“We love the attention to detail and educational component of our Cal Discoveries adventures. Every trip has been exceptional.”

Rob G. ’71
TOUR HIGHLIGHTS

Enjoy a wonderful overview of the best wine regions of northern Portugal and Galicia. Learn about the bold wines of Luis Pato in the Bairrada; the wines from Ribeira Sacra, home to the world’s steepest vineyards; and the fine wines of Portugal’s port producers. Experience the joy of small villages where the grapes grown are unrecognizable to outsiders and produce wines of huge character, quality, and individuality.

Learn from Professor Alex Saragoza, and discover the rich history of grape-growing, which has influenced the culture of the region we know today.

Expand your knowledge of the Iberian Northwest in the company of fellow Cal Discoveries travelers, many of whom have accompanied Alex Saragoza on previous culinary adventures. This is an experience not to be missed!

EXPAND YOUR HORIZONS.

A time-honored tradition since 1969, Cal Discoveries Travel creates learning opportunities for thoughtful travelers. Join great minds on our world-class journeys.
ITINERARY

Day 1 | May 10
IN TRANSIT
Depart from your gateway city and arrive in Santiago de Compostela on Day 2.

Day 2 | May 11
GALICIA, SPAIN
Meet in the foyer of the Hotel San Francisco, a converted 18th-century convent in Santiago de Compostela, for a guided walk through the historic old town. Walk will include a visit to the cathedral that marks the end of the legendary camino. After a break, enjoy a tapas dinner at the excellent Petiscos do Cardeal in the old town. (D)

Day 3 | May 12
GALICIA, SPAIN
This morning, hear your first lecture from Alex Saragoza and then head south to the seaside wine region of Rias Baixas. First, stop at the beautiful Pazo de Señorans, an excellent albariño producer in the same location where the King of Portugal went into hiding 100 years ago. Enjoy a wine tasting before heading to the coast for an afternoon visit and lunch at Albamar, where you can experience Xurxo Alba’s unique wines produced from the albariño grape. Indulge in a seafood lunch cooked by the Alba family for a wonderful taste of authentic Galicia. After lunch, return to Santiago and explore the city for the rest of the evening. (B, L)

Day 4 | May 13
GALICIA, SPAIN
Visit the scenic wine region of Ribeira Sacra, home to spectacular monasteries and some of the world’s steepest vineyards. Eat lunch at Adega Algueira, a high-class winery near the Sil canyons, where Fernando Gonzalez makes a range of excellent reds and whites. Fernando and his wife, Ana, will join us for dinner and share some special wines to mark the occasion. Marvel at the astonishing landscape on an afternoon river cruise down the Sil, which gives the best vantage point for the nearly vertical vineyards. After the cruise, stop at the spectacular parador in Baiona, built into the fortress overlooking the place where the first ships returning from the Americas made landfall. In the evening, dine overlooking the Bay of Vigo. (B, L, D)

Day 5 | May 14
BRAGA, PORTUGAL
Check out of your hotel and travel to Portugal. Start with a visit to Braga, historically known as Portugal’s religious center. View the dramatic Bom Jesus monastery, famous for its Baroque stairway, and the stunning view from the hilltop where it stands. Then, move into the center of town and meet a local guide for a tour of the old town, which includes a visit to the 11th-century cathedral. Enjoy a tapas-style lunch at a delightful wine bar in the city, Delicaturn, which serves modern-style Portuguese cuisine. Afterward, head further inland to the Douro wine region and check in to your hotel, the luxurious Vintage House, which overlooks the Douro river at Pinhão. Later, eat dinner in a stunning setting on the river at DOC, the best restaurant in the region. Enjoy a tasting menu from chef Rui Paula with excellent wines from the region, including port. (B, L, D)

Level 3 | 🏔️ 🏔️ 🏔️ 🏔️ 🏔️

What to expect: These trips feature long touring days with travel via motor coach, ship, zodiac, all-terrain vehicle, or train. Travelers are required to board transportation without assistance as well as stand and walk over uneven terrain for extended periods of time. Some tours may include optional higher-intensity activities and travel at higher altitudes with steep ascents and descents. Outings last four to six hours most days.

Suitable for: Travelers who are able to comfortably walk four to six miles, or 6,900–9,200 steps, each day.

