



Herdade da
Malhadinha Nova
Alentejo . Portugal



FAZER DA VIDA UMA FESTA

MAKE LIFE FUN

HARVEST EXPERT

Feel up close the commitment, the Passion and the Magic of our harvest. A one-time only experience, closely follow the process of making the malhadinha's wines.

"The life is great, but greater is the WINE!"

[Fernando Pessoa]

DAY 1

- Arrival at the Country House & Spa – Welcome appetizers made by our chefs paired with Malhadinha White 2014
- Guided Tour around the estate and winery – Meet the vineyards, the animals, the olives and fruit Trees...
- Dinner at the Restaurant – Enjoy a dinner presented with certified products from Alentejo paired with the most delightful wines, Monte da Peceguina, that will suit perfectly every plate.
- Inspired by our most genuine products from the region, end the day blind tasting the traditional Alentejano liquor: the Poejo, Amêndoa, Bolota... Can you find the unique characteristics in each one of them?

DAY 2

- **Harvest Experience** – Starts at 5 o'clock in the morning with a handmade harvest, we have prepared a special kit that will go along with you during all the harsh harvest process.
- Fell the morning freshness and rejoice with a scrumptious breakfast teeming of fruits, jams and natural juices between the amazing vineyards of Malhadinha Nova.



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- Light Lunch at the Country House – A refined selection of salads combined with the freshness of Viognier da Peceguina.
- Wine therapy massage for the couple near the vineyards by Caudalie – A relaxing and energizing moment in a wine involvement.
- Appetizer before dinner at the Country House - The versatile Rose da Peceguina paired with marinated salmon Blinis and Caviar
- Dinner at the Restaurant – Inspired by the Harvest, the Chef will prepare a special menu using the musts of the grapes on fermentation process to go along with a selection of Malhadinha's Single Variety Wines.

DAY 3

- Have a breakfast among nature and Malhadinha's Vineyards – Relish with the Malhadinha's landscape while eating the wonderful food prepared by our Chef, as always we selected the best Season Fruit to accompany your meal, the Grapes.
- Quad Bike Ride with a blind tasting of white varieties surrounded by nature - Put in test the knowledge of the Wine Master!
- Launch at the Country House – The meat we produce at Malhadinha, certified and raised on nature, will be your meal. The Black pig meat and tartar beef of Alentejo's DOP meat will pair with the irreverent Pequeno João 2013.
- At the Wine Cellar – Join our crew to press the grapes through the traditional methods of wine pressing, an experience that you will never forget.
- Dinner at the Restaurant – Vitalina Santos, our Tradicional Chef, will prepare a menu inspired by the tradition of Alentejo. The most emblematic red varieties of Malhadinha were chosen to go along with your dinner, Touriga Nacional 2013 and the Aragonês 2013.
- Dare yourself into the darkness of the night for a trial of night orientation with GPS – Find your way back to the Country House and relish in the beauty of night-time Alentejo accompanied by our Guide.





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DAY 4

- Breakfast at the Country House – Enjoy the best combination for a great start of the day!
Kitchen Workshop – Learn with our kitchen crew how to make a delicious Sabayon of Touriga Nacional, finishing with a light menu that our Chef Bruno Antunes will make for your launch.
- On the Wine Cellar – Make your own Wine, with the help of a winemaker, chose your favorite grape varieties, learn their characteristics and how to blend them in perfect harmony.
- In the evening, be inspired by the surrounding landscape. The screen and the easel are waiting for you at the highest point near our vineyards, you will be able to free your creativity in one exclusive session of painting.
- Dinner at the Restaurant – The Chef will prepare a menu to go along with the most exclusive wines of Malhadinha.
- In the end of the evening, at the Country House, have fun with the game “The world of the wines” paired with the Late Harvest da Malhadinha.

DAY 5

- Hot Air Balloon Experience – See the sunrise in the Alentejo’s plains like you never saw before and feel the quietness of this region, the most depopulated in Europe. At the end have a breakfast full of pampering from our kitchen crew.
- Healthy breakfast prepared with all the refinements by our kitchen Crew with fruits and vegetables grown at Malhadinha.
- Chose the grapes at the Wine Cellar, Feel the environment and bustle during the grape selection after the harvest.
- Taste the Must – With our Oenology team learn how to taste the Must at the first moment and learn which are the best secrets in the process of wine making.
- Wine therapy massage at the SPA – A relaxing and energizing moment in a wine involvement.
- Dinner at the Wine Cellar – Our kitchen team will take you on a journey of aromas and flavors. The special characteristics of international grape varieties produced in Malhadinha are fully integrated in our “Terroir”, the Viognier, the Cabernet Sauvignon and the Alicante Bouschet are going to harmonize all the presented dishes.
- Finish your evening with an exclusive outdoor cinema session at the Country House. The film “Sideways” will be an inspiration to all the experience lived on Herdade da Malhadinha Nova.



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DAY 6

- Wake up with the snap of homemade bread and feel the breakfast flavors, the season fruits, jams and natural juices...
- Walk through the vineyard, get to know the many varieties we have just by their leaf and take home each one of them as a souvenir. In the end, enjoy a picnic by the vineyards prepared by our Chef team.
- A tasting moment to discover new flavors between the landscape of Alentejo.
- Late Check-out

VALUE OF EXPERIENCE

1400€ [Experience per person in a double room]

[Includes] 5 Nights in Double Room – All meals mentioned in the program – All activities in the program – Guest Experience Team – Free use of Spa (Jacuzzi and Turkish bath) – Fruit and Bottle of Wine in the room.

[Excludes] All drinks (meals and otherwise) except those mentioned in the program.

[Optional] 250€ per person for the Hot Air Balloon Experience.

[Upgrade] 50€ per night for the Junior Suite – 100€ per night for the Master Suite.

[Cancellation Policy] If cancelled up to 7 days before the date of arrival will not be charge any additional cost – For reservations on the same day and in case of no-show, will be charged the full amount of the experience.

