

FOOD & WINE TRAILS

Williamson Wines

The Lisboa Wine Region

Pre-Cruise Land Tour

June 6-9, 2027



LISBOA: A LANDSCAPE CARVED BY WINE AND TIME

3-Night/4-Day, Pre-Cruise Program

Beginning in Lisbon, where Portugal's rich maritime heritage meets modern sophistication, join Bill & Dawn Williamson on an immersive discovery of the culture, history, and flavors that define this remarkable country.

Journey northwest to Colares, a charming village in the Sintra region and the westernmost wine appellation in continental Europe. Officially demarcated in 1908, it is one of Portugal's oldest and rarest wine regions, where dramatic Atlantic scenery, rich history, and centuries-old winemaking traditions converge. Viticulture here dates to 1255, and the region's signature ramisco grape thrives in vineyards planted directly in coastal sand dunes, a unique landscape that protected many vines from the 19th-century phylloxera epidemic. Shaped by cool Atlantic breezes and a maritime climate, Colares wines possess a distinctive character found nowhere else in the world, earning international acclaim as one of Portugal's best-kept secrets.

Along the way, enjoy memorable dining experiences, savor regional specialties, and discover Portugal's celebrated wine heritage through exclusive tastings, culminating with a visit to a renowned Port wine lodge. The world's only authentic Port wine is born in the breathtaking Douro Valley, where centuries-old traditions continue to flourish. Port's origins date to the 17th century, when British merchants fortified local wines with brandy to preserve them during the voyage to England, creating the distinctive style that became one of Portugal's most iconic exports.

Whether you are captivated by Lisbon's vibrant culture and storied past or intrigued by the rare wines of Colares, this journey offers an unforgettable introduction to authentic Portuguese cuisine, exceptional wines, and some of Europe's most breathtaking landscapes.



MEET EXPERT WINE GUIDE AND SOMMELIER - RYAN OPAZ

As an added bonus, Ryan will be leading this program as your guide, sharing his knowledge of the region and its wine with the group.

Ryan Opaz was born in Minnesota and is the co-founder and CEO of Catavino, a tour operating group that helps people discover Portugal's diverse wines, foods, and landscapes.

Ryan is the co-author and photographer of the James Beard Award-nominated book "*Foot-Trodden: Portugal and the Wines That Time Forgot,"* and is the photographer for two additional books: "*Porto: Stories from Portugal's Historic Bolhão Market*" and "*The Amber Revolution.*" He is also a Knight of the Port Wine Brotherhood, a Certified Port Wine Educator and Certified Sherry Educator. Although a chef at heart, Ryan's time is spent giving workshops and speeches internationally on social media and blogging for wineries. Examples of his work include *Wine Future, London International Wine Fair, Essência do Vinho, WBIS, Fine Wine*, and many more. He currently lives in Porto, Portugal where he explores the country with his camera and family.

Day 1

Welcome to Lisbon!

Upon arrival in Lisbon, transfer independently from Lisbon International Airport to the four-star **H10 Duque de Loulé**, your home for the next two nights. After checking in, and depending on your arrival time, take the opportunity to relax and enjoy the hotel's rooftop pool and amenities before joining your fellow travelers for this evening's welcome dinner.

Tonight, meet your wine guide, Ryan Opaz, along with your fellow travelers in the hotel lobby before transferring to dinner at the celebrated **A Cozinha Sr. Lisboa**, one of Lisbon's most acclaimed dining destinations. Under the direction of resident Chef Pedro Sousa, the menu showcases classic Portuguese cuisine thoughtfully reimagined through modern culinary techniques and the finest locally sourced ingredients. Centered around inventive sharing plates and tapas-style dining, each dish is designed to bring people together, combining bold flavors, elegant presentation, and a contemporary interpretation of Portugal's rich gastronomic heritage. More than just a dinner, an evening at A Cozinha Sr. Lisboa offers an immersive introduction to Portuguese culture. Here, food, history, and tradition come together around the table, creating a warm and memorable experience that reflects the spirit of Portuguese hospitality.

Having savored a delightful meal and sipping your way to relaxation, conclude the day with a transfer back to your hotel, where you can retire for a restful overnight stay.

