among others. All these items are on sale at the estate shop.

The following wines are currently on the market: Herdade dos Grous (White, Red and Reservas), Herdade dos Grous 23 Barricas, Moon Harvested and Late Harvest.



How to get there - Leave Beja on the IP2 for Castro Verde. 300 metres before the village of Albernoa, turn right and follow signs for Turismo Rural and Adega, until you see the stonework entrance of the Herdade dos Grous.

INFORMATION

Address Herdade dos Grous, Albernoa 7800-601 Beja • **GPS** 37° 51' 28.29" N / 7° 57' 28.29" W • **Contact information** Tel.: (+351) 284 960 000 E-mail: info@herdade-dosgrous.com • **Visiting times** Every day from 09:00-17:00 • **Conditions** Advance booking. Workshops, minimum 10 people • **Languages** Portuguese, English, German, Spanish, Italian, French • www.herdadedosgrous.com

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Casa de Santa Vitória, Clube de Campo Vila Galé

The Casa de Santa Vitória is a company belonging to the Vila Galé Group, dedicated to the production and marketing of quality Alentejo wines and olive oils. Founded in 2002, it has 127 hectares of vines and 150 of olive groves. Its wine tourism business includes the supply of two structured programmes: 'From the grape to wine - A day in the harvest' in which visitors can learn to harvest, try treading grapes in the winery, have lunch at the 'Pavilhão de Caça' restaurant and end the day with a wine tasting; and 'Wine Tasting' with various combinations of lunch or dinner. These programmes are subject to advance booking. Visits to the winery are available every day and only outside the schedule with advance booking. At present, the Casa Santa Vitória has the following wines on the market: Versátil (Red, White and Rosé), Santa Vitória (Red, White and Rosé Reservas, Grande Reserva White and Red, Cabernet Sauvignon, Touriga Nacional and Liqueur) and Inevitável (Red). It also produces White Wine Vinegar. As regards olive oil produced outside, this is the result of a combination of Cobrançosa, Cordovil, Galega and Picual olives, from which a single oil, Santa Vitória, is extracted: an extra virgin with an acidity of 0.2%. Original and tasty note; all wine tastings held in the cellars at the Casa Santa Vitória include olive oil tasting. It is also possible to follow the olive picking (not the beating phase).

How to get there - Leave Beja on the IP2 for Castro Verde. Leave the IP bearing right and enter the village of Albernoa (follow the signs to Albernoa, Hotel, Adega). Follow the signs for the Hotel Clube de Campo Vila Galé.

INFORMATION

Address Herdade da Malhada, 7800-730 Santa Vitória • **GPS** 37° 53' 20.1" N / 8° 01' 15.5" W • **Contact information** Tel.: (+351) 284 970 170 / E-mail: info@santavitoria.pt • **Times for visits and wine tastings** Monday to Saturday: visits at 11:30 and 16:00, Sunday: visits at 11:30 • **Conditions** Visits outside these times and other activities by advance booking only • Participation in activities by advance booking • **Languages** Portuguese and English • www.santavitoria.pt/en

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Herdade da Malhadinha Nova, Albernoa

Malhadinha Nova, owned by the Soares family, is dedicated to the production of wines, olive oils and native animal breeds, and offers wine tourism with accommodation, gourmet restaurant and spa. The hotel has 7 double rooms and 3 suites, and everything has been thought out, from the design of the fixtures and fittings, to offering maximum comfort

and rest.

The 33 hectares of vineyard is planted on schistous soils and gentle slopes, optimum conditions for a considerable range of wines including the following: Monte da Peceguinha (White and Red), Malhadinha (White, Red and Late Harvest), Marias da Malhadinha (Red), Menino António (Red), Pequeno João (Red), Monocastas (Viognier da Peceguinha) and Limited Editions.

In the 64 acres of olive groves, the 100% Galega olives are picked by hand and made into Malhadinha extra virgin olive oil.

Guests can enjoy all this, with the added experience of cooking a meal with a renowned chef. But the doors are also open to visitors, who have a wide range of activities at their disposal: participation in picking and selection of grapes (Harvest Experience), various types of wine tasting and the Harvest Expert programme, where they can blend wines, accompanied by the resident winemaker.



How to get there - Leave Beja on the IP2 and head for Castro Verde. About 6 kms after Albernoa, take a left turn and follow signs for Turismo Rural. Cross over the main road (IP) and follow signs for Malhadinha Nova. This route is considered dangerous because of the need to cross the IP. On days or times when there is a lot of traffic, it is safer to continue on the IP to Entradas and there, exit and rejoin the road in the direction of Beja, following the signs for Malhadinha, now on the right side of the road.

INFORMATION

Address Herdade da Malhadinha Nova, 7800-601 Albernoa • **GPS** 37° 49' 50.4" N / 7° 59' 20.7" W • **Contact information** Tel.: (+351) 284 965 432 / E-mail: geral@malhadinhanova.pt • **Visiting times** Monday to Saturday: Winter: 11:00, 12:00, 14:00, 15:00 or 16:00. Summer: 11:00, 12:00, 14:00, 15:00, 16:00 and 17:00 • **Conditions** Advance booking • **Languages** Portuguese and English • www.malhadinhanova.pt/en

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Herdade do Vau, Vau de Cima

With a prime location near the Guadiana, the Herdade de Vau includes Rural Tourism accommodation run by Maria Manuel and Miguel de Sousa Otto in line with the 'biochic' concept. As Green Key award holders, their aim is to maintain and cultivate a responsible attitude, combining sustainability and environmental balance with what they define as the 'elegant simplicity' of the Alentejo. Vines and wine production are the motivation for a series of experiences they offer guests in the field of viticulture and wine gastronomy: participation in the harvest (between mid-August and mid-September) and in vine pruning (mid-December to mid-February); guided tours of the vineyard to learn about wine-growing techniques and distinguishing different grape varieties; an introduction to wine tasting; guided tastings of wine complemented by regional products, some from the estate; combining wines with traditional delicacies. All of this is centred around the wine produced here: Riso de Sousa Otto & Friends - Red, White and Reserva - a name that affirms a positive attitude towards life. Miguel de Sousa Otto was named Producer Revelation of the Year 2013 by the wine magazine Revista de Vinhos and received the Best Rural Tourism Prize at the 2014 ERT Alentejo Tourism Awards.



How to get there - Leave Beja in the direction Serpa (N260) and follow signs for Quintos. Arriving at the village of Quintos, you will see the first of four signs for Herdade de Vau. Just outside the village the road becomes a dirt track. After 6 km you come to Vau.

INFORMATION

Address Lugar Monte do Vau, Quintos, 7800-661 Beja • **GPS** 37° 55' 37.5" N / 7° 41' 01.5" W (use Google Maps) • **Contact information** Tel.: (+351) 226 199 800 / Mob.: (+351) 966 052 219 / E-mail: info@herdadedovau.com • **Visiting times** Monday to Saturday: Winter: 11:00, 12:00, 14:00, 15:00 or 16:00. Summer: 11:00, 12:00, 14:00, 15:00, 16:00 and 17:00 • **Conditions** Advance booking • **Languages** Portuguese, English, French and Spanish • www.herdadedovau.com/en/index.html

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Sociedade Agrícola Encosta do Guadiana, Baleizão

Encosta do Guadiana was established in 2002 as part of the Paço do Conde winemaking group, made up of several companies run by three siblings – José, Luísa and Miguel Castelo Branco. This Group currently farms some 4,000 hectares of land in the Lower Alentejo, owning 2,700 of the total. The business involves changing land use, replacing non-irrigated cereal production with vineyards and olive groves.

This effort was, to quote their own words, 'Inspired by the sun and tempered by the soil'. It was worth it: both the 150 hectares of vineyard and the 1100 hectares of olive grove owe their growth to a judicious combination of soil, plant varieties, sun and a drip irrigation system.

Visitors can visit the vineyards and the winery, tasting wines and olive oils. The wines are as follows: Herdade do Paço do Conde (White, Red, Rosé, Colheita Seleccionada Antão Vaz & Verdelho, Colheita Seleccionada Red and Reserva Red), Herdade das Albernoas (White and Red) and Vilares (White, Red and Reserva Red). The olive oil, always and only extra virgin, is Herdade Paço do Conde.



How to get there - The Monte Paço do Conde is signposted in the village of Baleizão (N260 Beja-Serpa) with signs reading 'Rota dos Vinhos do Alentejo'.

INFORMATION

Address Monte Paço do Conde, 7800-611 Baleizão • GPS 38° 01' 16.4" N / 7° 41' 13.9" W • Contact information Telephone: (+351) 284 924 415 / E-mail: geral@encostadoguadiana.com; mj@encostadoguadiana.com • Visiting times Monday to Friday: 08:30-13:00 and 14:00-17:00 • Conditions Advance booking, subject to availability • Languages Portuguese and English • www.pacodoconde.com

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Cuba

On your way through the town of Cuba be sure to try the lamb stew, purslane soup with cottage cheese and eggs, and the local speciality: quail Fialho de Almeida style.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Herdade do Rocim, Cuba

The Herdade do Rocim, acquired in 2000 by the company Movicortes SA, is a property of around 120 hectares, of which 70 are vineyards and 10 olive groves. The winery, built from scratch, embodies the dual purpose of blending into the landscape and maximum functionality of the interior spaces. Designed from the outset as spaces for production and visits, they allow visitors to circulate easily and comfortably without interfering with the production process and also ensure that Herdade do Rocim is fit for purpose. In addition to the terraces overlooking the vineyards, gardens and an educational vineyard, the winery includes a large barrel room, an auditorium, training rooms, multipurpose rooms, a bar, terrace and shop. These facilities are equipped to host cultural, social and leisure events as well as business activities such as meetings and presentations.

As part of its wine tourism project, the Herdade do Rocim organises winery tours and various types of wine tastings, depending on the number and range of wines in the tasting. They are always accompanied with traditional bread, cheese and/or sausages from Vidigueira, or with a regional snack. Lunch and dinner menus are also available with Alentejo cuisine, selected according to the Estate wines. Apart from organising visits to the educational vineyard, it is also possible to observe the production process, particularly at harvest time, which here is still done manually in the traditional way. All visits, tastings and other activities must be booked in advance.

At present, the estate sells Extra Virgin Herdade do Rocim Olive Oil and the following wines: Grande Rocim (DOC Reserva Red), Olho de Mocho (Red and White Reservas and Rosé), Herdade do Rocim (Red, White and Reserva Red) and Vale da Mata (Lisbon Regional Wine, Red, White and Reserva Red).

How to get there - The Herdade do Rocim is signposted on the N 387 from Cuba to Vidigueira.

INFORMATION

Address Estrada Nacional 387 – Apartado 64, 7940-909 Cuba • GPS 38° 11' 48.7" N / 7° 51' 19.6" W • Contact information Tel.: (+351) 284 415 180; 935 683 517 / Fax: (+351) 284 415 188 / E-mail: enoturismo@herdadedorocim.com • Visiting times Monday to Saturday: 11:00-19:30 (last visit at 18:00) • Conditions Advance booking • Languages Portuguese, English and Spanish

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Vila de Frades

Don't forget that Vila de Frades is in the events calendar linked to wine. Interesting work was also carried out to preserve the traditional production of Vinho da Talha (wine produced and stored in huge clay pots). It is worth considering a visit in early December to participate in Vitifrades - Festas Báuquicas, a way for local producers to meet, as well as stimulating business for local food stalls and good local food.

FIND OUT MORE

www.facebook.com/pages/VITIFRADES/168954341407

www.visitalentejo.pt/en/brochures

(search under Vidigueira)

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Queijaria Pinto (cheese dairy), Vila de Frades

The Pinto family keeps up its output of handicrafts, focusing on their authentic cheeses. These are made from 100% goat's milk bred by Nuno Pinto. This cheese dairy welcomes those who want to visit and sample their cheeses, both fresh and cured.



INFORMATION

Address Rua Nova de Baleizão, 7960 Vila de Frades • **GPS** 38° 12' 51.9" N / 7° 49' 38.9" W • **Contact information** Tel.: (+351) 284 441 894 / Mob.: (+351) 967 553 113 • **Visiting times** Monday to Friday: 08:00 - 18:00, Saturday: 08:00-13:00 • **Conditions** Visit with advance booking. Maximum: 10 people • **Languages** Portuguese

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Adega Restaurante País das Uvas winery restaurant, Vila de Frades

This is neither just a winery nor simply a restaurant. It is a powerful combination of wine from the producer and the most authentic cuisine in the Alentejo. The restaurant is decorated with Talha wine clay pots, and offers simple, genuine hospitality and good service in a pleasant family environment where Alentejo singing often takes place. And, what is more, they are open to sharing their knowledge of a centuries-old tradition. The Talha wine clay pots here are not just for decoration: they are used to keep the wine produced locally and you can observe the various stages involved in traditional production. Some house specialities: silarcas com ovos e espargos (mushrooms with eggs and asparagus), cozido de grão (chickpea stew), ensopado de borrego (lamb stew), açorda alentejana de alho (Alentejo garlic bread soup), espargos com ovos (asparagus with eggs), cabeça de borrego assada em forno de lenha (head of lamb roasted in a wood oven) and sopas de tomate (bread and tomato soup).

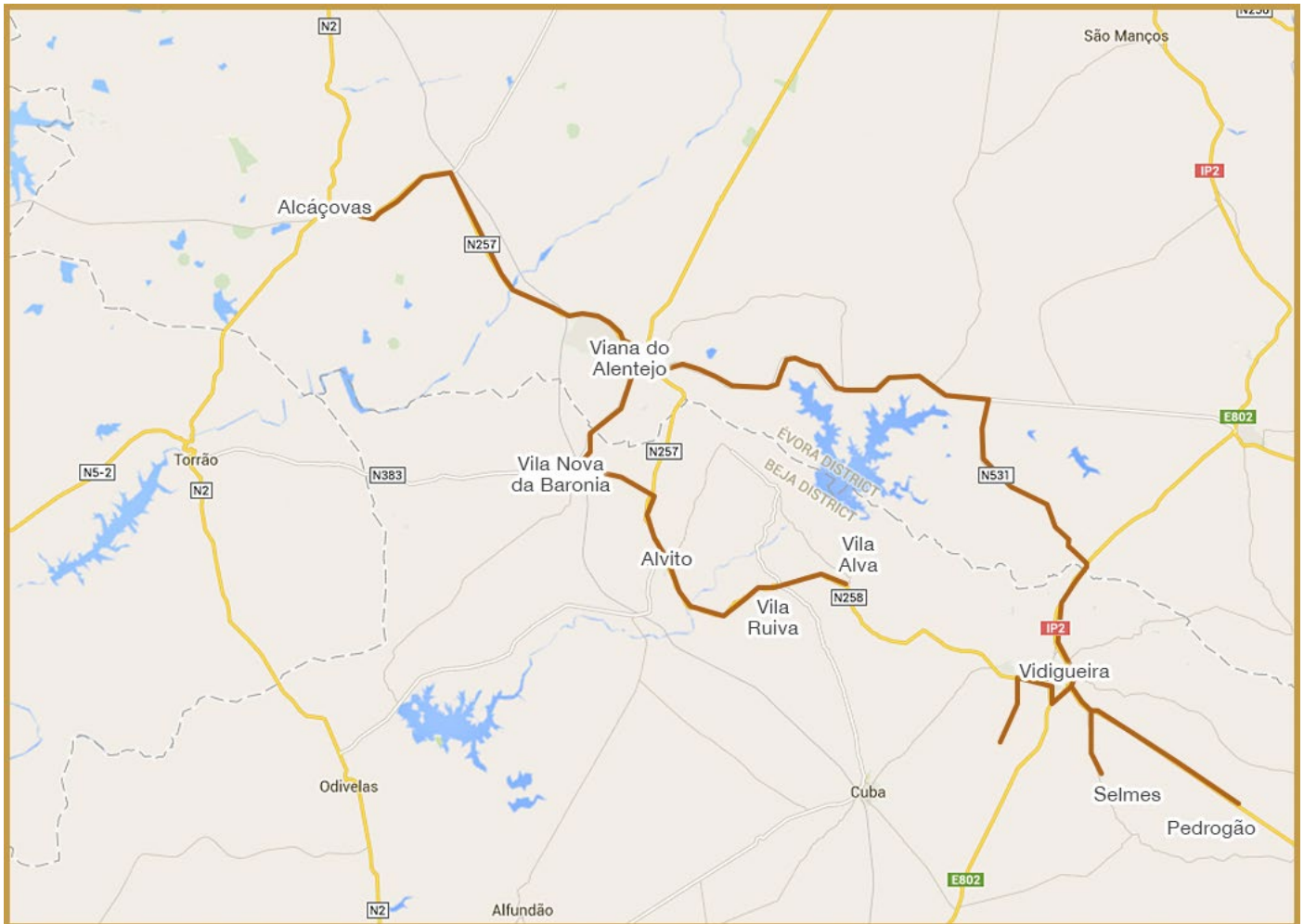
INFORMATION

Address Rua General Humberto Delgado nº19, 7960-446 Vila de Frades • **GPS** 38° 12' 50.1 N / 7° 49' 16.4" W • **Contact information** Tel.: (+351) 284 441 023 / **E-mail:** adega-restaurantepaisdasuvas@hotmail.com • www.pt-pt.facebook.com/PaisdasUvas

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Route 7

Vidigueira – Excursions to Sesmarias, Selmes and Pedrógão – Oriola - Viana do Alentejo - Alcáçovas – Vila Nova da Baronia - Alvito – Walk to Vila Ruiva and Vila Alva



Visits and activities

- Tour around Vidigueira.
- Visit to the vineyards and the winery of Hacienda Branca Vineyard Estate, with wine tasting.
- Visit to the vineyard and winery of Ribafreixo Wines with wine tasting and lunch in the restaurant.
- Visit, tasting of wines and olive oils and participation in wine-related activities at the Paulo Laureano Vinus winery.
- Visit to the José Palhete mill with tasting of olive oils.
- Visit, tasting of wines and olive oils and participation in wine-related activities at the Herdade Cortes de Cima.
- Visit and tasting of sausages at Fercarnes, in Oriola.
- Visit to the mill with tasting of olive oils at Soavi, in Viana do Alentejo.
- Tour around Alcáçovas.
- Visit and tasting of cheeses at the Queijaria de Alcáçovas.
- Visit and participation in the confectionery workshop at Casa Maria Vitória.
- Visit and participation in the confectionery workshop at the Pastelaria de Margarida Ilhéu.
- Tour around Alvito.
- Visit to Alvispargos to observe and participate in asparagus picking.
- Tour around Vila Alva and Vila Ruiva.

Places of interest / Producers

Vidigueira

Vidigueira is the capital of Alentejo bread. There are now few people who make it for their own consumption as in days gone by. But there are still many traditional bakeries, which pride themselves on their bread kneaded in a clay bowl and baked in wood-fired oven. Try it and decide for yourself if the Alentejo is the only place in the world where it is not a punishment for a person to live on bread and water. For a party why not try “A pão e laranjas” (‘Bread and oranges’),

an annual event held in March.

FIND OUT MORE

www.visitalentejo.pt/en/brochures
www.cm-vidigueira.pt/descobrir/pao

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Hacienda Branca Vineyard Estate, Vila de Frades

João Xabregas is a self-confessed traveller. He has been to Australia, Africa and South America and ended his globetrotting in a place that he feels is very special: the Alentejo, Portugal. Here he found the people, the history, landscape and soil and climatic conditions to fulfil his dream: to produce a limited series of great wines from his own 80 hectares, the Hacienda Branca. The property is within the watering schedule for the Alqueva dam and the vineyard has an automatic drip system irrigation and fertigation. The portfolio for the winery, where 'the winemakers are free to dream and create', includes the Hacienda Branca single varietal whites (Arinto, Antão Vaz and Verdelho), the 3Vs – Viognier, Verdelho and Vermentino, and a Rosé. Letícia is the name of a range of reds of great complexity.

By booking in advance with Hacienda Branca you can visit the vineyard and winery and taste its wines.



How to get there - Leave Vila de Frades and head for Sesmarias. At the crossroads with the N258 you will see signs for Sesmarias and Adega. After 1 km on the CM1010, you will see the entrance to the Hacienda Branca on your right. After 800 metres of dirt track you will reach the winery.

INFORMATION

Address Quinta do Paral, Apartado 31, 7960-909 Vidigueira • **GPS** 38° 11' 39.9" N / 7° 49' 06.9" W • **Contact information** Tel.: (+351) 284 441 620 / E-mail: geral@haciendabranca.pt • **Visiting times** 09:00-18:00 • **Conditions** Advance booking • **Languages** Portuguese, Spanish and English • www.haciendabranca.pt

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Ribafreixo Wines, Vidigueira

The Ribafreixo Wines company is the realisation of the dreams of two men of action: the entrepreneur Mário Pinheiro, born in Mozambique and a young emigrant to South Africa; and the Agronomist Engineer Nuno Bico, always linked to earthly things by taste and training. Together, in just three years, they managed to buy 28 plots of abandoned land in the vicinity of the town of Vidigueira, which they turned into a single property of 114 hectares: the Herdade do Moinho Branco. They recovered some existing vineyards, planted large tracts of new vines and in 2012 opened a new winery, a modern building measuring 4,000 m², equipped with the latest technology and the capacity to sustainably produce 1,500,000 bottles. Here the company is developing wine tourism, with several facilities on offer: a multi-purpose room for events and business meetings, a wine shop, a recreational area, a tasting room and a gourmet restaurant with traditional Alentejo cuisine (closed on Monday). There are four ranges of wine: Pato Frio (White, Red and Rosé), Gáudio (White, Red and Rosé), Connections (the 1st wine made in Portugal from the Chenin Blanc varietal) and Barracôa (Red). From a single olive variety – Galega – this estate also produces Azeite Sol Portugal Gourmet Galega, PDO, extra virgin. By booking in advance you can see the vines and the winery and have a tasting. There are various types of tastings: simple, basic (minimum 2 people), Premium (minimum 2 people) and VIP (minimum 4 people).



How to get there - Leave Vidigueira in the direction of Beja, and the Ribafreixo is signed on the IP2, about 1.5 km after the N 258 merges with the IP.

INFORMATION

Address Adega Moinho Branco, 7960-212 Vidigueira • **GPS** 38° 11' 35.9" N / 7° 48' 17.2" W • **Contact information** Tel.: (+351) 284 436 240 / Mob.: (+351) 963 559 964 / E-mail: tours@ribafreixo.com • **Visiting times** Tuesday to Sunday: 09:00-18:00 • **Conditions** Advance booking • **Languages** Portuguese and English • www.ribafreixo.com

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Paulo Laureano Vinus, Vidigueira

Paulo Laureano is a renowned winemaker, whose name is associated with many excellent wines from the Alentejo. With a degree in agronomy, he trained as an oenologist in Portugal, Australia and Spain. His passion for winemaking eventually led him to form his own company, Paulo Laureano Vinus, with 110 hectares of vines in Vidigueira, supplemented by 10 hectares at a small vineyard in Évora. There are two important things to note about this winemaker. The first is his business philosophy. His focus on Portuguese grape varieties reflects the way he thinks about wine: in a world where the global trend is to create more and more uniformity, Paulo Laureano argues that the production of Portuguese wines using Portuguese varieties on Portuguese soils benefiting from the local climate may be an important differentiating factor. The second is his special interest in Roman culture and civilisation, which has led him to investigate the traditional process used by our ancestors in the production of Vinho da Talha (wine produced and stored in huge clay pots). At Adega do Monte Novo da Lisboa, the collection of 14 huge Talha wine clay pots from the 19th century, with a capacity of between 1,500 and 2,300 litres, serve a particular purpose. In order to preserve and popularise this historical artefact, small amounts of Vinho da Talha (wine produced and stored in amphorae – huge clay pots) are produced every year. They are bottled in February of the following year in small jars identical in form to those in which the wine was originally produced, and sold around the world. This winery also produces other wines by maker Paulo Laureano: Dolium (Reserve and Escolha), Reserve (Red and White), Premium (Red and White) and Clássico (Red and White). With this producer you can visit the vineyards and the winery, taste the wines and olive oils and take part in various workshops: 'The Alentejo and Wine', 'The Alentejo, Wine and Cuisine', 'The Alentejo, Wine, Cuisines and Culture', 'Chef's Corner' and 'Cuisines of the World'.

How to get there - In Vidigueira, take the IP for Beja and, after 5 kms, turn right. Monte Novo da Lisboa is visible from the road.

INFORMATION

Address Monte Novo da Lisboa, 7960-909 Selmes • **GPS** 38° 10' 32.7" N / 7° 49' 32.9" W • **Contact information** Tel.: (+351) 284 437 060 / Fax: (+351) 284 437 069 / E-mail: geral@paulolaureano.pt • **Visiting times** 09:00-17:30- Flexible • **Conditions** Book in advance • **Languages** Portuguese, English, Spanish

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Nossa Senhora das Neves Olive Oil, by José Palhete, Selmes

There are around 75 hectares of olive groves at Quinta de Nossa Senhora das Neves mainly of the *Cobrançosa* olive variety; the rest are *Picual*, *Maçanilha* and *Cordovil*. They are harvested by machine. You can visit the mill, taste the olive oil and also the preserved olives.

Before or after this visit, it is worth exploring the towns of Selmes and Pedrógão and going to have a look at the Pedrógão dam, part of the Alqueva dam facility. If you travel in October, don't forget that there is a festival of freshwater fish dishes in Pedrógão.



How to get there - Leave Vidigueira on the N258 in the direction of Moura. After 1.3 kms, turn right for Selmes. After about 700 metres, go straight on at the junction. After another 1.6 kms you will see the entrance to Quinta de Nossa Senhora das Neves

INFORMATION

Address Quinta de Nossa Senhora das Neves, 7960 Selmes • **GPS** 38° 10' 34.2" N / 7° 47' 40.2" W • **Contact information** Mob.: (+351) 968 482 780 / E-mail: josepalhete@sapo.pt • **Visiting times** Monday to Saturday: 08:00-17:00 • **Conditions** Visits: book one week in advance. Maximum no. of participants: 20 people • **Languages** Portuguese, English, French and Spanish

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Adega Cortes de Cima (winery), Vidigueira

In 1988, Carrie and Hans Kristian Jorgensen set off in a yacht in search of a place where they could make three wishes come true: raise a family, plant a vineyard and produce wine. They 'came ashore' in Vidigueira. They then purchased the Cortes de Cima estate, built an Alentejo-style farmhouse, installed electricity and constructed their own dam. Hans planted his vines, with grape varieties that seemed best suited to the soil and climate, to make the wine he had always dreamed of making. Against all advice and the regulations, he planted Syrah which at that time was not authorised. When he launched his first wine in 1996, the critics were not impressed. But this didn't faze him. He sent the wines from the first two harvests (1996 and 1997) to the International Wine Challenge 1998, in London, and won important medals for Portugal. Then the first Syrah, which was 'illegal' and which he 'disguised' under the apt name of Incógnito, won a gold medal in Brussels. The critics soon changed their tune. Today you can see Syrah all over the Alentejo.

Apart from 140 hectares of vines, 112 of red grapes and 28 of white, the Herdade Cortes de Cima has 50 hectares of olive groves, the remaining 70 having been replanted with cork oak, holm oak and carob trees. From their *cobrançosa* olives, they extract extra virgin olive oil that won a gold medal in 2014 in the National Olive Oil Competition and the Virgin Olive Oil Competition at the National Olive Growing Fair.

As well as Cortes de Cima olive oil and vinegar, the wines from this estate are as follows: Courela (Red) table wine, regional Alentejo wines Chaminé (White and Red), Cortes de Cima (White and Red), single varietals Syrah, Aragonês, Trincadeira, Petit Verdot and Touriga Nacional, Homage to Hans Christian Andersen, the famous Incógnito and a Red Reserva. Visitors are welcome to Cortes de Cima and can visit the winery, taste wines, always accompanied by home-made bread and olive oil, attend events and buy the products of the soil directly from the producer.



How to get there - The Herdade de Cortes de Cima is signposted on the N258 from Vidigueira to Moura, about 7 kms from Vidigueira. The entrance is easy to see as it is marked with two earthenware jars.

INFORMATION

Address Herdade Cortes de Cima, 7960-189 Vidigueira • **GPS** 38° 09' 37" N / 7° 43' 27" W • **Contact information** Tel.: (+351) 284 460 060 / E-mail: contacto@cortesdecima.pt • **Visiting times** Monday to Friday: 09:00-12:00 and 13:00-16:00. Closed on weekends and national and regional holidays • **Conditions** Tasting of Chaminé and Cortes de Cima: minimum 2 people. Tasting of Oenophilia and Incógnito: minimum 4 people. Best time to visit: spring and summer • **Languages** Portuguese and English • www.cortesdecima.pt

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Enchidos FERCARNES, Oriola

In Oriola a sausage tasting awaits us at Fercarnes. The company was established by the Ferro family in 1991, although its manager, Euclides Ferro, had already been working in meats and sausages with his father since 1955. In 2006 they moved to a new facility, the same year that the company was recognized by the Trade Leader's Club as the best food company in Portugal, and received the International Trophy for Food and Drink 2006. Its brand 'Bem Alentejano' expresses the link between fidelity to tradition and quality of production, which is very diverse as can be seen by their cured sausage, black pork sausage, black pork *painho*, blood sausage and flour sausage, among many others.

How to get there - Fercarnes is located on an industrial estate where is signposted in the village of Oriola.

INFORMATION

Address Zona Industrial II, lote 2, 7220-301 Oriola • **GPS** 38° 19' 05.9" N / 7° 51' 40.3" W • **Contact information** Tel.: (+351) 266 677 141 / E-mail: comercial@fercarnes.pt • **Conditions** Visit with advance booking • **Languages** Portuguese, English and Spanish • www.fercarnes.pt

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SOAVI – Sociedade de Azeites de Viana do Alentejo

This company, run by Joaquim Alfacinha, produces single varietal Galega olive oil from private olive groves. The mill is open every day during the harvest, which takes place between October and January, and every Saturday the rest of the year for the sale of oil. With advance booking it is possible to visit the mill and taste the olive oils sold under the name Serra de S. Vicente.

How to get there - SOAVI is on the left-hand side of the road going from Viana do Alentejo to Oriola.

INFORMATION

Address Quinta do Chaparreiro, Estrada de Portel, 7090-222 Viana do Alentejo • **Contact information** Tel.: (+351) 266 939 280 / E-mail: jalfacinha@hotmail.com • **GPS** 38° 19' 52.6" N / 7° 59' 38.3" W • **Conditions** Book 2 days in advance • **Languages** Portuguese and English

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In and around Alcáçovas

It is worth noting that Alcáçovas is home to the Museu do Chocalho (Bell Museum), built by the master cowbell maker João Penetra. But there is more. Besides being a village full of history and heritage, it also plays host to a major confectionery show. Every year in December.

FIND OUT MORE

www.visitalentejo.pt/en/brochures
(search under Viana do Alentejo)

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Queijaria de Alcáçovas (cheese dairy)

The Joaquim Porfírio dairy produces cured and semi-cured cheeses from Évora PDO, sheep's milk curd cheese, cheese delights (pieces of cheese with olive oil and oregano), cured goat's cheese with oregano and fresh goat's cheese. With advance booking, you can visit the cheese dairy and take part in a tasting, or get some hands-on experience and learn how to make fresh goat's cheese. Since production is often in the very early hours, those who choose this experience must take this into account when they organise their day.



How to get there - In Alcáçovas, follow directions for the Zona Industrial, where the cheese dairy is located.

INFORMATION

Address Rua dos Saberes e Sabores, lote 16-B, Zona Industrial de Alcáçovas, 7090-079 Alcáçovas • **GPS** 38° 23' 04.5" N / 8° 08' 57.9" W • **Contact information** Tel.: (+351) 266 954 677 / E-mail: quejariadealcacovas@hotmail.com • **Conditions** Workshops: Maximum number of participants - 6 people: Weekends only. Advance booking: 3 weeks. At weekends, only by booking 3 weeks in advance • **Visiting times** Best time to visit on weekdays: 09:30-12:30 and 14:30-17:00 • **Languages** Portuguese, Spanish, English

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Casa Maria Vitória, Alcáçovas

Casa Maria Vitória is a family business that produces fresh pastries and preserves, biscuits, convent sweets, bread and savouries. Although faithful to traditional recipes, they seek to innovate and surprise the customer. Their aim is to make Casa Maria Victoria into a leading brand and begin the process of internationalisation.

By booking in advance you can visit the factory and participate in a cake tasting. The factory is in the industrial part of Alcáçovas.



INFORMATION

Address Rua dos Saberes e dos Sabores, n.º 1, Zona Industrial de Alcáçovas, 7090-010 Alcáçovas • **GPS** 38° 23' 01.8" N / 8° 08' 57.7" W • **Contact information** Tel.: (+351) 266 954 063 / E-mail: geral@casamariavitoria.pt • **Visiting times** Monday to Friday: 08:00-17:00 • **Conditions** Visits and tastings: minimum 6 people • **Languages** Portuguese • www.casamariavitoria.pt, www.facebook.com/casamariavitoria

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Pastelaria Margarida Ilhéu (pastry shop), Alcáçovas

Margarida Ilhéu started out making cakes for fun, but soon acquired a taste for it. In the 1990s she worked with only two types of dough; today it is ten. Convent sweets make demands that not everyone can meet. If you want to learn how to make some of their specialities - pão de rala (an egg yolk, sugar, lemon zest and almond cake), encharcada (convent egg sweet), sericaia (sweet soufflé), fidalgo (convent egg sweet), toucinho-do-céu (Portuguese almond cake), bolo real (pumpkin, almond and eggs cake) - you have to book in advance, as these activities have to be held out of normal working hours, at weekends. The pastry shop is in the centre of Alcáçovas.

INFORMATION

Address Rua dos Sevilhanos, 21, 7090-054 Alcáçovas • GPS 38° 23' 42.0" N / 8°09 '13.2 " W • Contact information Tel.: (+351) 266 954 291, Mob.: (+351) 965 127 245 / E-mail: margarida.ilheu@gmail.com • Visiting times 07:00-13:00 and 17:00-19:00 • Conditions Workshops only at weekends. Book 5 days in advance • Languages Portuguese • www.queijariasilvestre.com

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Alvito

Alvito is an interesting transition town between the Upper and Lower Alentejo, with a strong Manueline influence. You can explore it all easily on foot. Don't pass up the opportunity. In October, there is a fruit and nut festival called Festival de Frutos Secos (dried fruits festival). If you are passing this way in February or June, go to Vila Nova da Baronia to see the 'Baronia Herb Fair', a food and wine event held in honour of herbs: in February, asparagus, sorrel and golden thistle; in June, purslane. For those who have never tasted the dishes that are made with them, the ideal opportunity is when they come into season.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Alvispargos, Alvito

What was on offer in the Alentejo was scarce and demand was growing. There is nothing better than this to start a business, together with the dietary advantages of the product and its ancestral relationship with Alentejo cuisine. Against this background Luís Trindade created Alvispargos, a business dedicated to growing green asparagus since 2004. Production was small-scale to begin with - about 300 kg per season - but medium-term growth prospects point to production of 10 tonnes per day. Today with an area of 3 hectares, this farm, located about 1 km from the village of Alvito on the road to Ferreira do Alentejo, is already one of the largest producers of green asparagus in Portugal. If you are interested, with advance booking, you can visit the fields and observe and/or participate in the asparagus harvest. The best time to visit is between February and April, the right time to taste this star of Alentejo cuisine. The producer has opened a shop of organic produce in Évora, among which are its green asparagus, certified by AGRICERT. It is called AlemBio and is in Rua do Cano.



How to get there - The visit to the fields is accompanied by the producer who will tell you where to meet.

