TREASURES OF THE IBERIAN NORTHWEST

APR. 15 – 25, 2020
$5,495 PER PERSON

Enjoy a wonderful overview of the best wines and regions of northern Portugal and Galicia. Learn about wines grown 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 intelect 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.
ITINERARY

DAY 1 | APR. 15
Depart from your gateway city to arrive in Santiago de Compostela on Day 2.

DAY 2 | APR. 16
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 | APR. 17
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 | APR. 18
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 | APR. 19
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, Delicaturn, which serves modern style Portuguese cuisine. Then, head further inland to the world heritage site Douro wine region and check in to 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 | APR. 20
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 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. In 2012, he was a visiting professor at the University of Paris, Sorbonne Nouvelle. He is 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.
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 | APR. 21**
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 | APR. 22**
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 | APR. 23**
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 | APR. 24**
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 | APR. 25**
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*
REGISTRATION FORM:

TREASURES OF THE IBERIAN NORTHWEST | APR. 15 – 25, 2020

SEND TO: Cal Discoveries Travel Direct Line: 510.900.8222
1 Alumni House Fax: 510.642.6100
Berkeley, CA 94720-7520 Email: caldiscoveries@alumni.berkeley.edu

Please enter the names of each traveler exactly as they appear on your passport:

1 Name ____________________________ Cal Class Year __________
   Email ____________________________ Date of Birth __________

2 Name ____________________________ Cal Class Year __________
   Email ____________________________ Date of Birth __________

Name for Name Badge 1 ______________________ 2 ______________________

Address ____________________________________________
   City ____________________________ State __________ Zip __________

Primary Phone ____________________________ Cell Phone ____________________________

I request a single room and will pay the supplement of $1,495.

Enclosed is my/our deposit of $ __________ ($600 per person) for person/people on the above tour.

Make check payable to Cal Alumni Association (CAA), or charge my deposit to:

   AMEX   Discover   MasterCard   VISA

Card # ____________________________ Exp. Date __________ Sec. Code ____________________________
Signature ____________________________ Date __________

The payment of the deposit, OR any partial payment for a reservation on a program, constitutes consent by all guests covered by that payment to all provisions of the cancellation policy listed herein. Since no exceptions can be made, Cal Discoveries Travel strongly recommends the purchase of travel insurance. Please visit travelinsure.com/calalumni.

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

FINAL PAYMENT: Reservations are to be paid in full by January 16, 2020 (90 days prior to departure). Final payment may be made by personal check, MasterCard, Visa, Discover, 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 & REFUNDS: All cancellations must be submitted in writing to be valid. Every cancellation, regardless of the reason, will be subject to a $250 per person cancellation fee, if requested in writing 121 days or more prior to departure. Cancellations made 120–91 days prior to departure will be subject to a $600 per person cancellation fee. Cancellations made 90–31 days prior to departure will be subject to a cancellation fee equal to 50% 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 association benefits. Memberships are for individuals only, and are nonrefundable and non-transferable. A traveling pair and their children under 21 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 has 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. 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 4–6 hours most days. Suitable for: Travelers 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/give. Thank you for choosing CAA as the recipient of your generosity.

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