

JOÃO  
PORTUGAL  
RAMOS  
—

# WINE TOURISM

## VILA SANTA WINERY



“CREATING A WINE IS AN ART”  
DISCOVER JOÃO PORTUGAL RAMOS WINE TOURISM

# WINE TOURISM

## VILA SANTA WINERY

Designed in accordance with the traditional architecture of the Alentejo region, Vila Santa winery has put Estremoz on the map of the great wines, welcoming visitors from all over the world. The purpose is to discover the achievements of João Portugal Ramos, and also discover the reasons for his passion for the Alentejo. A tour or a lunch offer the time and tranquility that are perfect for enjoying our wines and the local cuisine.

With its shop, tasting room, lecture room, meeting room and dining room, Vila Santa welcomes those wanting to discover, taste and take home wines representing the perfect memory of Estremoz.





# WINE TASTE'ing

## WINE TASTE'ing 1 ALENTEJO

GUIDED TOUR TO THE  
WINERY AND CELLARS

TASTING OF 3 WINES

Pouca Roupa  
Marquês de Borba  
Vila Santa Reserve

Alentejo Regional bread  
Special regional cheese  
Olive Oil tasting Oliveira Ramos  
Premium

10,00€/per person

## WINE TASTE'ing 2 MARQUÊS DE BORBA

GUIDED TOUR TO THE  
WINERY AND CELLARS

TASTING OF 4 WINES

Marquês de Borba white  
Marquês de Borba red  
Marquês de Borba Old Vines white  
Marquês de Borba Old Vines red

Alentejo Regional bread  
Special regional cheese  
Olive Oil tasting Oliveira Ramos  
Premium

17,50€/per person

## WINE TASTE'ing 3 TASTE PORTUGAL

GUIDED TOUR TO THE  
WINERY AND CELLARS

PREMIUM SELECTION -  
TASTING OF 5 WINES

Marquês de Borba Old Vines  
Quinta Foz de Arouce  
Alvarinho  
Duorum Colheita  
Sparkling or Duorum LBV Port

Alentejo Regional bread  
Special regional cheese  
Pâtés "Alentejo flavors"  
Olive Oil tasting Oliveira Ramos  
Premium

30,00€/per person



# WINE TASTE'ing

## WINE TASTE'ing 4 RESERVES

GUIDED TOUR TO THE WINERY  
AND CELLARS

PREMIUM SELECTION -  
TASTING OF 6 WINES

Sparkling Wine  
Quinta da Viçosa  
Marquês de Borba Reserve  
Duorum Reserve Old Vines  
Quinta de Foz de Arouce  
Duorum LBV Port

Alentejo Regional bread  
Selection of traditional Alentejo  
appetizers  
Olive Oil tasting Oliveira Ramos  
Premium

45,00€/per person

## WINE TASTE'ing 5 SPIRITS & PORTS

GUIDED TOUR TO THE WINERY  
AND CELLARS

C&RF Reserve  
C&RF Reserve Extra  
Duorum LBV Port  
Duorum Castelo Melhor Port

Alentejo Regional bread  
Chocolate  
Special regional cheese  
Olive Oil tasting Oliveira Ramos  
Premium

20,00€/per person



# PROGRAMMES





# LUNCH'ing at the WINERY

## VILA SANTA

### GUIDED TOUR TO THE WINERY AND CELLARS

#### Lunch

Welcome appetizer

1 Starter (select one option)

1 Main course (select one option)

1 Dessert

### MENU

#### WELCOME APPETIZER

Regional toasted bread in Oliveira Ramos Premium olive oil,  
sprinkled with salt and oregano  
Special regional cheese

#### STARTER

Pumpkin soup, watercress and roasted almonds  
Cold soup (summer menu)

#### MAIN COURSE

Codfish "chef style" with broccoli "migas" (bread based side dish)  
"Vila Santa" duck rice with courgette carpaccio  
Black pork tenderloin with winery style beans and salad  
"Marquês Soup" (traditional Alentejo soup with sausages, pork  
and portuguese cabbage)  
Black pork cheeks with vegetable garden puree