INFORMATION

Address Rua Alexandre Herculano, n. 95, 7920-031 Alvito • GPS 38° 15' 29.3" N / 7° 59' 29.6" W • Contact information Tel.: (+351) 284 485 315 / Mob.: (+351) 969 069 507 / E-mail: alvispargos@iol.pt • Conditions Book one week in advance. Best time to visit: February to April • Languages Portuguese •

www.facebook.com/Alvispargos

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Tour around Vila Alva and Vila Ruiva

In Alvito, take a drive to the nearby towns in Cuba municipality: Vila Alva and Vila Ruiva. The rich heritage is unexpected and, in Alva, you can find reminders of traditional Vinho da Talha production. Enter any tavern or visit in November, the month par excellence for new wine.

FIND OUT MORE

www.cm-cuba.pt/index.php?option=com_content&view=article&id=259&Itemid=892

www.visitalentejo.pt/en/brochures

(search under Cuba)

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Where to eat

Restaurants with certification

O Brasileiro – Mértola. Cerro de S. Luís. Tel.: (+351) 286 612 660. Open every day. www.obrasileiro.pt

A Cavalariça – Entradas. Rua do Poço, 14. Tel.: (+351) 286 915 491. Closed on Monday. www.facebook.com/restauranteacavalatica.lda

O Moinho – Almodôvar. Rua do Arco, n.º 38 B. Tel.: (+351) 286 400 156. Closed on Sunday.

Castro da Cola – Ourique. Castro da Cola Archaeological Circuit. Tel.: (+351) 286 516 400. Closed on Monday. www.castrodacola.pt

Fio d’Azeite – Aljustrel. Rua General Humberto Delgado, 5. Tel.: (+351) 284 600 800. Closed on Sunday and Monday lunch-time. www.hotelaljustrel.com/?lang=en

Sabores com Memória – Ferreira do Alentejo. Rua Dr. António José de Almeida, 41. Tel.: (+351) 965 095 672. Closed on Tuesday. www.saborescommemoria.pt/

Pousada Convento de Beja – Beja. Largo D. Nuno Álvares Pereira. Tel.: (+351) 284 313 580. Open every day. www.pestana.com/pt/hotel/pousada-beja

Pavilhão de Caça – Santa Vitória. Herdade da Figueirinha. Tel.: (+351) 284 970 100. Open every day. www.vilagale.com/pt/hoteis/alentejo/vila-gale-clube-de-campo

Adega da Casa Monte Pedral (winery) – Cuba. R. dos Leões. Tel.: (+351) 966520036. Closed on Tuesday. www.facebook.com/casamontepedral

Pais das Uvas – Vila de Frades. Rua General Humberto Delgado, 18. Tel.: (+351) 284 441 023. Closed on Monday. www.facebook.com/PaisdasUvas

A Cascata – Vidigueira. Largo da Cascata, 6. Tel.: (+351) 284 434 180. Closed on Tuesday. www.facebook.com/restauranteacascata

A Romeirinha – Aguiar. Rua 10 de Outubro, Lote 6. Tel.: (+351) 266791347. Open every day. www.facebook.com/pages/Restaurante-A-Romeirinha/1444067392562200?sk=timeline

Pousada Castelo de Alvito – Alvito. Castelo de Alvito (castle). Tel.: (+351) 284 480 700. Open every day. www.pestana.com/pt/hotel/pousadaalvito

O Camões – Vila Nova da Baronia. R. 5 de Outubro, 15. Tel.: (+351) 284 475 209. Closed on Monday. www.facebook.com/www.restaurantecamoes.pt

Other suggestions:

Adega típica 25 de Abril (winery) – Beja. Rua da Moeda nº 23. Tel.: (+351) 284 325 960. Closed on Monday.

www.visitalentejo.pt/en/catalogue/where-to-eat/

(search under Mértola, Almodôvar, Castro Verde, Ourique, Aljustrel, Ferreira do Alentejo, Beja, Vidigueira, Cuba, Viana do Alentejo e Alvito)

Where to sleep

Herdade dos Grous – www.herdadedosgrous.com

Vila Galé Clube de Campo - www.vilagale.com/en/hotels/alentejo/vila-gale-clube-de-campo

Herdade da Malhadinha Nova - www.malhadinhanova.pt/en

Herdade do Vau – www.herdadedovau.com/en/index.html

Other suggestions

www.visitalentejo.pt/en/catalogue/where-to-sleep/

(search under Mértola, Almodôvar, Castro Verde, Ourique, Aljustrel, Ferreira do Alentejo, Beja, Vidigueira, Cuba, Viana do Alentejo e Alvito)

Food and wine events

Mértola

Feira do Mel, Queijo e Pão (Honey, Cheese and Bread Fair). April. An excellent opportunity to sample the best of what is produced in Mértola. The stars of the fair are the cheeses, honey and bread, but you will also find sausages, cakes, jams, teas and wine. To accompany this parade of flavours there is always traditional music.

Festival do Peixe do Rio (River Fish Festival). Last weekend in March, in Pomarão, the former port for the mine of Mina de S. Domingos. The food stalls have a varied menu, with pride of place going to lamprey, mullet and eels.

Feira da Caça de Mértola (Game Fair). October. This event celebrates hunting and game dishes, and includes conferences, contests, entertainment and exhibitions.

Almodôvar

FACAL Almodôvar (Arts and Culture Fair). July. In addition to intangible heritage - choral groups - this event highlights what is best about the municipality: its regional produce and cuisine.

Feira do Cogumelo e do Medronho (Mushroom and Arbutus-berry Fair). Last weekend in November, São Barnabé. The aim of this fair is to showcase and develop mushrooms and medronho which are seen as local resources. From 2010, it has also included the International Festival of Traditional Liqueurs and Aguardente brandies. See the yearly programme.

Castro Verde

Feira de S. Sebastião or Feira do Pau Roxo (St. Sebastian or Purple Stick Fair). 20 January. This Fair sells everything including locally-sourced farm produce: fruit trees, vegetables, eggs, cheeses and sausages. The purple carrot or 'purple stick', which gives the fair its name, is a must see and is only found in the market at this time of year. It was a common snack in the taverns where it was eaten raw and sliced or cooked and seasoned with vinegar.

Feira de Castro (Castro Fair). Third Sunday in October. Established by Philip II in 1620, the Feira de Castro soon became the main fair in the south, first of cattle, then of thousands of goods and produce of the soil, which encouraged local and regional trade. Woollen blankets, cheeses, nuts, metalwork, pottery, agricultural implements, rustic furniture; you can find everything in this great fair that today also incorporates a number of initiatives to exploit the region's cultural heritage such as the 'Plain Singing' Parade, the Meeting of Viola Campaniça players and Despique and Baldão Singers.

Ourique

Feira do Porco Alentejano (Alentejo Pig Fair). March, in Ourique. Event focused on Alentejo pork with a fair, competitions, seminars, musical performances, food stalls and showcooking.

Feira de Garvão (Garvão Fair). May, in Garvão. Event promoting the countryside, with an agricultural exhibition, cuisine, equestrian activities, gastronomic competition, Alentejo pig breeders auction, shows, crafts and sale of produce.

Aljustrel

Feira do Campo Alentejano (Alentejo Countryside Fair). Second weekend in June. This fair demonstrates the quality of local produce and aims to attract potential investors by introducing them to the municipality's assets. It is also a tribute to the countryside and a product that is always present on the family dining table - bread. There are various activities including culinary shows, concerts and conferences.

VIN&CULTURA. November, in Ervidel. The wineries in Ervidel open their doors to those who want to get to know the local nectar.

Ferreira do Alentejo

March - Olive Oil Month. March, in Ferreira do Alentejo. This event is entirely dedicated to olive oil. The restaurants have menus dedicated to traditional cuisine, with the chosen ingredient being olive oil. The pastry shops offer traditional sweets, but also 'old-style' toast, soaked in olive oil. This event also includes an introductory course to olive oil tasting, a walk to a local estate to see one of the most iconic of the municipality's mills, and workshops on how to make olive oil biscuits and traditional soap from olive oil.

Festa do Melão (Melon festival). August, Figueira dos Cavaleiros. At this festival, there are contests for the best melon, best melon jam and best display. There are also workshops and entertainment.

Beja

OVIBEJA. April/May. Fair for large businesses, maintaining its original purpose as a cattle and agricultural machinery fair to promote regional products and liven up the city with various cultural events.

Vinipax / Olivipax. October. Tasting of Wines from South of the Tagus: Setúbal, Alentejo and the Algarve

Vidigueira

Sabores da Caça (Game Flavours Festival). February, Selmes. In addition to cuisine demonstrations and food stalls,

this event has hunting dog displays, horse trials and other hunting-related activities.

Festival Gastronómico 'A Pão e Laranjas' (Rural World Festival). 3rd weekend in March, in Vidigueira. This event showcases local and traditional cuisine. The featured products are bread, sweets and oranges.

Mercado da Terra (Traditional Market). 1st weekend in August, at the Municipal Market in Vidigueira. The aim of this event is to popularise the produce and flavours of the municipality.

Sabores do Rio Festival (River Flavours Festival). October, in Pedrógão. This event showcases dishes made with river fish. Participating restaurants offer tasty menus. In addition to the culinary component, there are also sport fishing contests and entertainment.

Vitifrades - Festa do Vinho de Talha /Festas Báuicas (Talha Wine Feast and Wine Festival). 2nd weekend in December, in Vila de Frades. This event, first held in 1998, focuses on Vinho da Talha - wine produced and stored in amphorae – huge clay pots. It is a meeting of producers and connoisseurs which also includes regional produce such as bread, sausages and olive oil. There are nature tours, sporting events, musical entertainment, contests and seminars related to the theme of wine. More information: www.vitifrades.net/

Cuba

Feirinha Gastronómica in Vila Alva (Food Fair). 3rd weekend in August. Held by the Vila Alva parish council, this event promotes traditional local products and producers. You can sample homemade wine, sweets, typical regional dishes, honey, sausages and cheese.

Feira Anual de Cuba (Cuba Annual Fair). 1st weekend in September. Includes a display of local produce and the traditional "Festa do nosso Pão" (Feast of our Bread).

Viana do Alentejo

Mostra de Doçaria in Alcáçovas (Confectionery Fair). December. The aim of this fair is to popularise traditional convent sweets. It is held in Alcáçovas and, over the years, has been hosting more and more visitors and confectioners' stands from all over the Alentejo.

Alvito

As Ervas da Baronía. Event held in two different months: February and June. Held at the weekend, the aim is to promote the food and wines of the region, to help boost restaurants and the local economy. Herbs take pride of place. In February the spotlight is on asparagus, sorrel and golden thistle. In June, it is the turn of purslane.

Feira dos Santos and Festival de Frutos Secos (All Saints Fair and Dried Fruits Festival) Fair. Between 31 October and 2 November. Fair of regional produce and with the focus on figs, walnuts and chestnuts

Cheeses of the Alentejo



In the Alentejo there are three regions that produce PDO – Protected Designation of Origin - cheeses: Nisa, Évora and Serpa. All are made by slow draining of curd after coagulation of raw sheep's milk using an infusion of thistle. They maintain traditional forms of manufacture, revealing characteristics attributable to milk and the traditional way of managing sheep.

Nisa Cheese PDO is cured, with a firm texture, hard skin and small holes and is exclusive to the Northern Alentejo region that covers eight municipalities. Mestiço de Tolosa PGI (Protected Geographical Indication) Cheese is produced in the same geographical area from sheep and goat's milk.

Évora PDO Cheese is a cured, hard or semi-hard cheese, with few or no holes, which is produced over a wide area covering 14 municipalities in Central Alentejo and 3 in Northern Alentejo.

Serpa PDO Cheese is perhaps the most famous in the Alentejo. It is a cured, semi-soft sheep's cheese with a buttery texture, which may even run, with few or no holes. The cheeses are stored in 'rouparias' (dairies) for at least a month in a cool, moist environment, until they reach the point of maturity. Coming from a region covering 12 municipalities in the Lower Alentejo, Serpa PDO also owes its uniqueness to the region's climate, soils and pasture.

Adapted from 'The Best of the Alentejo'

ITINERARY III – Alqueva and around



In order to provide the Alentejo with a vast expanse of water, the Alqueva dam radically changed the traditional landscape of the Guadiana valley. But while its surroundings give it a new appeal, the fact remains that this reservoir owes much of its enormous potential to those surroundings which are dotted with great examples of the region's architectural heritage. This is the case of the first and second lines of defence on the River Guadiana which form part of this itinerary: Portel, Monsaraz, Mourão, Moura, Noudar, Serpa.

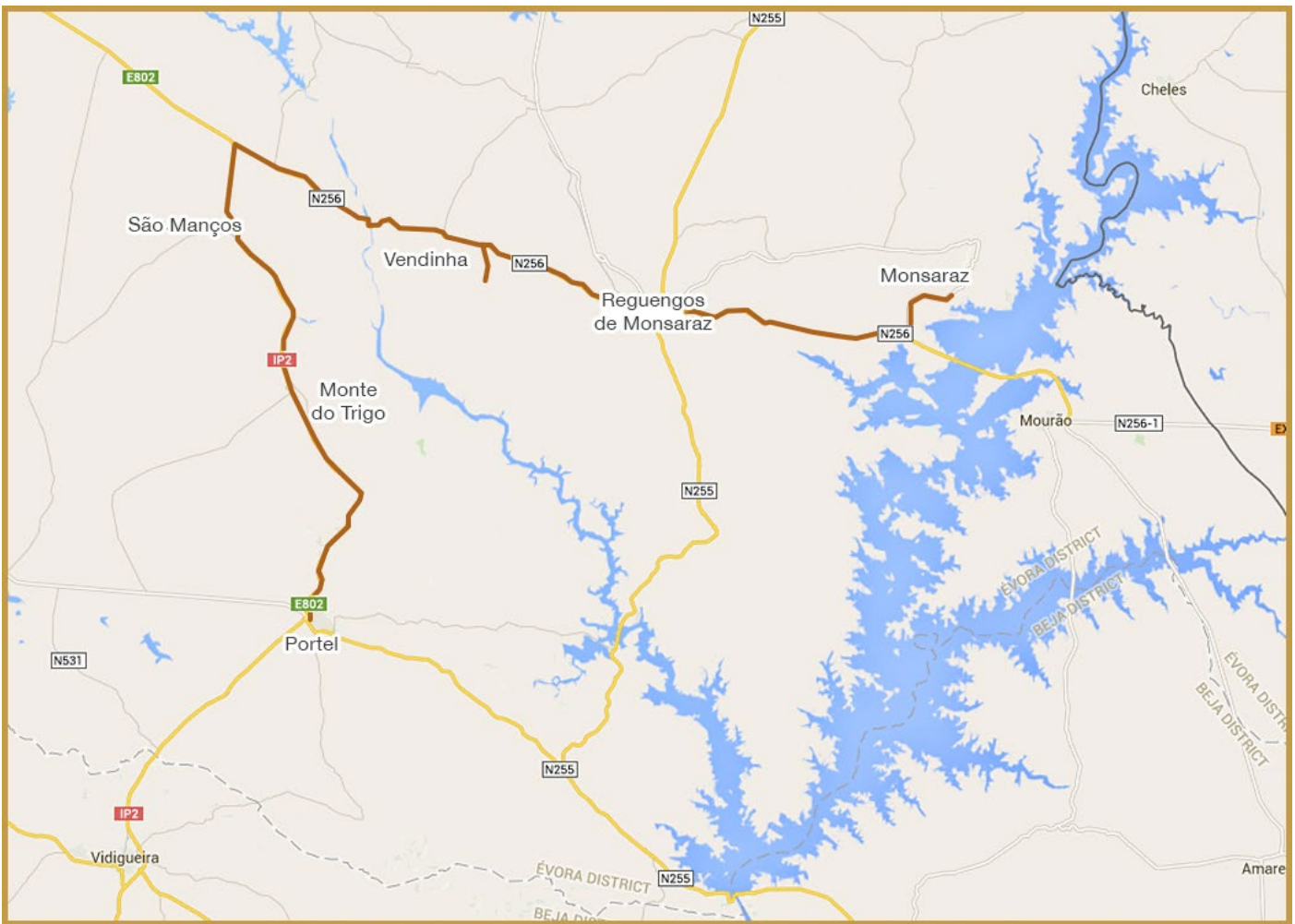
It is in the beautiful setting of this happy alliance between the past and the present that we can sample everything that makes up the food and wine tradition and innovation in this area: herbs, handmade cheeses, black pork sausages, various types of honey, sweets, biscuits and a wide variety of wines and olive oils on sale at wineries, mills and outstanding wine tourism facilities. In the celebrated border town of Barrancos, we will also sample the first PDO Alentejo ham.

We leave Portel and head for Monsaraz, crossing the Alqueva dam on the long bridge that leaves us on the left bank near Mourão, and continue south as far as the village Aldeia da Luz. Crossing over the Ribeira de Alcarrache brings us to Estrela, on the shores of the great lake. After a detour to Granja, we proceed via Amareleja to the far east of the Alentejo - Barrancos and Noudar - then head to Serpa, with stops in distant towns such as Santo Aleixo da Restauração and Sobral da Adiça. From Serpa, after a detour to Santa Iria and Vale do Poço, we turn northward in search of Pias, Moura, Amieira, Alqueva ...

It is an extensive itinerary and can take several days. Just turn these suggestions into a holiday programme of unforgettable experiences laid on by our producers and quietly enjoy all that Alqueva has to offer today.

Route 8

Portel – Monte do Trigo - Vendinha – Reguengos de Monsaraz – Monsaraz



Visits and activities

- Tour around Portel.
- Visit to A Bolota Cultural Pavilion.
- Confectionery workshop at Casa dos Sabores Regionais with Maria de Lurdes Esturra.
- Visit and olive oil tasting at the Lagar Olivais do Sul, in Monte Trigo.
- Visit, wine tasting and participation in wine-related activities at the Ervideira winery, Vendinha.
- Visit, wine tasting and participation in wine-related activities at the CARMIM winery, Reguengos de Monsaraz.
- Visit, wine tasting and participation in other wine-related activities at the Herdade do Esporão.
- Tour around Monsaraz.
- Participation in the ‘Cooking with the Chef’ programme at the Feitiço da Moura restaurant.

Places of interest / Producers

Portel

Portel is a small town topped by a castle owned by the foundation Fundação da Casa de Bragança. It is worth a visit to find out about its heritage. If you travel in April, you can visit the Congresso das Açordas.

FIND OUT MORE
www.visitalentejo.pt/en/brochures

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Maria de Lurdes Esturra – Casa dos Sabores Regionais, Portel

Her taste for cake-making began early, when she helped her mother in the bakery. Today she has her own pastry shop,

specialising in chickpea patties, *popia* ring biscuits, *mille-feuilles* and S-shaped biscuits. If you want to learn how to make them, you can visit and take part in workshops.

INFORMATION

Address Rua Coronel Beltrão, 2 A, 7220 Portel • GPS 38° 18' 08.7" N / 7° 42' 03.3" W • Contact information Tel.: (+351) 266 086 813 • Conditions Advance booking • Languages Portuguese • www.facebook.com/mariadelurdres.esturra, www.cm-portel.pt/en

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A Bolota – Cultural Pavilion, Portel

It is worth seeing this pavilion, located in the former Portel slaughterhouse, which serves as a guide to discovering the 'montado', its natural and cultural value and its relationship with food. The multifunctional agro-silvo-pastoral ecosystem called the 'Montado' has been shaped through the ages by human intervention, in areas south of the Tagus Valley that were originally occupied by Mediterranean woodlands. The 'montado' is populated by cork oaks and holm oaks (a legally protected species since the 7th century) which grow in extreme edaphic-climatic conditions and very poor soils. From raising pigs to growing herbs and the raw material for cork products such as pots and bottle stoppers, whose quality is important for the conservation of wines, the pavilion takes you on a journey through the 'montado', with four rooms each devoted to a different theme: Crafts Room, Cork Room, Heritage Room and Room of the Senses where you can experience smells and taste herbal infusions.

INFORMATION

Address Rua 1.º de maio, 7220 Portel • GPS 38° 18' 15.4" N / 7° 41' 51.7" W • Contact information Tel.: (+351) 266 611 298 • Visiting times Tuesday to Sunday: 10:00-13:00 and 14:30-18:00 • www.cm-portel.pt/en

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Lagar Olivais do Sul (Olive oil mill), Monte do Trigo

In the rolling landscape of Monte do Trigo, Olivais do Sul, the company which specialises in olive growing, production and packaging of extra virgin olive oil, has 600 acres of olive groves under intensive and super intensive farming. You can visit the olive groves and the mill, taste the olive oils and participate in the olive harvest. With or without lunch included. To participate in the harvest, you will have to plan your trip between mid-October and mid-December. Olivais do Sul mainly sells two brands: Olivais do Sul, Classic, Virgin and Extra Virgin, and Art and Art&Soul, Extra Virgin. As part of its environmental policy, all olive by-products are utilised: the pits are partly sold and partly used as fuel for the boiler; from the pomace, which is sold, the pit fragments and the oil is used; and the wastewater is used for irrigation. Olivais do Sul has SME Leader status and ISO certifications 22 000 (Food Safety Management System), ISO 14 001 (Environmental Management System) and IFS (operating requirements for the food chain).



How to get there - Coming from Portel, take the IP2 towards Évora for about 11 km; exit at the sign for Monte de Trigo and at the next roundabout, take the 3rd exit onto the CM 1119, towards S. Manços; after 2 kms, turn left. The olive oil mill is 150m down this road.

INFORMATION

Address Herdade da Azambuja, Monte do Trigo, 7220-205 Portel • GPS 38° 24' 49" N / 7° 43' 23" W • Contact information Tel.: (+351) 266 647 030 / E-mail: geral@olivaisdosul.com • Visiting times Monday to Friday: 09:00-13:00 and 14:00-18:00 • Conditions Best time to visit: 20 October to 10 December • Languages Portuguese, English and Spanish • www.olivaisdosul.com/index.php/en/

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Ervideira Sociedade Agrícola winery, Vendinha

The estates of Monte da Ribeira and Herdadinha belong to the Leal da Costa family, direct descendants of the Conde da Ervideira. Wine production began in 1880. The vineyards are located at Vidigueira (110 hectares) and Reguengos de Monsaraz (50 hectares). As well as their well-known range of wines – Conde d’Ervideira, Vinha d’Ervideira, Lusitano, Terras d’Ervideira, S de Sol – special mention should be made of their innovative new wine Invisível – Aragonês Branco. This totally clear wine is obtained from Aragonês grapes harvested at night from a selected plot when the fruit has reached the point of full maturation. The Ervideira brand extends to Extra Virgin olive oil, produced using the Galega and Cobrançosa olive varieties. This company was the first in the world to use the Helix cork. This cork, patented worldwide, is the result of a four-year partnership between Corticeira Amorim and Owens-Illinois, a world leader in glass packaging. The innovation is in the creation of an easy-opening solution for wine bottles without the need for a cork-screw, but retaining the glass-cork duality: an ergonomic cork and a glass bottle with an internal thread on the neck. Although its use is limited to quick-drinking wine, the ‘montado’ is grateful.

For more on this, visit the vineyards and the winery, taste the wines or attend workshops. Simply book beforehand. Along with the wineshop at Ervideira Winery, you can also visit the Ervideira Wine Tastings & Shop, in Évora, on Rua da 5 de Outubro, 56, open every day between 11:00 and 19:00.



How to get there - The Ervideira winery is signposted on the N 381, about 2 kms after passing the village of Vendinha going towards Reguengos de Monsaraz.

INFORMATION

Address Winery: Herdade da Herdadinha, Vendinha, 7200-042 Reguengos de Monsaraz / Évora Shop: Rua 5 de Outubro, n.º 56, 7000-854 Évora • **GPS** Winery 38° 26' 43" N / 7° 37' 24" W • **Contact information** Tel.: (+351) 266 950 010 / E-mail: ervideira@ervideira.pt • **Visiting times** Winery: 10:00-17:30 / Évora Shop: 11:00-19:00 • **Closed:** 25 December, 1 January and Easter Sunday • **Conditions** Book in advance for workshops • **Languages** Portuguese, English, French and Spanish • www.montefilipehotel.com/en/restaurante-o-chaparro.html

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CARMIM Cooperativa Agrícola de Reguengos de Monsaraz

Created in 1971 by a group of 60 winemakers, CARMIM currently has about a thousand members and produces 74 wines of note: from whites to reds, young to reserves, liqueurs, sparkling and rosé. These include Monsaraz Millennium (Red and White), the Garrafeira dos Sócios Red, Monsaraz Premium, Bom Juiz Reserva Red, Reguengos Mestre Baptista Reserva (Red and White), Monsaraz single varietals (Cabernet Sauvignon, Touriga Nacional, Syrah, Alicante Bouschet, Gouveio), Terras D’el-Rei Colheita Seleccionada (Red and White), Reguengos DOC (Red and White), Reguengos Reserva (Red and White), Monsaraz DOC (Red, White and Rosé), CARMIM single varietals (Trincadeira, Tinta Caiada, Syrah, Aragonês, Alicante Bouchet and Cabernet Sauvignon) and Monsaraz sparkling wine. CARMIM also produces Terras D’el-Rei aguardente brandy and virgin olive oil under the labels Terras D’el Rei (virgin and extra virgin) and Monsaraz (virgin). This cooperative has an agro-industrial complex of 80,000 m², equipped with the latest technology, with a reception capacity of 1,200,000 kilos of grapes per day, producing 15,000 bottles an hour and can store up to 32 million litres. It is the largest winery in Alentejo and one of the largest in the country. Despite the bustle inside the facility, CARMIM has invested in wine tourism: you can visit the vineyards and olive groves, the cellars and the mill, and taste the wines and olive oils. If you want some hands-on experience, you can take part in the grape harvest and other phases of wine production and olive picking.

How to get there - CARMIM winery is in Reguengos de Monsaraz, on the road to S. Pedro do Corval.

INFORMATION

Address Rua Professor Mota Pinto, Ed. Administrativo, Ap. 3, 7200-999 Reguengos de Monsaraz • GPS 38° 25' 51.4" N / 7° 31' 18.6" W • Contact information Tel.: (+351) 266 508 200 / E-mail: info@carmim.eu • Conditions Book in advance • Languages Portuguese and English • www.carmim.eu

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Herdade do Esporão wine tourism, Reguengos de Monsaraz

Wine tourism at Esporão brings together wines, olive oils, cuisine and tourism with a series of nature and cultural activities which take advantage of the estate's landscape and rich historical and archaeological heritage. Owned by the Roquete family since its founding in 1973, at first partially and then in its entirety after 1989, the Herdade de Esporão has a total area of 1,500 hectares, of which 460 are planted with vines and 80 with olive trees. With regard to the vines, of the 194 varieties planted, the 37 in full production are those that have proved to be the best adapted to the region. The wines currently on sale are: Torre (Red), Private Selection (Red and White), Vinha da Defesa (Red, White and Rosé), Reserva Esporão (Red and White), Single Varietals Alicante Bouschet and Syrah, Monte Velho (Red and White), Varietals (Red and White), Alandra (Red and White), Espumante Branco, Late Harvest White and Verdelho White.

As regards the olive groves, the production of organic olive oil uses two olive varieties – Cobrançosa and Arbequina. The total production of Esporão olive oil made at its mill in Serpa also includes olives supplied by 20 growers in the demarcated area of Moura, with whom Esporão has a partnership. Olive oils bearing the Esporão brand are Quinta das Murças (the company also has a foothold in the Douro), Galega, Cordovil, Extra Virgin, PDO Moura, Seleção, Virgin and Organic Olive Oil.

The recently refurbished wine tourism facilities include a restaurant, which offers great food and wine experiences, the shop, the wine-bar, a multi-purpose room with capacity for 110 people and the tasting room. The wide range of experiences on offer at Herdade do Esporão (visits, tastings, walks, workshops) requires advance booking.



How to get there - The Herdade do Esporão is signposted from the centre of Reguengos de Monsaraz. Inside the estate you should follow the signs for Enoturismo.

INFORMATION

Address Herdade do Esporão, Ap. 31, 7200-999 Reguengos de Monsaraz • GPS 38° 23' 55.0" N / 7° 32' 46.0" W • Contact information Tel.: (+351) 266 509 280 / E-mail: reservas@esporao.com • Conditions All activities are subject to confirmation by the reservations department • Languages Portuguese, English and Spanish • www.esporao.com/en

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Monsaraz



There's no need to choose: in this fortified medieval town you have to see and experience everything, from its architectural heritage to the streets and alleys, the cobbled pavements, cafes and restaurants, the shops full of enticing things, local crafts and the breath-taking view of the enormous Alqueva lake.

FIND OUT MORE

www.visitalentejo.pt/en/brochures
(search under Reguengos de Monsaraz)

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Restaurante Feitiço da Moura - 'Cooking with the Chef' programme

In a relaxed and fun atmosphere, this programme is a practical class in Alentejo cuisine, where participants learn with the Chef how to make a starter, a fish dish, a meat dish and a dessert. Participants receive a chef's hat, certificate, a set of white wine and water glasses and the meal with the same menu as the class itself, with red and white wine. From 2015, there will be a children's version of the programme for 7 to 11 year-olds, with an accompanying adult.

How to get there - In Monsaraz, head for Mourão and after 350m, turn right and follow signs for the Hotel Rural Horta da Moura.

INFORMATION

Address Horta da Moura, Apartado 64 – 7200-999 Monsaraz • **GPS** 38° 26' 08.45" N / 7° 23' 19.42" W • **Contact information** Tel.: (+351) 266 550 100 /
E-mail: reservas@hortadamoura.pt • **Conditions** Advance booking. www.hortadamoura.pt/en

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Route 9

Monsaraz - Mourão – Luz – Excursion to Granja - Amareleja – Barrancos – Safara – Sobral da Adiça – Vila Nova de S. Bento – Serpa



Visits and activities

- Tour around Mourão.
- Visit and tasting of cheeses at the Queijaria de António Verdasca Fernandes.
- Visit to Canteiro da Luz.
- Visit and honey tasting at the João Bação honey factory.
- Tour around Amareleja.
- Tasting of Vinho da Talha (wine produced and stored in amphorae – huge clay pots) at the Adega Catrino winery.
- Visit and cheese tasting at the Queijaria Almerinda.
- Visit and honey tasting at the António José Tereno honey factory.
- Tour around Barrancos with an excursion to Noudar.
- Visit and tasting of PDO sausages and cured ham at Barrancarnes.
- Visit and honey tasting at the Gertrudes Godinho honey factory.
- Visit and olive oil tasting at the Lagar Talefe mill.
- Visit and tasting of sausages at Paladares Alentejanos.
- Tour around the Historical Centre of Serpa.

Places of interest / Producers

Mourão

To understand the size of the Alqueva reservoir the best way is to cross the bridge that connects Monsaraz and Mourão. This takes you to the ‘Left Bank’, the only region where the River Guadiana does not border Spain. Here between the River Cuncos, north of Mourão, and the River Chança, near Pomarão, the other side of the river/lake is still Portugal. Take a stroll in the streets of Mourão and sample the local cuisine

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Queijo António Luís Verdasca Fernandes (cheese dairy), Mourão

António Luís Verdasca Fernandes has been running his cheese dairy for 25 years and makes fresh, cured and semi-cured goat's cheese from milk from his herd. From June/July to October, the goats are not milked because they are pregnant. A week after being born, the kids are put on artificial feeding so that the mothers' milk can be used to make cheese. For this reason, tastings of fresh cheese are made between March and April. They are accompanied with toasted bread and homemade grape or tomato jam, or honey. If you book in advance, the dairy and goats can be seen all year round, and tastings of cured cheese are available too. It should be noted that this dairy's cured goat cheese recently received an Honourable Mention in the category Goat - Prolonged Curing, in the Portugal Cheese Contest 2013 organised by ANIL - the National Association of Dairy Manufacturers.



How to get there - The cheese dairy is located at Monte da Vitória Alcaria, about 600 meters from the roundabout at the exit from Mourão to Luz.

INFORMATION

Address Monte da Vitória Alcaria, Estrada da Póvoa de S. Miguel, 7240 Mourão • **GPS** 38° 22' 08.7" N / 7° 20' 09.9" W • **Contact information** Tel.: (+351) 266 586 176 / Mob.: (+351) 962 419 077 / E-mail: luisfernandes33a@gmail.com • **Visiting times** 08:00-13:00 and 14:30-16:30. Closed on Wednesday • **Conditions** Advance booking • **Languages** Portuguese, Spanish, French, Italian and English.

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Canteiro da Luz

The Canteiro da Luz, a business run by José Rui and Filipe Lopes, is dedicated to the production and marketing of organically-grown aromatic, medicinal and culinary plants. You can visit the plantations with the owners and learn how to distinguish sage, peppermint, savory, lavender and lemon verbena, and try them in the form of an infusion, or learn how to make your own culinary herb border at home. You can watch herb-picking and other stages of production and participate in seminars on the subject. If you are a producer/farmer you can request a technical visit.

Don't miss Aldeia da Luz, the only village that was relocated because of the building of Alqueva dam. Visit the Museum which preserves the memories of the old village and enjoy the peace and quiet of the Great Lake with its views over Monsaraz and Mourão.



How to get there - From Mourão, head for Luz and, at the entrance to the village, turn left and follow the signs.

INFORMATION

Address Rua da Estrela, 7240-100 Luz • GPS 38° 20' 39.6" N / 7° 22' 14.6" W • Contact information Mob.: (+351) 964 839 742; (+351) 963 401 057 / E-mail: canteirodaluz@gmail.com • Conditions Book 1 or 2 days in advance, subject to availability. Technical visits: by advance booking • Languages Portuguese and English • www.facebook.com/canteirodaluz

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Melaria de João José Caeiro Bação (honey factory), Granja

The João Bação honey factory is equipped to receive your visit and show you the basics of beekeeping, from collecting to the different types of honey and its health benefits.

The most scenic route to Granja from Luz is to head south towards Estrela, another Alqueva riverside village and before you reach Póvoa de S. Miguel, turn off onto the N385 to get to Granja. In Granja, ask the locals the way to the honey factory Melaria.



INFORMATION

Address Rua Joaquim António de Castro, lote 1, 7240-012 Granja • GPS 38° 18' 00.9" N / 7° 15' 08.7" W • Contact information Tel.: (+351) 210 805 368 / Mob.: (+351) 933 427 854 • Conditions Advance booking • Languages Portuguese

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Adega Catrino winery, Amareleja

With António Barradas, the owner of the Catrino winery, you can see the vineyards which are located on the road out of Amareleja going towards Granja and taste the famous Vinho da Talha (wine produced and stored in amphorae – huge

clay pots). After 10 years of working in Switzerland, where he emigrated with his family, he turned to winemaking and he also manages a café. His production runs to 4,000 litres a year, exactly twice the capacity of the largest Talha wine clay pot he has in the cellar... but he aims to reach 15,000. His tastings, booked in advance, can be simple or accompanied by bread, cheese and sausage.



INFORMATION

Address Rua das Ferrarias, n. ° 93, 7885-044 Amareleja • GPS 38° 12' 23.3" N / 7° 13' 32.1" W • Contact information Mob.: (+351) 966 950 724 • Conditions Advance booking • Languages Portuguese and French

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Queijaria Almerinda (cheese dairy), Amareleja

The Queijaria Almerinda, owned by António Mota Lopes, opened 10 years ago, and was extended 5 years ago to meet increasing customer demand. It specializes in pure goat's cheese, 'pure' meaning it is made only with goat's milk from natural meadows. The goats are extensively managed, with no chemicals or additives in the milk. The three traditional ingredients are sufficient: boiled milk, rennet and salt. His products are the Merendeira de Cabra - a traditional flattened fresh or cured goat cheese with oregano - and the Queijo de Cabra, fresh or cured goat cheese. Some are made with aromatic herbs, some without. António Mota Lopes is happy to show you round the premises, explain the production process and do a cheese tasting.

How to get there - The cheese dairy is located on the road to Safara (N385), less than 500 meters from Amareleja.

