

Porto Half Day Private Food Tour



☆☆☆☆☆ User Reviews 04hrs 30mins. approx. **P**orto

E On Request Best Rate

Visit the city of Porto and enjoy the Portuguese food and wine while getting to know the local culture and history of the city. Admire the vibrant city of Porto and visit a selected wine cellar to taste the famous wine of the region, the Port wine, produced in the Douro Valley and considered Portugal's flagship wine.

Highlights

- Explore the Hidden Gems of the City of Porto.
- Taste Portuguese Quality Local Products.
- Visit a Centenarian Port cellar across the Douro River.
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- Taste Portugal's Flagship Wine, The Porto Wine.

General Overview

Country: Portugal Region: Northern Portugal City: Porto Duration: 04hrs 30mins. approx. Type: Private Half Day Tours Theme: Food & Wine Tours Group Size: 2 - 10 People Price from: €

Introduction

Gastronomic Adventure Exploring the City of Porto

Accompanied by a **food expert and Portuguese wine lover**, you will uncover the secrets of Portuguese food, its historical and cultural aspects, and much more, following with carefully selected stops, you will be able to **explore some of Porto's hidden gems** and fully immerse into the **local food scene**, like a **tavern**, **local shop** and **snack-bar** where you will find the town's beloved specialities, including savouring some classic sweets.

Porto is a magnificent city and a must-visit destination if you are exploring the northern part of the country. City of wine, and churches, always has something to offer to its visitors. It is the **second biggest and most inhabited city in Portugal behind Lisbon**, with around 250.000 inhabitants. Porto has a fairly long history and several buildings and monuments of great architectural value. Some of the landmarks of the city are **Porto Cathedral**, **Clérigos Tower**, **Carmo Church**, and **Liberdade Square**.

In terms of gastronomy, classic recipes usually include various types of meat and fish, all accompanied by a good glass of **Port Wine**, of course. Some of the best dishes in the city, very popular among Portuguese and visitors are the **Francesinha**, **Tripas à Moda do Porto (Porto-style tripe)**, **Caldo Verde (Portuguese Green Soup)**, **Sardinhas Assadas (Grilled Sardines)**, **Bolinhos de Bacalhau (Cod Fritters)**, **Cachorrinhos (Portuguese styled Hot**

Dogs) and **Pastéis de Nata (Portuguese Custard Tarts)**. Let us not forget about the delicious quality cheeses that the local cheesemakers produce in Portugal like the Serra da Estrela, Évora, São Jorge, Rabaçal, Transmontano goat cheese, and Azeitão among others.

Portugal's Signature Wine: The Port Wine

This gastronomic journey would not be complete without tasting the admired and strong character Port wine, in one of the centenarian's Port's cellars across the Douro river.

The **Designation of Origin Vinhos do Douro e de Porto (IVDP)** are divided into differentiated categories depending on whether they mature in oak barrels or sealed bottles.

The different types of Port wine are:

- **Vintage:** The Port with the highest price is the one that also has the best quality. It has been aged in barrels for two years and then bottled between 10 and 50 years. Normally, Vintage Port is usually taken after 30 years of maturation.
- **Garrafeira:** Combined maturation in bottles and barrels. It is difficult to find it and you will hardly be able to drink it in Porto.
- **Ruby:** It is the most common and the one that you will surely taste if you make a wine visit. You can find it in its Reserva and Rosé versions.
- **Tawny:** Aged in oak barrels, these wines are gradually exposed to oxidation and evaporation. They are usually semi-dry or sweet wines and the ideal is to drink them paired with cakes or other desserts.

Sweet, captivating, and the best companion to delicious Portuguese cuisine. Port wine has travelled around the world and has received worldwide popularity for its characteristic flavour and for maintaining the essence of its native land.

An authentic food and wine experience in Northern Portugal for foodies and wine lovers!

Day by day itinerary

DAY 1: PORTO

- Meet your guide at your hotel and depart for the first stop.
- A sample of northern Portuguese breakfast tasting.
- Stop for a classic local sweet.
- Visit a charming grocery shop, then taste some unique and quality selected products.
- Wine tasting paired with some tasting snacks (two different wines).
- Eat like locals: A small selection of some of the most representative Portuguese food.
- Visit to a Porto Wine Cellar, at Vila nova de Gaia Town: Visit and Taste.
- Ending at the port wine lodge in Gaia (**NOTE:** Cockburn`s Port Lodge R. de Serpa Pinto 346, 4400-307 Vila Nova de Gaia, Portugal).

END OF CUSTOMIZED TOUR SERVICES

Included

- Food specialist guide for 04hrs 30mins.
- 5 tastes of local food always paired with drinks (from Coffee, natural juice to draft beer and Wine).
- Port's wine cellar visit with Premium tasting of three wines and chocolate pairing with it.
- Uber type transport from Porto's city centre to the Port's wine Cellar in Vila Nova de Gaia (one way).
- Local Taxes.

Excluded

- Transportation.
- Meals not specified in the itinerary.
- Guided Tours not specified in the itinerary.
- Any other expenses not mentioned in the itinerary.
- Gratuities to Guides (Not mandatory but given if you have enjoyed the service).

Pick up

- · Hotels or apartments within city limits
- Airport
- Train Station
- Bus Station
- Cruise Ship Port
- Other locations on request at time of booking

Drop off

- Hotels or apartments within city limits
- Airport
- Train Station
- Bus Station
- Cruise Ship Port
- Other locations on request at time of booking

Cancellation policy

- Up to 48 hrs before: Fully Refundable
- Under 48 hrs : 100% Non-Refundable

Transport

• Mercedes Benz E Class Sedan Car (2 to 3 People)

- Mercedes Benz V Minivan (4 to 7 People)
- Minibus or Bus (8 to 10 People)

NOTE: Or similar type vehicles in the same class as mentioned above.

