

# INTO THE WEE HOURS

Harvesting Program  
SEPT. – OCT. 2026



  
DOURO VALLEY  
**TORÉL**  
QUINTA DA VACARIA®  
EXCEPTIONAL

  
SINCE 1616  
**QUINTA DA VACARIA**

## PROGRAMME:

### 6:30 p.m. | Pick-up at the Hotel

Guests will be collected from the hotel aboard our iconic vintage Bedford and driven to the winery.

### 6:45 p.m. | Winery Tour and Bacchus Tasting

The guided winery tour begins, offering guests the opportunity to discover the winemaking process and learn about the history of Quinta da Vacaria.

The experience continues with the Bacchus Tasting, featuring a selection of five wines:

- Duas Margens Reserva White
- Quinta da Vacaria Reserva White
- Quinta da Vacaria Reserva Red
- LBV Port
- 10-Year-Old Tawny Port

### 8:00 p.m. | Harvest Dinner at Fumus

Dinner will be served on the terrace of our Fumus restaurant, with a menu inspired by traditional harvest-time cuisine:

- Salad with vegetables from our garden
- Codfish fritters and regional alheira sausage
- Bread and creamy sheep's cheese
- Farmer-style pasta
- Traditional desserts:  
Traditional portuguese pudding /  
Moist sponge cake / Fresh fruit

### 9:30 p.m. | Traditional Grape Stomping

The evening concludes with one of the most iconic moments of the harvest: the traditional lagarada.

Guests are invited to experience the famous grape stomping in the wine press, celebrating a centuries-old tradition of the Douro.

Traditional Portuguese music

## €180 per person

**Participants:** minimum 4 – maximum 12

**Cancellation policy:** 50% prepayment required.

Non-refundable if cancelled within 24 hours of the scheduled experience.

**Estimated availability:** From 1 september until the second week of october 2026.