INFORMATION

Address Braciera, 7885 Amareleja • GPS 38° 12' 09.9" N / 7° 13' 50.4" W • Contact information Tel.: (+351) 285 982 258 / Mob.: (+351) 962 152 527 / E-mail: antoniomanueltalopes@gmail.com • Visiting times Every day: 09:00-18:00 • Conditions Book in advance • Languages Portuguese and French • www.facebook.com/queijarialmerinda, www.motalopes.pt/

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Melaria António José Tereno (honey factory), Amareleja

António Tereno is a passionate beekeeper, who is happy to play the host and explain how much he has learned and experimented over the course of a lifetime in the field of beekeeping. You can ask him all about the hives, the honey extraction process and the life of bees; but also what exactly a Multifloral Honey is, how to distinguish it from a Rosemary Honey or how to assess the quality of a honey. He must know what he is talking about because he came first in the Moura Region Honey Contest in 2013 and 2014, in which several dozen producers competed in both honey categories.

INFORMATION

Address Rua das Ferrarias, n. ° 81, 7885-044 Amareleja • GPS 38°12' 21.0" N / 7° 13' 30.2" W • Contact information Tel.: (+351) 285 983 074 / Mob.: (+351) 966 709 308 • Conditions Advance booking • Languages Portuguese, Spanish and French • www.cm-moura.pt/F_Amareleja_home.htm

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Barrancarnes, Barrancos

Barrancarnes, a company founded in 1988, is dedicated exclusively to the production, preparation and curing of products derived from the Alentejo Pig. It has two factories in Barrancos and a slaughterhouse in Reguengos de Monsaraz,

specialising in the slaughter of black pigs. Its range of products is varied. As well as Presunto Barrancos PDO, a protected designation of origin established in 1995, it also makes Paleta, Lombo, Paiola, Copita and Paio.

Among the secrets to the special flavour of both ham and sausages there are two that must be revealed: the fact that the pigs graze freely in the oak pasture for between 18 to 24 months; and the Barrancos microclimate which allows the curing to be done slowly and naturally without recourse to a smokehouse. By booking in advance you can visit the facilities, learn about the production process and do a tasting of ham and sausages.



How to get there - Arriving in Barrancos on the N 258, follow signs for the Zona Industrial.

INFORMATION

Address Eiras Altas, Apartado 2, 7230-999 Barrancos • **GPS** 38° 08' 00.7" N / 6° 59' 06.1" W • **Contact information** Tel.: (+351) 285 958 530 / E-mail: bar-rancarnes@barrancarnes.com • **Conditions** Book in advance • **Languages** Portuguese and Spanish • www.barrancarnes.com

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Barrancos

Once in Barrancos, get to know its traditions, adjust your ear to the local dialect, which has been classified an Intangible Cultural Heritage of Municipal Interest, and even if the castle is closed, pay a visit to Noudar.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Gertrudes Paias Godinho (honey factory), Santo Aleixo da Restauração

Less than 7 kms from Safara stands the fine village of Santo Aleixo da Restauração, where a honey tasting awaits us. Despite being in the name of the mother, it is her son Victor who today looks after the work in the hives and the honey factory, carrying on the family business. He will be our guide through the fascinating world of bees and honey production.

INFORMATION

Address Rua Aleixo Carrasco, n.º 7, 7875 Santo Aleixo da Restauração • **GPS** 38° 04' 00.1" N / 7° 09' 09.2" W • **Contact information** Tel.: (+351) 285 965 286 / Mob.: (+351) 966 168 537 • **Conditions** Advance booking • **Languages** Portuguese • www.cm-moura.pt/F_Aleixo_home.htm

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Lagar Talefe (olive oil mill), Sobral da Adiça

'Talefe – Olive Oil from the Press. From the old-fashioned way comes one of the best olive oils in the Alentejo. This is the art of pleasure and health at the dinner table'. This is how a virtual tour of the mill and the production methods is given. But a virtual tour encourages you to visit. In the hands of brothers Paulo and Luis Carrasco, you can see it all in person, and understand the oil press and taste the flavour of the oil. It is an excellent pretext to get to know Sobral da Adiça.

How to get there - On arriving in Sobral da Adiça at the junction of the N 385 and N 255-1 (to Moura), the Talefe Mill is 600 metres ahead.

INFORMATION

Address Rua dos Lameirões, 45-A, 7875 Sobral da Adiça • **GPS** 38° 01' 14.2" N / 7° 15' 53.1" W • **Contact information** Tel.: (+351) 284 575 115 / Mob.: (+351)

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Paladares Alentejanos, Vila Nova de S. Bento

Paladares Alentejanos is a company dedicated to the preparation, processing and marketing of Alentejo Black Pork. Its factory is in Vila Nova de São Bento and it opened for business in January 2009. Its main goal is to manufacture quality products, supported by the traditional knowledge of the region and current concepts of quality and food safety. Its sausages undergo a prolonged curing process and are briefly smoked using holm oak. You can visit the facilities and have sausage tastings. A wide range of products are available: *cabeça de xara*, *catalão*, *chouriço preto*, *chouriço preto delgado*, *farinheira*, *linguiça*, *linguiça delgada*, *paio*, *paio de lombo*, *paio preto*, *palaio*, *salsichão* and *toucinho*.



How to get there - On entering the village of Vila Nova de S. Bento, take the street to the left as far as the crossroads where you will see the Minipreço supermarket on your right. Turn left: Paladares Alentejanos is the last building in this street.

INFORMATION

Address Zona de Actividades Económicas, lote 23 – Apartado 25, 7831-908 Vila Nova de São Bento • **GPS** 37° 55' 58.3" N / 7° 24' 20.4" W • **Contact information** Tel.: (+351) 284 568 184 / Mob.: (+351) 969 491 174 / E-mail: geral@paladaresalentejanos.pt • **Conditions** Book 3 days in advance • **Languages** Portuguese and English • www.paladaresalentejanos.pt

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Serpa

The Historical Centre of Serpa is worth setting aside some time to visit. Take the opportunity to taste Serpa cheese. If you travel in February, don't forget that the Feira do Queijo do Alentejo (Alentejo Cheese Fair) is held here.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Route 10

Serpa – Excursion to Santa Iria and Vale do Poço – Pias – Moura – Excursion to Machados – Barragem de Alqueva dam - Excursion to Amieira - Alqueva



Visits and activities

- Visit to Risca Grande company, tasting of organic olive oil and other activities at Monte Novo da Fonte Corcho.
- Visit and cheese tasting at the Queijaria Silvestre.
- Visit and cheese tasting at the Queijaria Sota.
- Wine and olive oil tasting at the Sapias company.
- Tour around Moura with visit to Varas do Fojo Mill and Jardim das Oliveiras.
- Visit and tasting of sausages at Casa Cavalheiro.
- Visit and wine tasting at Herdade dos Machados.
- Drive over the Alqueva dam.
- Visit and honey tasting at the Mel Serra de Portel honey factory, Amieira.
- Visit to Amieira Marina.
- Visit, activities and tasting of wines, olive oils and other products at Herdade do Sobroso wine tourism establishment.

Places of interest / Producers

Risca Grande Organic Olive Oil, Santa Iria

Established in 2007 by Andreas Bernhard, Alfred Zehnder and Ralph Mader, Risca Grande operates 105 acres of olive groves with 20,000 olive trees aged between 5 and 500 years. The olive picking, according to the size and characteristics of the tree, is done either manually or by mechanical means. The entire operation is carried out according to the rules of organic and biodynamic agriculture. The various products have Bio and Demeter certifications and production processes are certified by BRC-GFS standards.

It is possible to take part in the olive harvest, visit the mill and taste the olive oils with advance booking. The visits familiarise you with the requirements of organic production methods and the corresponding quality standards, and include the different jobs that an olive grove requires throughout the seasons. Risca Grande currently has the following

extra virgin olive oils for sale: Premium (Bio), Classic (Deméter), Classic (Bio), Intense (Deméter), Antique (Deméter), Lemon (Deméter), Mandarine (Deméter) and Basilicum (Deméter).



How to get there - Risca Grande is located in Santa Iria, 8.5 kms from Serpa, on the Mértola / Mina de S. Domingos road (N265). The entrance is signposted.

INFORMATION

Address Monte Novo da Fonte Corcho, 7830-304 Serpa • **GPS** 37° 54' 10.4" N / 7° 32' 25.8" W • **Contact information** Tel.: (+351) 284 544 654 / E-mail: info@riscagrande.com • **Visiting times** Monday to Friday: 08:00-13:00 and 14:00-17:00. Saturday: 08:00 - 13:00 • **Conditions** Advance booking. Minimum number of participants: 5 people. Maximum no. of participants: 11 people • **Languages** Portuguese, English, German and Spanish • **www**. riscagrande.com/en

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Queijaria Silvestre, Vale do Poço

Joaquim Silvestre's cheese dairy makes sheep's cheese, goat's cheese (fresh and cured) and curd cheese. The market in this area includes a substantial percentage of Spaniards, which rose sharply when the new road link to Paymogo was completed. With advance booking, you can visit the Queijaria Silvestre facilities, find out about the production methods of these different products and taste them.



How to get there - The N 265 which links Serpa to Mértola passes through the village of Sobreira Formosa. Immediately after the bus stop you will see the entrance marked Queijaria Silvestre.

INFORMATION

Address Sobreira Formosa, Vale do Poço 1229, 7830-500 Serpa • **GPS** 37° 46' 29.3" N / 7° 31' 19.6" W • **Contact information** Tel.: (+351) 284 595 102 / Mob.: (+351) 938 669 974; 967 879 300 / E-mail: geral@queijariasilvestre.com • **Conditions** Advance booking • **Languages** Portuguese • **www**. www.queijariasilvestre.com

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Queijaria Sota (cheese dairy), Vale do Poço

In Vale do Poço, the Queijaria Sota cheese dairy, run by Fátima and João Dias Sota, produces sheep's cheeses, almece (a type of ricotta cheese) and requeijão (curd cheese). Although they already have their hands full, their doors are open to visitors interested in finding out about the facilities and manufacturing processes and tasting the cheeses.

The Feira Agropecuária Transfronteiriça de Vale do Poço (Crossborder Agricultural Fair in Vale do Poço), held annually in September, is a big event in the area.

How to get there - The Queijaria Sota cheese dairy is in Vale do Poço, on the road from Serpa to Mértola / Mina de S. Domingos (N265), about 22 kms from Serpa. If you want to visit Pulo do Lobo on the left bank, ask here about the dirt road that takes you there.

INFORMATION

Address Vale do Poço • **GPS** 37° 45' 44.1" N / 7° 32' 22.1" W • **Contact information** Mob.: (+351) 932 863 467 / E-mail: queijaria_sota@hotmail.com • **Visiting times** Every day: 08:00 - 18:00 • **Conditions** Book 4 days in advance • **Languages** Portuguese, Spanish and English

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Sociedade Agrícola de Pias

In 1973 José Veiga Margaça decided to purchase a series of properties in the Pias area in order to turn his passion for winemaking into a winery. Decades of hard work brought him recognition and created something for the future: today, these farms cover 800 hectares and have 30 employees engaged in the production of wine and olive oil in the parish of Pias. The company remains in the hands of the family who created it: it is the children and grandchildren of Jose Veiga Margaça who are continuing his work to keep his memory alive. The winery has a winebar, tasting rooms and also a small Museum on the history of the Sociedade Agrícola de Pias. By booking in advance you can see the vineyards, watch the harvest, visit the winery, taste wines and olive oils and participate in wine and olive oil tasting seminars. The wines currently on sale are: Margaça (Table Wine, White and Red); AsPias (Regional Wine, White and Red); Pulo do Lobo, single varietal (White Antão Vaz, Rosé Touriga Nacional and Red Syrah); Encostas do Enxoé (White IGP, Red IGP Reserva) and Igreja Velha (Red DOC Reserva).



INFORMATION

Address Rua de Santo António, 8. 7830-232 Pias • **GPS** 38° 01' 18.2" N / 7° 28' 50.8" W • **Contact information** Tel.: (+351) 284 858 222 / E-mail: geral@sapias.pt • **Conditions** Visits: book in advance. Seminars: advance booking and for groups • **Languages** Portuguese and English • www.sapias.pt

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Moura

Museu de Azeite – Lagar de Varas do Fojo /Jardim das Oliveiras (Olive Oil Museum – Varas do Fojo Mill - Olive Trees Garden)

On a Wine and Food Itinerary there are some memorable places you must visit. The Varas do Fojo mill, restored by the Portuguese Institute of Architectural Heritage and classified as a cultural heritage building, is one of these. It is a tribute to the history of olive oil, which aims to inform future generations about the old production techniques and instruments.

To complement this, between the mill and CEPAL – the Centre for the Study and Promotion of Alentejo Olive Oil - in 2012 a Garden of Olive Tree was planted and named by Miguel Hernandez, a Spanish poet. Designed by Francisco

Caldeira Cabral, it covers an area of 1,600 m² and has several species of olive trees, some of them over a thousand years old, which are ringed by a range of aromatic plants.

INFORMATION

Address Rua São João de Deus, 20, 7860-068 Moura • GPS 38° 08' 21.8" N / 7° 26' 49.8" W • Contact information Tel.: (+351) 285 252 640 • Visiting times Tuesday to Sunday: 09:30-12:30 and 14:30-17:30 • Price Free entry • Languages Portuguese • www.museudemoura.pt/museums/3?l=PT, www.visitalentejo.pt/en/brochures

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Casa Cavalheiro, Moura

The Casa Cavalheiro is an institution which is nearly one hundred years old. The founder, Manuel Cavalheiro, was a carter by profession and had a niece with land who decided to open a grocery store to sell the produce: fruits, eggs, chicken and bacon. This was in 1922. The business was passed from generation to generation and today it is the grandson, Manuel Luís Cavalheiro, who manages it. For the inhabitants of Moura it is a familiar scene. For outsiders, it is a beautiful sight to arrive in Largo da Latoa square and find this traditional store with its windows filled with black pork sausages made from acorn-fed pigs, and other regional products. You can visit the business and try the products if you book in advance.



INFORMATION

Address Largo da Latoa, 7860-005 Moura • GPS 37° 55' 58.3" N / 7° 24' 20.4" W • Contact information Tel.: (+351) 285 252 272 / E-mail: virginia.cavalheiro@sapo.pt • Conditions Book in advance • Languages Portuguese • www.facebook.com/pages/CASA-CAVALHEIRO/139782276092743

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Casa Agrícola Santos Jorge, S.A. - Herdade dos Machados, Moura

The Casa Agrícola was established in 1967 to raise livestock and process products from the estate, which at that time covered some 6,100 hectares. It was a real village, as farms were then, with the big house, facilities for workers, medical centre, primary school, mill, winery, machinery and even a distillery to make use of the figs. History has radically changed this property and today it covers 1,900 hectares. Despite the hardships it has seen, 340 hectares of olive groves, 70 of vineyards and 30 of irrigated land are cultivated, together with areas for cereals, forage and forest. It is still an official breeder of purebred Lusitano horses, along with Charolais and Alentejo cows.

Around 75% of its wines are DOC. The names are well-known. To name but a few: Morgado da Canita (White and Red), Santos Jorge (White and Red), Herdade dos Machados (Aragonês, Antão Vaz, Reserva Red), Cerro das Pedras (Cabernet Sauvignon and Moscatel Graúdo). The Casa Agrícola Santos Jorge is part of the Rota dos Vinhos do Alentejo (Alentejo Wine Route) and prefers all winery visits and tastings to be booked in advance through the Association.

How to get there - The Herdade dos Machados is 6 kms from Moura, on the road to Sobral da Adiça (N255-1). The entrance is signposted.

INFORMATION

Address Herdade dos Machados, Apartado 24, 7860-909 Moura • GPS 38° 05' 32.4" N / 7° 24' 55.6" W • Contact information Tel.: (+351) 285 251 575 / E-mail: geral@casantosjorge.com • Visiting times Monday to Friday: 09:00-17:00 • Conditions Booking in advance through the Alentejo Regional Wine Commission. Contact information: Tel.: (+351) 266 746 498 / E-mail: rota@vinhosdoalentejo.pt • Languages Portuguese, Spanish and English • www.casantosjorge.com/site/eng/

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Alqueva Dam

The dam, on the road between Moura and Portel and is also worth stopping off at either end for the view. It creates a huge reservoir which when full covers 250 km², is 83 km long and holds 4,150,000 m³ of water within its 1,160 km perimeter. Downstream you can make out the old contours of the River Guadiana, despite the rise in water level created by the Pedrógão dam. When the spillways are open, it is a spectacular sight. For those who knew the Guadiana valley before, the change in landscape is impressive, to say the least. Not to be missed.

INFORMATION

GPS 38° 11' 51.8" N / 7° 29' 44.0" W • www.edia.pt/en/alqueva/the-territory/186

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Mel Serra de Portel, Amieira

Mel Serra de Portel is a traditional family enterprise producing and selling honey products. It is located in the riverside village of Amieira, in the Serra de Portel hills, where the flora (plenty of rosemary and cistus, among other shrubs), combined with the climatic conditions, provide bees with the fundamental raw material for the production of the much admired local honey. By booking in advance you can visit the honey factory and taste the honey.

The company has four products: Rosemary honey, honey with honeycomb, honey with propolis and pollen. The Mel de Rosmaninho (Rosemary Honey) was awarded first prize in the Moura Region Honey Contest in 2013 and came second in 2014. It also received with an Honourable Mention in the 1st Honey Contest organised by the Brotherhood of Honey / UTAD, as part of IV APOCASIÃO 2014.



INFORMATION

Address Rua da Bica, n.º 1, 7220-110 Amieira • Contact information Tel.: (+351) 266 611 395 / E-mail: melserraportel@gmail.com • GPS 38° 17' 15.4" N / 7° 33' 29.8" W • Visiting times Every day: 10:00-18:00 • Conditions Book in advance • Languages Portuguese • www.visitalentejo.pt/en, www.monted-omel.blogspot.pt/2013/10/apicultura-do-alentejo-montemor-o-novo.html

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Amieira

Amieira is one of the riverside villages created by the Alqueva dam project. With its waterfront location, it was chosen for the siting of the first, and so far only, marina. It is well worth a visit to see the Amiera Marina certified panoramic restaurant.

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Enoturismo Herdade do Sobroso (wine tourism), Vidigueira

The Herdade do Sobroso is a property covering 1,600 acres that is located between the Mendro hills and the River Guadiana valley. This landscape, with its strong and serene tempo, seduces contemplative types and lovers of rest. It combines wine tourism, hunting and a wide range of nature tourism activities. The wine tourism deal offers villa-style rural accommodation, consisting of 5 double rooms in the main house and 4 one-bedroom and 1 two-bedroom apartments. Guests have several living areas at their disposal, a saltwater pool, bar, restaurant, babysitting service and kennel. Aficionados of hunting and photographic safaris will find red and fallow deer, mouflon and wild boars.

For those who want some hands-on experience with regard to wine activities, you can visit the vineyards and the

winery, participate in the grape harvest and other phases of wine production, taste wines with a degustation of cheeses and sausages, and do an introductory tasting course. There are also workshops available on traditional Alentejo cuisine and olive oil tasting. The Herdade do Sobroso currently sells the following wines: Herdade do Sobroso (White, Red, Reserva and Cellar Selection), Sobro (White, Red and Rosé) and Anas (White, Red and Reserva). At the Wine Tourism shop, in addition to the wines, you can purchase other estate products: extra virgin olive oil, rosemary honey and jams (fig, tomato with cinnamon, quince, melon, orange and pumpkin with walnut).



How to get there - On entering the village of Alqueva on the road from Portel to Moura (N255), at the 1st roundabout take the road to Marmelar and Vidigueira and at the 2nd follow signs for Casa de Campo. The Herdade do Sobroso is about 9 kms from this roundabout.

INFORMATION

Address Herdade do Sobroso, Apartado 61, 7960-909 Vidigueira • **GPS** 38° 10' 38" N / 7° 35' 43" W • **Contact information** Tel.: (+351) 284 456 116 / Mob.: (+351) 961 732 958 / E-mail: geral@herdadedosobroso.pt • **Visiting times** Monday to Friday • **Conditions** Minimum 2 people • **Languages** Portuguese, Spanish and English • herdadedosobroso.pt/EN/herdade.html

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Where to eat

Restaurants with certification

Taberna Al-Andaluz – Reguengos de Monsaraz. Rua 1º de Maio, 39 Frente. Tel.: (+351) 266 519 362 / 965 639 028. Closed on Sunday. www.tabernaandaluz.com/en/

Feitiço da Moura – Monsaraz. Horta da Moura. Tel.: (+351) 266 550 100. www.hortadamoura.pt/en

Xarez – Monsaraz. Rua de Santiago, nº 33. Tel.: (+351) 266 557 052. www.facebook.com/xarez.monsaraz

Adega Velha – Mourão. R. Joaquim José de Vasconcelos Gusmão. Tel.: (+351) 266 443 586. Closed on Sunday afternoon and Monday.

Pátio da Oliveira – Mourão. Praça da República, 17. Tel.: (+351) 266 586 232. www.facebook.com/patiodaoliveiramourao

O Encalho – Amareleja. Rua Catarina Eufémia, nº 43. Tel.: (+351) 285 983 263. Closed on Tuesday and Public Holidays. www.restauranteoencalho.blogspot.pt

A Esquina – Barrancos. Rua das Fontainhas. Tel.: (+351) 285 958 694. Closed on Wednesday. www.facebook.com/pages/A-Esquina/180868538650543?sk=timeline

Molhó Bico – Serpa. Rua Quente, 1. Tel.: (+351) 284 549 264. Closed on Wednesday. www.molhobicoserpa.com

Restaurante Panorâmico Amieira Marina – Amieira. Tel.: (+351) 266 611 175. Open every day. Only serves dinner on Fridays, weekends, public holidays and the eve of public holidays. www.amieiramarina.com

Other suggestions:

Herdade do Esporão – Reguengos de Monsaraz. Tel.: (+351) 266 509 280. www.esporao.com/enoturismo/gastronomia/restaurante/

www.visitalentejo.pt/en/catalogue/where-to-eat/

(search under Portel, Reguengos de Monsaraz, Mourão, Moura, Barrancos, Serpa)

Where to sleep

Hotel Rural Horta da Moura – Monsaraz. www.hortadamoura.pt/en

Herdade do Sobroso – Pedrógão. herdadedosobroso.pt/EN/herdade.html

Other suggestions

www.visitalentejo.pt/en/catalogue/where-to-sleep/

(search under Portel, Reguengos de Monsaraz, Mourão, Moura, Barrancos, Serpa)

Food and wine events

Portel

Congresso das Açordas (Açordas Congress). March. This event popularises the bread soups, one of the richest and most characteristic Alentejo dishes. It is a space for reflection and debate with an emphasis on tasting; it includes a Fair for Food and Regional Produce, where you can taste the ‘thousand and one açordas’ that Portel has to offer.

Reguengos de Monsaraz

Festival do Lagostim, São Pedro do Corval (Crayfish Festival). Last weekend in June. Festival dedicated to crayfish, which are served in various ways and, at least during this period, can be sampled in the local restaurants.

Mourão

Mourão Annual Fair. May, the nearest weekend to 24th.

Moura

Feira da Vinha e do Vinho (Vine and Wine Fair). 1st weekend in December. At this fair, the aim is to promote everything that’s good about Amareleja. It is where producers and lovers of good wine meet every year.

Moura Art and Crafts Fair. September. The aim of this fair is to promote regional products. It includes the Show of Aromas and Flavours, where the county’s producers display their products.

Feira do Bovino Mertolengo e OlivoMoura (Livestock Fair and National Olive Growing Fair). May. Mertolenga cattle, Lusitano thoroughbred mares and the Rafeiro do Alentejo are some breeds on show at this fair which also includes the Olivomoura - National Olive Growing Fair taking place in the same place, which is dedicated to olive oil and regional tapas.

Barrancos

ExpoBarrancos. 2nd weekend in April. ExpoBarrancos is the Sausage and Ham Fair. It comprises exhibitors of hams and sausages, and also features restaurant cuisine, crafts, activities linked with bullfighting and various sports and cultural activities.

Serpa

Feira do Queijo do Alentejo (Alentejo Cheese Fair). End of February. Various producers of local, regional and foreign cheese participate in this event. Cheese is the focus of these days, but there is no shortage of other regional products like olive oil, sausages, wine, honey, bread and olives. In addition to the cheese fair, you can also find food stalls and hear traditional singing.

Feira do Azeite (Olive Oil Fair). 2nd weekend in March, in Vale de Vargo. It is a biannual event to promote the olive oil produced in Vale de Vargo and other locations in the municipality. It includes seminars, olive oil and other food tastings.

Feira Agropecuária Transfronteiriça de Vale do Poço (Livestock Fair). 2nd weekend in September. This Livestock Fair is intended to be comprehensive and diverse, involving all producers in the border area, but with particular attention to the more characteristic local products in the region. In addition to the areas intended for the exhibition and sale of products such as cheese, bread, honey, sausages, fruits and herbs, there is the display and sale of livestock, of native or well adapted breeds such as Mertolenga cattle, Alentejo pigs and Serpentina goats.

Olives and olive oils of the Alentejo



You only have to travel through the Alentejo to understand the importance of olive growing. Olive groves cover more than 150,000 hectares and are one of the scenic beauties of the region. The sheer numbers of centuries-old olive trees, with trunks that are true sculptures, provide photography buffs plenty of material for hours and hours of pleasure. From these ancient companions the olive sprouts, long a source of food, which continues to be 'sweetened' as before by tempering with salt and oregano and served on every Alentejo dining table worthy of the name. The customs of home consumption, which have been transferred to restaurants, are still upheld: the first olives, collected immediately in October, are scored and hammered before eating; the rest of the crop is preserved and ready in March. With regard to industrial production, the only preserved olives in the Alentejo with a protected designation of origin (PDO) are from Elvas and Campo Maior.

As for olive oil, there are three PDO brands: Azeite de Moura, Azeites do Norte Alentejano and Azeite do Alentejo Interior, each with their own distinctive flavour. PDO olive oil is Virgin or Extra Virgin which means it is produced exclusively using mechanised processes at low temperatures. It only receives this classification when there is a clear proven link between the quality and the natural and human factors in its region of origin. Organic olive oils are noticeably expanding.

Adapted from 'The Best of the Alentejo'

FIND OUT MORE

www.azeitedoalentejo.pt

Contact: cepaal@azeitedoalentejo.pt

ITINERARY IV - Central Alentejo



We leave Vendas Novas to finish up in Évora but make quite a detour: via Montemor, Arraiolos, Mora, Estremoz, Borba, Vila Viçosa, Alandroal and Redondo...

We are in Central Alentejo. The landscape, more intensively and efficiently worked, reveals the vigour of the 'montado', the pastures that feed the livestock and large tracts of vines and olive groves. This heritage is as ubiquitous as the air we breathe.

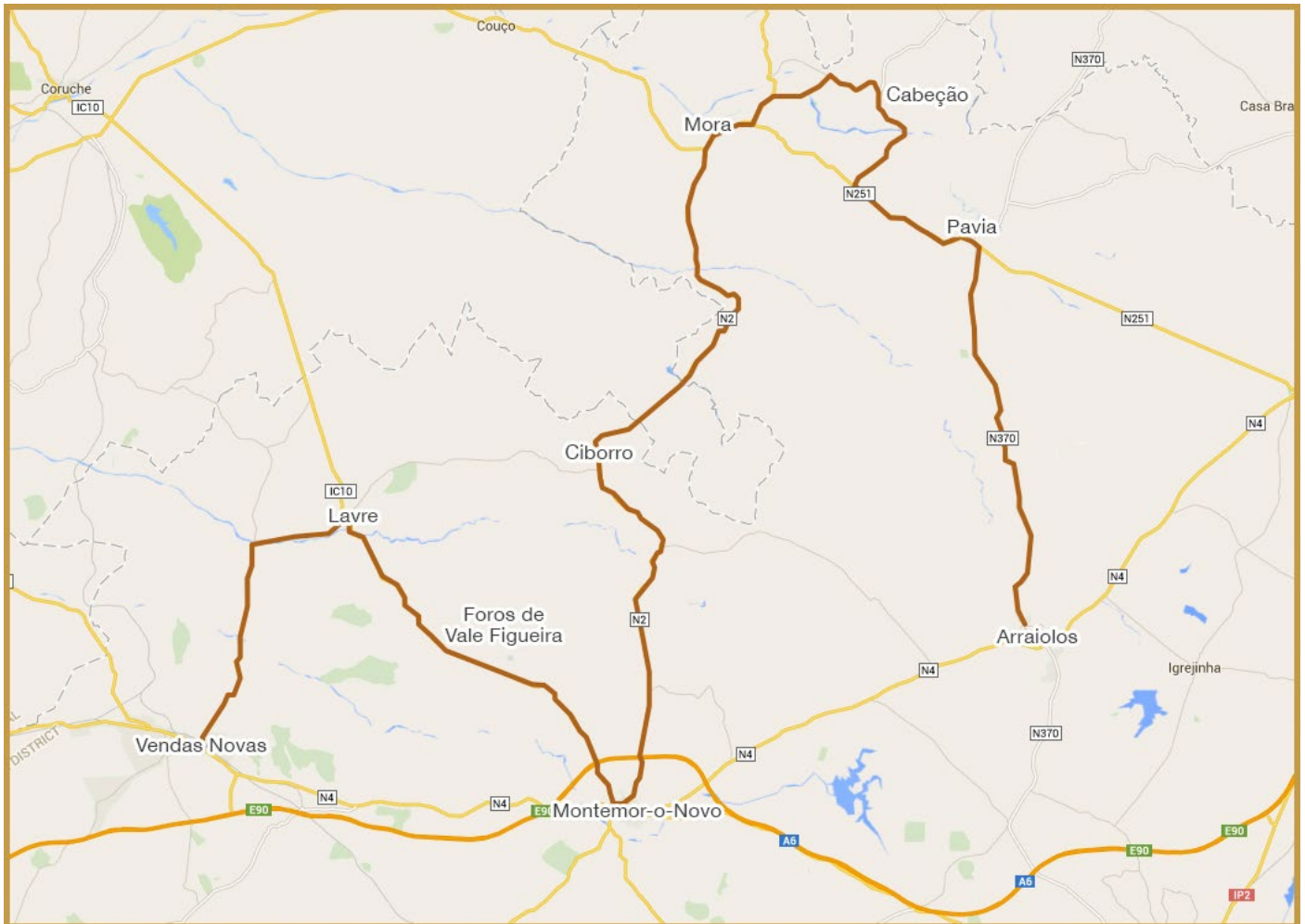
With regard to food and wine, although this is one of the most popular areas of the Alentejo with visitors, there is much to surprise on this itinerary. On the one hand, you encounter names and products known to everyone, but have the pleasure of finding out exactly where they come from and how they are made. This is true of some notable wines, cheeses and sausages, which can be tasted straight from the producer. On the other, there are many that are less familiar, or are unknown or you did not know originated here: a series of business ventures, both old and new, ranging from aromatic and medicinal plants to the traditional making of utensils and objects that we have on the dinner table and in the kitchen, from honey and fine jams, to genuine convent sweets and sophisticated foods such as fragrant rice and edible flowers.

You get the feeling that the gourmet option has triumphed in the Alentejo and is a strong innovation factor. That difficulty has been the mother of invention.

For all these reasons, it is worth setting off. If you are unable to spend two or three weeks here, as this itinerary really requires, take two or three days at a time.

Route 11

Vendas Novas – Lavre – Foros de Vale de Figueira – Montemor-o-Novo – Cíborro – Brotas – Mora – Cabeção – Pavia – Arraiolos



Visits and activities

- Tour around Vendas Novas.
- Visit and cheese tasting at the Queijaria das Romãs.
- Visit, wine tasting and activities at Herdade da Ajuda Nova.
- Visit and activities at Herdade Freixo do Meio, in Foros de Vale Figueira.
- Visit to the honey factory with activities and honey tasting by Paulo Pirata, at Fazenda dos Cortiços.
- Tour around Montemor-o-Novo.
- Visit to the Factory at Herdade do Carvalhoso, in Cíborro.
- Visit to the honey factory with activities and honey tasting at Monte Novo, in Mora.
- Visit to the Fluvarium at Mora.
- Visit to the honey factory with activities and honey tasting at Montinho do Chiado, in Pavia.
- Visit, wine tasting and activities at Monte da Ravasqueira, in Arraiolos.

Places of interest / Producers

Vendas Novas

Vendas Novas is the place to go in Portugal for a bifana - a pork fillet sandwich - an authentic product with a trademark since 2011. This is the right place to taste one and if you come here in May you will find a whole festival devoted to them.

FIND OUT MORE
www.visitalentejo.pt/en/brochures

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Queijaria das Romãs (cheese dairy), Vendas Novas

The story of the Queijaria das Romãs dates back to 1982-83 when Isabel and Manuel Enes Ferreira decided to come to the Alentejo with their five children. They wanted to live in the country so that their children could grow up in freedom, beyond the four walls of an apartment in the capital. After several experiments and the necessary learning, they found their chosen profession: cheese makers. In 1988, they opened the Queijaria das Romãs, specialising in fresh sheep's cheese and curd cheese. The children grew up and, in one way or another, all passed through the dairy. Today two of them – Sofia and Salvador – have taken on the running of the family business. The cheese dairy combines traditional processes with modern technologies and their cheeses have long passed the boundaries of Alentejo. Sofia, an animal scientist, is happy to explain about the standards an artisan cheese dairy has to meet today, and how, thanks to the synchronization of oestrus, you can have milk all year long. She will tell you all you want to know about sheep, pastures, milk, the production process, distribution and some particularly appetizing partnerships which gave rise to the making of cheesecakes with fresh cheese from this dairy. The Queijaria das Romãs is open to visitors and cheese tasting and the best time to see it in production is always in the morning. An excellent excuse to book in to a hotel the night before in Vendas Novas and start the day with the tasty flavours of the Queijaria das Romãs.



INFORMATION

Address Rua Carlos Pacheco, 7080-032 Vendas Novas • **GPS** 38° 40' 38.2" N / 8° 29' 16.2" W • **Contact information** Mob.: (+351) 913 865 180 / E-mail: geral@quintadasromas.com • **Conditions** Advance booking • **Languages** Portuguese, Spanish and English • www.quintadasromas.com

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Herdade da Ajuda Nova, Vendas Novas

The Herdade da Ajuda Nova is a young farm business started in 2007 when the opportunity arose to buy this property. With an area of 400 hectares, of which 120 are under vines, the new owners made the first harvest in the year of purchase. They introduced substantial changes that resulted in a new production model, a new business strategy and the planting of another 25 hectares of vineyards. They currently sell a range of wines under the following brands: Ajuda (White and Red), Carizma (White, Red Reserva and Red), Herdade da Ajuda (Premium Red, Red Reserva, Rosé), Syrah & Touriga Nacional, Vale do Chafariz (White, Red Reserva and Red). By booking in advance you can see the vines and the winery and have a tasting accompanied by Alentejo tapas. In August and September you can watch the harvest and the grapes enter the winery.

How to get there - Leave Vendas Novas and head for Évora / Montemor-o-Novo. Near the Industrial Estate you will see signs for Herdade da Ajuda Nova.

