

PORTO & THE DOURO VALLEY, PORTUGAL

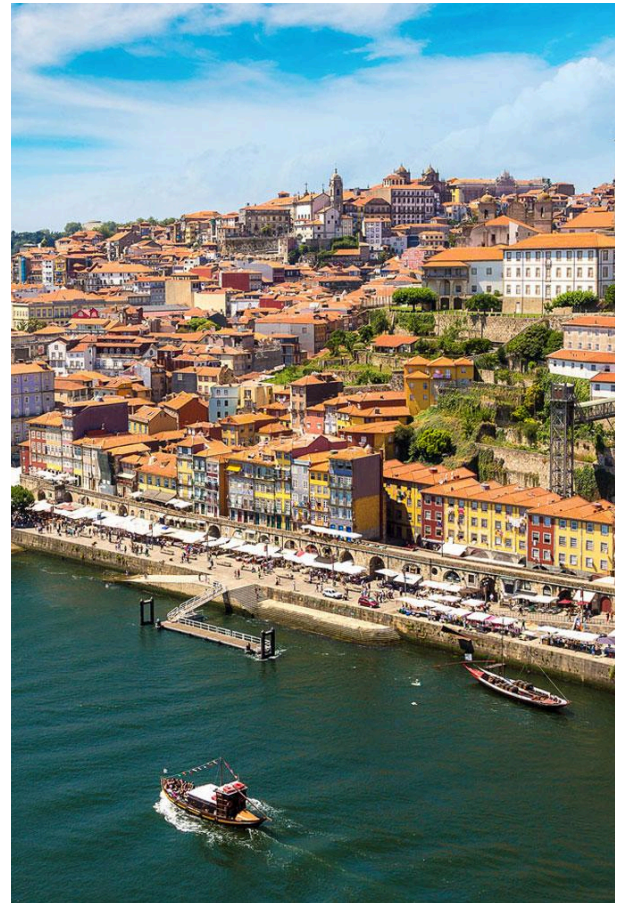
*explore europe's oldest, most  
dramatic & flavorful wine  
region*

**DATES:** April 19-25 2026

**PRICE:** \$6950.00 US PP\*

*Questions?*

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**WHERE YOU WILL STAY**

***Three nights in Porto & three more nights in the heart of the Douro River Valley!***

This unique tour includes luxurious accommodations in two fabulous destinations. First, stay in the heart of Porto at the recently restored historic Maison, Canto de Luz. This sleek bed and breakfast is part of the Espais Roca family and is highly rated for its outstanding comfort and modern design. Located in the heart of the old town, it's just a few minutes' walk from all the key sights, yet set back from the main streets, providing a serene and relaxing environment. Each en suite is thoughtfully decorated and well-appointed. The new outdoor saltwater pool is the perfect place to unwind after exploring all that Porto offers.

Next, take a scenic cruise along the Douro River and check into your accommodations at a centuries-old wine estate! The property includes a fully renovated building that once belonged to Dona Antónia Adelaide Ferreira –a woman who became a symbol of entrepreneurship, viticulture, and altruism in the Douro. A newly added second building made almost entirely of schist - the dominant stone in the region's soil - offers additional spacious en suite rooms while mirroring the charm of the original. The entire property is surrounded by lush gardens and epic vineyard vistas.



## DAY TRIPS & EXCURSIONS

Prepare to become immersed in the land of stunning views, outstanding wine, fascinating history, and tasty food. With three nights in Porto, we'll explore the Bolhão Market and visit sites like the historic São Bento Train Station, the richly gilded interiors of the Baroque São Francisco Church, and, right next door, Palácio de Bolsa with incredible granite work and magnificent neo-Arabic influences.



Then, explore Vila Nova de Gaia, home to the "nectar of the Gods." Taste exquisite port wines and visit the caves. Then, we can tour a 100-year-old sardine canning factory, where they still hand-pack the tiny fish into tins, or just stroll along the shoreline and visit charming local shops.

Next, hop aboard a private riverboat for a cruise through the visually stunning Douro Valley! Soak in the scenes of terraced vineyards en route to the historic vineyard estate that we'll call home for the next three nights! Savor the finest sites in this UNESCO-listed region, such as the village of Lamego, home of Raposeira sparkling wine, and visit one of Portugal's main religious pilgrimage destinations.

Visit the historic Santuário de Nossa Senhora dos Remédios, take the long staircase up the hill, and discover several sculptures with varied motifs, fountains, obelisks, tile panels, and a chapel. The view over the Lamego makes this trek unforgettable! Prefer to relax? The sanctuary is surrounded by the Park of Santo Estêvão, where you can meander your way through a peaceful, bucolic park with caves and fountains under the shade of trees.

