TREASURES OF THE IBERIAN NORTHWEST

MAY 10 – 20, 2022
$5,995 PER PERSON

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

Learn from Dr. Alex Saragoza on a voyage of intellect as you discover the relationship between grape growing, history, and how the two have transformed the region we know today.

Do all of this in the company of fellow Cal Discoveries travelers, many of whom have accompanied Alex Saragoza on many excellent previous culinary adventures. This is an experience not to miss!

Why Eureka?

eu-re-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.

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A Eureka Trip

ITINERARY

DAY 1 | MAY 10
Depart from your gateway city to arrive in Santiago de Compostela on Day 2.

DAY 2 | MAY 11
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, including a visit to the cathedral that marks the end of the legendary camino. After time to freshen up, enjoy a Tapas dinner at the excellent Petiscos do Cardeal in the old town. (D)

DAY 3 | MAY 12
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 albarino producer in a beautiful setting where the King of Portugal went into hiding on his way to exile 100 years ago. Taste the wines of the property before heading to the coast for an afternoon visit and lunch at Albamar. Xurxo Alba’s wines are a great small producer expression of the albariño grape. Delight in a seafood lunch cooked by the family for a wonderful and homely taste of authentic Galicia. After lunch, return to Santiago where the evening is free. (B, L)

DAY 4 | MAY 13
Visit the spectacular wine region of Ribeira Sacra. The region is a combination of 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 be dining with us, and hope to share some special wines to mark the occasion. Marvel at the astonishing landscapes both over lunch at Algueira, and on a river cruise down the Sil in the afternoon that gives the best vantage point for the almost vertical vineyards. After the cruise, stop at the spectacular Parador in Baiona, built into the fortress where the first ships returning from the Americas made their landfall. This evening, have dinner overlooking the Bay of Vigo. (B, L, D)

DAY 5 | MAY 14
Check out of your hotel and cross the border to Portugal. Start with a visit to Braga, historically Portugal’s religious center. View the dramatic Bom Jesus monastery, its famous Baroque stairway, and the stunning view from the hilltop where it is situated. Then, move into the center of town for a tour of the old town with a local guide, including a visit to the 11th century cathedral. Enjoy a tapas style lunch at a delightful wine bar in the city, Delicatum, which serves modern style Portuguese cuisine. Then, head further inland to the world heritage site Douro wine region and check in to your hotel, the luxurious Vintage House, which overlooks the Douro river at Pinhao. Tonight, eat dinner at DOC, the best restaurant in the region in a stunning setting on the river. Enjoy a tasting menu from Chef Rui Paula with some excellent wines from the region, including your first taste of port. (B, L, D)

DAY 6 | MAY 15
Start your day with a lively lecture, and then visit Noval. A port producer since 1715, Quinta do Noval is the only historic port shipper to take its name from its base in the Douro and is more rooted in its terroir than any of its local rivals. Then, follow the river to the spectacular Quinta do Crasto. Perfectly

LECTURER
Alex M. Saragoza is Professor emeritus at UC Berkeley, where he has taught for the Department of Ethnic Studies and the American Studies Program. For several years, he has directed a course on the California wine industry from an international perspective. As a consequence, Dr. Saragoza has conducted extensive research on the global competition facing California’s vintners, most importantly from Western Europe, particularly France, Spain, and Italy. He has traveled through those countries’ wine-producing regions, such as Italy’s Tuscany, Lazio, and Umbria as well as relishing the wines of Sicily. He has lectured for the Cal Discoveries tour of French Catalonia (Languedoc-Roussillon) as well as for wine and food tours of Northern Spain and of Chile and Argentina. In 2012, he was visiting professor at the Sorbonne, Paris, France and has lectured at the University of Aix-en-Provence, among other universities. Professor Saragoza was the recipient of the 2017 Excellence in Teaching and Learning Award from the Osher Life-Learning Institute at UC Berkeley; and he has been selected to the Distinguished Lecturer Program of the Organization of American Historians.

Cal lecturer’s participation cannot be guaranteed and is contingent on a minimum number of paying travelers.
situated on a hill overlooking the Douro, this is one of the great wine locations in the world. Enjoy a visit, port cocktails on the lawn and an extended lunch in the quinta, before boarding a rabelo (a traditional port boat for transporting barrels) to take you for a tour along the Douro. Relax and enjoy the sight of one of the world’s most spectacular wine landscapes. The evening is free. (B, L)

DAY 7 | MAY 16
Start the day with another informative lecture and then check out of your hotel. Participate in a cooking class at the Quinta da Pacheca estate near Regua. The class culminates in a convivial lunch close to the port barrels, a suitable farewell to the Douro region. After lunch, drive to the coast and the stunning city of Porto, where you check in to the lovely NH Batalha Hotel overlooking the world heritage site old town. The evening is free. (B, L)

DAY 8 | MAY 17
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 story, a gentleman’s club for British port shippers which was 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. Then, cross the river to the Real Companhia Velha Port Lodge for a tour of the lodge, a tasting, and lunch. The afternoon is free to explore the city, shop, or rest. Dinner is in the Wine Box, a wonderful wine themed restaurant near the river where we enjoy a range of northern Portuguese dishes with wines from regions we don’t visit on the tour. (B, L, D)

DAY 9 | MAY 18
Leave Porto after breakfast and head to Luis Pato Winery in the Bairrada wine region for a visit and tasting. Lunch is accompanied by wines of the region and is washed down with the signature local dish of leitao, suckling pig. After lunch, stop at Tomar to visit the Convento do Cristo. The convent is the centerpiece of the Knights Templar town and is a fascinating series of chapels, cloisters, and hidden passages. Portugal’s capital is the natural place to end our journey. Lisbon enjoys a wonderful position, roaming across seven hills and overlooking the Tagus. Check into the majestic and stylish Pestana Palace overlooking Portugal’s golden gate bridge and spend the evening at leisure. (B, L)

DAY 10 | MAY 19
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. Start your evening with a short fado performance to get us in the mood for dinner. Your farewell dinner is at culinary star Jose Avillez’s informal restaurant that partners with his two-star Michelin Belcanto and allows guests to 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
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

Pricing

$5,995 per person, double occupancy

$1,495 single supplement