INFORMATION

Address Herdade da Ajuda, Ap. 87, 7080-999 Vendas Novas • **GPS** 38° 40' 03.2" N / 8° 26' 53.3" W • **Contact information** Tel.: (+351) 265 805 667 / Mob.: (+351) 915 138 142 / E-mail: geral@herdadedaaajuda.pt • **Visiting times** Monday to Friday. Closed on weekends and Public Holidays • **Conditions** Advance booking • **Languages** Portuguese and English • www.herdadedaaajuda.pt/eng/home.html

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Herdade do Freixo do Meio, Vale de Figueira

The current business at Herdade do Freixo do Meio started in 1990, under the coordination of Alfredo Cunhal Sendim. The challenge was to efficiently manage the 440 hectares of 'montado'. The aim was to produce foods used in the Mediterranean diet, in accordance with organic requirements. Organic farming was implemented in 2001 and the

application of biodynamic principles began in 2005. From 2008, the Herdade do Freixo do Meio welcomed independent but complementary projects, through the 'Freixo do Meio Nursery' concept. Interestingly, the first project was run by an old estate hand, António Abel who, after retiring, set up a handmade honey production and processing business. Herdade Freixo do Meio produces fruit and vegetables, processed and canned sun-dried vegetables, cereals and dried fruits, honey and sweets, wine and beverages, mushrooms and sausages, olive oil and olives, Alentejo black pig, black turkey, Merino lamb, Serpa goat and Barrosã beef. The estate also manufactures olive oil soap and essential oil of rosemary.

By booking in advance you can visit the estate, get involved in organic farming, taste olive oil, olives, wine, sausages, acorn bread and other household products. Besides the estate shop, Freixo do Meio also has an outlet in the Mercado da Ribeira in Lisbon.



How to get there - The Herdade Freixo do Meio is signposted in the village of Foros de Vale de Figueira, about 2 kms away.

INFORMATION

Address Herdade do Freixo do Meio, 7050-704 Foros de Vale Figueira • **GPS** 38° 42' 11.4" N / 8° 19' 33.5" W • **Contact information** Tel.: (+351) 266 677 136 / Mob.: (+351) 938 434 608 / E-mail: freixodomeio@herdadedofreixodomeio.com • **Conditions** Groups: minimum 10 people • **Languages** Portuguese, English, Spanish and French • www.herdadedofreixodomeio.com/en

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Montemor-o-Novo

Do Montemor-o-Novo justice and venture off the main street. There is a lot to discover between the main street and the hill where the castle stands. In May come and see what's on offer at the Feira do Pão e da Doçaria (Bread and Confectionery Fair), and between late October and early November, find out how good the soups taste at the end of an autumn day. This is the Festival das Sopas (Soup Festival); soups in this part of the world almost always make a delicious main course.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Paulo Pirata (honey factory), Fazenda dos Cortiços

Paulo Pirata is a young entrepreneur who turned his father Alexander's hobby, beekeeping, into a profession. He learned the art and science of the trade from him and inherited a taste for the world of bees. Now, with the support of his father when necessary, he is developing the business. The honey factory is at the Fazenda dos Cortiços, near Montemor, and visitors are welcome. The visit, which lasts approximately one hour, begins at the honey factory with an explanation of the production process and decanting of honey, and continues in the apiary, about 1 km away. For this second part of the programme, visitors have to wear protective suits provided by the producer. At the end there is a honey tasting, in this case of rosemary honey, and you can also try homemade liqueurs made from pennyroyal and myrtle that Paulo is happy to share. From June to September you can participate in 'Cresta ao Vivo', which is the collection of honey, the most awaited moment in the life of a beekeeper. In the honey factory store you can buy honey, honeycomb and pollen.



How to get there - The honey factory is in the village of Fazenda dos Cortiços, on the N2 road between Montemor-o-Novo and Mora.

INFORMATION

Address R. 25 de Abril, 9, Fazenda dos Cortiços, 7050-011 Montemor-o-Novo • **GPS** 38° 41' 39.7" N / 8° 12' 02.4" W • **Contact information** Mob.: (+351) 966 354 777 / 966 065 006 / **E-mail:** alex@tecimontemor.com • **Conditions** Advance booking. Best time to visit the hives: March-June • **Languages** Portuguese and Spanish

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Fábrica da Herdade de Carvalho (rice factory), Ciborro

In the 1980s, when the Sorraia valley and adjoining areas produced million of tons of irrigated cereals, it seemed to make perfect sense to build an industrial unit for drying maize and rice, and husking and whitening rice. This was how the initial design for the Sociedade Agrícola da Herdade do Carvalho factory came about. But, contrary to all the expectations, the climate was changing in agricultural, national and common economic policy. Production fell and the factory turned out to be oversized for the actual work available. Aware of trends in the world market, the company decided to invest seriously and heavily in organic farming, first in animal feed, and then in the processing of organic cereals for human consumption. It obtained certification for organic production in 2003, and launched two product brands: Herdade do Carvalho, registered under Tradition and Quality, aimed at organic supermarkets and other specialist stores; and Gouchi, registered as Craft Innovation, aimed at highly selective and gourmet markets. Herdade do Carvalho products include plain rice and with Mediterranean herbs, old fashioned rice, legumes, cereals, flour, bran, sugar and crunchy chocolate. Gouchi products include new types of rice which are scented, flavoured and with vegetables, dehydrated, according to an ancient method of food preservation (vegetables, fruits and edible flowers), chocolates and sugars. A real temptation. And who can resist trying a rice flavoured with pansies, or colouring a salad and a dessert with edible flowers, or making ice cubes with rose petals? If you want to know more, book in advance and the door is open: this is where it is all made from start to finish.



How to get there - On the N2 for Montemor-o-Novo – Cíborro, the entrance to the factory is immediately after the sign for Cíborro, up a dirt track to your left.

INFORMATION

Address Paço dos Aragões 7050-616 Cíborro • **GPS** 38° 47' 35.8" N / 8° 13' 41.5" W • **Contact information** Tel.: (+351) 266 847 169 / E-mail: comercial@herdadecarvalho.pt • **Conditions** Advance booking • **Languages** Portuguese • www.herdadedecarvalho.pt

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Mora

In Mora, which includes Brotas, Cabeção and Pavia, it is worth taking time for some serious gastronomical breaks. There are several certified restaurants and, in November and December, many of them take part in the Mostra Gastronómica da Caça, a festival of game dishes. The inaugural honours go to a Medieval Dinner with a tasting of more than 20 dishes. While the event lasts, you will encounter rice dishes, bread stews, roast and stewed hare, partridge, rabbit, deer, wild pigeon, wild duck and wild boar. Each one outdoes the other, with different flavours depending on the twist each master chef gives them.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Melaria de António Luís Carlos and Manuela Bridges (honey factory), Mora

This honey factory is in the village of Montes Novos, near Mora. The hives are dotted around the countryside. Thanks to her great commitment to developing this business, you can experience being a beekeeper for an hour or two with Manuela Bridges. Suitably dressed with the equipment provided so that all contact with the hives is safe, you will learn all about honey and bees in workshops conducted by our master beekeepers. From 2015, you will be able to taste Orange Honey.

The honey factory is between Mora and Cabeção but the access road is not easy to find. If you prefer, when you book a visit you can arrange a meeting place with the producer.



How to get there - In Mora, leave via Rua do Barco, cross the River Raia and follow the road for Montes Novos for 1.5 km. Where the road forks, bear left and go about 450m, then turn left again and continue for another 400 meters. The Monte Novo honey factory is on the left.

INFORMATION

Address Head Office: Rua Dr. António José de Almeida, n.º 30, 7490-068 Cabeção. Honey factory: Monte Novo, Mora • **GPS** Head Office: 38° 57' 13.5" N / 8° 04' 29.0" W Honey factory: 38° 58' 11.0" N / 8° 09' 44.8" W • **Contact information** Mob.: (+351) 968 910 896 / E-mail: manuela_bridges@msn.com • **Conditions** Advance booking by e-mail: The tours depend on weather conditions • **Languages** Portuguese and English

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Fluviário de Mora (Fluvarium)

It is not easy to observe river wildlife. It hides and sneaks between rocks and plants and conceals itself in mud, sand and murky waters.

At the Mora Fluvarium, this wildlife becomes easier to spot. It is exposed for all to see.

This becomes a live lesson where you can learn about the behaviours and idiosyncrasies of fish with strange names like saramugo, ruivaca and cumba, also known as a 'snout barbel'. River life is revealed in all its colours that, while lacking the exuberance of tropical marine environments, contradicts the preconceived idea that river fish are ugly, dark, dull and uninteresting. It has become a must see, overlooking the river beach at Açude do Gameiro dam, near the village of Cabeção. It is worth spending a whole day here. It is easy to find with clear signposting from the Mora-Pavia road.

FIND OUT MORE
www.fluviariomora.pt

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Cabeção

Cabeção is a village with a tradition of homemade wine production going back generations. From the outside you would never know, but there are many homes that have very old wineries, although it has been a long time since every other house produced wine in huge clay pots. Nevertheless, in December it is said around here that all roads lead to Cabeção: there is a big wine event, the 'New Wine Tasting' with a circuit of the wineries and food stalls that those who love wine and snacks will not want to miss.

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Montinho do Chiado, owned by Custódia Maria Casanova, Pavia

Custódia Maria Casanova is the owner of Montinho do Chiado which sells her products: multifloral honey and honey made with rosemary, and jams and jellies made from lemon, strawberry, tomato, fig, pumpkin and carrot with ginger. Located in Pavia, near the river Tera, this "montinho" offers you a visit to the hives, an educational tour of Courela to harvest herbs and edible wild berries, a tasting of honey and jams or cake-making from a traditional recipe. In 2012, Montinho do Chiado honey received two awards in the Avis Technical Beekeeping Days: an honourable mention for its Rosemary Honey and 2nd place for the Multifloral Honey.



INFORMATION

Address Rua Nova, n.º 23, 7490-443 Pavia • GPS 38° 53' 44.6" N / 8° 01' 04.0" W • Contact information Mob.: (+351) 967 260 455 / E-mail: mcasinha@gmail.com • Conditions Advance booking. Visits to the hives: in summer until 09:30 and, in principle, at weekends; Minimum number of participants: 6. Best time to visit: Autumn and spring • Languages Portuguese, Spanish and English • www.facebook.com/montinho.dochiado.3

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Monte da Ravasqueira, Arraiolos

The Monte da Ravasqueira, connected for many years to the José de Mello Family, is managed and operated by the Sociedade Agrícola D. Dinis SA. There was substantial investment in the field of viticulture and wine tourism, which are supported by a number of other activities related to cork, olive oil, honey, cattle breeding and fattening Alentejo black pigs. Its wine tourism includes: a museum with an important private collection of harnesses and hitchings of different ages and styles; the winery, inspired by California's Napa Valley, is fully managed by a computer program developed at Mount Ravasqueira; an Alentejo cuisine meals service, making family-style food; the Hall of Tiles, for meetings and small events; and obviously a diverse range of wine programmes that include various types of visits and tastings,

courses and thematic activities around wine. The 44 hectares of vineyards on this property produce white wines, reds and rosés. Currently the following brands are on sale: MR Premium (Red, White and Rosé), MR Vinha das Romãs (Red), MR Late Harvest (White), MR Single Varietals (Alvarinho, Sauvignon Blanc, Viognier, Touriga Nacional, Sangiovese, Nero d'Avola, Petit Verdot), MR Reserva (White and Red), Monte da Ravasqueira (Red, White and Rosé), Fonte da Serrana (White and Red), Prova (Red), Calantica (Red). Monte da Ravasqueira also produces extra virgin olive oil with Galega olives from the estate, and Rosemary Honey from the Serra de Serpa hills.



How to get there - On the Arraiolos-Pavia road, head for Santana do Campo (junction 2 kms from Arraiolos). A few meters further on is a dirt road to the left with a sign for Monte da Ravasqueira.

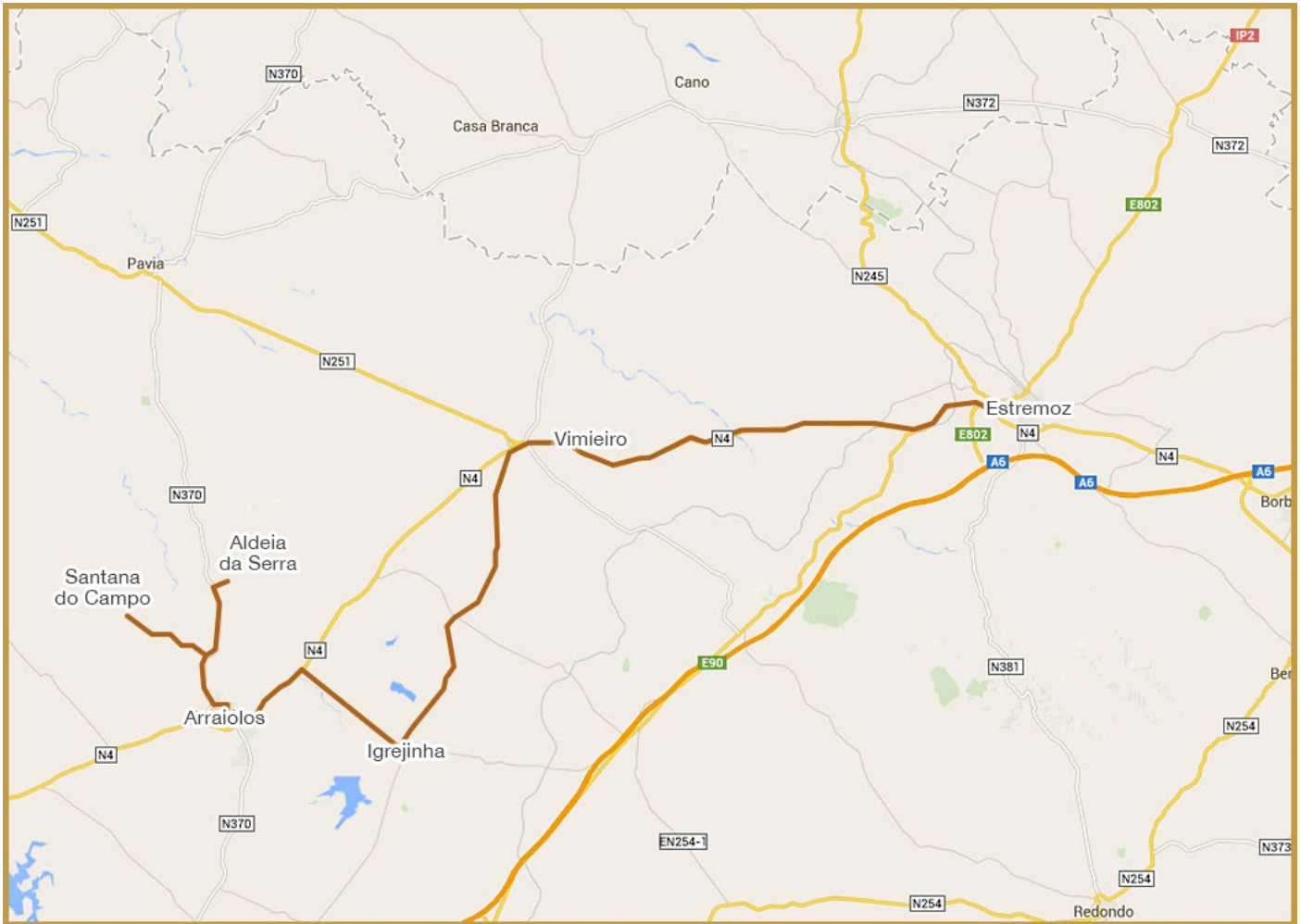
INFORMATION

Address Monte da Ravasqueira, 7040-201 Arraiolos • **GPS** 38° 44' 47.6" N / 8° 00' 27.9" W • **Contact information** Tel.: (+351) 266 490 200 / E-mail: ravasqueira@ravasqueira.com • **Visiting times** Tuesday to Saturday: 10:00 to 18:00. Sundays and public holidays: groups, subject to advance booking and availability. Closed on Monday, 25 December and 1 January, and from 1 to 31 August • **Conditions** Advance booking and subsequent confirmation for all the programmes. Wine courses and visits with meal, picnic or themed activities are subject to minimum and maximum number of participants • **Languages** Portuguese, English and Spanish • www.ravasqueira.com

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Route 12

Arraiolos – excursion to Aldeia da Serra – excursion to Santana do Campo – Igrejainha – Vimieiro - Estremoz



Visits and activities

- Tour around Arraiolos.
- Activities at Teresa Alves Gourmet.
- Visit, activities and tasting of infusions, biscuits, jams and honey at the Moinho dos Pisões.
- Visit and tasting of cheeses, sausages, jams and liqueurs at Herdade da Amendoeira.
- Visit, wine tasting and participation in wine-related activities at the Herdade dos Coelheiros.
- Visit to the winery and wine tasting at Monte do Pintor.
- Visit, wine tasting and participation in wine-related activities at the Herdade da Comenda Grande.
- Visit, wine tasting and participation in wine-related activities at the Herdade das Servas.
- Visit, wine tasting and participation in wine-related activities at João Portugal Ramos Vinhos.

Places of interest / Producers

Arraiolos

Arraiolos is the town for carpets, pies and bacon tarts. The pies have their own festival and the tarts and carpets also make an appearance. November is a great time to visit Alentejo. In Arraiolos everything is just a short walk away, at any time of the year.

FIND OUT MORE
www.visitalentejo.pt/en/brochures

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Teresa Alves Gourmet

This property has regional products manufactured by the Teresa Alves team: selected pies (chicken, duck, game, vegetables and veal), jams, biscuits, bacon delights and curd cheesecakes. If you book in advance, you can learn how to make pies or regional sweets.

INFORMATION

Address Rua 5 de Outubro, 4, 7040-028 Arraiolos • GPS 38° 43' 14.4" N / 7° 59' 16.3" W • Contact information Tel.: (+351) 266 499 159 / Mob.: (+351) 968 023 859 / E-mail: tpfalves@sapo.pt • Visiting times Every day: 08:00 – 20:00. Closed on Wednesday • Conditions Advance booking • Languages Portuguese and Spanish • www.facebook.com/pages/Teresa-Alves-Gourmet/107884259350234?fref=photo

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Moinho de Pisões, Aldeia da Serra

The Pisões windmill project, an Alentejo brand certified organic by ECOCERT, operates on land beside the river Divor and covers 7 hectares of river vegetation and holm oak pastures. It focuses on three products: flour made from acorns (which has the great advantage of being gluten-free) to make acorn and chocolate sweets, cakes, rosemary honey and herbs (lemon verbena, savory, water mint and lemongrass). Between October and June, acorns are turned into flour and sweets are made; activities related to the production and processing of organic food and medicinal plants - infusions, jams, biscuits - as well as the extraction and processing of honey are carried out between April and October.

With advance booking, you can visit the property, taste their products and, depending on the time of year, participate in the various stages of production. Currently there are two types of programme on offer: Induction Programme and Soft Programme. The Induction Programme of theoretical and practical initiation lasts for one day: the morning is spent in the mill and includes participation in the collection, planting, staking and storage of agricultural products; the afternoon activities - participation in the processing of products and labelling - takes place in Arraiolos at the specially designed company premises in the Praça do Município. Lunch and transportation are paid by the client. The Soft Program lasts for one morning and includes a visit to the property and a tasting of infusions.



How to get there - Leave Arraiolos towards Pavia (N 370), and after 7 kms turn right to Aldeia da Serra. After another 300m you will find signs for Moinho de Pisões.

INFORMATION

Address Moinho de Pisões, 7040-130 Arraiolos • GPS 38° 46' 38.3" N / 7° 59' 24.1" W • Contact information Tel.: (+351) 266 429 097 / Mob.: (+351) 919 588 958 / E-mail: moinhodepisoetes@gmail.com • Conditions Maximum number of participants: 6 people. Book in advance • Languages Portuguese, English and French • www.facebook.com/pages/Moinho-de-Pisões/239628839522281

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Herdade da Amendoeira, Santana do Campo

The Herdade da Amendoeira is a multifaceted enterprise. It has rural accommodation with 8 rooms, ecotourism programmes, hunting (wild boar, fallow deer, red partridge and pigeon), fishing (black bass), agricultural activities (rearing of Limousin cattle for breeding) and a series of food and wine infrastructure and products: cheeses, liqueurs, honey, jam and sausages.

The cheese dairy has a glass visitors' room, so that you can observe the entire production process from the arrival of milk to the packaging of the cheese. With the milk from goats and sheep on the estate they make fresh and cured goat's cheeses, half and fully cured buttery sheep's cheeses, medium-sized buttery sheep's cheeses, semi-cured, cured and

salt-cured and curd cheese. The cured cheeses include a version in pieces, packed in salt or in a pot with olive oil. The Destilaria Montemorense, a distillery over 120 years old, lay idle for several years. Since being reactivated in 2009, it has produced two ranges of liqueurs, based on distillation of the various ingredients in a still: the classic range, with two traditional liqueurs, Pennyroyal Liqueur and Granito Montemorense; and the new range, with reduced alcohol content, including Bitter Almond, Pomegranate, Hazelnut, Anise and Fennel, Peppermint, Lemon, Blueberry, Tangerine, and Pennyroyal.

The sausages are made from the meat of the black pig, fed on pasture and acorns in cork and holm oak pastures. Curing has two phases: the first is done the traditional way, in an oak firewood smokehouse; the second is time consuming and requires technology to control temperature and humidity. Under the Herdade da Amendoeira brand you will find the following for sale: *lombo*, *painho*, *chouriço*, *farinheira* and *cabeça de xara*.

At the honey factory they make Honey with almond blossom, rosemary and eucalyptus. There are several different types of jam: pumpkin, gila pumpkin, plum, blackberry, chestnut, fig, strawberry and tomato.

If you book in advance, you can have a guided tour of several areas of the factory, sample their products and participate in cheese workshops.



How to get there - On arriving in Santana do Campo from Arraiolos, at the roundabout before the village follow signs for Pavia, pass the football pitch and take the first street on the right and then turn right again. From this point, you will see signs for Herdade da Amendoeira.

INFORMATION

Address Santana do Campo, 7040-130 Arraiolos • **GPS** 38° 47' 02.6" N / 8° 01' 28.5" W • **Contact information** Mob.: (+351) 935 764 610 / E-mail: geral@herdadeamendoeira.com • **Visiting times** Monday to Friday: 09:00-18:00. Saturday, Sunday and Public Holidays: 10:00-17:00 • **Conditions** All activities: advance booking. Workshops: minimum 6 participants • **Languages** Portuguese, English and Spanish • www.herdadeamendoeira.com/

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Herdade dos Coelhoiros, Igrejinha

Created in 1981, the Herdade dos Coelhoiros is associated with agritourism, wine tourism and hunting tourism. It has 800 hectares of land dedicated to the production of red and white wines. The brands currently on the market are: Ciranda (White, Red, Colheita Seleccionada 2009 Red), Roda dos Coelhoos (Red 2012), Tapada de Coelhoiros (White, Red, Garrafeira Petit Verdot 2006, Chardonnay 2011), Branca de Almeida (Red 2009). The estate also has an area of 'montado', olive groves and a large orchard of various species of walnut trees: Lara, Franquete, Serr, Hartley, Chandler and Pedro. With regard to hunting, you can choose between big game (red deer and fallow deer) and small game (rabbits, hares, ducks, pigeons and partridges).

You can visit the estate and see its production, participate in harvesting the nuts, visit the winery and taste the wines.



How to get there - In Igrejinha, head for Vimieiro / Vale do Pereiro. The Herdade dos Coelheiros is less than 3 kms along this road on the right.

INFORMATION

Address Monte dos Coelheiros, 7040-202 Igrejinha • **GPS** 38° 43' 39" N / 7° 52' 56" W • **Contact information** Tel.: (+351) 266 470 000 / Mob.: (+351) 962 692 236 (Maria Senhorinha) / E-mail: turismo@herdadecoelheiros.pt • **Conditions** Visits and tastings should be booked in advance. All tours are guided. Minimum 4 participants. Tours of the estate are by jeep: maximum 8 participants. Larger groups: on request • **Languages** Portuguese and English • www.herdadecoelheiros.pt

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Monte do Pintor - Sociedade Agrícola da Sossega, Igrejinha

The Sociedade Agrícola da Sossega was established in 1991 to produce and market wines.

The property has about 200 hectares, 30 hectares devoted to vines, 80 acres to 'montado' and the rest to other crops. The winery is the appropriate size for this area of vineyard and uses only grapes grown here. This producer has the following brands of Alentejo regional wine on sale: Escultor Red, Monte do Pintor (Reserva Red, White and Red) and Pequeno Pintor Red. The labels were all created by the sculptor João Cutileiro. It is possible to visit the winery and do wine tasting at Monte do Pintor.

How to get there - In Igrejinha, head for Vimieiro / Vale do Pereiro. Monte do Pintor is about 3 kms down this road on the left.

INFORMATION

Address Monte do Pintor, 7040-202 Igrejinha • **GPS** 38° 44' 18" N / 7° 52' 29.4" W • **Contact information** Tel.: (+351) 266 477 203 / E-mail: tg@montedopintor.com • **Visiting times** 09:00-12:00 and 14:00-17:00 • **Conditions** There are no visits to the winery without wine tasting. Book one week in advance • **Languages** Portuguese and English • www.montedopintor.com/pages/english/menu.htm

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Herdade da Comenda Grande, Arraiolos

The Herdade da Comenda Grande covers 750 hectares and is a leading agriculture undertaking in the region. It was started by Maria José de Almeida Margiochi, granddaughter of Jose Maria Eugenio de Almeida and daughter of Francisco Simões Margiochi, a notable figure in 19th century Portuguese agriculture. The heirs to the property, the Noronha Lopes family, have made major investments in terms of agricultural conversion and adaptation of part of the premises for tourist accommodation. Classified as an agritourism facility, it offers 8 double rooms, lounges with fireplaces, dining rooms, a hunting lodge, games room, outdoor pool and private hunting and fishing areas.

In the agricultural part, together with the conversion of dry land by irrigation, the forested areas have been enhanced to favour cork oak and 30 hectares of vineyards have been planted in outlying plots along with a modern olive grove of another 30 hectares.

The products of this land are olive oil and a whole range of white, red and rosé wines, all with the Comenda Grande label. Some are single varietals such as Comenda Grande Tinta Caiada and Alicante Bouschet. In exceptional years a Comenda Grande Reserva Tinto is produced, the result of a combination of varieties which have been to the fore that year.

At this estate it is possible to participate in the harvest and pruning, visit the vineyards and the winery, taste wines accompanied by sausages and olive oil from the estate, participate in workshops related to wine and in some stages of production.



How to get there - In Igrejinha, head for Vale do Pereiro / Vimieiro. Monte da Comenda is about 6.5 kms down this road on the left.

INFORMATION

Address Monte da Comenda Grande, Caixa Postal 148, 7040-201 Arraiolos • **GPS** 38° 45' 33" N / 7° 52' 14" W • **Contact information** Tel.: (+351) 266 470 510 / E-mail: sjlbatalha@gmail.com • **Visiting times** Monday to Saturday: 09:00-17:00. **Conditions** Visits with advance booking can be made outside of business hours. Workshops by advance booking. Best time to visit: September to November • **Languages** Portuguese, English and Spanish • www.comendagrande.com/

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Rural World Interpretation Centre, Vimieiro

The Centro de Interpretação do Mundo Rural (Rural World Visitors' Centre) has two interesting and valuable collections: the collection of agricultural tools, equipment and utensils from the Alentejo countryside, currently consisting of 748 objects dating from between the last decades of the 19th century and the last quarter of the 20th century; and the collection of photographs of the Alentejo countryside, consisting of 873 images dating from between the 1920s and 2004. Two types of visits are organised at this centre: a general one taking in all the themes; or a thematic one on the work in progress at the time of year that you make your visit.

INFORMATION

Address Largo Prof. Doutor José Caeiro da Matta, 7040-620 Vimieiro • **GPS** 38° 49' 55.5" N / 7° 50' 14.4" W • **Contact information** Tel.: (+351) 266 490 220 / E-mail: cimr@cm-arraiolos.pt • **Visiting times** Summer (May to October) - Wednesday to Sunday: 10:00-13:00 and 15:00-19:00. Winter (November to April) - Wednesday to Sunday: 10:00-13:00 and 15:00-18:00. Closed: Closed on Monday and Tuesday; 24 and 25 December; 1 January; 1 May and Easter Sunday • cimr.pt/

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Herdade das Servas, Estremoz

The Herdade das Servas is a very well-established wine producer. Talha wine clay ports for making wine dating from 1667 have been found on the property. Today they are on display here as considered a testimony to this ancestral form of production. More recently but already four generations old is the connection of the Mira Family, owners of the estate, to the production of wines in Alentejo: the maternal great-grandfather of the Mira brothers was one of the three founders and president of the Adega Cooperativa de Borba; and their paternal grandfather created one of the first private companies for the production of wine in Borba.

With this background, it is safe to say that the Mira brothers were born and raised in a winemaking environment and throughout their lives have accumulated experience and knowledge that have been fundamental to the development of the current business. The following wines are currently being produced and sold from its 250 hectares of vines: Herdade das Servas Vinhos Velhos (Red), Reserva (Red), bivarietal Syrah / Touriga Nacional (Red) Colheita Seleccionada (Red and White), Reserva Alicante Bouschet; Monte das Servas Escolha (Red, White and Rosé); Vinha das Servas (Red and White). At this wine tourism facility you can stroll through the gardens with a fantastic view of Estremoz and Evoramonte castles, visit the winery, taste wines in the tasting room, buy directly from the producer in the shop and participate in food and wine workshops. The restaurant seats 80 people. It offers a wine dinner where the menu is defined according to the wine selected. It should also be noted that, to celebrate the five medals won in international competitions in 2014, two silver and three gold, Herdade das Servas launched a giant 12-litre bottle of the award-winning wine: the Herdade das Servas Colheita Seleccionada Red.



How to get there - The Herdade das Servas is on the N4 between Vimieiro and Estremoz. From Vimieiro, the entrance is on right after about 13 kms. The sign is marked Rota dos Vinhos.

INFORMATION

Address Herdade das Servas, Apartado 286, 7100-909 Estremoz • **GPS** 38° 50' 11.9" N / 7° 40' 41.9" W • **Contact information** Tel.: (+351) 268 322 949 / **E-mail:** info@herdadedasservas.com; restaurante@herdadedasservas.com • **Visiting times** (Visits) Monday to Friday: 09:15-12:30 and 14:00-17:30. Saturdays and Public Holidays: 10:15-12:30 and 14:00-17:30 • **Conditions** Advance booking. Wine and food workshops: minimum 6 people, maximum 10 • **Languages** Portuguese and English • www.herdadedasservas.com

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João Portugal Ramos Vinhos, Estremoz

João Portugal Ramos began his career as winemaker in Alentejo in 1980, honouring some important wineries in the region with his skills. When he decided to make his own wine he chose Estremoz, where he built the Adega Vila Santa winery. He started planting his own vines in 1990 and made his first wine in 1997 at the new facility.

The winery follows the classic Alentejo rural architecture and the vats, where some of the grapes are trodden, are made from the local marble. The first extension work took place in 2000, expanding the surface area of the winery to 9,000 m². Today, the owned and leased vineyards cover 600 hectares of Alentejo and reach the outskirts of Estremoz itself, stretching up the hill to the city walls. One 34-hectare vineyard has been converted to organic production since 2011. In 2004, João Portugal Ramos began expanding the business to other regions: Tejo, Douro, Minho, Beira Interior.

His Alentejo wines currently on sale are as follows: Loios (White and Red), Marquês de Borba DOC Alentejo (White, Red and Reserva), Vila Santa single varietals (Trincadeira, Aragonês and Syrah), Quinta da Viçosa (Red) and Estremus (Red). João Portugal Ramos also produces wine vinegar and extra virgin olive oil under the Oliveira Ramos label.

As part of its wine tourism initiative, the Adega Vila Santa has a room for tastings, for training, for meetings and a shop. It offers different types of programme with a meal included (Reservas, Vila Santa, Marquês de Borba) and three types of Tasting. These programmes are subject to advance booking and in some cases a minimum number of participants. In addition to the winery visits and wine and olive oil tasting, you can also participate in the grape harvest.



How to get there - The winery is on the N4 between Vimieiro and Estremoz, about 4 kms from Estremoz. It is a about 17 kms from Vimieiro. The entrance is marked with the Rota dos Vinhos sign.

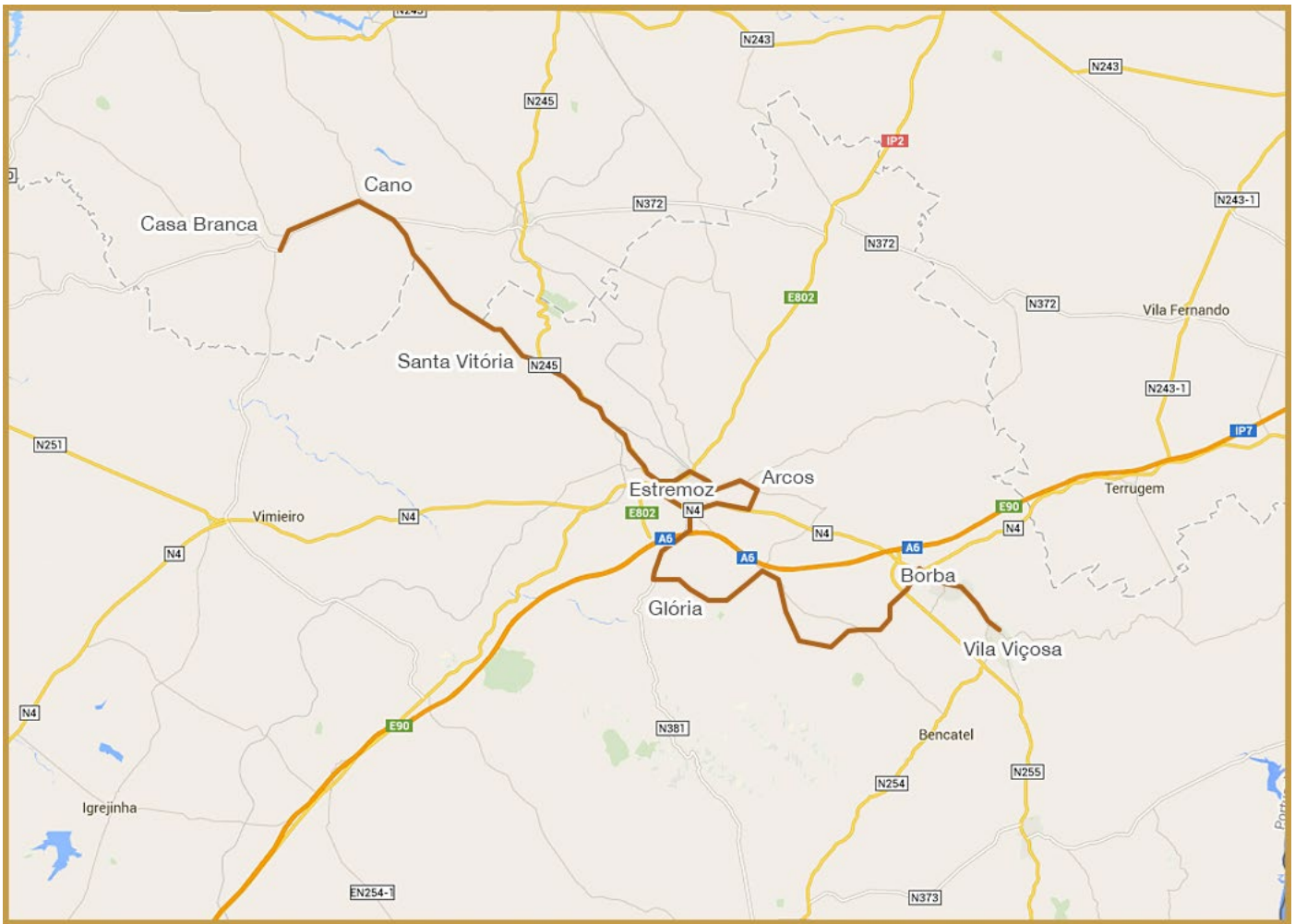
INFORMATION

Address Vila Santa, 7100-149 Estremoz • **GPS** 38° 50' 24.82" N / 7° 37' 43.54" W • **Contact information** Tel.: (+351) 268 339 910 / E-mail: marketing@jportugalramos.pt • **Visiting times** Monday to Friday: 09:00-18:00. Saturday: 10:00-18:00 • **Conditions** Advance booking • **Languages** Portuguese and English • www.jportugalramos.com/

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Route 13

Estremoz – Excursion to Santa Vitória and Cano – Arcos - Glória – Borba – Vila Viçosa



Visits and activities

- Tour around Estremoz.
- Visit, wine tasting and participation in wine-related activities at Quinta do Mouro.
- Visit, wine tasting and participation in wine-related activities at Quinta Dona Maria.
- Visit, wine tasting and participation in wine-related activities at Quinta da Esperança, Encostas de Estremoz.
- Visit, wine tasting and participation in wine-related activities at the Adega do Monte Branco.
- Visit, wine tasting and participation in wine-related activities at the Adega do Monte dos Seis Reis.
- Visit and tasting of cheeses at the Queijaria de Vitória Rato, in Santa Vitória do Ameixial.
- Visit and olive oil tasting at the Templo do Azeite, in Cano.
- Visit to the mill and tasting at Azeite Guia, in Estremoz.
- Visit to the factory and tasting of traditional sausages at SEL – Salsicharia Estremocense.
- Visit, wine tasting and participation in other wine-related activities at Adega de Marcolino Sebo.
- Visit, wine tasting and participation in other wine-related activities at Adega de Tiago Cabaço Wines.
- Activities with Ervitas Catitas, in the village of Glória.
- Visit and cheese tasting at Davidqueijos, Rio de Moinhos.
- Tour around Borba.
- Visit, wine and olive oil tasting and participation in other wine-related activities at Adega Cooperativa de Borba.
- Visit and cheese tasting at Borqueijos.