## COOKING CLASSES

Immerse yourself in the Portuguese lifestyle, which revolves around sharing a leisurely meal with friends and family. Portugal's cuisine reflects a history of global influences, which has inspired Portuguese cooking for centuries, along with its fertile land and sea.

Tour Porto's historic and iconic market with a local guide and sample some of Northern Portugal's best-known specialties, including sardines, chouriço and alheira sausages, and local sheep's milk cheeses. Pick up some ingredients and head to the kitchen for an immersive cooking class with Joanne and a local chef. Learn how to make regional specialties of the season, and savor these creations with fabulous local wines. Then, join Quinta do Vallado's winemaker for an exclusive master class and learn the art of wine blending!





## TRIP DETAILS

The price for this tour is \$6950.00 US per person\*, based on double occupancy. A deposit of \$2000.00 US per person is required to register for this tour. Limited single-occupancy rooms are available, and a single supplement charge of \$1500.00 US applies for solo travelers. Please read the [Tour Terms and Conditions](#) for details.

**We strongly recommend trip insurance.** Policies vary, so be sure to review the details and make sure that it suits your needs.

**Please note:** Due to the pace and physical activity level of this tour, mobility aids such as wheelchairs or walkers will be difficult to use and are not recommended. Please notify us before your final payment date if you plan to use mobility aids on tour or reach out with any tour pace questions. You may email us at [journeys@joanne weir.com](mailto:journeys@joanne weir.com). We're here to help!

### Included:

- Limited group size
- Expertly-curated & unique itinerary
- Meals - breakfast, lunch, and dinner (one exception) with wine
- Accommodations for 6 nights in two extraordinary properties
- Hands-on and demonstration cooking classes and tastings
- Excursions and day trips with knowledgeable and friendly multilingual guides
- Private coach transportation during the tour
- Group transfer from the Porto Airport to our home for the week at approximately 4:00pm on day one
- Group transfer to Porto (estimated 90 minute drive) at approximately 9:00am on the final day



**\*\*SAMPLE ITINERARY\*\***

**DAY 1: Welcome to Portugal**

Check in and enjoy a welcome reception at Canto de Luz, a fresh, modern property in the heart of the city of Porto. Enjoy drinks and dinner with Joanne and your fellow travelers.

**DAY 2: Discover delicious Porto**

After breakfast, it's off to the recently renovated Bolhão Market for a walking tour and cooking class. After lunch, visit the historic São Bento Train Station and São Francisco Church. Right next door you will visit the stunning Palácio da Bolsa — Porto's old stock exchange and center of the port trade of the past. Return home and relax before an optional dinner out.

**DAY 3: Port wine tasting, caves, and the catch-of-the-day!**

After breakfast, explore the home to world-class port wine across the river in Vila Nova de Gaia. Visit historic wine caves and taste exquisite port wines. Enjoy lunch at the Roman-era fishing town of Matosinhos. Then, tour a 100-year-old sardine canning factory, where they still hand-pack the tiny fish into tins, or simply stroll along the shoreline. Finish the day like the locals, with drinks and dinner along Porto's riverside.

**DAY 4: Scenic tour of the Douro River and Valley day at home**

Fuel up with breakfast for the adventure's next phase—tracing the port wine journey aboard a private riverboat! Soak up the dramatic scenes of terraced vineyards and experience the Douro River's dams and locks while cruising through the UNESCO-listed Douro Valley. Enjoy lunch on board or at an estate along the way. Check-in to Quinta do Vallado, one of the oldest wine estates in Douro. Relax before dinner at our new home.

**DAY 5: Culture, history and sparkling wine**

After breakfast, tour the village of Lamego, home of Raposeira sparkling wine. Visit the historic Santuário de Nossa Senhora dos Remédios and enjoy lunch at a local favorite— a family-run restaurant in the heart of the Baroque village of Lamego. Return home for a little R & R before an interactive cooking demo and dinner.

**DAY 6: Wine blending, cooking, and a special farewell celebration**

Enjoy breakfast at home and prepare to learn the techniques of wine blending in the Douro Valley, led by a winemaker. Then, join Joanne and a local chef in the kitchen and learn how to make regional specialties of the season. We end our day with a special celebration dinner overlooking the valley.

**DAY 7: Departure**

Enjoy breakfast before the morning transfer back to Porto, concluding your culinary adventure.

\*sample- for planning purposes only.

