



This coming spring we will make an exciting international trip through the heart of a country passionate about wine – Portugal. The eight-day, seven-night trip will be the first to Portugal for the Cooper's Hawk Wine Club. Join us as we embark on adventures, visit multiple ancient towns, and sample wine and cuisine as authentic as it gets. Guests will be accompanied by Cooper's Hawk very own Chef Matt McMillin.

Day 1 Friday, May 1, 2015 | Depart USA

Air Schedule | Depart gateway city of Chicago O'Hare for Lisbon.

Lufthansa #431 O'Hare – Frankfurt 4:05 p.m. – 7:15 a.m. (arrive May 2)
Lufthansa #1166 Frankfurt – Lisbon 9:15 a.m. – 11:15 a.m.

Day 2 Saturday, May 2, 2015 | Arrive Lisbon

Upon arrival in Lisbon, we will meet our guide and be escorted to our hotel before embarking on a half-day tour of Lisbon. We will travel on foot and by tram to see a Lisbon that is first and foremost a city of neighborhoods. Each neighborhood is different and offers her secrets to those who allow themselves the pleasure of discovery: 19th-century pharmacies still in use, hidden courtyards, sprawling bookstores, local fado bars, rounded storefronts, artisanal workshops, full-to-the-brim antique stores, local bakeries, and elegant villas. We will see both the monuments and the little nooks and crannies known only to the true insider as we experience the rich variety of architecture and the local flavor that makes Lisbon so special.

This evening, we will meet for a wine and cheese tasting featuring Portuguese cheese and table wines from the regions close to Lisbon. Afterward, we will be transferred to one of Lisbon's best restaurants, where we will enjoy a Welcome Dinner.

HOTEL: CS Vintage Lisboa (3 Nights)

Day 3 Sunday, May 3, 2015 | Lisbon

Enjoy breakfast at the hotel before we split our group to an activity of choice.

Group 1 – BELEM | Visit Belem; this historic district four miles from downtown is a pincushion of important sights from Portugal's Golden Age, when Vasco da Gama and company made her Europe's richest power. The Belem Tower, built in Manueline style has guarded Lisbon's harbor since 1520. Today it symbolized the voyages that made her powerful. This was the last sight sailors saw as they left and the first one they'd see when they returned, loaded down with gold, diamonds, and possibly diseases.

Group 2 – ART LOVERS | Enjoy a private tour of the Fundação Calouste Gulbenkian, where you can admire a unique collection bequeathed to Portugal by a fascinating man. Calouste Gulbenkian was an ethnic Armenian from Turkey; he earned his wealth from a five percent stake in Iraq's oil fields. He moved to Portugal during World War II, when his role in international affairs compelled him to live in a neutral country. Upon his death, he donated his fortune and his art collection (both of them massive) to Portugal. The items on display range from Egyptian artifacts to Art Deco glass. Painters represented include Rembrandt, Manet, and Renoir.

This afternoon we all depart for a fascinating tour of the UNESCO World Heritage Site of Sintra. The hilly region's narrow wooded lanes are dotted with impressive palaces that were traditionally residences maintained by the Portuguese royals and nobility. You will have free time to explore the town of Sintra and enjoy lunch on your own.

Later visit the Palacio de Pena. Maria II and Ferdinand created this retreat in the same outrageous style as the Palacio de Ajuda in Lisbon. We will begin our way back to Lisbon stopping briefly on the way in Cascais, a seaside resort that serves



as a popular summer retreat for Lisboaetas. Evening at leisure.

Day 4 **Monday, May 4, 2015 | Lisbon**

Receive a hands-on introduction to Portuguese cuisine during a visit to a local market and a private cooking lesson. Begin with a visit to one of Lisbon's best markets, where you will find orderly rows of vegetables, fragrant fresh herbs, various Portuguese cheeses, and even candies. Then head to the kitchen with a local chef to prepare a meal inspired by traditional dishes featuring local ingredients and regional specialties. Afterward, enjoy the delicious meal you've prepared, paired with Portuguese wines. Take a stroll through the neighborhood where the kitchen is located, known as LX Factory. Former industrial buildings and factories have been redesigned and now house cafes, restaurants, and a variety of shops. Your driver will escort you back to the hotel, where you will have the remainder of the day at leisure.