Places of interest / Producers

Estremoz

There are many places of interest in Estremoz in terms of heritage, traditional arts and crafts, cuisine, wines, sweets and themed events, such as the Cozinha dos Ganhões. But you cannot say you have been to Estremoz if you have never been there on a Saturday morning to experience the extraordinary weekly event which is the Rossio market. It is the

most genuine expression of local life, where everyone goes: shopping, drinking coffee, reading or discussing the early morning news.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Quinta do Mouro, Estremoz

Located within the city of Estremoz, Quinta do Mouro, with a beautiful eighteenth-century house and gardens built in the style of the time, was bought in 1979 by Miguel Viegas Louro. A dentist and father of many children, his profession nevertheless prevented him from realising his dreams and passions. In the 1980s he decided to produce his own wine and did so. His debut wine, Quinta do Mouro, first came out in 1994, followed by Casa dos Zagalos in 1998 and Vinha do Mouro in 2004. He currently has 27 hectares of vineyards, with a clear preference for red varieties. The result of dedication, commitment, experimentation and innovation, the wines of Miguel Louro reflect what their maker is considered to be a genuine Alentejo wine: full-bodied, with a good structure, strong personality and great ageing potential. The wines currently on the market are: Quinta do Mouro (Regional Red, Rótulo Dourado, Vinha do Malhó, Touriga Nacional, Cabernet Sauvignon), Zagalos (Red) and Vinha do Mouro (Red and White). By booking in advance at any time of year you can see the vineyards and the winery and have a tasting. If you want some hands-on experience, you can take part in the grape harvest and other phases of wine production.



How to get there - When you enter Estremoz from the N4, after the 1st roundabout follow the sign for the centre. Almost immediately, there is a sign for the winery on the left-hand side.

INFORMATION

Address Quinta do Mouro, 7100-056 Estremoz • **GPS** 38° 50' 59.21" N / 7° 35' 49.14" W • **Contact information** Tel.: (+351) 268 334 097 / E-mail: geral@quintadomouro.com • **Visiting times** 09:00-18:00 • **Conditions** Advance booking • **Languages** Portuguese, Spanish, English and French • www.quintadomouro.com

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Quinta Dona Maria, Estremoz

Entering Quinta Dona Maria is an experience in itself. The house, the chapel, the garden and the buildings that house the winery form a perfect combination. Dating from the 18th century, the story goes that they were acquired by King João V to offer a courtesan who he had fallen in love with: Dona Maria, who gives her name to the estate and also to wines that Julio Bastos has produced here since 2003, the year that marked the next phase of his life as an independent producer, after the sale of the Quinta do Carmo label. The old winery at the Quinta has been fully restored and equipped with the most modern equipment, but kept the famous marble wine presses which continue to do a large part of the winemaking with the traditional and festive treading of the grapes. From its current 80 hectares of vines, Júlio Bastos produces and sells the following wines: Dona Maria (Rosé, White, Red, Viognier, Petit Verdot, Touriga Nacional and Reserva Red), Amantis Reserva (White and Red) and Júlio B. Bastos Garrafeira.

By booking in advance, it is possible to visit the vineyards, take part in the harvest and tread the grapes, visit the winery and taste the wine. All tastings are accompanied with bread and regional cheese. The visit includes the 18th century chapel dedicated to Nossa Senhora do Carmo and the estate gardens. The wine tourism project also includes meals at the winery or in the palace.



How to get there - In Estremoz, follow directions for Portalegre (IP2). Before the Continente supermarket, turn left for the Agrotourism facility. The Quinta Dona Maria is 150 metres along this road on the right.

INFORMATION

Address Quinta do Carmo, 7100-055 Estremoz • **GPS** 38° 51' 16" N / 7° 35' 06" W • **Contact information** Tel.: (+351) 268 339 150 / E-mail: donamaria@donamaria.pt • **Visiting times** 09:00-18:00 • **Conditions** Visit to the vineyard: give at least 2 hours notice. Visit the winery and tasting: book in advance. Minimum number of participants: 2 people • **Languages** Portuguese, Spanish, English and French • www.donamaria.pt/en

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Encostas de Estremoz

The Sociedade Agrícola Encostas de Estremoz, run by José Castro Duarte, produces 600,000 bottles a year from a vineyard of 100 hectares, of which 50 are located in Quinta da Esperança.

The first vines were planted in 1993. In 2001, the year the winery was built, the winemaking process started with its own label. In 2008, wine tourism was started by Siqueira & Duarte - Wine Bar Lda, owned by Joana and Teófilo Castro Duarte, the new generation who are continuing the family business. With capacity for up to 70 people, these facilities hold wine tastings, meals and other events and sell farm products directly to the public.

The wine tastings, preceded by a tour of the vineyards and the winery, include 3, 4 or 5 wines, 2 olive oils (one gourmet and one regular) and are accompanied by bread, cheese and Alentejo sausage.

At the harvest time, mostly done at night, Quinta da Esperança offers a 'Moonlight Harvest' programme with advance booking. You begin by watching the sunset from the winery on a hill overlooking Estremoz, continue with dinner and end by watching the harvest and the grapes being brought in to the winery.

The gourmet olive oil at Quinta da Esperança is sold under the Lagar do Monte label. The following wines are currently on the market: Terras de Estremoz (White and Red) and the Reds Quinta da Esperança (Reserva), Pródigo, Enjeitado, Grande Escolha and Rótulo.

All wine tourism activities at Enoturismo Encostas de Estremoz must be booked in advance.



How to get there - Quinta da Esperança is signposted on the road from Estremoz to Sousel (N245), about 1.5 km from the roundabout leaving Estremoz.

INFORMATION

Address Quinta da Esperança, 7100-145 Estremoz • **GPS** 38° 51' 15" N / 7° 36' 28" W • **Contact information** Tel.: (+351) 268 333 795. Wine tourism bookings: (+351) 912 619 927 / E-mail: barbaramacedo@encostasdeestremoz.com • **Visiting times** Wednesday to Sunday, 10:00-13:00 and 14:30-19:00 • **Conditions** Activities with advance booking. Minimum 6 people • **Languages** Portuguese, English, Spanish and French • www.facebook.com/encostas-deestremoz.vinhos

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Adega do Monte Branco winery, Estremoz

Luís Louro took a course in Agroindustrial Engineering at the Higher Institute of Agronomy and a work placement in Sonoma County, a wine region in California with more than 400 wineries. With this training and after 6 years of work with his father at Quinta do Mouro, he decided to create his own business: the Adega do Monte Branco, built in 2006. He currently makes two wine brands from 25 acres of his own and leased vineyards: Alento and Monte Branco. Alento is a name that is a concept since, according to the producer, the intention is to express 'the character of Alentejo regional wines that want to be seen as special and able to bring a fresh approach'. Rosé, White, Red, White Reserva and Red Reserva are currently on sale. Monte Branco, 2010 Red was launched in 2014 and represents the upper range from this winery. At Adega do Monte Branco winery you visit the facilities and taste the wines, visit the vineyard and take part in the harvest.



How to get there - Leave Estremoz towards Sousel (N245), and about 1.5 km from the roundabout outside Estremoz is a gate marked Quinta da Esperança. Enter, pass the Quinta da Esperança winery and continue until you get to the top. The Adega do Monte Branco winery is on the right.

INFORMATION

Address Monte Branco, Apartado 21, 7100-145 Estremoz • **GPS** 38° 51' 19.31" N / 7° 36' 20.74" W • **Contact information** Tel.: (+351) 268 098 077 / E-mail: info@adegamontebranco.com • **Visiting times** 09:00-18:00 • **Conditions** Best time to visit: March to September. Book in advance • **Languages** Portuguese, English, Spanish and French • www.adegamontebranco.com

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Monte Seis Reis, Estremoz

The name of this wine tourism facility springs from its promoters desire to establish a link between the wine and the history of Estremoz. The business was built up at Herdade dos Casarões, a property of some 200 hectares, of which 50 are devoted to vines. It has an olive grove, 'montado' with cork harvest, production of greengages, breeding of black pigs, horses, ponies and a herd of sheep. Its wine tourism complex includes: the winery; a museum called "Seis Reis"; an exhibition on the vineyard and the role of wine in society; a room for meetings, lunches and dinners; an art room with a permanent exhibition on wine and temporary themed exhibitions; and a shop selling wine and other regional products. Monte Seis Reis currently has the following brands on sale: Arte Real (White and Red), Boa Memória (White and Red), Bolonhês (Red), Herdade dos Casarões (Red), Monte das Nogueiras (Red), Monte das Oliveiras (Red), Seis Reis Syrah, Seis Reis Reserva (Red) and Paço Real (Red).

As part of its wine tourism business, the producer offers visits around the vineyard and winery, various types of wine tastings and the Harvest Package. The latter program includes: participation in the harvest, winery visit, wine tasting with regional products and buffet lunch.



How to get there - Monte Seis Reis is signed from the road from Estremoz to Sousel (N 245), and is about 2 kms from Estremoz.

INFORMATION

Address Herdade dos Casarões, Santa Maria, 7100-078 Estremoz • **GPS** 38° 51' 37.1" N / 7° 37' 06.1" W • **Contact information** Tel.: (+351) 268 322 22 / TMob.: (+351) 910 143 441 (Joana Marques) / E-mail: geral@seisreis.com • **Visiting times** Every day: 09:00-18:00. Closed on Sunday • **Conditions** Book at least 5 working days in advance • **Languages** Portuguese and English • www.seisreis.pt

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Queijaria Vitória Paulina Cota Rato (cheese dairy), Santa Vitória do Ameixial

Vitória Paulina is the current owner of this cheese dairy, founded in the 19th century by her great-grandmother who began making cheese after having been widowed young with five children to support. She made history and created a family tradition. In the 1920s, Vitória Paulina's parents, who continued the family business, built a cheese dairy where it stills stands today, at Monte do João das Ovelhas. Vitória Paulino continues to make and cure cheese in the traditional way without modern drying methods. She only uses milk from Merino sheep, purchased from producers from Arcos and Glória.

In this dairy it is possible to visit the facilities, learn from those who make this tasty product and do a tasting.



How to get there - On arriving in Santa Vitória do Ameixial, pass the Parish Council offices and turn right. Go down this street, past the church and go straight on along the asphalt road until you reach a dirt road. You will now see the factory.

INFORMATION

Address Monte João das Ovelhas, 7100-405 Santa Vitória do Ameixial • **GPS** 38° 54' 06.7" N / 7° 40' 20.9" W • **Contact information** Tel.: (+351) 268 979 082 • **Visiting times** Every day: 07:00-21:00 • **Conditions** Visits: book 2 days in advance • **Languages** Portuguese

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Templo do Azeite (Olive Oil Museum), Cano

Former olive press, rebuilt in 1940 on the site of another one. Recently closed down, it took on a new function: museum and shop. In the museum run by José Guilherme, you will find and can taste the Lusitanian Quality olive oil, extracted from Cobrançosa and Galega olives and produced in the Cano Agricultural Cooperative mill. The Templo do Azeite is situated on Cano's main avenue.

INFORMATION

Address Avenida D. Basílio do Nascimento, n.º 10, 7470-110 Cano • GPS 38° 57' 40.6" N / 7° 45' 43.0" W • Contact information Mob.: (+351) 964 385 470 / E-mail: qualidadelusitana@gmail.com • Languages Portuguese • www.facebook.com/pages/Templo-do-Azeite/215060265181485

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Lagar de Azeite Guia (olive oil mill), Estremoz

Founded in 1910, the Azeite Guia mill still uses traditional cold pressing to produce olive oil, a technique that ensures the properties and qualities of the olive oil are retained. This mill produces virgin and extra virgin olive oil. You can tour the facility and do a tasting of olive oils.

INFORMATION

Address Largo General Graça, 82, R/C, 7100-112 Estremoz • GPS 38° 50' 37.9" N / 7° 35' 17.5" W • Contact information Tel.: (+351) 268 322 141 / E-mail: azeite.guia@sapo.pt • Visiting times Monday to Friday: 08:00-19:00. Saturday: 09:00-13:00 • Conditions Advance booking • Languages Portuguese • www.lagardeazeiteguia.edicypages.com/

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SEL (Salsicharia Estremocense, Lda), Estremoz

SEL was started in 1980 by a young and dynamic entrepreneur who bought a family-owned sausage-making premises measuring 150m² with three workers. By 2014 it had a factory of 3,500 m², with 120 employees, annual production of 770 tonnes of smoked and 1,000 tons of fresh and frozen sausages, a 25% share of the Sousel Abattoir, NP EN ISO 9001:2000 certification and SME Leader status conferred by IAPMEI. It produces and markets more than fifty types of sausages from black and white pigs, as well as an appetizing range of Gourmet Traditional Sausages under the Varanegra label. This range, selected from the very best pork, currently has three products: Paio de Cachaço and Presunto made from black pigs, aged in the cellar at room temperature (the presunto from 24 to 40 months), and sliced black pork Chourição, cured in holm oak in a traditional smokehouse.

SEL has a Tasting Room where all visitors are welcomed and guided by trained personnel.



How to get there - Inside the walls of Estremoz, leave by the Porta dos Currais gate, and bear left at the next two forks. SEL is 600m along this road.

INFORMATION

Address Factory: Outeiro de S. José Apartado 161, 7100-909 Estremoz • GPS 38° 50' 07.1" N / 7° 35' 03.6" W • Contact information Telephone: (+351) 268 339 800 / E-mail: relacoespublicas@sel.pt • Visiting times Monday to Friday: 08:00-17:00. Closed on Saturday and Sunday • Conditions Visits: there is no limit on the number of visitors, but only 10 people can be catered for at a time. Best time to visit: Wednesday to Friday mornings • Languages Portuguese and English • www.sel.pt/

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Marcolino Sêbo, Arcos

Founded in 1975, this family company started out very attached to winemaking. For over 25 years, their grapes were delivered to the Adega Cooperativa de Borba until the day that Marcolino Sebo, its owner, increased the size of the vineyard and designed the winery that enabled him to produce his own wine. By 2000, with 130 hectares of vineyard in production, he started wine making and in 2001 bottled and sold his first wine. The focus of the company is on producing DOC wines, which accounts for about 65% of production.

The following wines are currently on the market: Visconde Borba DOC Alentejo (White, Red, Rosé and Garrafeira Red), Quinta da Pinheira (Red DOC, White Chardonnay and Colheita Seleccionada), Single varietals Marcolino Sêbo (Aragonês, Castelão and Trincadeira), Monte da Vaqueira (White and Red), Vinho licoroso (Sweet white) and Aguardente (pomace brandy and grape marc spirit).

As well as wine, Marcolino Sêbo produces two ranges of olive oil extracted from three olive varieties in his groves: Cobrançosa, Galega and Arbiquina. One range has 1% acidity and is obtained by refining; the other, extra virgin olive oil, uses only mechanical processes. Both are sold under the Visconde de Borba label.

You can visit the vineyards and winery based in Arcos, taste the wines and watch the harvest.



How to get there - The Marcolino Sêbo winery is signposted from the village of Arcos.

INFORMATION

Address Quinta da Pinheira, Arcos, 7100 - 031 Estremoz • **GPS** 38° 50' 00.5" N / 7° 30' 32.3" W • **Contact information** Tel.: (+351) 268 891 570 / E-mail: geral@marcolinosebo.com • **Visiting times** Monday to Friday: 08:00-13:00 and 14:00-17:00. Saturday: 09:00-13:00 • **Conditions** Visits: book in advance • **Languages** Portuguese and English • www.marcolinosebo.com/

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Tiago Cabaço Wines, Mártires

Tiago Cabaço is one of the youngest wine producers in Alentejo. Born and raised in Estremoz in a family of producers, he could be said to have grown up with the science, technology and art of making wine. He launched his own business in 2004. In 2012 he opened his new winery, a modern facility on the road to the beautiful church of Nossa Senhora dos Mártires.

He currently has 83 hectares of vines from which he makes an appreciable range of wines: Torre de Estremoz (White and Red), .com (White and Red), beb (White, Red and Rosé), blog Red and blog bivarietal Red (top of the range) and bd (Sweet white, early harvest). Tiago Cabaço's team includes Susana Esteban, the first woman to receive the title of Best Winemaker, in 2011, awarded by the magazine Revista de Vinhos.

As part of his wine tourism initiative you can visit the vineyards and winery, taste the wines and take part in the harvest.



How to get there - Leave Estremoz on the IP2 towards Évora, and at the junction with the N4 turn left and after a little under 2.5km, turn right for Mártires. The winery is immediately on the right. After another 300 metres, you will come to the church of Nossa Senhora dos Mártires.

INFORMATION

Address Apartado 123, Quinta da Berlica - Mártires, Apartado 123, 7100-148 Estremoz • **GPS** 38° 49' 58.0" N / 7° 35' 02.3" W • **Contact information** Tel.: (+351) 268 323 233 / E-mail: geral@tiagocabacowines.com; p.zacarias@tiagocabacowines.com • **Visiting times** Monday to Friday: 09:00-13:00 and 14:00-18:00. Saturday: 10:00-13:00 and 14:00-18:00. Closed on Sunday and public holidays • **Conditions** Group visits: 10% discount and free guide. Book in advance • **Languages** Portuguese, Spanish and English • www.tiagocabacowines.com/

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Ervitas Catitas, Glória

Ervitas Catitas, a business project run by Raquel Alves, is dedicated to the production of aromatic herbs in line with the principles of organic farming as well as essential oils from aromatic plants and nurseries. The fields and the distillery are located in Glória, Estremoz, and the nurseries are in Pegões. The following are grown by the company and certified by CERTIPLANET: rosemary, lemon verbena, wild marjoram, lemon thyme, lemongrass, olive leaf, bay leaves, marjoram, oregano, sage, savory, linden, common thyme, cistus and lavender. You can visit the Monte dos Abibes, take part in the herb harvest and watch the distillation process for obtaining essential oils.



How to get there - Since the way to Monte dos Abibes is not clear, when booking your visit you should arrange a rendezvous point with the producer.

INFORMATION

Address Monte dos Abibes, Glória, 7100 Estremoz • **GPS** 38° 47' 20.3" N / 7° 33' 25.3" W • **Contact information** (+351) 918 391 593 / E-mail: ervitas.catitas@gmail.com • **Conditions** Best time to visit: may to October. Book in advance • **Languages** Portuguese, English, Spanish and French • ervitascatitas.eu

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Daviqueijos (cheese dairy), Rio de Moinhos

David Venâncio is the owner and has run this dairy for many years. His semi-cured and cured sheep's cheese is produced using milk purchased from local producers. If you book in advance you can visit the facilities, watch the production process, taste of cheeses and buy directly from the producer.

How to get there - The Queijaria Daviqueijos is in the village of Rio de Moinhos.

INFORMATION

Address Rua da Aldeia Nova, 21, 7150-365 Rio de Moinhos • **GPS** 38° 46' 05.2" N / 7° 30' 06.6" W • **Contact information** Tel.: (+351) 268 801 170 / E-mail: daviqueijos@hotmail.com • **Visiting times** Every day: 08:00-17:00 • **Conditions** Groups: maximum 10 people. Cheesemaking: Tuesday, Wednesday and Thursday • **Languages** Portuguese

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Adega Cooperativa de Borba (cooperative winery)

Founded in 1955 by 13 wine-growers from the Borba area, the Adega da Borba winery now has 300 members. Today its main goal is to get wine-growers more involved in the winery. After the grapes are harvested - with the selection and maintenance of the best varieties using the best technology available - it is only possible to achieve the excellence at the winery that the region's conditions allow with the full involvement of the producer in the production process.

The Adega de Borba currently works with 2,200 hectares of vines, 70% red grapes and 30% white. The wines currently on sale are as follows: Galitos (Red, White and Rosé) Adega de Borba DOC Alentejo (Red, White and Rosé), Convento da Vila (Red and White), Rótulo de Cortiça DOC Alentejo (Red), Montes Claros Colheita DOC Alentejo (Red, White, Premium Red, Premium White, Garrafeira, Sparkling White Brut); Senses (Touriga Nacional, Verdelho, Syrah, Alvarinho); Special Editions DOC Alentejo (European Champions), Aguardentes (Aged, grape marc spirit and pomace brandy) and Liqueurs. The Adega de Borba also produces PDO extra virgin olive oil, under the Adega da Borba label, as well as a range of gourmet products: olive oil biscuits, chocolates (wine, liqueur truffles, brandy truffles and dark chocolate bars) and various sweets (plum and fig with white wine liqueur, tomato, strawberry and red plum with red wine liqueur).

As part of its wine tourism project, the Adega de Borba winery has a shop selling its products, offers tours of the vineyards and winery, and holds tastings in its tasting room of various wines accompanied with bread and olive oil. It allows you to take part in the grape harvest and the various stages of wine production, and during the year organises seminars and tasting courses. For this purpose, it has an auditorium for 60 people and a room for 150.



How to get there - The Adega de Borba winery is signposted in Borba.

INFORMATION

Address Largo Gago Coutinho e Sacadura Cabral, 25, Apartado 20, 7151-913 Borba • **GPS** 38° 48' 24.3" N / 7° 27' 41.8" W • **Contact information** Tel.: (+351) 268 891 660 / E-mail: geral@adegaborba.pt • **Visiting times** Shop - Monday to Saturday: 09:00-19:00 • **Conditions** All activities must be booked in advance • **Languages** Portuguese, English and Spanish • www.adegaborba.pt/en

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Borqueijos – Sociedade de Queijos de Borba, Lda

This small cheese dairy belongs to Joaquim Proença and produces hand-made sheep cheeses. You can visit the cheese factory, learn about production techniques and do a cheese tasting: freshly-made, semi-cured and cured. The cheese is

made using milk obtained from local breeders. Curing is done in a temperature-controlled chamber.

How to get there - Borqueijos is in the town of Borba.

INFORMATION

Address Rua Cruz de Cristo, 28, 7150-252 Borba • **GPS** 38° 47' 54.7" N / 7° 27' 19.2" W • **Contact information** Tel.: (+351) 268 894 427 / Mob.: (+351) 917 271 809 / **E-mail:** borqueijosborba@sapo.pt • **Visiting times** Every day: 09:00-13:00 and 14:00-18:00 • **Conditions** Advance booking. Maximum participants: 6 • **Languages** Portuguese

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Borba

Stroll through the centre of the old town and discover what's on offer here in the restaurants and taverns. There are some excellent places for wine and tapas. Find out about the 'Tavern Trail' and the tradition of 'doing 11'. In November a great festive event is held: the Festa da Vinha e do Vinho (Vine and Wine Feast), an excellent opportunity to top up your wine cellar and larder with Alentejo regional products.

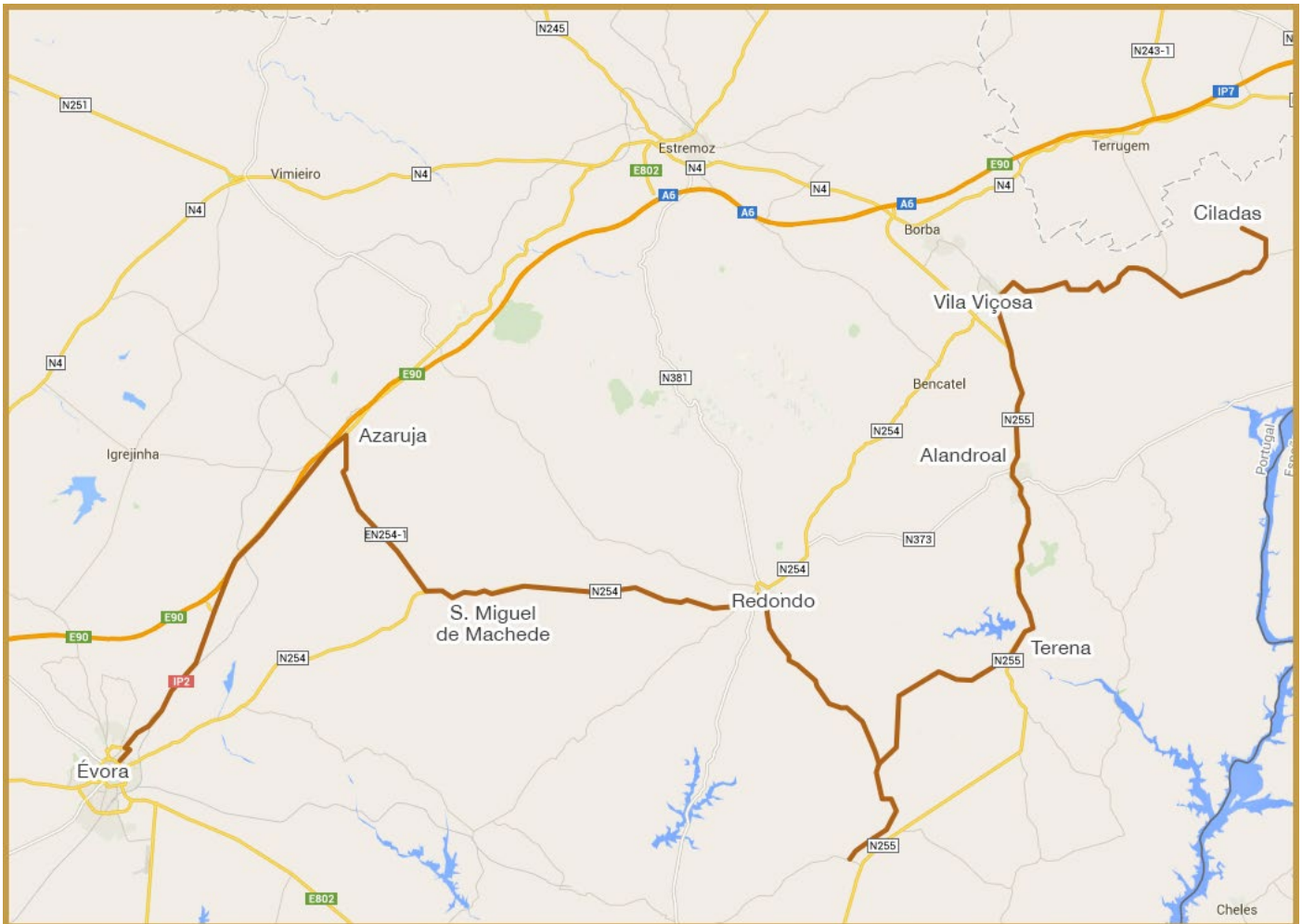
FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Route 14

Vila Viçosa – Excursion to Ciladas - Alandroal – Terena – Orvalhos – Aldeia dos Marmelos – Excursion to Casas Novas de Mares – Redondo – S. Miguel de Machede – Azaruja - Évora



Visits and activities

- Tour around Vila de Frades.
- Visit and tasting of sausages at Apolinário Arvana, Ciladas.
- Confectionery workshop at the Pastelaria Landroal.
- Visit and cheese tasting at the Queijaria Serra Lica, Orvalhos.
- Visit and tasting of sausages at the Salsicharia de Francisco Grazina Rainho, Aldeia dos Marmelos.
- Visit and cheese tasting at the Queijaria Fátima e Filhos, Casas Novas de Mares.
- Tour around Redondo and visit to the Museu do Vinho (wine museum).
- Visit, wine tasting and wine-related activities at Adega Cooperativa de Redondo.
- Visit and wine-related activities at the Casa Agrícola de Alexandre Relvas.
- Visit to Cutelaria Franzina.
- Visit to Cortiçarte.
- Visit, wine and olive oil tasting at the Herdade da Calada.
- Visit and cheese tasting at the Queijaria Cachopas.
- Visit and wine tasting at Adega da Cartuxa winery.
- Visit and craft beer tasting at Balluta.
- Visit and activities at Olivae.
- Wine tasting at the Pêra Grave winery shop.
- Discovery of cuisine in Évora historical centre.

Places of interest / Producers

Vila Viçosa

Lovers of hunting and game dishes should not miss the Museu da Caça (Hunting Museum), in Vila Viçosa Castle, and

the Armoury of King Carlos, which occupies a beautiful room in the Ducal Palace. If you go in February, don't miss the Semana Gastronómica do Porco (Pork Gastronomic Week). For those who like to eat with the seasons, this is the time of year to sample all the fresh pork dishes.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Enchidos de Apolinário Arvana, São Romão

Established on 1 December 2000 by its owner, Apolinário Arvana, this Alentejo Sausage Factory is a young sausage production business using pork from black and white Alentejo pigs, cured using woodsmoke. Here they produce different kinds of sausages like *paia do cachaço*, *chouriço grosso*, *farinheira*, *linguiça*, *morcela*, *painho*. With advance booking, you can visit the facility and taste the sausages.

How to get there - Leave Vila Viçosa towards S. Romão until you get to Ciladas. The sausage factory is in the village.

INFORMATION

Address Rua Dr. Couto Jardim 13, S. Romão, 7160-120 Ciladas • **GPS** 38.770852 N / -7.364599 W • **Contact information** Tel.: (+351) 268 969 013 / Mob.: (+351) 966 551 135 / E-mail: arvanacarnes@gmail.com • **Conditions** Advance booking • **Languages** Portuguese • www.facebook.com/pages/Apolin%C3%A1rio-Arvana-F%C3%A1brica-de-Enchidos-Alentejanos/273456809377828

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Alandroal

This municipality boasts three defensive fortresses on the River Guadiana: Alandroal, Terena and Juromenha. Its connection to the river is the basis for its various fish dishes which have their own festival in March. The town's cuisine is excellent as can be seen by the food and service of its certified restaurants. You can enter Alandroal from any direction. The best approach is to head for the centre, park and continue on foot. Everything is within walking distance, using the magnificent castle as a reference point, which is right next to the Tourist Office. On the way through the village of Terena, you should climb up through the fortified town to the chapel-fortress of Senhora da Boa Nova, next to an irrigation channel from the Lucefecit dam. In the summer, the crops thrive on the area's irrigation.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Sweets from the Pastelaria Landroal (pastry shop), Alandroal

This pastry shop makes its own cakes and Rui, the baker, is always keen to teach visitors how to make the regional confectionery. He has three specialities: Pêro-Rodrigues (almond cakes), Pastéis de Chicharro (chicharro-filled puff pastry tarts) and Peixinho de Rala (fish-shaped egg and almond cakes). Recently he introduced an innovation in line with new nutritional trends: pastéis de nata custard tarts made with acorn flour, i.e. gluten free.

INFORMATION

Address Rua Dr. António José de Almeida, 7, 7250-107 Alandroal • **GPS** 38° 42' 10.6" N / 7° 24' 13.7" W • **Contact information** Tel.: (+351) 268 449 262 • **Visiting times** From Wednesday to Monday: 08:00 to midnight • **Conditions** Book one week in advance • **Languages** Portuguese and English • www.landroalresidencial.com

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Queijo do Alentejo, owned by João Serra Lica, Orvalhos

This cheese dairy belongs to Dona Gertrudes, wife of João Lica, the soul behind the production and marketing of fresh cheese and cured goat and sheep cheeses and cured mixed cheese (sheep and cow's milk). It is no small task because the raw material, milk purchased from the region's producers, is subject to seasonal changes. Sheep's cheeses are produced all year round, using rennet. The production of thistle for curdling is confined to the spring and these cheeses, considered the best, are a little more expensive. Some of the cured sheep and goat's cheese is made with oregano.

With advance booking, you can visit this cheese dairy, equipped for visitors in line with regulations, and taste the cheeses.

How to get there - Coming from Terena, head towards Hortinhas. Orvalhos is on the main road. The cheese dairy is next to the café.

INFORMATION

Address Caixa Postal 716, Orvalhos 7200-017 Santiago Maior • **GPS** 38° 35' 50.6" N / 7° 28' 19.0" W • **Contact information** Tel.: (+351) 268 459 523 / Mob.: (+351) 914 225 429 / E-mail: serralica@gmail.com • **Conditions** Advance booking • **Languages** Portuguese

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Salsicharia de Francisco Grazina Rainho sausage factory, Aldeia dos Marmelos

In this family business, pork sausages from white and black pigs are produced by hand and cured with wood smoke. There are six varieties: *linguiça*, *farinheira*, *morcela*, *painho*, *paio* and *cacholeira*. With advance booking, you can visit the sausage factory, hear the Rainhos explain the differences between these various types of sausages and taste them.



How to get there - Aldeia de Marmelos is signposted from the main road connecting Terena, Hortinhas and Santiago Maior to the N255.

INFORMATION

Address Rua da Liberdade, 11, Aldeia dos Marmelos, 7200-013 Santiago Maior • **GPS** 38° 33' 38.0" N / 7° 28' 21.1" W • **Contact information** Tel.: (+351) 268 499 224 / **Mob.:** (+351) 965 337 754 • **Conditions** Advance booking • **Languages** Portuguese

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Fátima & Filhos, Casas Novas de Mares

In Casas Novas de Mares, you can visit the family cheese dairy Fátima & Filhos and taste their cheeses. Some are pure goat's milk cheese, fresh and cured; others are made from a mixture of cow's and goat's milk, also fresh and cured. There is nothing better than a tasting to learn to distinguish their flavours.

How to get there - Casas Novas is signposted from the main road connecting Terena, Hortinhas and Santiago Maior to the N255.

INFORMATION

Address Caixa Postal 402, Bloco 6, Casas Novas de Mares, 7200-015 Santiago Maior • **GPS** 38° 32' 11.1" N / 7° 29' 36.1" W • **Contact information** Tel.: (+351) 268 490 100 / **E-mail:** fatima-filhos@sapo.pt • **Conditions** Advance booking • **Languages** Portuguese

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Redondo

Museu do Vinho Regional (Regional Wine Museum), Redondo

The winemaking traditions in the town of Redondo are well documented in its Wine Museum, opened to the public in September 2001. The permanent collection includes agricultural tools, artefacts, images and text associated with the art of wine making, with a focus on the ceramics, as you would expect in this centre for pottery making. The collection seeks to reproduce the various stages of production, following the route of the wine from the tilling of the land where the vines are planted all the way to the glass.

The Tourist Office is within these facilities, so that you can simultaneously find out about events in the municipality, temporary exhibitions or conferences held at the Museum and the opening hours of the Enoteca, a local meeting place for those who like wine and snacks. The Museum is in the town centre, in the Praça da República where the town hall is also located.