[D]







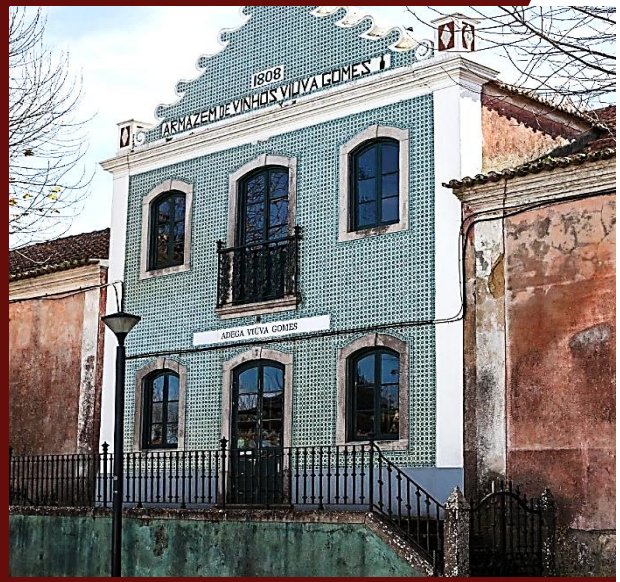
H10 Duque de Loulé





A Cozinha Sr. Lisboa

Day 2



Adega Viúva Gomes



Porto Santa Maria Restaurant

Today after breakfast, depart for Almocageme, Colares, a demarcated wine-growing region where you will visit one of the oldest wineries in this village **Adega Viúva Gomes Estate**, for a very special wine tasting. Adega Viúva Gomes, established in 1808, was built on legacy and resilience and is now a project of father and son, 4th and 5th generation. Meet Diogo Baeta and learn about how his father and he have recovered and relaunched this iconic brand, as we taste through a bit of history!

Planted in sand on the reclusive slopes of Sintra, the Ramisco and Malvasia Fina grapes boast some of the only ungrafted vines in Europe. Today everywhere in Europe, except in the sands of this region, the use of the American plant (resistant to the insect) was adopted, grafted with European grape varieties. Known for exquisite wines since the late 18th century, these Colares limited-edition wines are becoming some of the world's most treasured keeps.

Following this extraordinary tasting, shuttle towards Adraga Beach for lunch and indulge in some exceptionally fresh seafood at the **Porto Santa Maria Restaurant**. Known for its seaside setting and Portuguese seafood, the menu is inspired by the Atlantic and bolstered by top-notch seasonal produce. In addition to offering views of the spectacular Praia do Guincho beach, this spot is also Michelin recommended and has been awarded the prestigious "Boa Cama Boa Mesa" award for 20 years. After a luscious meal, your driver will take you back to Lisbon, making one stop along the way for an iconic picture at **Cabo da Roca**, the most westerly point of mainland Europe.

Once back in Lisbon, the remainder of the afternoon and evening will be all yours to venture out for more sightseeing, enjoy another culinary experience on your own or just recharge and relax at the hotel. Perhaps check out Old Town, where you can visit traditional tascas where the locals eat, taste pastries and "petiscos" and toast with a glass of "ginjinha" (sour cherry liqueur) at a century old tavern.

[B, L]

Day 3





After breakfast, check out of the hotel and meet your driver in the lobby. Depart for **Bairrada**, a hidden gem that is quickly gaining recognition as one of the country's premier wine regions. Bairrada's modern history dates to the 10th century during the Christian reconquest of northern Portugal. A century later, it became part of the newly established Kingdom of Portugal under Afonso Henriques. By the 17th century, viticulture was flourishing once again, with Bairrada grapes often used by Douro producers to add structure and depth to their wines.

Visit **Prior Lucas Vinhos** for a fascinating exploration of family heritage, innovative winemaking, and the flavors of the Bairrada region. Named in honor of owner Rui Lucas's great-grandfather, José Francisco Prior, the winery reflects Rui's passion for reviving historic vineyards in nearby Souselas and crafting wines that express the character of the region. Tour the cellar and discover one of Prior Lucas's most distinctive features: the use of exotic woods in its winemaking vessels, including mahogany, eucalyptus, chestnut, and acacia. Learn about the winery's history, the story behind each label, and the winemaking techniques that shape its unique wines. Enjoy an unforgettable lunch celebrating the flavors of Bairrada, where regional specialties are perfectly paired with three of the estate's finest wines. The experience is complemented by a tasting of Prior Lucas's acclaimed olive oil, providing a true taste of the area's agricultural and culinary excellence. Conclude on a sweet note with traditional Tentúgal pastries, the perfect finish to this memorable celebration of Portuguese wine, cuisine, and tradition.