#### DESSERT

Encharcada (typical Alentejo dessert made with eggs, sugar and  
cinnamon)  
Mango and passion fruit ice cream served with orange slices  
Chocolate Sin Cake  
Orange Pudding

#### WINES

Marquês de Borba white  
Vila Santa Reserve white and red  
Duorum LBV Port

50,00€/per person



# LUNCH'ing at the WINERY

## MARQUÊS DE BORBA

### GUIDED TOUR TO THE WINERY AND CELLARS

#### Lunch

Welcome appetizer

1 Starter (select one option)

1 Main course (select one option)

1 Dessert (select one option)

Selection of cheese

#### MENU

##### WELCOME APPETIZER

Regional toasted bread in Oliveira Ramos Premium olive oil,  
sprinkled with salt and oregano

Special regional cheese

##### STARTER

Vegetable pudding

Tomato pudding

Creamy chestnut soup

Creamy mushroom soup

Dogfish with coriander and regional crunchy fried bread

Alheira (portuguese game sausage) with chopped cabbage and  
quail egg

### MAIN COURSE

"Vila Santa" codfish with tomato mousse and crispy regional  
bread sprinkled with pesto

"Vila Santa" duck rice with courgette carpaccio

"Vila Santa" partridges

Pickled partridge with apple puree and shoestring potatoes  
(summer menu)

Black pork cheeks with vegetable garden puree

Roasted lamb with small potatoes and mint chutney

### DESSERT

Angel's pudding (typical portuguese dessert made with eggs and  
sugar)

Water pudding

Encharcada (typical Alentejo dessert made with eggs, sugar and  
cinnamon)

Water pudding

Mango and passion fruit ice cream served with orange slices

Chocolate Sin Cake

Fruits of the season

Selection of cheese

### WINES

Marquês de Borba white

Marquês de Borba Vinhas Velhas white

Duorum LBV Port

60,00€/per person





# LUNCH'ing at the WINERY

## RESERVES

### GUIDED TOUR TO THE WINERY AND CELLARS

#### Lunch

Welcome appetizer

1 Starter (select one option)

2 Main courses (select one option)

1 Dessert (select one option)

Selection of cheese

#### MENU

##### WELCOME APPETIZER

Regional toasted bread in Oliveira Ramos Premium olive oil,  
sprinkled with salt and oregano

Special regional cheese

##### STARTER

Vegetable pudding

Tomato pudding

Alheira (portuguese game sausage) with chopped cabbage and  
quail egg

Dogfish with coriander and regional crunchy fried bread

"Shepherd style" Eggs

Creamy chestnut soup

Creamy mushroom soup

##### MAIN COURSE

"Vila Santa" codfish with tomato mousse and crispy regional  
bread sprinkled with pesto

"Vila Santa" duck rice with courgette carpaccio

"Vila Santa" Partridges

Regional roast beef with fois gras and mushrooms sauce, roasted  
potatoes and spinach puree

##### DESSERT

Angel's pudding (typical portuguese dessert made with eggs and  
sugar)

Water pudding

Encharcada (typical Alentejo dessert made with eggs, sugar and  
cinnamon)

Mango and passion fruit ice cream served with orange slices

Chocolate Sin Cake

Raspberry and caramel tart

Fruits of the season

Selection of cheese

##### WINES

Vila Santa Reserve white, Quinta da Viçosa, Duorum Reserve Old  
Vines, Marquês de Borba Reserve and Duorum Vintage Port

80,00€/per person



EXCLUSIVE  
PROGRAMME

# A WINEMAKER AND OUR TOP WINES

HAVE A MEAL AT THE WINERY  
WITH ONE OF OUR WINEMAKERS

GUIDED TOUR TO THE WINERY AND CELLARS

## MENU

Welcome appetizer

1 Starter (select one option)

2 Main courses (select two options)

Dessert (select one option)