INFORMATION

Address Praça da República n.º 5/6 7170-011 Redondo • **GPS** 38° 25' 51.4" N / 7° 31' 18.6" W • **Contact information** Tel.: (+351) 266 909 100 / **E-mail:** mu-seudovinho@cm-redondo.pt • **Visiting times** Tuesday to Sunday: 10:00-20:00 • www.visitalentejo.pt/en/brochures

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Adega Cooperativa de Redondo winery, Redondo

In the 19th century, the plagues that attacked the Alentejo vineyards led winegrowers to work together to survive. But the urge to revive growing and making wine only returned in the 20th century. Cooperative wineries played a key role in this renaissance and, among them, the Adega Cooperativa de Redondo. Established in 1956 by 14 winemakers, today it has more than 200 covering about 98% of the sub-region of Redondo. Large investments made in the 1980s in grape handling, processing and storage have given fresh impetus to the winery which currently has the capacity to produce 12,000 bottles of wine per hour. There are various well-known names: Real Lavrador (Red and White), AR Triplo (Regional Alentejano), Terra d'Ossa DOC Alentejo (Red and White), Porta da Ravessa DOC Alentejo (Red and White), Anta da Serra DOC Alentejo (Red and White), AR Touriga Nacional (Red), AR Reserva and Garrafeira AcR (Red) and liqueur wine.

The Adega Cooperativa de Redondo welcomes all those interested in winemaking. It organises winery tours and tastings with advance booking, subject to the availability of the winemaker and wine workshops for groups.

The building, which is clearly visible, is on the Redondo-Évora road, next to the roundabout where the various exits from the town are signposted.



INFORMATION

Address Estrada de Évora, Ap. 26, 7170-999 Redondo • GPS 38° 38' 35.7" N / 7° 33' 21.7" W • Contact information Tel.: (+351) 266 989 100 / E-mail: geral@acr.com.pt; enoturismo@acr.com.pt • Conditions Advance booking • Languages Portuguese, English and French • www.acr.com.pt

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Casa Agrícola Alexandre Relvas, S. Miguel de Machede

The Casa Agrícola Alexandre Relvas was established in 2001 and produces about 3 million bottles of wine a year. It exports 70% of its production. Its two main centres of production are: Herdade da Pimenta, with 100 hectares of vines, and Herdade São Miguel, with 35 hectares. In the surplus space on these estates, it breeds Merina white sheep, sport horses, and Portuguese native endangered species such as the Mirandela donkey and the Gerês Garrano horses.

At the Herdade de São Miguel 100,000 oaks were planted between 1998 and 1999, in order to reduce the carbon footprint. This earned it an Earth Friendly Winery seal. The first winery to be built was on this estate. In a minimalist style, it is located in the middle of the vineyards and is designed to process 500,000 kilos of grapes a year. The work is all done by hand.

The Adega da Pimenta winery was opened in 2009, a building which merges with the landscape and is covered with cork. Equipped with the latest technology, this winery can process 2.5 million kilos of grapes per year.

The Casa Agrícola Alexandre Relvas has a diverse range of wines on the market, each one available in white, red, rosé, single varietal or reserva: Herdade de São Miguel, Herdade da Pimenta, Ciconia, Montinho de São Miguel, Monte dos Amigos, São Miguel dos Descobridores, Atlântico, Aya, São Miguel das Missões, São Miguel Special Edition and Segredos de S. Miguel.

The Casa Agrícola Alexandre Relvas has SME Leader status, awarded by IAPMEI, and the ISO 9001 and 22 000 quality certifications. Visitors are welcome. You can see the vineyards and the winery, and have a tasting.



How to get there - On arrival in S. Miguel de Machede from Redondo, take the first road, go through the village until you come to the Largo da Igreja. There, take the exit for Évora. The entrance for the Casa Agrícola will appear a little further down on your right. From Évora, take the first road and go as far as the Casa Agrícola which you will see on your left.

INFORMATION

Address Herdade de São Miguel, Apartado 60, São Miguel de Machede, 7170-999 Redondo • **GPS** 38° 38' 26.5" N / 7° 44' 21.5" W • **Contact information** Tel.: (+351) 266 988 034 / E-mail: info@herdadesaomiguel.com • **Visiting times** Monday to Friday: 09:00-16:00 • **Conditions** Advance booking • **Languages** Portuguese and English • www.herdadesaomiguel.com

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Cutelaria Joaquim Franzina cutlery, Azaruja

Olive trees are not only blessed trees that in Alentejo may be as old as the Christian era itself. They give us not only olives and, from them, the oil that is so important in Alentejo cuisine. At the Cutelaria Joaquim Franzina cutlery works, they go into making an essential piece of our tableware: the handles of the famous Azaruja knives, made from olive wood, each with steel blades, and are the size and shape required for the job. There are cork knives, shoemaker's knives and kitchen knives. There are complete cutlery sets and individual knives, with or without a handle. But they are always finely made and sharp. The firm has been here almost 100 years, is now in its third generation and employs seven people with an output of 500 knives a day. Not to be missed.

How to get there - Coming from S. Miguel de Machede, head for Azaruja, enter the village through Courelas da Azaruja and Azarujinha. In the centre by the bullring, follow signs for Évora until you reach the front entrance.

INFORMATION

Address Rua Engenheiro José Frederico Ulrich 13, 7005-117 Azaruja • **GPS** 38° 42' 20.5" N / 7° 46' 47.9" W • **Contact information** Tel.: (+351) 266 977 168 • www.facasjoaquimfranzina.pt/en

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Cortiçarte, Azaruja

After many kilometres of driving through Alentejo in the company of thousands of oak trees, it is worth stopping in Cortiçarte to see how this raw material is connected with wine and food. Here they don't make industrial applications: the cork is turned into everyday objects. But before that, it is prepared. Someone has to strip the cork trees and pile up the barks. To see this part of the work, you have to come to Alentejo between June and August. Inside the Cortiçarte factory you can see the whole manufacturing process, from boiling the bark to the creation of objects like wallets, handbags, shoes, hats or umbrellas. Other objects may end up on your table: mats for dishes and coasters, bowls to serve stew, cups, jars and bottles coated with cork. And you can also see how to choose the cork for stoppers and how they are made. For wine and champagne.

How to get there - Cortiçarte is on the Azaruja Industrial estate, signposted from the town. There is an oak tree opposite of the entrance.

INFORMATION

Address Parque Industrial, Rua A, n.º 7 7000 Azaruja • **GPS** 38° 42' 18.7" N / 7° 47' 30.8" W • **Contact information** Tel.: (+351) 266 977 276

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Herdade da Calada, Évora

The Herdade da Calada was established in the 19th century by the descendants of the Duke of Lancaster. The house has been refurbished over the years, but retains the original architectural design. The current owners, Maria and André Jean-Claude Penauille, acquired it in 2007 and opened it up to wine tourism. The property consists of 35 hectares of vineyards, 110 of olive trees, 60 of cereals and 215 of oak woods and pasture, from which wines, olive oil, olives and multifloral honey are produced.

As regards wines, the following brands are currently on the market: Porta da Calada (Red and White), Vale da Calada (Red, White and Rosé), Caladessa DOC (Red and White), JCM (Red and White), Herdade da Calada Touriga Nacional and Syrah, Baron de B (Red Reserva and White Reserva), Block nº 3 (Red), Clemente de B (Liqueur Wine). The olive oils, extracted from two olive varieties - Galega and Maçanilha - come in two ranges, both extra virgin: Herdade da Calada and Herdade da Calada Premium. Preserved olives are hand-picked and prepared according to traditional methods.

The Herdade da Calada wine tourism project includes accommodation on the estate, making full use of the land, and there are several productive and leisure activities. By booking in advance, visitors can have a tour of the vineyards and the winery, and taste the wine and olive oil.



How to get there - The entrance to the Herdade da Calada is via the N18 (Évora-Estremoz), at km 12. Coming from Évora, after the junctions with the A6; coming from Estremoz or Azaruja, it is before this junction.

INFORMATION

Address Estrada de Évora-Estremoz, km 12, 7005-837 Évora • **GPS** 38° 40' 49.8" N / 7° 50' 00.9" W • **Contact information** Tel.: (+351) 266 470 030 / Mob.: (+351) 925 990 753 / E-mail: geral@herdadecalada.com • **Visiting times** Weekdays: 09:30 – 16:30 • **Conditions** Weekdays: Book 24 hours in advance Number of participants: 2 to 50 people. Weekends: Book 2 or 3 weeks in advance Number of participants: minimum 15 people • **Languages** Portuguese and English • www.herdadecalada.com/en/

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Queijaria Cachopas (cheese dairy), Évora

The Queijaria Cachopas cheese dairy has been in business for over 50 years. And in Évora for 35. It is a shining example of passing wisdom and taste for craftsmanship from generation to generation. All products are manufactured 'as tradition dictates', combining the guidelines of Grandmother Maria with the current requirements of EU standards and quality control. On these premises they produce fresh cheeses, curd cheese, mixed cheeses (from cow/sheep's milk and from cow/goat's milk) and pure sheep's milk cheese. Despite the hard work, this cheese dairy opens its doors to those curious about making cheese: you can see the production process and taste the final product.

How to get there - The Queijaria Cachopas is on the Canaviais road, which you get onto by leaving Évora towards Estremoz. One of the roundabouts has signs for Canaviais.

INFORMATION

Address Quinta da Lage, Estrada das Salvadas (Canaviais), 7000-178 Évora • **GPS** 38° 35' 47.8" N / 7° 53' 53.2" W • **Contact information** Tel.: (+351) 266 737 290 / E-mail: quejariacachopas@sapo.pt • **Visiting times** Monday to Saturday: 08:00-20:00. Sunday: 09:00-13:00 and 15:00-18:00 • **Conditions** Visits: book in advance. Sunday: visits to the facility only, no tasting (no staff) • **Languages** Portuguese and English • www.quejariacachopas.com

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Fundação Eugénio de Almeida – Adega da Cartuxa (winery), Évora

The Wine Tourism facility at Cartuxa is 2 kms from the historical centre of Évora, at Quinta de Valbom, about 200 meters

from the Convent da Cartuxa. This winery is one of the main production centres for the Eugénio de Almeida Foundation today.

The new Cartuxa Winery is based at the Herdade de Pinheiros and annually produces about three million bottles of White, Red and Rosé wine, under the labels Pêra-Manca, Scala Coeli, Cartuxa, Foral de Évora, EA and Vinea, and Cartuxa sparkling wine. The vineyards are distributed across the estates at Pinheiros, Casito, Álamo da Horta and Quinta de Valbom.

In addition to wine, olive oil is also one of the Foundation's strategic focuses. Its olive groves, with a total area of 285 hectares (65 at the Herdade do Álamo da Horta and 220 at the Herdade Álamo da Cima), mainly produce the olive varieties Galega, Cobrançosa, Arbequina and Picual. The olive mill is based at Herdade do Álamo da Horta and produces three olive oils: EA, Álamos and Cartuxa Gourmet, all extra virgin.

Tours of the old winery are light, interesting and have intriguing touches, such as a room with the aromas of different grape varieties. They always end with a wine and olive oil tasting.

The Fundação Eugénio de Almeida foundation owns prestigious properties in the city of Évora, a World Heritage Site. It has a restaurant and a wine bar, located in the oldest part of the city near the Roman Temple, the Museum, the Convent of Loios and the Cathedral.



How to get there - Leave Évora by the Portas de Avis roundabout and at the next roundabout, take the third exit and follow signs for the winery.

INFORMATION

Address Sede - Páteo de S. Miguel, Apartado 2001, 7001-901 Évora. Adega – Quinta de Valbom • **Winery GPS** 38° 35' 08.6" N / 7° 55' 09.4" W • **Contact information** Tel.: (+351) 266 748 380 / E-mail: enoturismo.cartuxa@fea.pt • **Visiting times** Summer - Tuesday to Sunday: 10:00-19:00. Winter - Tuesday to Sunday: 10:00-18:00. Closed: Mondays, 24 and 25 December and 1 and 2 January • **Conditions** Maximum number of visitors: 40 people. **Visiting times:** 11:30, 15:00 and 16:30 • **Languages** Portuguese, English, Spanish and French • www.fea.pt

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Balluta – The Alentejo Craft Beer, Évora

This company, established in 2012, is taking its first steps in an innovative product: the brewing of craft beer from fermented acorns - called Balluta. With advance booking, subject to the availability of the producers, you can visit the facilities and taste the beers, or book a tasting at the Divinus store in Évora.

INFORMATION

Address Office: Rua Fernando Seno, n.º 18, 7005-485 Évora • **GPS** 38° 35' 08.6" N / 7° 55' 09.4" W • **Contact information** Mob.: (+351) 934 485 513 / 931 152 033 / E-mail: geral@balluta.pt • **Conditions** Advance booking via site. Afternoon visits only • **Languages** Portuguese, English, Spanish and German • www.balluta.pt

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Oficina de Espíritos distillery, Évora

This company is the producer of the first Organic Gin on the Iberian Peninsula. As well as gin, the Oficina de Espíritos also produces several non-wine-based, traditional, handmade alcoholic drinks in line with the principles of organic production. You can visit the distillery, participate in workshops and enjoy the various spirits: one distilled and one beer.

How to get there - The Oficina de Espíritos is on the Évora industrial area, with access from Rua Circular Poente. Follow the sign straight on for 'Outras ruas', and after 300m you will see Rua do Têxtil.

INFORMATION

Address Parque Industrial e Tecnológico de Évora Rua do Têxtil, n.º 20, 7005-444 Évora • GPS 38° 32' 49.8" N / 7° 55' 01.4" W • Contact information Mob.: (+351) 938 401 478 / 925 429 523 / E-mail: oficinadeespiritos@gmail.com • Conditions Advance booking • Languages Portuguese and English • www.facebook.com/OficinadeEspiritos?fref=ts

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Planetalfazema, Olivae soaps, Évora

Olivae products are the creation of Elza Neto, biologist, and Carla Janeiro, animal scientist. They started their soap production business in 2011, in order to develop a product that helps enhance the indigenous resources of the region where they live - Alentejo. They started off with a trial product, based on the use of olive leaf properties. The leaves contain oleuropein, a substance with antimicrobial and antioxidant properties, which proved to be the right raw material for this product. However, chemical analyses on the first soaps they made showed that the oleuropein disappeared during the manufacturing process. They therefore abandoned this idea. Thanks to the traditional knowledge about soap that they had acquired, however, they started their current business: production of soaps made from the milk of Serpentina goats, a native endangered breed. Apart from milk, the other ingredients in this product are pure olive oil and essential oils obtained by steam distillation of herbs, always home-grown, natural and free of chemicals. Once they had consolidated their product in October 2013, Elza and Carla created Planetalfazema Lda for the production and marketing of handmade soaps under the Olivae label. The following products are currently on sale: Rosemary (*rosmarinus officinalis*), Wild marjoram (*thymus mastichina*), Spanish lavender (*lavandula stoechas*) and Aroma Free. The customised range allows the customer to create a tailor-made soap with the aromas, the shape, size and even the packaging they want. The company premises are in Évora and can be visited to observe the production process, always with advance booking only and subject to the availability of the producer.

INFORMATION

Address Vila Académica, Lote E, n.º 8 e 9, 7000-969 Évora • GPS 38° 33' 54.7" N / 7° 55' 59.6" W • Contact information Tel.: (+351) 266 092 719 / Mob.: (+351) 961 374 194 / E-mail: geral@olivae.eu • Conditions Advance booking • www.olivae.eu

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Vinhos Pêra-Grave, Évora

The Quinta de São José de Peramanca is a 34-acre property with a rich history in wine production. Before the scourge of phylloxera, the wines produced here were famous and won several medals at international competitions in the 19th century. Currently, it has about 15.5 acres of vines, from which the following wines are produced: Pêra-Velha, Pêra-Grave and Pêra-Nova. At the winery shop, the producer organises wine tastings, either regular or accompanied by regional products.



How to get there - The Quinta de Peramanca is on the N114 going from Évora to Montemor-o-Novo, about 5 kms from Évora, on the left-hand side of the road.

INFORMATION

Address Quinta São José de Peramanca, EN 114, km 5, Ap. 130, 7006-802 Évora • GPS 38° 34' 05.1" N / 7° 53' 27.7" W • Contact information Tel.: (+351) 266 785 04 • Visiting times Summer: 10:00-13:00 and 14:30-19:00. Winter: 09:30-13:00 and 14:30-18:30 • Conditions Minimum number of participants: 2 people • Languages Portuguese • www.peragrave.pt/eng/home.php

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Évora

In Évora, a World Heritage Site, discover the historical centre and create your own culinary itinerary. Start with lunch in one of the leading restaurants in Alentejo cuisine (see Where to eat). Then go to the Tourist Office to pick up a city plan and walk around to familiarise yourself with its medieval history. Explore some pastry shops and gourmet stores: Inn Piazza, Agroloja Rural Gourmet, Boa Boca Gourmet, Evoralforge, AlémBio – Organic Grocer. When you pass the Church of S. Francisco, have a look around the Municipal Market and pop in to Divinus Gourmet, where you will find all kinds of regional products: wines, cheeses, oils, vinegars, sausages, hams, jams, honey, olive pastes, flavoured salt, crackers, biscuits, teas, infusions, soaps and essential oils. By booking ahead, you can have a tasting of some of the products.

For afternoon tea we suggest Pão de Rala, owned by the dynamic Ercília, a baker who is already an institution in the city. For a chat in the evening, explore the Ervideira Wine-shop or Cartuxa wine bar. With everything you have seen and learned in the afternoon, there will be no shortage of ideas for dinner and where to stay.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Where to eat

Restaurants with certification

Bela Vista – Vendas Novas. Rua da Boavista, nº 117. Tel.: (+351) 265 892 126. Closed on Saturday. www.facebook.com/RestBelaVista

Canto dos Sabores – Vendas Novas. R. Capitão Custódio Janeiro Santana, 7, R/C. Tel.: (+351) 265 805 174. Open every day. cantodossabores.com

Maçã – Lavre. Estrada Nacional 114. Tel.: (+351) 265 847 100. Closed on Monday. www.maca-restaurante.pt

Solar dos Lilases – Mora. Rua de Santo António, 8. Tel.: (+351) 266 403 315. www.hotelsolardoslilases.com

A Palmeira – Cabeção. R. 25 de Abril, 46. Tel.: (+351) 266 447 182. Closed on Tuesday. www.restauranteapalmeira.pt

Os Arcos – Cabeção. R. 31 de Janeiro, 12. Tel.: (+351) 266 447 543. Open every day.

Solar da Vila – Cabeção. R. da Esperança, 17. Tel.: (+351) 933 818 943. Closed on Monday. www.facebook.com/pages/O-Solar-da-Vila/10150099820780573?sk=timeline

O Alpendre – Arraiolos. Bairro Serpa Pinto, 22. Tel.: (+351) 266 419 024. Closed on Monday. www.facebook.com/restaurante.alpendre

O Pelourinho – Arraiolos. R. Cunha Rivara, 9. Tel.: (+351) 266 419 070. Open every day. www.facebook.com/pelourinho.opelourinho

Pousada Convento de Arraiolos – Arraiolos. Nossa Senhora da Assunção. Tel.: (+351) 266 419 340. Open every day. www.pestana.com/pt/hotel/pousadaarraiolos

Gadanha Mercearia – Estremoz. Largo Dragões de Olivença, 84. Tel.: (+351) 268 333 262. Open every day. merceariagadanha.pt

Pousada Castelo de Estremoz – Estremoz. Largo D. Dinis. Tel.: (+351) 268 332 075. Open every day. www.pestana.com/pt/hotel/pousada-estremoz

O Espiga – Borba. Rua Silveira Menezes, nº 2. Tel.: (+351) 965 824 036. Closed on Sunday.

Pousada Convento de Vila Viçosa – Vila Viçosa. Convento das Chagas, Terreiro do Paço. Tel.: (+351) 268 980 742. Open every day. www.pestana.com/pt/hotel/pousada-vila-vicosa

A Maria – Alandroal. R. João de Deus, 12. Tel.: (+351) 268 431 143. Closed at dinner time on Mondays. www.restauranteamaria.com

Adega dos Ramalhos – Alandroal. Largo Major Roçadas, 2. Tel.: (+351) 268 449 490. Closed on Tuesday. www.facebook.com/adegados.ramalhos

Celeiro do Pinto – Redondo. Av. De Gien, lt B. Tel.: (+351) 939 136 665. Closed on Thursday.

Café Alentejo – Évora. R. do Raimundo, 5. Tel.: (+351) 266 706 296. Open every day. www.cafealentejo.com

Cardo, Ecorkhotel – Évora. Quinta da Deserta e Malina. Tel.: (+351) 266 738 500. Open every day. www.ecorkhotel.com

Dom Joaquim – Évora. R. dos Penedos, 6. Tel.: (+351) 266 731 105. Closed on Sunday dinnertime and Monday. www.facebook.com/dom.joaquim.12

Fialho – Évora. Travessa do Mascarenhas, 16. Tel.: (+351) 266 703 079. Closed on Monday. restaurantefialho.com

Luar de Janeiro – Évora. Travessa do Janeiro, 13. Tel.: (+351) 266 749 114 /5. Closed on Thursday. luardejanheiro.com

O Garfo – Évora. R. Santa Catarina, 13-15. Tel.: (+351) 266 709 256. Closed on Sunday.

Pousada Convento de Évora – Évora. Largo Conde Vila-Flor. Tel.: (+351) 266 730 070. Open every day. www.pestana.com/pt/hotel/pousada-evora

Sol Poente – Évora. Évorahotel, Av. Túlio Espanca. Tel.: (+351) 266 748 800. Open every day. www.evorahotel.pt

Other suggestions:

Delícias Coordenadas – Vendas-Novas. Rua Boavista 60/4. Tel.: (+351) 265 892 208. Open every day. deliciascoordenadas.pt/en

L'AND Vineyards – The only restaurant in the Alentejo with a Michelin star. Montemor-o-Novo. Herdade das Valadas. Tel.: (+351) 266 242 400. Open on Mondays and Tuesdays for guests only. l-andvineyards.com/en/gourmet/

O Poço – Brotas. R. 25 de Abril, 7. Tel.: (+351) 266 487 155. Closed on Tuesday.

Rédeas Curtas – Santana do Campo (by the church). Tel.: (+351) 266 419 006 / 937 271 810. Closed on Sunday dinnertime and Monday. www.herdadeamendoeira.com/noticias/restaurante-redeas-curtas/296/

A Moagem – Arraiolos. Rua da Fábrica, 2. Tel.: (+351) 266 499 646. Closed on Tuesday. www.facebook.com/amoagem.amoagem

Cadeia Quinhentista – Estremoz. Rua Rainha Santa Isabel – Castelo. Tel.: (+351) 268 323 400. Open every day. www.cadeiaquinhentista.com

São Rosas – Estremoz. Largo D. Dinis, 11. Tel.: (+351) 268 333 345. Closed on Monday. www.facebook.com/pages/S%C3%A3o-Rosas/100988449981595

Narcissus Fernandesii – Vila Viçosa. Largo Gago Coutinho, nº 11. Tel.: (+351) 268 887 010. Open every day. www.alentejoramarmoris.com/index.php/pt/88-ofertas-especiais/88-restaurante-narcissus-fernandesii

¼ para as Nove – Évora. R. Pedro Simões, 9-A. Tel.: (+351) 266 706 774. restaurante14pras9.pt

www.visitalentejo.pt/en/catalogue/where-to-eat/

(search under Vendas Novas, Montemor-o-Novo, Arraiolos, Mora, Estremoz, Borba, Vila Viçosa, Alandroal, Redondo,

Évora)

Where to sleep

Herdade da Amendoeira – Santana do Campo. www.herdadeamendoeira.com/en

Herdade da Comenda Grande – Vale do Pereiro. www.comendagrande.com

Herdade dos Coelheiros – Igrejinha. www.herdadecoelheiros.pt

Herdade da Calada – Évora. www.herdadecalada.com/en

Other suggestions

www.visitalentejo.pt/en/catalogue/where-to-sleep/

(search under Vendas Novas, Montemor-o-Novo, Arraiolos, Mora, Estremoz, Borba, Vila Viçosa, Alandroal, Redondo, Évora).

Food and wine events

Vendas Novas

Festival de Gastronomia, artesanato e produtos locais (Local Cuisine, Art and Craft Festival). May, Vendas Novas. Event promoting regional products, part of the Festival da Bifana de Vendas Novas (Festival of the Pork Fillet Sandwich).

Montemor-o-Novo

Feira do Pão e Doçaria de Montemor-o-Novo (Bread and Sweets Fair). May, Montemor-o-Novo. Event with exhibitors from across the country, selling bread, cakes, convent and regional confectionery, liqueurs, jams, honey and wine.

Festival das Sopas (Soups Fair). Late October, early November, Montemor-o-Novo. The aim of this festival is to popularise and boost the consumption of soup, promote regional culinary heritage and combine tradition with the benefits of this tasty, healthy dish.

Arraiolos

Mostra Gastronómica (Gastronomic Fair). Annual, Arraiolos. This event consists of culinary weeks throughout the year, dedicated to one particular dish or regional ingredient. In November, as part of this annual event, there is the Festival da Empada in Arraiolos (Arraiolos Pie Festival) and the Feira do Tapete (Arraiolos Carpet Fair).

Festival da Empada de Arraiolos (Arraiolos Pie Festival). November, Arraiolos. In addition to this culinary event showcasing pies, there is also an exhibition of regional products.

Mora

Mês das Migas (Month of the Migas). February, Mora. Throughout the month, you can find a whole variety of Migas dishes (crumbled bread, soaked in stock or water, and then fried) on local restaurant menus: with asparagus, potato, coriander, eggs, sausage, cauliflower and tomato, among others.

Mostra Gastronómica de Caça (Game dishes at local restaurants). November and December. A festival of game dishes at the various participating restaurants in Mora, Brotas, Cabeção and Pavia.

Estremoz

Concurso da Cozinha Alentejana de Estremoz (Alentejo Cuisine Competition). April and May, Estremoz. This gastronomic event is based on a contest between restaurants in the municipality. The aim is to develop and promote Alentejo Cuisine with tourists, especially in the Municipality of Estremoz. Every year this event is dedicated either to an ingredient or a specific dish from Alentejo cuisine.

Cozinha dos Ganhões (Regional Cuisine Event). November. Considered the largest gastronomic event in Alentejo, in addition to the rich cuisine it offers visitors sweets and cakes, regional products, crafts and cultural events.

Borba

Festa da Vinha e do Vinho (Vine and Wine Feast). 1st Fortnight in November, Borba. This event includes several themed exhibitions, gastronomy, conferences, music performances and the chance to taste more than 150 different wines.

Vila Viçosa

Semana Gastronómica do Porco (Pork Week). February, Vila Viçosa. This event has the participation of local restaurants. During this week different menus are on offer and dishes must be made using olive oil.

Alandroal

Mostra Gastronómica do Peixe do Rio (River Fish Cuisine). March. The restaurants involved offer different dishes for a week using river fish such as carp, bass, perch, shad and barbel.

Évora

Doze Meses de Boa Mesa (Regional cuisine at local restaurants). Annual Cuisine Event. Every year, the restaurants involved have monthly menus with a characteristic ingredient or dish chosen to offer visitors.

Évora Wine. May. Event held for the first time in 2014. Dedicated to Alentejo wines, with the participation of wine producers in order to popularise and offer tastings of their creations.

Feira de São João (St. John Fair). June/July (10 days). Traditional annual fair that combines recreational and cultural activities, a fairground and demonstrations of local business activities. At one of the exhibition centres, tastings and sales are devoted exclusively to food and wine products.

Wines of the Alentejo



In Alentejo they don't hold back when honouring Dionysus, the god of winemaking. The region's wines are its hallmark. There are more than 260 producers, with an area of around 22,000 hectares under cultivation.

With regard to denominations, there are two types of wine classification for whites, rosés and reds: Regional Alentejo Wine that is produced throughout the Region; and DOC Wine- Alentejo, produced in the eight regions defined as suitable for the production of wines with Controlled Denomination of Origin - Portalegre, Borba, Redondo, Reguengos, Vidigueira, Évora, Granja/Amareleja and Moura.

Reserva Wine, considered the top of the range, can be made from either regional or DOC wines.

Wines produced in the northern part of the Alentejo Coast - Grândola, Alcacer do Sal, Santiago do Cacém and Sines - belong to the Wine Region of Setúbal. Don't be surprised, then, when you see the label that reads 'Vinho Regional – Península de Setúbal'.

The DOC seal is a guarantee of quality. Since its production is limited to specific geographical areas and there are producers who like to create their wines freely, without having to conform to the requirements of mandatory percentages of varieties for each type of wine, it should be noted in all fairness that you can find high quality wines from Alentejo that do not have a DOC seal.

The typical characteristics of Alentejo wines come from several factors: the perfect combination of the varieties used and the different types of soil (granite in Portalegre, crystalline limestone in Borba, Mediterranean browns and reds in Évora, Granja-Amareleja and Moura, schist in Redondo, Reguengos and Vidigueira, sandy soils on the coast); the thousands of hours of exposure to the sun that the whole of Alentejo enjoys; the discipline of winegrowers who quickly learned that making good wine begins in the vineyard; and finally, the skills that winemakers demonstrate in the art of making wine by combining tradition and modernity. It is certainly no coincidence that Alentejo wines repeatedly receive awards at national and international competitions. www.vinhosdoalentejo.pt/concursos.php?id=24&lang=en

White wines are aromatic, fresh, harmonious and sometimes complex, the result of combining different grape varieties. The reds, which are ruby or garnet in colour, have intense aromas of ripe berries, are soft, slightly astringent, balanced and full-bodied. Although they become more complex with age, they can be drunk very young.

The secret to enjoying them to the full is in knowing how to make the right choice: what wine to drink as an aperitif, with a good cheese or over a meal; and, conversely, when the wine is decided on first, what dish to eat with it.

In Alentejo, there are many ways to learn: in good restaurants by putting yourself in the hands of those who can give good advice; in visits to wineries during a wine tasting accompanied by winemakers willing to explain everything you want to know; in wine tourism establishments specialising in the art of hospitality which organise interesting activities around the wine; and, finally, in some types of accommodation with gourmet cuisine which is inseparable from the wine it is washed down with and which is its calling card.

Please note: This guide focuses in particular on the wine producers who have signed up to the Experience Tourism project by organising vineyard tours, offering workshops or arranging observation or participation in the grape harvest and other wine-related activities. But there are many more in Alentejo that open their doors just for visits to their cellars and wine tastings. To visit them, you should contact the Alentejo Wine Routes Association (Associação Rota dos Vinhos do Alentejo). www.vinhosdoalentejo.pt/index.php?lang=en

For up-to-date information on wines, producers, statistics and varieties authorised in production, please consult the on-line magazine "Vinhos do Alentejo – Facts & Figures".

ITINERARY V – Northern Alentejo



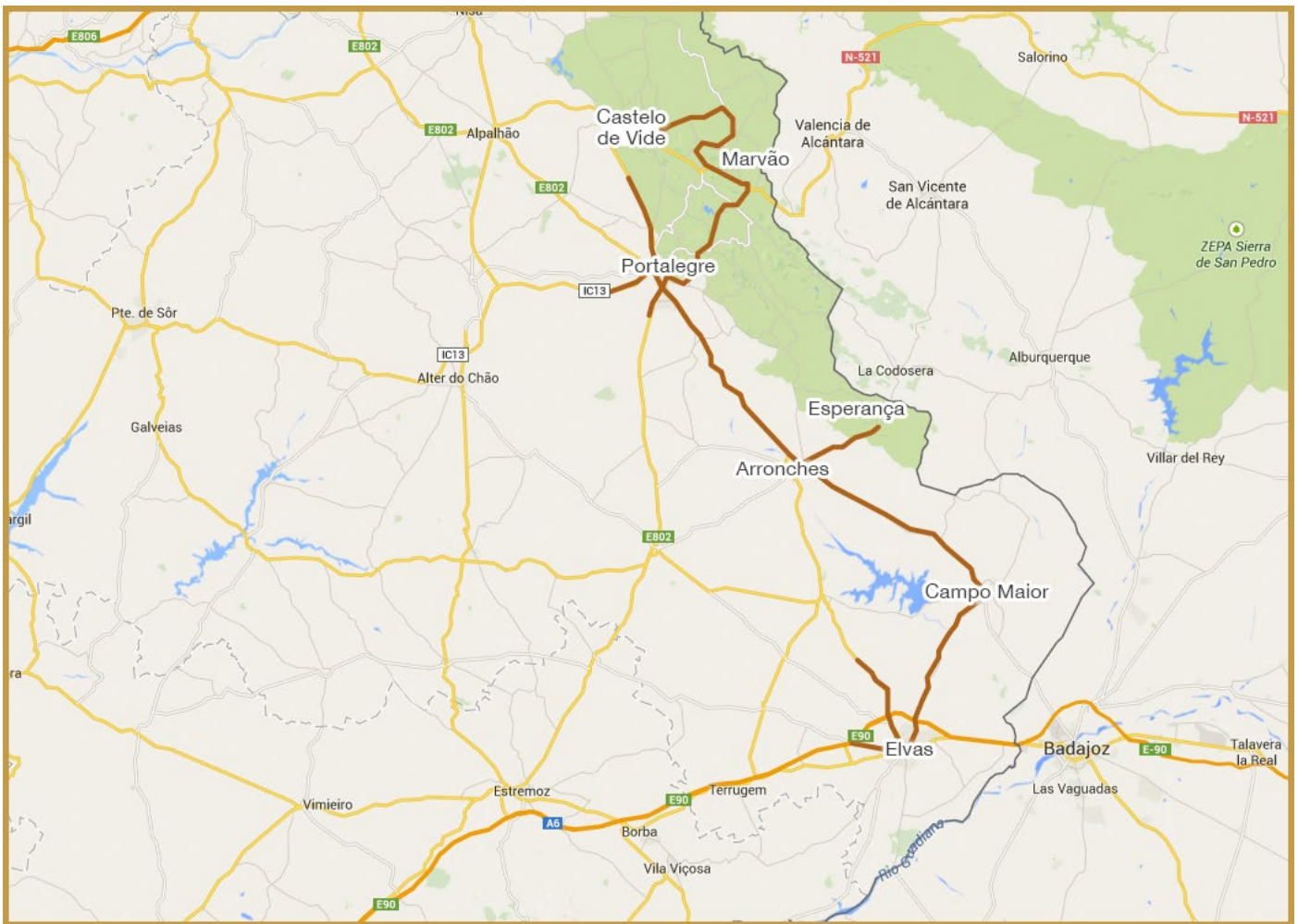
On this itinerary, explore the border areas of Elvas, Campo Maior and Arronches, still within the Guadiana basin, and the different landscapes of the Tagus basin in Alentejo: the Serra de São Mamede, with gems like Marvão and Castelo de Vide; the granite land of Alpalhão, Crato and Alter do Chão; the peaceful valley of Ribeira Grande, dotted with the towns of Monforte, Fronteira, Sousel and Avis; and finally, the two great lakes of Montargil and Maranhão.

We will taste wines from the hills and the plain, each with its own aroma and flavour; get to know the texture of Nisa and Tolosa cheese; understand how Alentejo's vocation is to produce sausages of high quality, whether in Elvas, Alpalhão, Sousel or Alter do Chão; discover innovative projects that will delight you with lavender perfumes, mushrooms, olive pastes and convent sweets; find out about family businesses where the younger generation continue the tradition and innovate; and see the results of combining tourist accommodation with food and wine.

As always in Alentejo, there are miles and miles of pure pleasure...

