



Wine Program

Wine Masters

“Life is good, but Wine is better.”
Fernando Pessoa

Marias da Malhadinha, Barca Vela, Chateau La Tour, Chateau Dyquem are some of the mythical wines you will have the pleasure to taste on this fascinating journey through the world of wine.



Herdade da
Malhadinha Nova
Alentejo • Portugal



Day 1

Arrival at Herdade da Malhadinha Nova. Welcome appetizer paired with Antão Vaz da Peceguina, the autochthonous variety of Alentejo.

Guided tour to the property and winery – get to know the vineyard, the animals, the olive trees and the fruit trees...

Wine Tasting Novice Class with Winemaker Nuno Gonzalez.

Dinner with a Tasting Menu and pairing with Malhadinha's most exclusive wines.

The Malhadinha Late Harvest (Petit Manseng) accompanies your evening.

Day 2



Wake up to the morning freshness. Feel the first aromas and enjoy a breakfast filled with fruits, jams and natural juices.

Kitchen Workshop – The wine's quality when preparing the dishes, Malhadinha white.

Light lunch – Delight yourself with the dish you prepared.

At the winery, develop together with the winemaker a wine allotment: choose your favourite varieties and learn its features to combine them into the perfect wine.

Before dinner appetizer – A Krug champagne pairs with a scottish salmon Blinisi marinated in Malhadinha and caviar.

Dinner at the Winery restaurant – The recreated Traditional Alentejo Cuisine accompanies the mythical Barca Velha.



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Day 3

Let the breakfast aromas wake you up and delight yourself in our treats...

Guided tour the closest Wineries – Get to know more about the region's wines.

Lunch at the Country House or Casa do Acoradouro – Picture yourself in Burgundy with an irresistible Montrachet paired with a Alentejo DOP meat tartarus.

Relax with a Winetherapy Massage at the Spa and feel the invigorating power of our grapes.

Dinner at the Restaurant – The french cuisine prepared by our Team of Chefs pairs with a iconic wine from Bordeaux, one of the Grand Crus Classes, the mythical Chateau La Tour.

The film "Mundo Vino" accompanies the delicate tasting of one of the most appreciated nectars in the world, the Sautern Chateau Dyquem.



Day 4

Taste a special breakfast and enjoy the best combination for the best start of day.

Quadbike ride with a blind taste of White Varieties amidst Nature – Put your Wine Master knowledge to test.

Lunch between the vineyards – This time the challenge will be to pair the Alentejo gastronomy with a Blind Tasting of Red Varieties.

Dinner at the Restaurant – The Italian Cuisine recreated by our Team of Chefs will pair with this evening's selection, a super Tuscany, Ornellaia.

After dinner, have fun the game "The World of Wine" to accompany the historic dessert wine from Hungary, Tokaji Oresmus 5 Puttonyos.



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Day 5

Comfort the mind and body with the breakfast.

Light lunch – The Chef was inspired by Germany to elaborate a dish that will pair with a german Riesling from the Mosel region, the consensual Dr. Loosen!

Late Check-out.

VALUE OF THE EXPERIENCE

2500 € [Experience per person in a Double Room]

2700 € [Experience per person in a Suite]

[Includes] 4 nights stay in a double room; all meals mentioned in the program; all activities mentioned in the program; Guest Experience Team; free use of the SPA (jacuzzi and Turkish bath); fruit in the room and wine bottle in the room.

[Excludes] Every drink not mentioned on the program, during meals or otherwise.

[Confirmation and cancellation policy] On taking the program a payment of 25% of the program's full price must be made. Cancels up to 7 days before the day have no cost whatsoever. Cancels with less than 7-day notice will be charged the full cost of the program. Cancelling on the day of the start of the program, or in the case of a no show, the full cost of the program will be charged.

A NEW MALHADINHA
REVEALS ITSELF...



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