Selection of cheese

## MENU

### WELCOME APPETIZER

Regional toasted bread in Oliveira Ramos Premium olive oil,  
sprinkled with salt and oregano

### STARTER

Alheira (portuguese game sausage) with chopped cabbage and  
quail egg

Dogfish with coriander and regional crunchy fried bread

### WINES

Alentejo Reserve wines (special selection of white and red  
Premium wines)

Duorum Vintage Port

## MAIN COURSE

Codfish "chef style" with broccoli "migas"

Monkfish rice with prawns and coriander

"Vila Santa" duck rice with courgette carpaccio

"Vila Santa" partridges

Roasted lamb with peppers chutney and wasabi puree

Regional roastbeef with cream and mushrooms sauce, roasted  
potatoes and spinach puree

## DESSERT

Angel's pudding (typical portuguese dessert made with eggs and  
sugar)

Water pudding

Encharcada (typical Alentejo dessert made with eggs, sugar and  
cinnamon)

Mango and passion fruit ice cream served with orange slices

Chocolate Sin Cake

Fruits of the season

Selection of cheese

110,00€ /per person



# TAPAS'ing with WINE

## TAPAS

### GUIDED TOUR TO THE WINERY AND CELLARS

#### TAPAS

Regional toasted bread in Oliveira Ramos Premium olive oil, sprinkled with salt and and oregano

Codfish with grain

Sliced regional cheese

Regional cured meats

Sheep melted cheese sprinkled with oregano

Alentejo flavours: selection of three pâtés (coriander, olive and portuguese sausage “farinheira”)

Chocolate Sin Cake

Coffee or Tea

#### WINES

Pouca Roupa

Marquês de Borba white and red



# TAPAS'ing with WINE

## TAPAS 2

### GUIDED TOUR TO THE WINERY AND CELLARS

#### TAPAS

Regional toasted bread in Oliveira Ramos Premium olive oil,  
sprinkled with salt and and oregano

Sliced regional cheese

Chili jelly

Regional cured meats

Sheep melted cheese sprinkled with oregano

Alentejo flavours: selection of three pâtés (coriander, olive and  
portuguese sausage “farinheira”)

Codfish with grain

Pickled partridge

Mini partridge pies

Chocolate Sin Cake

Coffee or Tea

#### WINES

Marquês de Borba white and red

Marquês de Borba Vinhas Velhas

40,00€/per person



# WINE'making FOR A DAY

## BE A WINEMAKER FOR A DAY

GUIDED TOUR TO THE WINERY AND CELLARS

BE A WINEMAKER FOR A DAY

A unique wine experience where you create your own wine and become a winemaker for a day. Learn more about different grape varieties and make your own blend.

Program served with regional cheese and Alentejo bread  
Olive Oil tasting, with Oliveira Ramos Premium

### WINE

Take home your own wine in a 375 ml bottle.

30,00€/per person





# KITCHEN'ing with the WINE

## ALENTEJO WINES IN THE KITCHEN

### REGIONAL ALENTEJO CUISINE WORKSHOP

1 STARTER + 1 MAIN COURSE + 1 DESSERT

DISCOVER THE SECRETS OF ALENTEJO CUISINE WITH OUR CHEF AND ENJOY A UNIQUE WINE EXPERIENCE WITH AN UNFORGETTABLE LUNCH

### GUIDED TOUR TO THE WINERY AND CELLARS

Lunch

Welcome appetizer

1 Starter (select one option)

1 Main course (select one option)

Dessert (select one option)

Selection of cheese

### MENU

#### WELCOME APPETIZER

Regional toasted bread in Oliveira Ramos Premium olive oil, sprinkled with salt and oregano

#### STARTER

Dogfish with coriander and regional crunchy fried bread

Pumpkin soup, watercress and roasted almonds

Alheira (portuguese game sausage) with chopped cabbage and quail egg

#### MAIN COURSE

Codfish "chef style" with broccoli "migas"