Route 15

Elvas - Campo Maior – Arronches – Esperança – Portalegre – Portagem – Marvão – Castelo de Vide



Visits and activities

- Walk around the Fortifications of Elvas, a World Heritage Site.
- Visit and tasting of sausages at the Salsicharia Escarduça, in S. Brás.
- Tour around Campo Maior.
- Visit to the Lagar-Museu Visconde de Olivã.
- Visit to the Coffee Science Centre, in Campo Maior.
- Visit and wine tasting at Adega Mayor winery.
- Visit and wine tasting at Adega Reynolds Wine Growers.
- Visit and activities at the Monte da Esperança agritourism facility.
- Visit and activities at the Cabeças do Reguengo agritourism facility.
- Visit and tasting of olive oil, olive pâté, honey and jams at the Herdade de Almojanda.
- Tasting of convent sweets at Sabores de Santa Clara.
- Visit to the winery and wine tasting at Monte da Penha.
- Visit to the winery, wine tasting and other wine-related activities at Monte do João Martins.
- Visit to Moinho da Cova, in Portagem, and mushroom or cork workshop.
- Tour around Marvão.
- Visit and activities at Quinta das Lavandas, in Castelo de Vide.

Places of interest / Producers

Elvas

The cuisine of Elvas has been renowned for many years. This is the town that popularised bacalhau dourado (cod with eggs and onion) and also where the plums come from that accompany sericaia (sweet soufflé). And the olives ... from Elvas. Its fortifications were classified a UNESCO World Heritage Site. Dedicate the time they deserve.

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Salsicharia Escarduça, São Brás

Established in 1928 by the Escarduça family, this is now the 4th generation of producers. For several decades, the sausages were made by hand: after slaughtering, clay bowls are used to season the meat and the sausages were smoked in a huge chimney. In 1999, success led the family to invest in a modern factory that allowed them to increase production without changing the traditional, homemade style of manufacture.

Salsicharia Escarduça belongs to the group of companies which is part of the 'Buy what is ours' campaign, sponsored by AEP. Part of their production has PGI certification - Protected Geographical Indication, Salsicharia Portalegre. The range of sausages on offer, almost all made from black pigs, includes *cabeça de xara*, *cacholeira*, various types of black pudding (*cabeça*, *grossa*, *chouriceira* and cumin), *painho branco*, *paia de toucinho*, *paio branco do lombo* and *paio do cachaço*. It also markets lard, white salty bacon, streaky bacon and pepper paste.

By booking in advance you can visit the facilities, watch the production process and do a tasting of sausages.

How to get there - Leave Elvas towards Vila Fernando. After 3.5 kms, turn left for São Brás. After 1 km you will find the Salsicharia Escarduça on the right.

INFORMATION

Address Barqueira de Cima, São Brás, 7350-464 Elvas, Alentejo • **GPS** 38° 52' 26.9" N / 7° 12' 25.1" W • **Contact information** Tel.: (+351) 268 626 543 / **E-mail:** salsichariaescarduca@hotmail.com • **Visiting times** 08:00-17:00 • **Conditions** Book 4 days in advance. Maximum number of visitors: 12 people • **Languages** Portuguese and Spanish • www.escarduca.com/index_en.html

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Campo Maior

From the food and wine perspective, there are three compelling reasons to visit Campo Maior: olive oil, coffee and wine. Olive oil takes you to a mill which has been turned into a museum. Coffee and wine introduce you to the world of Nabeiro Group, started several decades ago by Manuel Rui Nabeiro with its unforgettable Café Camelo coffee brand.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Lagar Museu do Palácio Visconde D'Olivã, Campo Maior

Housed in the old Palace olive oil mill, this museum is entirely dedicated to olive growing. It consists of a central core, with a recreation of the mill and its operation, a multimedia room and ethnography room. Guided tours which interpret the museum include a tasting of olive oil from Campo Maior. You can also visit the Palace gardens.

INFORMATION

Address Rua de Olivença, 7370-108 Campo Maior • **GPS** 39° 00' 46.5" N / 7° 04' 18.5" W • **Contact information** Tel.: (+351) 268 685 010 / **E-mail:** lagarmuseu@cm-campo-maior.pt • **Visiting times** Winter - Tuesday to Sunday: 10:00-17:00 Summer - Tuesday to Sunday: 10:00-18:00. Closed: Monday and on the Public Holidays 25 December, 1 January and 1 May • **Price** Adults: €1 Students and retirees: €0.50 Children under 8: free

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Coffee Science Centre in Campo Maior

The aim of the Centro de Ciência do Café, formerly the Museu do Café (Coffee Museum), is to give the visitor an interactive journey through the world of coffee. In addition to the museum and documentary collection there are 7 areas of permanent exhibitions: From the Plant to the Bean, The Word Coffee, History of Coffee in the World, History of Coffee in Portugal, History of Coffee on the Border, Manufacturing Coffee and Coffee Consumption. It includes a space for temporary exhibitions, an auditorium, library, bar-cafeteria and shop. It was opened in March 2014. It is on Herdade das Argamassas, about 4 kms from Campo Maior, on the road to Degolados/Arronches (N371)

INFORMATION

GPS 39° 2' 30" N 7° 5' 54" W • **Contact information** Tel.: (+351) 268 688 308 / **E-mail:** museudocafe@delta-cafes.pt • **Visiting times** Monday to Friday, 09:00-13:00 and 14:30-18:30; Saturday: 10:00-13:00 and 15:00-18:00. Closed on Sundays and Public Holidays • www.delta-cafes.pt/pt/empresa/centro-de-ciencia-do-cafe

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Adega Mayor winery, Campo Maior

'It's not easy to find the opportunity to build in beautiful and unspoilt countryside. It is also a huge responsibility'- with these words architect Siza Vieira accepted the challenge presented to him to design the Adega Mayor winery. Looking at its simple lines and the way the interior space is designed for its various functions, this work is unquestionably an example of contemporary architecture blending into the landscape: it adds to it while keeping it 'beautiful and unspoilt'. To see the building alone is worth the visit. But we are in a winery and there are other interesting aspects to discover: the visit begins with a film about the history of the winery and wine production, moves on to the winemaking areas and cellars for the barrels, and ends up at a water feature on the terrace with a fantastic view and a wine tasting. The Adega Mayor winery, opened in 2007, is part of an estate of 350 hectares, which combines vineyards with 'montado' and olive groves. The wines currently on sale are: Caiado (Red, White and Rosé), Monte Mayor (White, Reserva Red and Sparkling), Solista (Verdelho and Touriga Nacional), Reserva do Comendador (White and Red), Pai Chão (Red) and various Special Editions, each with their own history, reason and tribute [7(Seete), 8(Oito), 9(Nove), Oriente, Vitorino Salomé, Siza]. With advance booking, you can take part in the harvest and see how Adega Mayor wines are made.

INFORMATION

Address Herdade das Argamassas, 7370-171 Campo Maior • **GPS** 39° 2' 59.32" N 7° 5' 39.92" W • **Contact information** Tel.: (+351) 268 699 440 / Fax: (+351) 268 699 441 / E-mail: enoturismo@adegamayor.pt • **Visiting times** Monday to Friday: 09:00-13:00 and 14:30-18:30; Saturday: 10:00-13:00 and 15:00-18:00. Closed: Sunday and Public Holidays • **Conditions** Book in advance • www.adegamayor.pt/en

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In and around Arronches

Explore the heritage of the old town, the riverside Passeio do Vassalo and try to get to hear the music played in Arronches, where the only instruments used are pebbles from the River Caia. It is worth visiting on festival days, when you're bound to catch a performance by the Grupo das Pedrinhas. The cuisine is recommended.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Adega Reynolds Wine Growers, Arronches

The Reynolds family has been in Portugal for almost 200 years. Thomas Reynolds, English sailor and trader, was the pioneer who was tempted into the wine business in the city of Porto. In 1850 the family settled in Estremoz. Alentejo became their definitive home and today the business is run in Arronches by Julian Cuellar Reynolds, son of Gloria Reynolds.

The Herdade da Figueira de Cima has 200 hectares, of which 40 are given over to vines. As part of its wine tourism business, it welcomes visitors who want to explore the estate and its facilities, their family history as wine producers, the cellars and the traditional production methods used. They offer a large hall for holding events - wine tastings, company parties, social events, etc. - as well as a traditional kitchen with a large slate-topped table, ideal for groups of friends and families. You can watch the meals being cooked with ingredients produced on the estate (free-range chickens, black Merino lamb, black pig and Mertolenga beef), all cooked in a holm-oak wood oven.

The following wines are currently on the market: Gloria Reynolds (White and Red), Julian Reynolds Grande Reserva (Red), Reserva (Red) and Arinto (White), Carlos Reynolds (Red and White), Robert Reynolds (Red). At Herdade Figueira de Cima there is shop for direct sales to the public.

How to get there - Leave Arronches towards Esperança and you will see the entrance to Herdade da Figueira de Cima on your right, after about 3.5 kms.

INFORMATION

Address Monte da Figueira de Cima, 7340- Arronches • **GPS** 39° 07' 46.5" N / 7° 14' 06.1" W • **Contact information** Tel.: (+351) 245 580 305 / E-mail: wine@gloriareynolds.com • **Conditions** Advance booking • **Languages** Portuguese, English, French and Spanish • www.reynoldswinegrowers.com

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Agroturismo Monte da Esperança, Esperança

Part of a property in which the vines, the dominant element, grow alongside olive, cork oak and holm oak, Monte da Esperança is run by Manuel Salgueiro. It is an agritourism facility with 5 bedrooms and 2 apartments, all named after the grape varieties used in the wine made here. Guests can enjoy the outdoor pool adapted for adults and children, and several common living areas.

The winery, built at the top of the vineyard with state-of-the-art materials, includes a tasting room which attempts to recreate the feeling of a traditional *adega*. The 17 hectares of vineyards were planted in 2006. The first wine from the estate was made in 2012, when red and white Monte da Esperança and Grande Serão were put onto the market.

The aim of business is to give visitors a feel for nature and things of the soil. Guests and visitors who want to get some hands-on experience are welcome during the grape harvest or olive-picking time. You can observe or participate in these and other estate activities at your own pace, as the great house motto is: "At Monte da Esperança, time is immaterial".



How to get there - On arriving in Esperança from Arronches, go straight on down Rua de Arronches, past the cemetery and turn left.

INFORMATION

Address Monte da Esperança - Monte dos Louções, 7340-125 Esperança • **GPS** 39° 09' 38.8" N / 7° 11' 18.3" W • **Contact information** Tel.: (+351) 245 561 019 / Mob.: (+351) 924 044 196 / E-mail: reservas@montedaesperanca.pt • **Conditions** Advance booking • **Languages** Portuguese and English • **www.** montedaesperanca.pt/pt/

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Portalegre

Portalegre is one of the capitals for convent sweets. Go there when they open the doors of the São Bernardo Monastery to host the Feira da Doçaria Conventual (Convent Sweets Fair) and you will understand that the relationship is genuine and made to last.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Agroturismo Quinta das Cabeças do Reguengo, Portalegre

There are stories that really need to be told by those who have lived them. This is the case of João Afonso, the man behind this business. Today he is a winemaker, wine producer, contributor to specialist magazines and the owner of this enterprise with 11 rooms classified an agro-wine-tourism facility; before this he was a professional dancer with the Calouste Gulbenkian Foundation Ballet, an artistic career that he abandoned at his peak because as the woman who offered him a book called 'Working with Wine' tells us, 'he never stopped thinking about wine when he stopped thinking about pirouettes'. And he fulfilled his dream of moving to the country with his family in order to produce wines that focus on character rather than perfection, because 'perfection without soul makes wines, just like people, very tiring.'

Biodynamic production, slow food, slow wines.

A winery in the middle of the house, with four floors, cement vats and Talha wine clay pots.

A house in the middle of the vineyard with a panoramic outdoor pool, a large terrace-viewpoint, several conference and leisure rooms.

A vineyard in the middle of the Nature Park, but there's more: this estate, near the source of the River Caia, a tributary of the Guadiana, has 7.8 hectares of which 4.5 are vineyard consisting of 3,300 vines more than 100 years old, and several thousand new vines planted after 2010; but it also has an olive grove, two vegetable gardens, an orchard, a hen house, a flower garden, woods and ponds with running water.

There's plenty to do. You can participate in the harvest, in treading the grapes, olive picking, pruning the vines, picking asparagus and mushrooms, and working in the garden and the orchard. And of course, you can visit the winery, taste the wines with the producer, participate in courses and wine workshops.

João Afonso currently has the following wines on the market: Equinócio (White) and Solstício (Red), two of the famous labels of wines produced from old vines. The other labels - Luar das Cabeças do Reguengo (natural sweet wine), Quartzo and Seiva ("Marcas da Terra" made of grapes from new vines) and Respiro ("Marcas da Vida" made of bought grapes) - started to be marketed in 2014.

The hotel has a shop selling products directly from the estate.



How to get there - Leave Portalegre towards the village of Reguengo. When you get to a roundabout signposted for the entrance of the Parque Natural da Serra de S. Mamede (less than 5 kms), follow signs for Reguengo Centro. The Quinta is on this road, known as Estrada dos Moleiros, and the entrance is No.15.

INFORMATION

Address Quinta Cabeças do Reguengo – Estrada dos Moleiros, 15, 7300-405 • **GPS** 39° 17' 25.4" / N 7° 23' 40.8" W • **Contact information** Tel.: (+351) 245 201 005 / E-mail: reservas@cabecasdoreguengo.com • **Conditions** Advance booking. Some activities are subject to a minimum number of participants • **Languages** Portuguese, English and Spanish • www.cabecasdoreguengo.com/en

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DITERRA - Herdade da Almojanda, Portalegre

DITERRA is a family farming business established in 2002. In 2004 they launched their own brand of olive oil - Almojanda - the name of one of their estates and where, in 2008, they opened an oil bottling plant. The estate has a shop selling the company's products, with two brands: Almojanda and Fadista. Under the Almojanda label, Diterrra produces extra virgin olive oil, extra virgin olive oil with chilli, with mushroom and with lemongrass; white wine vinegar with oregano and red wine vinegar; black olive paste; pumpkin jam, fig jam and tomato jam; multifloral honey, rosemary honey and rosemary and pine nut honey; olive oil biscuits. Under the Fadista label they produce extra virgin olive oil, extra virgin olive oil with garlic and red wine vinegar. The olives are mostly the Galega variety, combined with Cobrançosa and Picual.



How to get there - Leave Portalegre on the IC13, towards Alter do Chão. At the roundabout, head for Frangoneiro and go through the village. After another 3.5 kms, you will see the entrance to the Herdade da Almojanda on your right.

INFORMATION

Address Herdade da Almojanda, Apartado 174, 7301-901 Portalegre • **GPS** 39° 17' 39.6" N / 7° 30' 07.6" W • **Contact information** Tel.: (+351) 245 203 667 / E-mail: comercial@almojanda.pt • **Conditions** Advance booking • **Languages** Portuguese and English • www.almojanda.pt

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Sabores de Santa Clara, Portalegre

Sabores de Santa Clara is a company founded by Daniel Roldão in 2005 to develop, adapt, produce and market products with a strong traditional component. There are five ranges currently on the market: Rebuçados de ovo (candied egg yolks), a convent tradition, singly or in Premium packs; Botica liqueurs in pennyroyal, roast chestnut, bravo apple, tangerine and pine nut, Marvão cherry, quince and red currant flavours; Simply Biscuits, port, ginger, spices, tea, beer; Dried Fruits, with walnuts and caramelized almonds; Syrups, lemon, mandarin, blackcurrant, lemon thyme, Gorreana green tea and lemongrass. You can visit the factory premises and try the products if you book in advance. The visit involves the purchase of a kit consisting of a disposable cap, shoe protection and gown (€1).



How to get there - Sabores de Santa Clara is on the Portalegre Industrial Estate, signposted on the IP2, just before you enter the town coming from Estremoz.

INFORMATION

Address Av. Francisco Fino, 22, 7300-053 Portalegre • **GPS** 39° 16' 01.9" N / 7° 26' 09.6" W • **Contact information** Tel.: (+351) 245 341 087 / E-mail: geral@saboressantaclara.com • **Visiting times** Monday to Friday, 09:00-13:00 and 14:00-18:00 • **Conditions** Book in advance • **Languages** Portuguese and English • www.saboressantaclara.com

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Francisco B. Fino – Sociedade Agrícola, Monte da Penha

Francisco Fino represents the third generation of wine producers in this family. It all began when his grandfather, Joaquim da Cruz Baptista, planted the first vines at the renowned Tapada do Chaves. His work was continued by the only daughter, Gertrudes Rosado Fino, who with her experience and dedication, made an indelible mark on the world of wine. Her companion in the winemaking business has always been her son Francis who, after the sale of the Tapada do Chaves in 1997, decided to acquire the Monte da Penha, with its beautiful late 18th century manor house. This was in 1998. The estate has 139 hectares, of which 22 are under vines. The winery was built in 1999, enlarged in 2004 and today has a production capacity of around 120,000 litres. Francisco Fino produces wines under the following labels: Monte da Penha (Reserva White and DOC Tinto), Montefino (Reserva Red) and Monte da Penha Fino (Reserva Red).

It is possible to visit the winery, have a tasting and watch the grape harvest at Monte do Pintor. All bookings must be made through the Associação Rota dos Vinhos do Alentejo (Alentejo Wine Route Association).

How to get there - Monte da Penha is on the Portalegre/Castelo Branco road, about 2 kms from Portalegre, on the left-hand side. There is a wine barrel at the entrance.

INFORMATION

Address Monte da Penha, 7300-498 Portalegre • **GPS** 39° 17' 51.0" N / 7° 26' 57.0" W • **Contact information** Tel.: (+351) 245 208 342 / E-mail: comercial@montedapenha.com • **Conditions** Book through the Alentejo Regional Wine Commission (Comissão Vitivinícola Regional Alentejana) • **Contact information:** Tel.: (+351) 266 746 498; E-mail: rota@vinhosdoalentejo.pt • **Languages** Portuguese and English • www.montedapenha.com/english/main.htm

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Wine tourism at Monte do João Martins, Carreiras

The Monte do João Martins is owned and run by the family business Miraldino Filipe Mendes & C^a. Lda. Founded in 1948 by the father and grandfather of the current owners, José Manuel, Filipe and Alexandra Severo Mendes. The company is based in Sousel and dedicated to farm mechanisation and the sales and servicing of agricultural machinery.

The property, currently 150 hectares, was acquired after the forest fires of 2003 which reached the gates of the city of

Portalegre and completely devastated the property as well as much of the Serra de São Mamede.

They immediately set to work with a greenfield project: 80,000 cork oaks were planted, pastures were sown to grow food for a herd of 600 Alentejo Merino sheep; and 5.5 hectares of vineyard were planted with mainly red varieties.

A winery was built next to the vineyard, planned in a very functional way to combine tradition and modernity and produce quality wines under one name: Monte do João Martins - Denominação de Origem Controlada – DOC Alentejo Portalegre. This wine is made with certified grapes and production per hectare is limited and available in DOC Alentejo Portalegre (Red and White), Colheita Seleccionada (Red and White) and Reserva (Red).

With advance booking, you can visit the vineyards and the winery and take part in wine tasting, which may be accompanied by sausage, cheese and bread from the region. These tastings can be done in the shop and tasting room, which also sells the producer's wines, in the winery's function room or outside, with the aromas and sounds of the countryside to make the tasting even more enjoyable.

There is also the opportunity for those interested to get involved in the grape harvest and later stages of the winemaking process.

Of interest to visitors, according to Professor Ruy Ventura, this property contains the remotest vestiges of human settlement in this part of Northern Alentejo, including some Neolithic grinding stones, a dolmen and the ruins of small circular dwellings from the high Middle Ages. It also has remains of more recent constructions, perhaps from the 15th century.'

One more reason to book in advance and pay a visit to Monte do João Martins.



How to get there - Leave Portalegre towards Castelo de Vide on the N246, and Monte do João Martins is at the 18.2km mark. It is clearly signposted.

INFORMATION

Address Adega - Monte do João Martins, EN 246 (Portalegre - Castelo de Vide) km 18.2, Carreiras • **GPS** 39° 23' 05.0" N / 7° 28' 43.0" W • **Contact information** Mob.: (+351) 933 551 179 / E-mail: montedojoamartins@miraldino.pt • **Conditions** Advance booking • **Languages** Portuguese, Spanish, French, Italian and English • www.montedojoamartins.pt/

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Terrius, Portagem

Terrius is a group of farmers from the Nature Park of Serra de São Mamede, near the River Sever, who got together in order to produce, conserve and sell wild products, fruit and vegetables. They use simple processes, such as dehydration and the preparation of natural preserves. They came up with the idea in 2011 and the project has led to many products: mushrooms from São Mamede (dried, flour, chutney), Bravo Esmolfe apples from Portalegre PGI (fresh, flour), chestnuts from Marvão PDO (dehydrated, flour), piquillo peppers (baked, mustard), tomato (dehydrated, dried in olive oil and oregano, tomato and ginger chutney), organic herbs (various infusions), other wild products (asparagus, wild thistles, organic honey and mixed wild mushrooms), natural cosmetics (nut and apple soaps and natural bath salts).

Activities available are many and varied: 1. tasting a selection of 3 Terrius products, including guided tour of the Moinho da Cova, a restored water mill; 2. participation in the Cooking Class Art programme, which is held in partnership with Quinta do Barreiro, at the Art Gallery of the Sculptor Maria Leal da Costa; 3. workshops in mushroom production from tree trunks and 4. cork workshops (making a trough). All programmes require advance booking and confirmation.

How to get there - Terrius is within the Centro de Lazer da Portagem, near the swimming pool. The entrance is signposted.

INFORMATION

Address Edifício Moinho da Cova - Centro de Lazer da Portagem 7330-328 Marvão • **GPS** 39° 22' 57.8" N / 7° 22' 59.5" W • **Contact information** Mob.: (+351) 966 908 963 / E-mail: geral@terrius.pt • **Visiting times** Programmes 1 and 2: 1 March to 30 December, Tuesday to Saturday, 10:00-18:00

Programmes 3 and 4: 1 April to 30 October, Tuesday to Saturday, 10:00-18:00 Shop: summer (1 April to 31 October): 10:00-19:00. Closed: Monday and some Sundays; winter (1 November to 31 March): 10:00-17:00 Closed: weekends and Monday • Conditions Advance booking. Best time to visit: 15 March to 15 October • Languages Portuguese, English, Spanish and French • www.terrius.pt/



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Marvão

Walking around Marvão is always a beautiful experience. Up close or from afar, in rain or sunshine, it is a privilege that no one should miss. The wine and chestnut festivals may help you set the dates for your trip. But with or without a festival, it is always worth a visit.

FIND OUT MORE
www.visitalentejo.pt/en/brochures

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Quinta das Lavandas, Castelo de Vide

Owned by Teresa Tomé and Estêvão Moura, Quinta das Lavandas is not just an agritourism facility with a prime location in the Nature Park of Serra de São Mamede. It is an Organic Farm certified by ECOCERT, with an intriguing business producing Lavender. Its aim: to produce essential oils and develop traditional products from lavender derivatives.

From a total area of 20 hectares, about 6 are taken up with two varieties of lavender: *lavandula angustifolia* and *lavan-dim grosso bleu*. This is the core of this farm, which includes a piece by sculptor João Norte: the still for the distillation of essential oils. One of the activities that you can watch is the making of these oils, which uses the ancient technique of steam distillation. Others include the now famous Lavender Garden where you can see more than 40 varieties, of different shapes and colours, which bloom from March to October and have always delighted those who visit with their unmistakable scent.

On the land not occupied by lavender, or on the rocky outcrops that make this area one of the most beautiful and impressive in the Nature Park, there are 200 olive trees, hives with honey almost entirely made from lavender, an orchard, a vegetable garden and a small vineyard.

With their 2014 campaign, the Quinta das Lavandas has started to produce organic PDO North Alentejo Olive Oil, from a single varietal (galega), at a small mill on the property. This is a process that guests and visitors can watch, from the picking to the packaging of the olives.

The agritourism facility offers 7 rooms, each with the name of a species of farm flora: olive, lavender, lavandin, rosemary, broom, chestnut and oak.

Day visitors are also welcome. They can see the lavender fields and the distillery, watch the distillation process, enjoy the Lavender Garden, taste lavender teas and biscuits and participate in seminars and workshops. On Saturdays and Sundays guided tours are available from 09:30 to 17:30. These visits last 1h30 minutes to 2 hours and include the fields, distillery and the garden. For either visit you are requested to book in advance.

The following farm products are sold in the shop: essential oils, hydrolates, lavender biscuits, lavender infusions, various handicrafts (cushions, bags, lavender pillows), honey, pictures, dry branches (or fresh during flowering) and from 2015, PDO olive oil.



How to get there - In Castelo de Vide, turn left at the roundabout near the fire station and follow the signs for 'Quinta das Lavandas'. It is about 4 kms. In Marvão, drive towards Santo António das Areias and continue as far as Barretos. From this village there is a scenic route to Castelo de Vide which joins the Castelo de Vide – Póvoa and Meadas road, which is where the Quinta is.

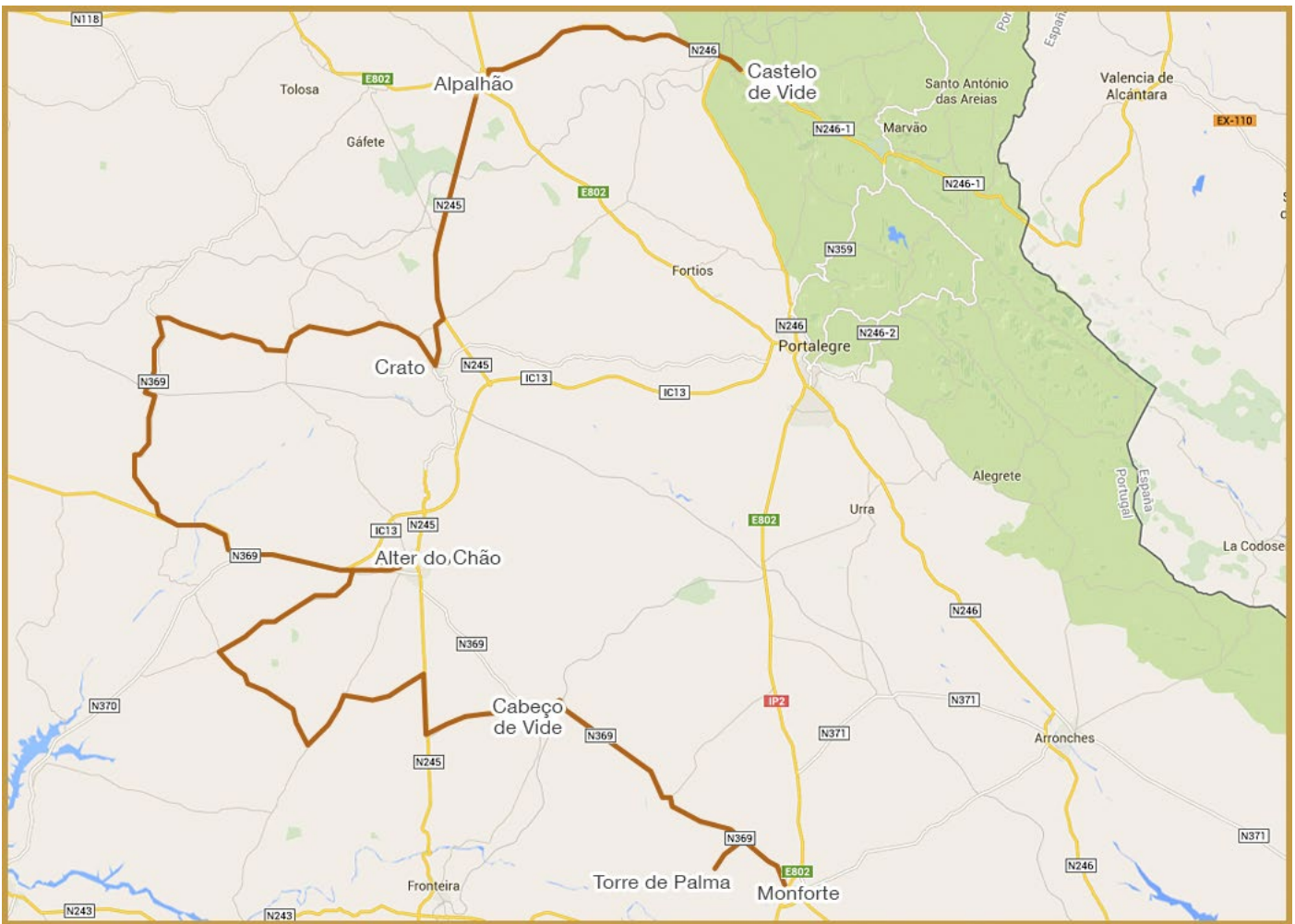
INFORMATION

Address Quinta das Lavandas, Sítio de Vale Dornas, 7320-423 Castelo de Vide • **GPS** 39° 26' 56.8" N / 7° 27' 21.2" W • **Contact information** Tel.: (+351) 245 919 133 / Mob.: (+351) 917 264 655 / E-mail: geral@quintadaslavandas.pt • **Visiting times** 09:30-17:00 • **Conditions** Advance booking. Workshops: www.facebook.com/quintadaslavandas • **Languages** Portuguese and English • www.quintadaslavandas.pt/index.php/en/

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Route 16

Castelo de Vide – Alpalhão – Crato – Alter do Chão – Torre de Palma - Monforte



Visits and activities

- Tour around Castelo de Vide.
- Tour in and around Nisa.
- Visit and tasting of sausages at the Salsicharia Alpalhoense, in Alpalhão.
- Visit and wine tasting at Herdade do Gamito, no Crato.
- Visit to the Olimel honey factory and mill, with tastings of honey and olive oil at Cunheira.
- Tasting of sausages at Carnes Alter, in Alter do Chão.
- Tasting of wines and other products at Monte Barrão.
- Visit and activities at Torre de Palma Wine Hotel.
- Visit and cheese tasting at Monforqueijo.

Places of interest / Producers

Castelo de Vide

The Quinzena do Sarapatel is a good reason to come and see us in Castelo de Vide over Easter. If you manage to stay here when locals, migrants and emigrants are all gathered together in their home town, you shouldn't miss the magic combination of the sacred and the profane that happens at midnight on Holy Saturday, when the priest greets the congregation with a 'Hallelujah' and the faithful respond in unison, waving thousands of rattles that continue to sound throughout the night!

At any time of year, be sure to sample the apple and cinnamon *boleima*, a Jewish cake based on unleavened bread.

FIND OUT MORE
www.visitalentejo.pt/en/brochures

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In and around Nisa

In Alpalhão, the home of the next producer, we are in the region of Nisa, near the River Tagus. Being so far from everything and so close to what you might not see again anytime soon, it is worth extending your stay and going as far as Nisa, Montalban, Amieira do Tejo and small villages like Monte do Arneiro where they really know how to cook eels and lampreys.

In Alpalhão, with its granite houses, you must try the lamb stew, pork liver rice, wild pigeon soup, grilled bass with coriander sauce, wild boar stew and many other delicacies.



FIND OUT MORE
www.visitalentejo.pt/en/brochures

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Salsicharia Alpalhoense, Alpalhão

The Salsicharia Alpalhoense is a family firm that has been in business for over a century. In 1998 the facilities were refurbished, but the traditional manufacturing methods remain. The sausages at this factory are made from carefully selected meat, which is first minced and spiced. After maturing the natural casings are filled. Curing is done over a holm oak fire. A wide range of sausages are produced: black pudding for grilling; boiled cacholeira for grilling; chouriço from black pigs with pepper in the traditional way; white paio, paio from black pigs, lombo enguitado; thin linguiça, farinheira, and thin farinheira.

With advance booking, you can visit the premises and have a tasting of sausages accompanied with wine, cheese and bread.



How to get there - In Castelo de Vide, take the N246 towards Alpalhão. The Salsicharia is at No. 8 on the Castelo de Vide road, on the right-hand side, just before the entrance to Alpalhão.

INFORMATION

Address Estrada de Castelo de Vide nº 8, Alpalhão • **GPS** 39° 25' 08.8" N / 7° 36' 55.0" W • **Contact information** Tel.: (+351) 245 742 604 / Mob.: (+351) 964 582 836 / E-mail: geral@salsichariaalpalhoense.com • **Conditions** Advance booking. Minimum no. visitors: 10 people • **Languages** Portuguese and Spanish • www.salsichariaalpalhoense.com

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Crato

In Terras do Prior, in summer you should go to Vale do Peso. It has an old railway station which is worth visiting and a Seafood Festival reputed to be one of the best.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Herdade do Gamito, Crato

The winemaking business at Herdade do Gamito, owned by descendants of the Sá da Bandeira family, arose from a long-held dream inspired by the surprising results of a small vineyard. The first 10 hectares planted in 2001 were extended to 24 in 2003, and produce 5-6 tons per hectare.

The winery, built next to the vineyard, has the capacity to produce 200,000 litres per year. The site chosen was in a geological depression. The aim was to bring grapes in at the top and use gravity for the winemaking process, thereby avoiding the use of pumps. The interior is original, to say the least. The winery has used the advantage of the terrain. When you go down to the basement, you are met with a totally unexpected sight: the original granite outcrops, from which a spring flows protecting one side of the building and achieving temperature control by natural means. Against this backdrop are 350 wine barrels. The wine tastings are accompanied by sausages, cheeses and other regional products and include a complimentary bottle and 10% discount on all products from the estate. The regional wines currently on sale from this winery are Herdade do Gamito (Red), Terras do Crato (White and Red), Hospitalários (Red bag-in-box) and Melro (White and Red bag-in-box). With this producer it is also possible to visit the vineyards and participate in the harvest.

How to get there - The Herdade do Gamito is signposted from the road that connects Crato to Aldeia da Mata (N363).

INFORMATION

Address Herdade do Gamito, Apartado 9, 7430-909 Crato • **GPS** 39° 18' 06.1" N / 7° 40' 36.1" W • **Contact information** Tel.: (+351) 245 990 237 / E-mail: geral@herdadedogamito.com • **Conditions** Advance booking • **Languages** Portuguese and English • www.herdadedogamito.com/

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Olimel - Azeite e Mel (Olive Oil and Honey), Cumeada

João Ferreira acquired his knowledge of beekeeping and olive growing in two ways: he was born and raised in a family of beekeepers and has worked for large olive oil companies. His products are marketed as Mel d'Abelha and Azeite Tapada da Fonte.

He makes rosemary, multifloral and mountain honey which is 100% natural. Within this range, Olimel also sells jar honey, honey comb and pollen.

The olive oil is mostly extracted from Galega olives, but also some Cobrançosa and Cordovil. In the mill there is no use of water: the moisture from the olives themselves is sufficient and ensures superior quality. Annual production ranges from 8 to 12,000 litres, but there is capacity to produce 15,000. Olimel produces virgin, extra virgin and flavoured olive oil, the latter as part of a gourmet range.

Those interested in these products can visit the honey factory and the mill, taste the honey and olive oil and participate in olive picking at harvest time.

How to get there - In Aldeia da Mata follow signs for Mata Estação. After 800m, bear right for Cunheira. After another 7 kms, turn right again. The entrance to the village is via the M 532 / Rua dos Barreirinhos.

INFORMATION

Address Rua dos Barreirinhos, 38, 7440-251 Cunheira • **GPS** 39° 19' 03.5" N / 7° 48' 37.4" W • **Contact information** Mob.: (+351) 917 326 439 / E-mail: vendas@olimel.pt, olimelda@gmail.com • **Conditions** Advance booking • **Languages** Portuguese and English

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Alter do Chão

Although Alter do Chão is famed mainly for the Alter Real stud farm, there are other aspects to discover in this heritage

town. With regard to cuisine, it is worth trying the lamb sarapatel in the spring which is served during Easter week with saffron to make so-called yellow rice. You can sample a variety of such dishes in the restaurants taking part in the Semana Gastronómica do Açafrão (Saffron Week).

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Carnes Alter, Alter do Chão

Carnes Alter opened for business in 1996. Aiming for differentiated production, it sought to reconcile current food hygiene and health requirements with the traditional processes for manufacturing sausages.

For this, the first task was to do research among the older generation to acquire the know-how passed from generation to generation.