After lunch, enjoy the scenic drive to Porto taking in the lush landscapes and sweeping countryside views along the way. Check into 5-star **Forte de Gaia Hotel** and take the rest of the afternoon and evening on your own to explore the charming medieval center of Porto. [B, L]





Prior Lucas Vinhos Estate

Day 4

This morning after breakfast, check out of your hotel and meet your guide and driver and head towards one of the numerous Port wine lodges where Port is aged and stored. These are not referred to as cellars for several reasons. First, the term "lodge" is derived from the Portuguese word "loja" meaning a shop or store. Second, the Portuguese often refer to these places as armazém, which translates as "warehouse" or "storehouse." Third, Port is most often aged above ground.

Once arrived, enjoy a memorable lunch at **Poças Wine Lodge**, nestled in Porto's historic wine district. Founded more than a century ago, Poças remains one of the very few Port wine houses established by a Portuguese family that continues to be owned and managed by the same family through its third and fourth generations. Among its greatest treasures are the celebrated Family Reserve Ports, exceptional wines passed down from one generation to the next as a living family legacy. Savor a carefully curated gastronomic experience featuring a selection of regional dishes created in collaboration with acclaimed Portuguese chef Pedro Braga and Queijaria da Praça. Each course is thoughtfully paired with an outstanding range of local Portuguese wines, offering a delicious exploration of the flavors, traditions, and winemaking heritage of northern Portugal.

Following lunch, this Portuguese excursion will conclude with a transfer to the port in time to board your cruise ship for your upcoming river adventure.

[B, L]







Pocas Wine Lodge

ACCOMMODATIONS



Set in a historic 18th century building in the lively city center, the **H10 Duque de Loulé** is a four-star superior boutique hotel that fuses traditional Portuguese décor with a modern and elegant touch. It offers comfortable rooms, the Azul e Branco Restaurant, and the stylish Limão Rooftop Bar with spectacular views of Lisbon and the Tagus Estuary.

H10 Duque de Loulé

2 Nights / June 6 - 8, 2027

Double Superior Room –
with views over Rua de Santa Marta.

Amenities include:
Coffee machine
Mini bar
Hair dryer
Toiletries by Rituals
Free WiFi
In-room safe
Flat screen TV
Bathrobe & slippers



ACCOMMODATIONS



Named after the fortification process of wine and the city in which it resides, Forte de Gaia is a unique 5-star hotel located in Porto, beside the historic Port wine cellars and just moments from Porto's vibrant city center. This trendy hotel invites guests to experience the Douro destination through a sophisticated and immersive perspective. Every detail has been designed to create a sense of effortless elegance. Interiors by internationally renowned designer Nini Andrade Silva draw inspiration from the Douro Valley, the textures of wine barrels, river reflections, and the timeless character of Northern Portugal.

Forte de Gaia Hotel

1 Night / June 8 – 9, 2027

Classic King Room Included

Amenities include:
Pillowtop mattress
Ironing board
Air conditioning
Free WiFi
In-room safe
Mini-fridge
Writing desk
49-inch Smart TV



FOOD & WINE TRAILS

PER PERSON PRICE: $3,999.00
SINGLE SUPPLEMENT: $605.00

TOUR INCLUDES: Three (3) hotel nights in luxury accommodations, hotel porterage, three (3) breakfasts, three (3) lunches with wine, one (1) dinner with wine, English speaking professional sommelier guide, all winery tours and tastings, all entrance and tour fees, transportation on deluxe AC motorcoach, departure transfer, bottled water on the motorcoach and all local taxes.

ARRIVAL: Please arrive at the hotel in time for a 6:45 pm dinner departure.

NOT INCLUDED: Arrival transfer, gratuities for the guide and driver, hotel upgrades, additional hotel nights, all items of a personal nature.

AIRPORT: Humberto Delgado Airport (LIS)

ACTIVITY LEVEL:  ***** See rating key below. Able to walk up to ¾ mile.

NOTE: Don't wait to reserve your spot—this tour may sell out before the booking deadline! The final day to book is **Saturday, December 5, 2026.** Registrations received after this date will be accepted based on availability and may incur additional fees. Please note that tour times, schedules, and providers are subject to change and an additional fuel surcharge may also apply.

TRAVEL INSURANCE: F&WT highly encourages protecting your travel investment in case of an emergency requiring you to cancel your trip. Your F&WT's Travel Advisor can assist you with procuring the appropriate coverage. Please make sure to read the cancellation policy on the registration form outlining our cancellation policy.

Please note: A surcharge fee may apply for bookings made within 60 days of travel.

TERRAIN DIFFICULTY



EASY SIP
Flat, smooth, and leisurely



STEADY POUR
Slight inclines, uneven surfaces, gravel paths



FULL-BODIED TREK
Hilly, rocky, possibly unpaved



VINTAGE CLIMB
Steep, rugged, or unmaintained trails