



Alentejo Wines & Gastronomy: develop your creative potential... Be a traditional winemaker and cooker for one day!



Program: Évora & Estremoz, November 23rd, 2018. Informations & bookings: info@genuinealentejo.com | +351 964 648 162

Morning: 09h00: meeting in Évora, at Giraldo square, by the marble fountain. Start with "Baker for a day!" experience: with the help of a baker, learn how to prepare the traditional Alentejo bread, kneading the bread dough to give it shapes and scents your creativity may dictates, cooked then in the traditional wood oven. After, visit one of the best wineries of Portugal, nationally and internationally awarded: after visiting the cellars, learning about the soils, grape varieties and the process and procedures of vinification to produce several blends, of course we will enjoy a great wine tasting, but also participate in the "Oenologist for a day!" unique experience, learning so much more about the several wine varieties to be able to mix them to get our customized wine blend, according to our preference and personal taste, taking the product of this experience with us in personalized bottles. Afternoon: 14h30: walking guided tour through the historical center of Évora, classified as world heritage since 1986: visit and learn historical and cultural facts and details of impressive monuments! Among many others, in a time journey from BC to our present days: the 1st century "Roman Temple", the 2nd century "Roman Baths", the vestiges of the 3rd century "Roman Wall", the 12th century "Cathedral" and the 14th century "Wall". From the 16th century, when Évora was considered the second most importante city of the kingdom of Portugal, among others, we will contemplate and learn about some of the most outstanding monuments: the "San Francisco Curch", the "Aqueduct", the "Giraldo Square" and the "Inquisition Court", all greatly contributed to this century being considered the golden period of Évora. From the 17th century, we could not miss the "Chapel of Bones"! Evening: 18h00: we will have to assert our gastronomic and culinary skills, learning to cook our own traditional meal: a remarkable "hands-on" cooking class experience, learning to prepare regional traditional dishes and desserts, enjoyed then during dinner.

Important notes: experience for a minimum of 4 pax and a maximum of 6 pax | Booking deadline: November 2nd | Included: private tour guide; transportation from Évora – Estremoz – Évora; dinner; cooking, bread and wine "hands-on" experiences; winery visit and wine tasting Not included: monuments entrance tickets; lunch; other meals, snacks or drinks; souvenirs. In case of unavailability or if at last minute any planned place is unavailable, we will have to change the program, offering a similar experience.

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