Today its products are recognised and consolidated. And there are many, made from the pork of white and black pigs. In addition to the traditional bexiga, cacholeira, various types of chouriço, farinheira, morcela, paio and paiola, there are also the original paio de migos, made with black or white pork, fat and lean, with garlic and chili.

You can tour the facility, including the wood smoking chambers, and taste the sausages.

How to get there - The sausage factory is within Alter Industrial Estate, which is signposted in the town.

INFORMATION

Address Zona Industrial, Lote 34, Apartado 29 - 7440 Alter do Chão • **GPS** 39° 11' 25.7" N / 7° 39' 28.5" W • **Contact information** Tel.: (+351) 245 612 210 / **E-mail:** carnesalter@carnesalter.pt • **Conditions** Advance booking • **Languages** Portuguese and Spanish • carnesalter.pt/

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Sociedade Agrícola Monte Barrão

The Herdade do Monte Barrão, today with 600 hectares of agriculture and livestock, has belonged to the Borges family since the 14th century. It has benefited from numerous investments in irrigation, electrification and modern, sophisticated equipment. It produces grapes, melon, watermelon, olives, cereals and fodder and has a substantial livestock breeding programme. There are 45 hectares of vines and 69 of olives.

The estate produces wine, olive oil, black pork sausages, cured sheep cheeses and mature beef. The wine, made in Alter do Chão at the Terras d'Alter winery, is marketed under the Monte Barrão label and is sold as: Barrão (White and Red), BIB Monte Barrão and Monte Barrão Reserva (both Red).

A visit to Monte Barrão can include a simple tasting of wines or be accompanied by a tasting menu of products from the estate. In the same visit, or as a stand-alone programme, you can visit the Terras d'Alter winery, where Monte Barrão is a partner, and taste the Terras d'Alter wines.



How to get there - Leave Alter do Chão towards Ponte de Sor and Avis (N369). Drive for 3.3 km and turn left for Benavila. After 4.7 kms you will see signs for Monte Barrão. On the way don't miss the Vila Formosa Roman Bridge.

INFORMATION

Address Head office: Av. Dr. João Pestana, n.º 11, 7440-013 Alter do Chão • **GPS** Head office: 39° 11' 53.2" N / 7° 39' 27.3" W Monte Barrão: 39° 09' 34" N / 7° 44' 13" W • **Contact information** Tel.: (+351) 245 612 167 / Mob.: (+351) 919 632 368 / **E-mail:** atividadesmontebarrao@yahoo.com; perfectmoments2014@gmail.com • **Visiting times** Monday to Friday: 09:00-18:00. Saturday and Sunday: by advance booking • **Conditions** Advance booking. Best time to visit:

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Torre de Palma Wine Hotel, Monforte

The Torre de Palma Wine Hotel, opened in May 2014, is a bold venture run by Ana Isabel and Paulo Barradas, which has been built from the old Torre de Palma manor house complex, a mere 300 meters from the Roman ruins once a mansion owned by the distinguished Basillii family.

This is not a traditional 5-star hotel with the standard rooms. It is exactly the opposite: a hotel with a common concept of comfort and décor, but where difference is valued. Designed by architect João Mendes Ribeiro and decorated by Rosarinho Gabriel, it offers 19 accommodation units (9 houses in the courtyard, 5 rural loft style, 5 bedrooms in the old barn), a wine cellar, restaurant, spa, corporate and events spaces, an arena, organic vegetable garden and herb garden. The food and wine experiences here are many and varied: you can attend agriculture workshops to learn about the products used in the hotel cuisine, do regional cuisine workshops to learn how to cook, walk in the vineyard, take part in the harvest and pressing of grapes or taste Torre de Palma wines and do wine workshops. These programmes are also open to visitors, with advance booking and subject to availability



How to get there - The Torre de Palma Wine Hotel is signposted from the N369, between Cabeço de Vide and Monforte.

INFORMATION

Address Herdade de Torre de Palma, 7450-250 Monforte • **GPS** 39° 03' 46.9" N / 7° 27' 24.5" W • **Contact information** Tel.: (+351) 245 038 890 / E-mail: reservas@torredepalma.com • **Conditions** Advance booking • **Languages** Portuguese, English, French, Spanish and German • www.torredepalma.com/en/

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Monforqueijo, Monforte

Monforqueijo is a cooperative formed by a group of goat and sheep milk producers, which came together in order to improve their production in the face of competition. In 1994 they obtained PDO certification (Protected Designation of Origin) for their Nisa cheese, as a result of the investment made in the product. Later it was the turn of their Mestiço de Tolosa cheese, which was awarded PGI certification (Protected Geographical Indication).

While the wine begins in the vineyard, the cheese starts with the pastures and livestock. Thus, Monforqueijo carefully chooses the natural pastures of the Upper Alentejo for its producers and manages lambing in order to get the sheep to produce all year, which solves the problem of production seasonality. Quality control then moves to milking, the conditions of milk and curd conservation, the moulds and press and the curing process, ending only with the final washing, the labelling and shipping. This process, now fully modernized, was learned from a traditional cheesemaker. The conditions and requirements of today are different, but the essence of the handmade production process remains: there is no good cheese without all these stages and the time each cheese requires.

At Monforqueijo you can tour the facilities, observe the manufacturing process and do a tasting of various cheeses that are currently on the market: Nisa PDO (sheep's milk), Mestiço de Tolosa PGI (sheep and goat's milk), S. Julião (sheep's milk, whole and sliced) and Chaparral (sheep's milk).

How to get there - Monforqueijo is near Monforte, off the road to Cabeço de Vide, under the IP2 viaduct.

INFORMATION

Address Rossio da Feira Apartado 28, 7450-999 Monforte • **GPS** 39° 03' 19.7" N / 7° 26' 40.9" W • **Contact information** Tel.: (+351) 245 573 449 / E-mail:

monforqueijo@mail.telepac.pt • **Visiting times** Visits: 10:00-16:00 • **Conditions** Visits without advance booking: up to 5 people. Visits: book 2 days in advance: from 5 to 15 people • **Languages** Portuguese, English, Spanish and French • www.monforqueijo.pt/english/ www.visitalentejo.pt/en/brochures (search under Monforte)

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Route 17

Monforte – Veiros – Sousel – Fronteira – Vale de Seda – Avis – Benavila - Valongo – Ponte de Sor – Excursion to Gavião – Montargil – Farinha Branca



Visits and activities

- Visit, tasting and activities at Melaria TerraMel, Veiros.
- Visit, tasting and activities at Bolachinhas de Sousel, Sousel.
- Visit to CATET sausage factory – Montanheira, Sousel.
- Visit and wine tasting at the Terras d'Alter winery, Fronteira.
- Visit and tasting of products at Monte Colónia, in Vale da Seda.
- Visit and activities at Vale do Mestre, Valongo.
- Visit and tasting of products at Sabores Apurados, Ponte de Sor.
- Visit and wine-related activities at Ilex Vinhos, Gavião.
- Visit and wine-related activities at Monte da Raposinha, Montargil.
- Visit and tasting of products at Monte de Portugal.

Places of interest / Producers

TerraMel, Veiros

TerraMel is a beekeeping company that has been based in Veiros for over 10 years. In this area the predominant species that give the honey its flavour and soft colours are: rosemary, cistus, thistle, viper's bugloss and eucalyptus. This honey factory produces rosemary, multifloral and eucalyptus honey, as well as honey with nuts, comb honey and pollen. TerraMel is equipped to make your visit to the hives a safe and interesting experience which is also an excellent excuse for a stroll through the countryside. The program finishes with a visit to the factory and honey tasting.



How to get there - TerraMel is in the town of Veiros.

INFORMATION

Address Rua José Maria Cortes, 9, 7100-690 Veiros • GPS 38° 57' 08.9" N / 7° 30' 25.0" W • Contact information Tel.: (+351) 268 929 575 / Mob. (Manager Fidel Durla): (+351) 962 945 786 / 919 026 016 / E-mail: terramelprodutos@sapo.pt • Conditions Advance booking • Languages Portuguese and Spanish

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Sousel

In Sousel there is a Gastronomical Fraternity which opens its doors to the public every year for a tasting of regional dishes. Each month a different product is chosen, ranging from snails to cheese, sausages or sweets.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Bolachinhas de Sousel, by Ana Maria Gomes de Amorim

“Bolachinhas de Sousel (Sousel biscuits) have a history, they reflect an inheritance, but also a way of living and being that reveals where I come from and who I am. Through Bolachinhas I tell something about the history of my family, of my genetic inheritance, I reveal my taste, habits, I share good times, I keep the tradition, I give a contribute for culinary heritage and I leave a legacy to allow Bolachinhas, which have delighted mouths in the past, to endure and to grant exceptional moments that linger both in the memories and mouths of whoever tastes them now. “

This is how Ana Maratá tells the story of a project whose success is due not only to her entrepreneurial spirit and tenacity, but also to the extraordinary “hand” that makes these small wonders, now available to us all. We can buy them in multiple gourmet stores in the Alentejo and several other parts of the country, and, by appointment, participate in tastings and workshops guided by the producer.

The gourmet selection of biscuits is available in a variety of nine flavours, with unique characteristics and personalities:

- Sweet: butter (Oradas), olive oil (Espirituosas), oats (Alentejanas), rosemary (Campesinas), peppermint (Pimentinhas), lavender (Miguelinhas), cinnamon (Marias);
- Salted: olives (Maganas), oregano (Atrevidas) and Shiitake mushrooms (Velhacas).



How to get there – Arriving in Sousel, look for a place called Bairro Francisco Sá Carneiro. Bolachinhas de Sousel is in Lote A.

INFORMATION

Address Bairro Francisco Sá Carneiro, lote A, Sousel • **GPS** 38°57' 06.6" N / 7°40' 21.7" W • **Contact information** Mob.: (+351) 960 265 911 /E-mail: maratamecha@gmail.com • **Visiting times** Every day: 9:00-17:00 • **Conditions** Visits, tastings, workshops with advance booking. Minimum number of participants: 10 people • **Languages** Portuguese, Spanish and English • www.facebook.com/bolachinhasdesousel

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CATET – Montanheira, Sousel

CATET – Companhia Alentejana de Enchidos Tradicionais is a company producing sausages under the Montanheira label. The filling for these sausages comes exclusively from the Alentejo Black Pig, raised in 'montado' for 12 to 18 months. From November to March, their food is enriched with acorns, which give the meat its unique characteristics.

Although a good sausage has to be based on a good filling, this is not enough: the way it is made is essential. This company continues to apply the know-how passed down from generation to generation, which is reflected in the balance of seasonings made with ground pepper, garlic, salt, wine and spices. In keeping with tradition, the meat is put into natural casings tied by hand and then air cured and smoked over holm oak firewood.

Production at CATET – Montanheira has three distinct ranges: Salsicharia de Portalegre PGI products, which meet the specifications for this name; organic products made from pigs reared under these rules and condiments produced from organic farming; and products under the Porco Preto label, which do not use the above methods.

You can visit the factory premises. It is currently not possible to taste the sausages but, in return, visitors to CATET - Montanheira always come away with a surprise souvenir.

How to get there - CATET is in Sousel, on the Industrial Estate. Go to the end of the main street and turn left.

INFORMATION

Address Zona Industrial de Sousel, lote 58 C, 7470-200 Sousel • **GPS** 38° 57' 12.3" N / 7° 40' 59.4" W • **Contact information** Tel.: (+351) 268 550 140 / E-mail: geral@montanheira.com • **Conditions** Advance booking. Maximum no. of participants: 10 people • **Languages** Portuguese, Spanish and English • www.montanheira.com

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In and around Fronteira

In Fronteira, be sure to stop for a while at the Ribeira Grande Ecotourism Complex, which is located outside the town, on the road to Vale de Seda and Alter do Chão.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Adega Terras d'Alter winery, Fronteira

Terras de Alter, Companhia de Vinhos Lda is made up of three companies: Sociedade Agrícola das Antas, Sociedade Agrícola do Monte Barrão and Sociedade Pink Living, the latter company owned by winemaker Peter Bright. It has two NP EN ISO certifications: 9001 (Management) and 14001 (Environment).

The vines were planted in flat or slightly undulating soils, in order to maximise sun exposure; the training and irrigation

systems facilitate treatment and ensure grape quality. The winery, located near the vineyards to avoid lengthy transport between the harvest and the start of the winemaking, is designed so that it can respond effectively to what its owners call 'New World concepts', which include, for example, versatility: this winery can either work with large amounts in tanks for the most current wines, or much smaller fermentation tanks for processing the limited lots of high quality that go into its top wines.

Terra d'Alter currently has the following wines on the market: Terra d'Alter (Red, White, Rosé); Terra d'Alter Reserva (Red and White); Terra d'Alter Varietals (Alicante Bouschet, Touriga Nacional, Alfocheiro, Aragonês, Alvarinho, Arinto, Verdelho, Viognier, Syrah); Premium (Outeiro, Telhas Tinto and Telhas Branco); Fado (White, Rosé, Red, Special Selection, Reserva); Folha da Vinha (White, Rosé, Red, Reserva).

With advance booking, you can visit the vineyards and the winery and take part in wine tasting.

How to get there - In Fronteira, follow the signs for the Zona Industrial.

INFORMATION

Address Zona Industrial de Fronteira, lote 22 a 28, 7460 Fronteira • **GPS** 39° 03' 01.9" N 7° 38' 19.2" W • **Contact information** Tel.: (+351) 245 098 067 / E-mail: lurdes@terrasdealer.pt • **Conditions** Advance booking • **Languages** Portuguese, English and French • www.terrasdealer.com/Default.aspx?code=en

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Monte da Colónia, Vale da Seda, Fronteira

Herdade do Monte da Colónia is developing a business that has emerged from a successful, dynamic family: the children, both university-educated, have taken on the work begun by their parents, to provide continuity and innovation. Its original objective remains the production and processing of oil and pickled olives, wine and other food products, along with cattle and sheep breeding.

The estate, covering 600 hectares, has 100 hectares of olive trees and 20 hectares of vines. The olives are 50% Cobrançosa, 40% Galega and 10% other varieties, part of which are selected to be canned, the rest going for olive oil. The olive mill has been modernised: the cold extraction system has replaced the old press. They process olives from the estate itself and from other growers in the region. The 20 hectares of vineyards produce 100,000 litres of red wine, 10,000 of white and 6,000 of rosé.

At Monte da Colónia there is a shop, with a website, where you can buy the estate's products: extra virgin and extra virgin PDO olive oil; wines under the Monte da Colónia label (regional red, single varietals, reserva and colheita seleccionada, white, rosé and sparkling brut); white and red wine vinegars, honey and jam (cherry, apple and chestnut, red berries, morello cherry, among others). The shop also sells items from other producers in the region: several varieties of mushrooms, brown sugar, tea, Vale do Mestre liqueurs, handmade biscuits, cosmetics and various handicrafts.

At Monte da Colónia the doors are open: you can visit the estate and its various production areas, participate in the grape and olive harvests, and taste the products made here.



How to get there - Leave Fronteira, cross the old bridge near the Centro Ecoturístico da Ribeira Grande. After about 3.5 km there is a sign for Vale da Seda on the left. In Vale da Seda, go along the main street for about 900 metres until you come to the Monte da Colónia store.

INFORMATION

Address Monte do Lagar, Apartado 236, Vale de Seda, 7460-160 Fronteira • **GPS** 39° 06' 00.3" N / 7° 41' 03.9" W • **Contact information** Tel.: (+351) 245 604 190 / Mob.: (+351) 919 377 050 / E-mail: manuela.pereira@montedacolonia.com • **Visiting times** 10:00-13:00 and 15:00-19:00 • **Conditions** Visits: book in advance • **Languages** Portuguese and Spanish • www.facebook.com/montedacolonia, www.montedacolonia.pt/

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In and around Avis

In Avis, a town overlooking the beautiful reservoir of the Maranhão dam, visit the Museu do Campo Alentejano. Housed in the Convento de S. Bento de Avis, the museum's purpose is to enhance and preserve the memory of agricultural methods and customs, as well as highlighting the importance of 'montado' as a unique feature of the Alentejo countryside.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Vale do Mestre, Valongo

Patrocínia Casaca is the owner of Vale do Mestre, a company located in the area of Mestre de Avis where the plants that go into their products and inspire their creativity are grown. The company produces a variety of liqueurs and jams. There are three types of liqueurs: fruit (with 10 varieties, including blackberry with tangerine, arbutus, blueberry and pomegranate); herbal (fennel, mint and pennyroyal); and special (coffee, chocolate and milk). The jams come in a regular range (including strawberry, cherry and chestnut) and mixed fresh and dried fruit (tomatoes with pine nuts, pumpkin with walnuts, pumpkin with pine nuts). This house also produces homemade aromatic olive oil with pennyroyal, olive paste, vinaigrette, honey and pepper paste.

With so much variety, what else can the visitor do at Vale do Mestre besides direct purchases from the producer? You can taste products, participate in the collection and preparation of fruits and herbs and observe the production and manufacturing process. Book in advance and arrange a suitable visiting time.

How to get there - Vale do Mestre is in the village of Valongo.

INFORMATION

Address Vale do Mestre, Rua da Liberdade nº6, 7480-392 Valongo • **GPS** 39° 10' 19.9" N / 7° 52' 19.0" W • **Contact information** Tel.: (+351) 242 107 111 / Mob.: (+351) 936 739 499 / **E-mail:** geral@valedomestre.com • **Conditions** Advance booking • **Languages** Portuguese • www.valedomestre.com/

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Ponte de Sor

In this town, where cork is the most abundant natural resource, the cuisine includes fish soup, bean soup with cabbage and fried whitebait, grilled bass, hare with white beans, wild rabbit roasted in the oven with rice and blood stew among other dishes. Desserts are made with almond and gila pumpkin, and there is bolo da bacia (sponge cake), the bolo de mel (honey cake) and the bolo cigano (gypsy cake).

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Sabores Apurados, Ponte de Sor

Sabores Apurados has produced olive oil since 2007 when it purchased a mill at Monte da Malta, in Ponte de Sor. It produces olive oil from Galega and Cobrançosa olives, using cold extraction.

In addition to olive oil - virgin, extra virgin and flavoured - Sabores Apurados also produces and sells olives, olive paste and honey.

With advance booking, you can visit the mill and do a tasting of olive oils. If you want to watch the olive oil production process, you should book a visit during the harvest between October and December.



How to get there - Leave Ponte de Sor towards Avis and Alter do Chão (N119). Turn right at the junction signed for Avis, continue and after 250 m turn right again onto a dirt track. You will come to the mill, which is visible from the main road, after 250 metres.

INFORMATION

Address Olive Oil Mill at Monte da Malta, 7400-130 Ponte de Sor • **GPS** 39° 14' 44.6" N / 7° 59' 56.6" W • **Contact information** Tel.: (+351) 242 207 355 / Mob.: (+351) 915 584 869 / Email: geral@saboresapurados.pt • **Visiting times** Summer - Monday to Friday: 10:00-12:00 and 14:00-16:00. Winter - Monday to Friday: 09:00-12:00 and 13:00-18:00 • **Conditions** Advance booking • **Languages** Portuguese, English and Spanish • www.saboresapurados.pt/

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Gavião

In Gavião, be sure to visit the only Alentejo town on the right bank of the Tagus: Belver, the Castle and the Soap Museum. Housed in the former Royal Soap Factory, this was where soft soap and soap stone were made, for which olive oil was an essential raw material. If you like lamprey risotto, you are in the right place.

FIND OUT MORE

www.visitalentejo.pt/en/brochures

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Ilex Vinhos, Gavião

Ilex Vinhos was established by members of the Rebelo family, who have had properties in the centre of Portugal and Northern Alentejo for several generations. The vineyards are on one of these properties, Herdade da Margalha, near Gavião. The land suitability at the estate Herdade da Margalha for producing wine was already known: wine was made here for years for private consumption and local distribution. The new business, with new ambitions, meant pulling up old vines and replacing them with a new plantation covering a total area of about 8.5 hectares, divided into two distinct areas. One part, Vinha da Cabroeira, right next to the River Tagus, is a natural amphitheatre with sloping slaty soil. This was planted with Aragonez and Syrah; the Vinha da Pista, located in sandy soil with pebbles, higher up and almost flat, was planted with non-traditional grape varieties: Touriga Nacional, Tinto Cão, Tinta Barroca and Petit Verdot. The wine-making is done at a nearby winery, while the old Margalha cellars are being refurbished and modernised. The wines, all red, currently being sold by Ilex Vinhos are: Pausa (Regional, Reserva, Letra) and Margalha. At Herdade da Margalha you can visit the property, taste the wines, participate in the harvest and see the special collection of horse-drawn carriages.



How to get there - Leave Gavião towards Portalegre and Ponte de Sor (N118), and after 2.3 km head for Mora / Ponte de Sor (N244). There are signposts for ILEX Vinhos after about 1,800 metres. From Ponte de Sor towards Gavião you will see signs for ILEX Vinhos after 24 kms.

INFORMATION

Address Herdade da Margalha, Apartado 58, 6040-999 Beja • **GPS** 39° 26' 15.8 "N / 7° 54' 40.5" W • **Contact information** Tel.:(+351) 241 639 080 / Mob.: (+351) 939 541 708 / E-mail: jpc@pausawines.com • **Visiting times** Vineyard tours: Monday to Saturday: 09:00-11:00 and 16:00-18:00. Visit the horse-drawn carriage collection: Monday to Saturday: 09:00-18:00. Shop: Monday to Saturday: 09:00-18:00. Tastings: Monday to Saturday. Grape harvest September, 07:00-10:00 • **Conditions** Advance booking • **Languages** Portuguese and English • www.ilex-vinhos.pt/default.asp?id=p1&l=2

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Monte da Raposinha, Montargil

Monte da Raposinha is a company run by Rosário and Nuno Ataíde. Their aim is to develop a small-scale business slowly, but in well-crafted way to produce quality Alentejo wines: red, white and sparkling. This property has been in the family since the 18th century and thanks to this dream, shared by both parents and children, work has come to be associated with its function as a holiday home which it continues to have. The vines originally covered 2 hectares and quickly expanded to the current 12. The first harvest was in 2007. From that year onward, various ranges of wines have been produced. The whites are Monte da Raposinha (Regional) and Athayde Reserva; the sparkling wines are Monte da

Raposinha (White from two red grapes); the Reds are Monte da Raposinha (Regional), Athayde Grande Escolha and the top of the range Furtiva Lágrima, named in honour of the Donizetti aria and an excellent expression of Nuno Ataíde's passion for music.

At Monte da Raposinha you can visit the vineyards and the winery, taste the wine, take part in wine workshops, hold lunches and wine dinners, and participate in the grape harvest. The shop sells Monte da Raposinha products directly to the public and is open from 09:00 to 19:00.



How to get there - In Montargil, follow the N2 towards Mora and Lisbon. At the junction near the Montargil dam, turn right and follow the signs for Coruche/Couço/Porto Velho. Go another 950 metres and you will see the entrance to Monte da Raposinha on your left.

INFORMATION

Address Estrada do Couço, 7425-144 Montargil • **GPS** 39° 03' 00.5" N / 8° 11' 08.7" W • **Contact information** Mob.: (+351) 919 860 902 / E-mail: geral@montedaraposinha.com; joaoataide@montedaraposinha.com • **Conditions** Advance booking. Groups: 20 to 80 people. Best time to visit: Summer • **Languages** Portuguese, English and Spanish • www.montedaraposinha.com/

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Monte de Portugal, Farinha Branca

Monte de Portugal, owned by the Jordão family, is an agritourism facility near Montargil, in an area where intensively farmed olive trees are complemented by 'montado' and meadows used for raising Lusitano horses from the stud farm. As well as livestock, Monte de Portugal produces olive oil, cereals and forestry products (cork and pine).

It has around 25 hectares of olive trees producing three types of olive: Cobrançosa, Galega and Cordovil from Serpa. The olive oil comes in three ranges: extra virgin, blend (of 3 varieties) and single varietal (Cobrançosa). The olives are harvested by hand. As well as olive oil, they also produce green and black olive paste.

Monte de Portugal–Natura Olive Oil and Extra Virgin Gourmet Olive Oil was presented at the annual Terra Olivo International Competition in 2012 in Jerusalem, with the participation of 18 countries and 410 olive oil samples and evaluated by a panel of distinguished tasters. Monte de Portugal won two Gold Medals.

As part of its agritourism project, guests are offered the opportunity to participate in various agricultural activities: olive picking, cork stripping, pine cone harvesting, herb workshops and initiation to olive oil tasting. Visitors can also see the olive groves, taste olive oils and other products from Monte de Portugal.

How to get there - Leave Ponte de Sor towards Montargil. After 20 km on the N2, head for Chamusca / Montargil and then for Chamusca on the N243. After about 5 kms, take the 2nd road signposted Farinha Branca. After 400 metres you will see the entrance to Monte de Portugal.

INFORMATION

Address Monte de Portugal, Aldeia de Farinha Branca, 7425-14 Montargil • **GPS** 39° 06' 08.0" N / 8° 11' 54.5" W • **Contact information** Tel.: (+351) 242 904 924 / Mob.: (+351) 268 623 000 • **Conditions** Advance booking. No. participants: minimum 6, maximum 20 people • **Languages** Portuguese, French and English • www.facebook.com/monte.deportugal

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Where to eat

Restaurants with certification

Marisqueira Lusitânia – Elvas. Av. António Sardinha, Torre 3-r/c. Tel.: (+351) 268 623 000. Open every day. restaurante-marisqueiralusitania.pt

Pompílio – Elvas. Rua Elvas 96. Tel.: (+351) 268 611 133. Closed on Tuesday. www.pompilio.pt

A Muralha do Hotel Santa Beatriz – Campo Maior. Av. Dos Combatentes da Grande Guerra. Tel.: (+351) 268 680 040. Closed on Sunday dinnertime.

A Estalagem – Arronches. R. da Porta Nova, 3. Tel.: (+351) 245 583 537. Closed on Monday. www.restauranteaestalagem.com.pt

Santo António – Arronches. Bairro de Santo António, Rua S/N. Tel.: (+351) 245 589 003. Open every day. www.santoantoniohotel.com

Solar do Forcado – Portalegre. R. Cândido dos Reis, 14. Tel.: (+351) 245 330 866. Closed on Saturday lunchtime and Sunday. www.facebook.com/solar dofocado

Tomba Lobos – Portalegre. Bairro da Pedra Basta, lt 16. Tel.: (+351) 245 906 111 / 965 416 630. Closed on Sunday afternoon and Monday. www.facebook.com/Tombalobos.Restaurante.Alentejano

Churrasqueira Sever – Portagem, Marvão. Rua Nova 24. Tel.: (+351) 245 993 458. Open every day.

Sever – Portagem, Marvão. Estrada Rio Sever. Tel.: (+351) 245 993 192. Open every day. www.sever.pt

Pousada de Marvão – Marvão. Rua 24 de Janeiro, nº 7. Tel.: (+351) 245 993 201. Open every day. www.pestana.com/pt/hotel/pousadamarvao

Casa do Parque – Castelo de Vide. Av. da Aramenha, 37. Tel.: (+351) 245 901 250. Closed on Tuesday. www.casadoparque.net/restaurante.html

D. Pedro V – Castelo de Vide. Praça D. Pedro V, 10 r/c esq. Tel.: (+351) 245 901 236. Open every day. www.dpedrov.com.pt/en

Paladar Terrace – Castelo de Vide. Avenida da Europa. Tel.: (+351) 967 355 528. Closed on Tuesday. www.facebook.com/paladarerrace

Regata – Alpalhão. Estrada das Amoreiras 6. Tel.: (+351) 245 742 162. Closed on Monday. www.facebook.com/pages/Restaurante-Regata-Alpalhao-C3%A3o-Nisa-Portalegre/164466400268969?sk=timeline

O Chaparro – Alpalhão. Estrada Nacional 245. Tel.: (+351) 245 745 044. Open every day. www.montefilipehotel.com

Pousada Mosteiro do Crato – Crato. Mosteiro Flor da Rosa. Tel.: (+351) 245 997 210. Open every day. www.pestana.com/pt/hotel/pousada-crato

Páteo Real – Alter do Chão. Av. Dr. João Pestana, 37. Tel.: (+351) 245 612 301. Closed on Tuesday. www.pateoreal.com/eng

Basílii – Monforte. Herdade Torre de Palma. Tel.: (+351) 245 038 890. Open every day. www.torredepalma.com

Segredo d'Alecrim – Fronteira. Largo Marechal Carmona, 21. Tel.: (+351) 245 609 132. Closed on Sunday afternoon and Monday. www.facebook.com/segredo.dalecrim

Tasca do Montinho – Alcórrego (Avis). R. do Comércio, 1. Tel.: (+351) 242 412 954. Closed on Monday. www.facebook.com/tascadomontinho

Oliveira – Ponte de Sor. R. Olivença, 10-A. Tel.: (+351) 242 206 201. Closed on Wednesday. www.facebook.com/restaurante.olivenca

Sabores de Guindintesta – Belver. R. Capitão João Pires, 4. Tel.: (+351) 938 507 201. Closed on Wednesday and Saturday. www.facebook.com/saboresdeguidintestabelver

Other suggestions:

O Tarro – Portalegre. Av. Movimento das Forças Armadas. Tel.: (+351) 925 700 721. Closed on Sunday afternoon and Monday.

www.visitalentejo.pt/en/catalogue/where-to-eat/

(search under Elvas, Campo Maior, Arronches, Portalegre, Marvão, Castelo de Vide, Nisa, Gavião, Crato, Alter do Chão, Monforte, Fronteira, Sousel, Avis, Ponte de Sor).

Where to sleep

Monte da Esperança – Esperança. www.montedaesperanca.pt/en

Cabeças de Reguengo – Reguengo, Portalegre. www.cabecasdoreguengo.com/en

Quinta das Lavandas – Castelo de Vide. www.quintadaslavandas.pt/index.php/en/

Torre de Palma Wine Hotel – Monforte. www.torredepalma.com/en

Monte de Portugal – Montargil. www.facebook.com/monte.deportugal

Other suggestions:

www.visitalentejo.pt/en/catalogue/where-to-sleep/

(search under Elvas, Campo Maior, Arronches, Portalegre, Marvão, Castelo de Vide, Nisa, Gavião, Crato, Alter do Chão, Monforte, Fronteira, Sousel, Avis, Ponte de Sor).

Food and wine events

Elvas

Semana Gastronómica das Sopas Alentejanas (Alentejo Soups Week). May/June.

Arronches

Feira das Atividades Económicas de Arronches (Arronches Economic Activities Fair). 2nd weekend in July. This event has exhibitors of various economic activities with a strong food and wine component.

Portalegre

Feira de Doçaria Conventual de Portalegre (Convent Sweets Fair). April. For three days, the São Bernardo Monastery opens its doors to the public. Toucinho-do-céu (Portuguese almond cake), Lampreia de Amêndoa (egg and almond lamprey-shaped cake), rebuçados de ovo (candied egg yolks), manjar branco (Convent sweet with rice flour and milk), queijo dourado (egg and almond cheese-shaped cake), tartes (pies), leite serafim (traditional sweet) and pastés de Santa Clara (thin rectangle strudel dough with a egg yolk filling) are some of the delicacies on offer. In addition to the sweets and liqueurs from other parts of the country, several European countries are also represented.

Marvão

Feira de Artesanato e Gastronomia de Marvão (Art and Craft Fair). July. This fair focuses on the technical and professional skills of the municipality's artisans and entrepreneurs, providing them with exhibition space to show their work. In a festive atmosphere visitors have the opportunity to taste the region's typical dishes and purchase handicrafts. **Festa do Castanheiro – Feira da Castanha (Feast of the Chestnut Tree and Chestnut Fair).** November. In the month of *Magusto*, a popular festival in Portugal, Marvão holds the Festa do Castanheiro (Feast of the Chestnut Tree), an excellent excuse to visit the beautiful chestnut groves that flourish in these parts. The chestnuts have been harvested. They are sold at the Fair and can be bought ready roasted over coals which warm the autumn air in Marvão.

Culinary Fortnights. There is some kind of gastronomic feast almost every month of the year, with themed fortnights for all tastes: Foods cooked in Olive Oil (February); Kid and Lamb (April); Cod (May); Chestnuts (November); Game (December). Held in local restaurants.

Castelo de Vide

Quinzena do Sarapatel (Sarapatel Fortnight). Easter week. Sopas de sarapatel, a dish made with lamb and goat's blood, is the highlight in Castelo de Vide over Easter, making this town the stage for various cultural and religious events.

Nisa

Feira dos Enchidos de Alpalhão (Sausages Fair). Alpalhão, March/April. Mixed grills and arroz de cachola (pork liver rice) are the culinary highlights of this fair and promotion of traditional products.

Sousel

Agenda Confrádica da Confraria Gastronómica de Sousel. Agenda Confrádica da Confraria Gastronómica de Sousel (Gastronomic Fraternity Cuisine Event) - The Gastronomic Fraternity of Sousel opens its doors to the public and invites them to taste regional dishes and products. A different product is in the spotlight every month.

www.facebook.com/confrariagastronomica.desousel

www.cm-sousel.pt/

Alter do Chão

Semana Gastronómica do Açafrão (Saffron Week). Easter Week. This week features the tastes and aromas of Indo-Portuguese cooking, with saffron giving colour to the famous 'yellow' rice which accompanies the traditional Easter lamb.

Crato

Festival do Marisco (Seafood Festival) – Vale do Peso. August. A success that has been repeated for several years and attracts hundreds of residents and visitors, inspired by the culinary delights of seafood. The shellfish lose absolutely none of their freshness during the journey from the sea to the Alentejo interior: prawns, tiger prawns, goose barnacles, crabs and more.

Ponte de Sor

Feira de Janeiro (January Fair). 15 January. Began as a pig market in 1854.

Feira de S. José (St. Joseph Fair). 19 March. Began as a livestock market in 1944.

Feira de Outubro (October Fair). 1st weekend in October.

Gavião

Mostra de Artesanato, Gastronomia e Atividades Económicas (Local arts, Crafts, Gastronomy and Economic Activities Fair). July. This event has exhibitors of regional culinary products, handmade creations and various businesses, a food court and musical entertainment.

Sausages and hams of the Alentejo



Sausages

Without refrigerators or freezers, how did people conserve pork for a year after the pig had been slaughtered?

One of the solutions was to make one of the tastiest, most varied and famous products in Alentejo: sausages.

They are eaten in all manner of ways: smoked, boiled, fried, roasted, on their own, as an accompaniment or as an ingredient in many traditional dishes.

Making them is a long drawn-out process. It begins by selecting the most suitable meat, then mincing and seasoning it. The seasonings are not always the same, but the most common are ground pepper, garlic, salt, wine and spices. After seasoning, the meat is set aside to acquire flavour. When it is ready, it is put into natural casings and hung up on sticks to pass through the various stages of curing which is done slowly, by drying in air and over the smoke of holm oak firewood.

Even today the tradition continues: those who kill the pig, no matter how many refrigerators and freezers they have, never fail to make sausages. However, these ancestral methods have been adopted by the industry as one of the requirements for certification which for sausage products (painho, chouriço, morcela, cacholeira branca, lombo enguitado, farinheira, etc.) requires a stamp with the letters PGI – Protected Geographical Indication.

Hams

The *presuntos* and *paletas*, processed from the hams and shoulders of Alentejo pigs, are also the result of know-how passed down from generation to generation, by those who knew how to 'read' the soil and climatic conditions and make the most of them. An excellent example is Barrancos Presunto (cured ham) that, thanks to the microclimate of the region, is air dried without the need for a smokehouse. Currently there are three certified products: Presunto or Paleta de Barrancos PDO (protected designation of origin), coming from the municipal area of Barrancos; Presunto or Paleta do Alentejo PDO; and Presunto or Paleta de Santana da Serra PGI (Protected Geographical Indication).

Technical details

Alentejo

Edition

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