For more information on physical requirements, please visit alumni.berkeley.edu/activityrating.
Day 6 | May 15
REGUA, PORTUGAL
Start the day with another informative lecture, then a short drive along the Douro to a cooking class at the Quinta da Pacheca estate near Regua. The class culminates in a convivial lunch close to the port barrels. Later, we’ll return to Pinhão and board a rabelo—a traditional port boat for transporting barrels—for a river tour along the Douro towards Tua. Relax and enjoy the world’s most spectacular wine landscapes. The evening is free for you to explore or relax. (B, L)

Price per person
$5,995 based on double occupancy
$1,495 single supplement

Day 7 | May 16
DOURO, PORTUGAL
The day begins with a lively lecture and then a visit to Noval. A port producer since 1715 and the only historic port shipper to take its name from its base in the Douro, Quinta do Noval is more rooted in its terroir than any of its local rivals. Then, follow the river to the spectacular Quinta do Crasto. Perfectly situated on a hill overlooking the Douro, this is one of the greatest wine locations in the world. Enjoy a visit, port cocktails on the lawn, and an extended lunch in the quinta, a suitable farewell to the Douro region. After lunch, drive to the coast to the stunning city of Porto, and check in to the lovely NH Batalha Hotel, which overlooks the Historic Centre of Porto, a UNESCO World Heritage Site. The evening is free. (B, L)

Day 8 | May 17
PORTO, PORTUGAL
After breakfast, take a short walk to one of Porto’s best-kept secrets. Feitoria (The Factory House) is a unique part of Porto’s history, a gentleman’s club for British port shippers handed over in perpetuity to the British Consulate in the early 19th century. Enjoy a tour of the property followed by a glass of port in front of the Queen’s portrait. After eating a tapas-style meal at the Wine Box, continue to explore the city, shop, or rest. Dinner is at Graham’s Port Lodge for a visit and special tasting in the Directors Room, followed by dinner in the Vinum restaurant, all overlooking the Douro from the terrace. (B, L, D)

Day 9 | May 18
TOMAR, PORTUGAL
Leave Porto after breakfast and head to Luis Pato Winery in the Bairrada wine region for a visit and tasting. Lunch is accompanied by regional wines and is completed with the signature local dish of leitão, sucking pig. After lunch, stop at Tomar to visit the Convento do Cristo. The convent is the centerpiece of this Knights Templar town and features a fascinating series of chapels, cloisters, and hidden passages. Lisbon, Portugal’s capital, is the natural place to end our journey. The city is wonderfully positioned across seven hills, overlooking the Tagus. Check in to the majestic and stylish Pestana Palace, which overlooks Portugal’s Golden Gate Bridge, and spend the evening at leisure. (B, L)

Day 10 | May 19
LISBON, PORTUGAL
After breakfast, enjoy your final lecture, followed by a short walking tour of the heart of Lisbon. Take in some of the central landmarks in the Avenida da Liberdade, the Praca do Comercio square, and sample the region’s famed custard tarts and fine ham. Begin the evening with a short fado performance before dinner. Your farewell dinner is at culinary star Jose Avillez’s informal restaurant, Bairro do Avillez, which partners with his two-Michelin star restaurant, Belcanto. Enjoy the
cuisine of Portugal’s best-known chef in a relaxed and convivial atmosphere. Taste classic Portuguese dishes with a modern twist, and toast to a fine end to the trip. (B, D)

**Day 11 | May 20**
**IN TRANSIT**
After breakfast, transfer to the Lisbon airport and make your way back home. (B)

*Meals included as listed above: B=Breakfast; L=Lunch; D=Dinner*

*Please note: Every effort will be made to operate the itinerary as planned, but we may need to change the timing for some of the items in the itinerary.*

**ABOUT THE ACCOMMODATIONS**
Each hotel has been thoughtfully chosen for its ambiance, location, and first-class service to give you the best travel experience possible. We will stay at Hotel San Francisco, Vintage House, NH Batalha Hotel, and Pestana Palace. The hotels are complying with guidelines to protect the health and safety of travelers and reduce risk of exposure to COVID-19.

**Why Eureka?**

*eure-ka*: a cry of joy or satisfaction when one finds or discovers something.

Experience trips built with you in mind — handcrafted itineraries created by UC Berkeley travel experts.

**ABOUT THE LECTURER**
Alex Saragoza has a Ph.D. in Latin American history and has served as Chair of the Center for Latin American Studies at UC Berkeley. Five years ago, he initiated a course at UC Berkeley on the California wine industry from an international perspective, including the impacts of wines on the global wine market and the implications for California wine producers.