"Vila Santa" duck rice with courgette carpaccio

"Vila Santa" Partridge

#### DESSERT

Water pudding

Encharcada (typical Alentejo dessert made with eggs, sugar and cinnamon)

Fruits of the season

Selection of cheese

#### WINES

Vila Santa Reserve white and red

Duorum Port

TAKE HOME YOUR OWN APRON

85,00€/per person





# PICNIC'ing with the WINE

## A PICNIC IN THE PEACE AND QUIET OF THE VINEYARDS

GUIDED TOUR TO THE WINERY AND CELLARS

PICNIC

The perfect setting for a walk through the vineyards, take a picnic basket with a selection of snacks prepared just for you. Let yourself be carried away by a privileged landscape and enjoy the local delicacies with a good wine. Get your basket and ... Enjoy !!!

50,00€/per person





# SEARCH'ing for the SECRET BOTTLE

## LOOKING FOR THE SECRET BOTTLE

GUIDED TOUR TO THE WINERY AND CELLARS

THE SECRET BOTTLE

A game thought for groups of at least 6 people, in which you will have 60 minutes to discover the secret bottle in the cellar.

A jigsaw full of surprises, clues, imagination and intellectual ability, step by step you will have to decipher the last challenge, the mysterious bottle.

The background is Vila Santa winery and its wines.

### INCLUDES

Tasting of 2 wines

Regional Alentejo bread, special regional cheese and

Olive Oil tasting Oliveira Ramos Premium

MINIMUM 6 PEOPLE

25,00€/per person







# NATURE'ing with WINE

## HARVESTING

### VISIT A PERFECT VIEWPOINT

Visit the perfect viewpoint in Estremoz and enjoy a wonderful scenery of our vineyards

### HARVESTING

Have a try at harvesting, and pick your own grapes

### FOOT TRODDING\* Subject to availability

You have the possibility to foot trod grapes in open marble troughs "lagares". A unique experience

### GUIDED TOUR TO THE WINERY AND CELLARS

With a guided tour learn about the winemaking process

### LUNCH at the WINERY (MENU 1 OR MENU 2)

### WINES

Marquês de Borba white, red and Vila Santa Reserve red

## PROGRAMME

### MENU 1

#### Appetizer

Regional toasted bread in Oliveira Ramos Premium olive oil, sprinkled with salt and oregano and special regional cheese

#### Harvest Salad

(Salad with grapes, dried tomato and cheese)

"Vila Santa" duck rice with courgette carpaccio

#### Dessert

### MENU 2

#### Appetizer

Regional toasted bread with Oliveira

Ramos extra virgin olive oil  
Ramos Premium and Special regional cheese

#### Cheese rolls

(with red wine sauce)

Codfish "chef style" with broccoli "migas"

#### Dessert

75,00€/per person



# LIGHT SNACKS with WINE

## REGIONAL APPETIZERS

Regional toasted bread in Oliveira Ramos Premium olive oil,  
sprinkled with salt and and oregano

Sliced regional cheese

Sheep melted cheese sprinkled with oregano

Regional cured meats

Alentejo flavours: selection of three pâtés (coriander, olive and  
portuguese sausage “farinheira”)





ATLANTIC OCEAN



JOÃO  
PORTUGAL  
RAMOS

VILA SANTA WINERY National Road 4  
7100-149 Estremoz PORTUGAL

OPEN FROM MONDAY TO SATURDAY  
REQUIRED BOOKING WITH 48 HOURS IN ADVANCE  
SCHEDULES AND PROGRAMMES SUBJECT TO AVAILABILITY

ÉVORA → VILA SANTA 42<sub>KM</sub> 00:30"  
LISBOA → VILA SANTA 172<sub>KM</sub> 01:30"  
BADAJOZ → VILA SANTA 68<sub>KM</sub> 00:40"  
(SPAIN)

lat: 38°50'24,82"N  
long: 7°37'43,54"W

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