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HERDADE  
MALHADINHA  
NOVA



SLOW FOOD BREAK

"COOKING BECOMES CULINARY ART ONLY IF  
THE REFUSES TO TOLERATE REPETITION."

PIERRE GAGNAIRE

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**Gastronomy, Traditions and Modernity in one Experience.**

**DAY 1**

Arrival at Herdade da Malhadinha Nova followed by a welcome drink with one of the Herdade's wines;

Tour of the estate in our vintage four-by-fours. Get to know the biologic procedures of our viticulture team and enjoy the scenery that Alentejo provides;

Winery tour followed by a wine tasting accompanied by our wine tourism team.  
Cooking Workshop – Module I - Visit to the vegetable garden, orchards and PDO breeding. Get to know our organic vegetable and fruit produce as well as the extensive cattle breeding – the black pork, the Alentejo cow and the merino sheep;

To start the evening, dine with us and discover the perfect marriage between gastronomy and the wines produced on the Estate;

**DAY 2**

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

BTT Ride – An extreme experience full of adrenaline through the Estate's vineyard.  
Picnic in the vineyards of the Estate, where you will be able to taste all the features of our Farm to Table cuisine;

Cooking Workshop – Module II - Low Cuisine. As opposed to Haute Cuisine, Low Cuisine privileges the use of ingredients that were considered poorer and of inferior quality;

We will take advantage of the tastiest ingredients together with recent scientific and technological knowledge, to create dishes with a huge influence and respect for traditional recipes;

Gastronomic dinner. A moment of pure pleasure combined with the charm and refinement of our cuisine, coordinated by our consultant Chefs Joachim and Cíntia Koerper.

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## DAY 3

Breakfast – In the first meal of the day, let yourself be carried away by the magnificent flavours and aromas of the Alentejo;

Cooking Workshop – Module III - Ancestral Bread with the use of Mother Dough – Learn how to make bread with the simplest and most ancestral technique of yeast making: mix water and flour and leave to "rest" while the yeast in the air starts its fermentation;

Light lunch based on organic produce made sustainably on the Estate;

Check-out.

## VALUE OF THE EXPERIENCE

- 660,00 € [Experience per person in a Double Room at Monte da Peceguina]
- 760,00 € [Experience per person in a Suite at Monte da Peceguina]
- 860,00 € [Experience per person at Casa do Ancoradouro]
- 1 060,00 € [Experience per person at Casa das Artes e Ofícios]
- 1 060,00 € [Experience per person at Casa da Ribeira]
- 960,00 € [Experience per person at Casa das Pedras]

0-3 years free / 4-6 year 100€/ 7-12 years 150€

[Includes] 2 nights stay. All meals mentioned in the program. All activities mentioned in the program.

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

[Confirmation and cancellation policy] Reservations can be changed or cancelled more than 5 days before the arrival date. In case of cancellation after 5 days before check-in, you will be charged 100% of the reservation amount. In case of no-show or early departure you will be charged 100% of the reservation amount.