Day 5 **Tuesday, May 5, 2015 | Pinhão**

Have breakfast at the hotel before we join our guide and travel to the Tejo region north of Lisbon. We will visit the Casa Cadaval, a winery located on the Herdade de Muge Estate, which is also home to one of the oldest Lusitanian horse breeders in the world. Our time here will be spent enjoying a tour of the winery, with a tasting and a group lunch on the estate. After lunch we head north through the Douro Valley to Pinhão, about three hours away.

Casa Cadaval has been owned by the Álvares Pereira de Melo (Casa Cadaval) family since 1648. Within a total of 5,400 hectares, which is mainly occupied by cork trees, is a vineyard area of about 42 hectares of autochthonous grape varieties such as the Trincadeira, Touriga Nacional, Aragonês, Arinto, Verdelho, Fernão Pires, Alvarinh, and a smaller percentage of international grapes. Casa Cadaval has a philosophy of keeping the identity and expression of their unique terroir.

Arrive in Pinhão and check into our hotel. This evening we will enjoy a group dinner at our hotel.

HOTEL: Douro Scala Hotel (3 Nights)

Day 6 **Wednesday, May 6, 2015 | Pinhão**

After breakfast we head to the town of Favaios for a visit to the Quinta da Avesada. This unique wine museum focuses on the history and culture of winemaking in the Douro Valley. We will learn about the winemaking process, from planting all the way to tasting and bottling. We'll discover the techniques and methods that are unique to the region. We will sample a taste of different port wines, and Moscatel from Favaios, the treasure of the region.

After a group lunch we head to a port-producing estate, the Quinta da Pacheca, for a visit and tastings.

Quinta da Pacheca is one of the best-known estates in the Douro region. It was also one of the first properties to bottle wine under its own label. This estate dates back to the 18th century, when it was named after its aristocratic owner, Mariana Pacheca Pereira.

We return to our hotel for an evening at leisure.

Day 7 **Thursday, May 7, 2015 | Douro Valley**

After breakfast at the hotel, we begin our journey to explore the Douro Valley. This is one of the wildest, most mountainous and rugged wine regions of Portugal, cut through in deep twists and turns by the River Douro. Defying gravity on the steep slopes along the banks of the river and its tributaries, the vines are planted in poor, schistous soil.

Humanity has engraved its own contours here in the center of the region. These historic narrow, stone-walled vine terraces have been named a UNESCO World Heritage Site. Elsewhere, modern terraces are wider and buttressed by steep banks of earth. The wine region follows the course of the river down from the Spanish border to a point near the town of Mesão Frio. This is where the Serra do Marao rises, protecting the region from the influence of the Atlantic Ocean.



Lunch with regional cuisine will be at the popular Castas e Pratos, with wonderful views, followed by a boat cruise in a typical Rabelo boat on the Douro, a truly unique experience.

WINERY VISITS WILL INCLUDE:

Quinta do Portal | Quinta do Portal is a family-run fine winemaking company that embraced with passion the “Boutique Winery” concept. They proudly produce DOC Douro wines, premium port wines, and Moscatel. Their commitment to the production of quality wines has been, since the first moment, the heart and soul of Quinta do Portal. This effort, passion, and dedication have been recognized both at a national and international level during the course of the years.

Quinta da Nova | QN's winery was rebuilt in April 2003 and was increased in relation to its original structure, dating back to 1764. A total of 3.5 million euros were invested in the winery, which now has a winemaking capacity of 900,000 litres. The aim of this 2,500 sqm project was to place the latest winemaking technology next to some of the current traditional processes still in use. It was designed to make the most of the land's gravity, adding two fully automated stainless steel lagers (10 tons each) as well as other vinification systems and automatic pump-overs, and highly sophisticated temperature control methods. The Quinta Nova has probably the most beautiful setting of all wineries in Douro Valley offering unforgettable views over the wine terraces of this world culture landscape.

We return to our hotel and have an evening at leisure.

Day 8 **Friday, May 8, 2015 | Porto**

Enjoy breakfast at the hotel. This morning we head out and follow the Douro River, making our way to the region of Portugal, known for green wine, or vinho verde. The drive is about an hour and a half. Here we visit Quinta da Aveleda, the region's largest vinho verde producer. While the focus of our tour here will be the differences between the processes used in the nearby Douro Valley, the whimsical design of the winery and its French-inspired gardens are alone worth the visit.