He received the Excellence in Teaching and Learning Award from the Osher Lifelong Learning Institute of UC Berkeley in 2017, and he was selected in 2018 for the Distinguished Lecturer Program of the Organization of American Historians. In 2017, he was the academic lecturer for the wine and food tour of northern Spain for Cal Discoveries Travel, for which he received very high marks from the tour participants.

Most recently, Professor Saragoza joined a wine club featuring wines from Galicia and Portugal, which has provided him the opportunity to share a greater grasp of the regions’ viticulture with Cal Discoveries participants. This aspect of the trip will be complemented by the expansive knowledge of master sommelier Jenny Siddall, who will accompany the group throughout the tour.

In 2012, he was a visiting professor at the University of Paris, Sorbonne Nouvelle. He is a professor emeritus in the Department of Ethnic Studies at UC Berkeley.

*Cal lecturer’s participation cannot be guaranteed and is contingent on a minimum number of paying travelers.*
TREASURES OF THE IBERIAN NORTHWEST
MAY 10 – 20, 2022

PRICE PER PERSON: $5,995 based on double occupancy

RESERVE YOUR SPACE ONLINE
Aim your smartphone or tablet camera at this QR code, or visit alumni.berkeley.edu/iberiannorthwest.

TERMS & CONDITIONS
PRICE PER PERSON: $5,995 per person; $1,495 single supplement.

FINAL PAYMENT: Reservations are to be paid in full by February 8, 2022 (90 days prior to departure). Final payment may be made by personal check, MasterCard, Visa, or American Express. Checks may be made payable to Cal Alumni Association. Late payments will be subject to a $100 per person late fee and/or subject to cancellation.

CANCELLATIONS AND REFUNDS: All cancellations must be submitted in writing in order to be valid. Cancellations for any reason received prior to final payment date are fully refundable. Cancellations made 90-41 days prior to departure will be subject to a cancellation fee equal to 50% of the trip price; cancellations made 40-11 days prior to departure will be subject to a cancellation fee equal to 75% of the trip price. No refunds are granted within 30 days of tour departure or for no-show or early departure from a trip already in progress.

CAA MEMBERSHIP POLICY: One traveler per room, whether an alumni or friend, must be a current Cal Alumni Association member at the time of departure to participate in Cal Discoveries Travel offerings. Payment of $60 for seniors 65 years and over and $75 for others establishes a regular or affiliate membership with all other associations benefits. Memberships are for individuals only, and are nonrefundable and non-transferable. A traveling pair and their children under 12 years of age may travel on one membership. Please make dues payable to CAA by separate check, or provide a Visa, MasterCard, or American Express number with expiration date for payment. You can also enroll online at alumni.berkeley.edu/join.

COST INCLUDES: Nine nights accommodation, daily breakfast, seven lunches, and five dinners; airport transfer if arriving/departing during recommended windows; transportation via private, luxury bus; all visits and tastings as indicated on the itinerary; English-speaking tour director; gratuities for tour director; local guides, drivers, and service at included restaurants; services of on-site program director and lecturer (cannot be guaranteed).

COST DOES NOT INCLUDE: International airfare; costs of passports and visas (if needed); meals and beverages other than those specified; optional tipping or gratuities; travel insurance; and other expenses of a personal nature (liquor, laundry, etc.).

MOBILITY AND FITNESS TO TRAVEL: This is a trip with a Level 3 activity rating. What to expect: These trips feature long touring days with travel via motor coach, ship, zodiac, all-terrain vehicle, or train. Travellers are required to board transportation without assistance as well as stand and walk over uneven terrain for extended periods of time. Some tours may include optional higher-intensity activities and travel at higher altitudes with steep ascents and descents. outings last four to six hours most days. Suitable for Travellers who are able to comfortably walk four to six miles, or 6,900-9,200 steps, each day.

The Cal Alumni Association (CAA) is a self-funded non-profit organization that relies on donations to provide programs and services that support students, alumni, and the university. To make a gift, please visit alumni.berkeley.edu/donate. Thank you for choosing CAA as the recipient of your generosity.

Images: iStock. (cover) Lisbon, Portugal skyline (interior) Port wine in Porto, Portugal; Douro river region, Galician-style octopus; Ribeira sacra vineyards. (insets) Terraced vineyards in the Douro Valley.