



**TRAVEL  
EXPERIENCES**  
A Day at the  
Farm in the  
countryside.

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# L'INSTANT EXPLORE PORTUGAL: A COLLECTION OF INSPIRING TRAVEL EXPERIENCES

Let us be honest: anyone could do a booking in an amazing hotel. Accessing fantastic properties, tours or transportation is nowadays rather easy with modern IT at hand for anyone. If that would be all, then any agency could deliver a fantastic job anytime. This is not the case, though.

To offer a truly inspiring experience, to open the eyes of the traveler to unique and authentic views of destination: all in all, to have someone remembering a special moment ten years later, this is not within reach for anyone. Finding the right moment, getting the correct balance or adding the special charm is what makes our work a step ahead. Will be so glad to make it happen. And we do. Always.

Introducing you to Explore Portugal; a selection of authentic "Once in a lifetime" experiences.

JUST A FEW INSPIRING SAMPLES:

## A day at the farm in the countryside

Explore Portugal works with a farm that has in the last thirteen years proved that the Estremadura can impress with some excellent wines. Just northwest of Lisbon, it is a small family run vineyard: national varieties thrive amid some carefully chosen international grapes. We offer an authentic experience of "Portugal in a nutshell": the softly rolling hills of vineyards, the century old historic, elegant buildings, the impressive ancient cellar, the tastings and the gourmet treats turn a visit to our winery into an interesting and highly entertaining event.

Explore Portugal invites our guests to involve with some of the most remarkable experiences in the farm. Mandatory is the Visit to Vineyards and Wine Tasting. Wine tasting in the ancient cellars with Rosé, White and Red wines, accompanied with regional cheeses and marinated olives.

Another interesting feeling is the Olive Oil Tasting. Tasting of 5 Portuguese Extra Virgin Olive Oils in the arched cellar below the Chapel to the sounds of Fado. The Tasting takes guests on a journey from the North to the South of Portugal, each region reflected with the best it can offer, highlighting the fine culture of an ancient tradition.

And why not a special "self-made" lunch with a Culinary Class Portugal in a Nutshell?! Led by a Chef who will show and explain the various steps in the confection followed by an informal lunch, including local wines. The menu is quite Portuguese and complete – a starter, a meat main course, a fish 2nd main course, dessert, coffee and muscatel aperitif.

Feeling inspired? Try a Workshop of Mafra Bread Baking. The famous Wood Oven Baked Bread of Mafra is famous in Portugal. This workshop gives participants the chance to "get stuck" in the process of bread kneading, shaping a loaf and baking it, all under strict supervision of locals who have perfected this art during decades. Some might like to add chouriço or other regional specialties into the bread. Interactive fun! The delicious result can be tasted immediately or taken home in a custom made cotton "chita" bag – You cannot get more Portuguese if you tried!



And because it is not only about eating and drinking, a Workshop of Traditional Azulejo Painting. This workshop gives guests a taste of the basic skills in the art of decorating tiles, using glazed tiles, brushes or sponges using oxides, applying either patterns or figurative motives. Guests can acquire the glazed tiles as a souvenir.

Having teamed up with Top Chef Henrique Sá Pessoa, also referred to the "Jamie Oliver of Portugal", we are lucky enough to have the best team behind us, the most fantastic food suppliers and lots of exciting ideas taking your culinary experience to another level!