Quinta da Aveleda | Quinta da Aveleda honors a long family tradition of winemaking. The Guedes family founded the winery as early as 1671, and still owns it today. On the label, you can see the Family House, which is still in use, giving the personal signature to this special wine. The wine is created and produced on the Quinta da Aveleda estate. Every year, they select the best grapes of the most famous varieties of this region, such as Loureiro, Trajadura, and Alvarinho. These grapes come from their 160 hectares of vines and the production is controlled in order to produce a high-quality vinho verde.

We continue to the city of Porto about a half hour away, where time is set aside for lunch before we embark on an orientation tour of this fascinating city. We start at the beautiful São Bento railway station famous for its stunning colored tiles with images depicting the history of regions of Portugal. We continue on to Zé Cathedral offering a spectacular view of downtown – a great location to feel the magic of this city whose historic center was declared a World Culture Heritage Site in its entirety by UNESCO. Then on to Palacio da Bolsa, the Stock Exchange Palace - symbol of Porto as the building relates the history of Port trade which has brought fame and fortune to the city of Porto.

Later this afternoon we depart to Vila Nova de Gaia ('Gaia'). Gaia sits just across the Douro from Porto and is woven into the city's fabric both by a series of stunning bridges as well as its shared history of port-wine making. Since the mid-18th century, port-wine bottlers and exporters have been obliged to maintain their 'lodges' - basically dressed-up warehouses - here. Today some 60 of them crawl up the steep riverbank, and at night the entire scene turns into Portugal's version of Las Vegas, with huge neon signs clamoring for the attention of winos and oenophiles alike. This enclave of historic terracotta-topped warehouses is now Porto's best-known attraction, despite not actually being in the city at all. The abbot of the monastery in Lamego is credited for successfully adding brandy to wine to produce a palatable drink in 1678. It took some 100 years to create the highly refined quality of what we now know as Port. We will tour Taylor's port cellar with an expert guide, followed by a Farewell Dinner at the famous Port house's restaurant.

Taylor's Port Cellar | Taylor's, accepted by most wine authorities to be the greatest of all port shippers offers a pleasant and informative tour of its famous lodges at Vila Nova de Gaia. During the tour you will be given the opportunity to learn about the fascinating history of Port wine, as well as that of the House of Taylor's – now in its fourth century – making it one of the oldest Port companies. Upon completing the tour, you will taste three Port wines: Chip Dry – Extra Dry White, Late Bottled Vintage (LBV) and Tawny 10 year old, in the elegant Library Room. Afterwards, relax on the terrace,



which has magnificent views over the city of Oporto.

HOTEL: Hotel Teatro Porto (1 Night)

Day 9 **Saturday, May 9, 2015 | Depart for USA**

Enjoy breakfast at the hotel before we are transferred to the airport for our flight home.

Air Schedule

Lufthansa #1177 Porto – Frankfurt 11:30 a.m. – 3:10 p.m.
Lufthansa #432 Frankfurt – O'Hare 5:20 p.m. – 7:25 p.m.

Prices, Terms and Conditions

Space is limited on this tour and will be sold on a first come basis upon receipt of deposit. To make reservations please call or email Carol or Kelly (contact information below). You must have a valid passport for travel to Portugal. The air block is from Chicago O'Hare; connecting flights from other cities will be available at an additional cost.

Inclusions

- › 7 nights' accommodations
- › Round-trip airfare from Chicago O'Hare
- › Entrance fees to sites included in the itinerary
- › Breakfast daily
- › 4 lunches
- › 3 dinners
- › 7 winery visits with tastings
- › Private coach service throughout
- › English-speaking tour escort/guide throughout

Exclusions

- › Private transfers if you do not arrive/depart with group
- › Meals other than those listed as included
- › Gratuities for driver/guides/experts
- › Trip cancellation and travel insurance
- › Personal expenses

Pricing and Payment

\$4,477.00 per person double occupancy | \$5,077.00 single occupancy.

This tour requires a minimum of 16 people to operate. A deposit of \$850.00 per person is due upon making reservations. Final payment will be due by February 23, 2015. Forms of payment can be check, Master Card, VISA or American Express. You must have a valid USA passport good for 6 months beyond your travel date with two blank visa pages in it for travel on this tour. (Visas are not required for USA citizens traveling to Portugal)

Cancellation Policy

Deposit to 2/23/15	\$850.00 per person
2/24/15 – 3/02/15	50% of total tour cost plus airfare
3/03/15 – Travel	Non Refundable

Travel Guard trip cancellation and travel insurance will be quoted at the time of booking.

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