

WINE TOURISM

VILA SANTA WINERY



"CREATING A WINE IS AN ART"
DISCOVER JOÃO PORTUGAL RAMOS WINE TOURISM



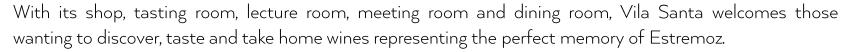
EUROPEAN WINERY
OF THE YEAR
WINE ENTHUSIAST'S
2013 WINE STAR
AWARD NOMINEE
(AMONG 5 EUROPEAN
WINERIES)



WINE TOURISM

VILA SANTA WINERY

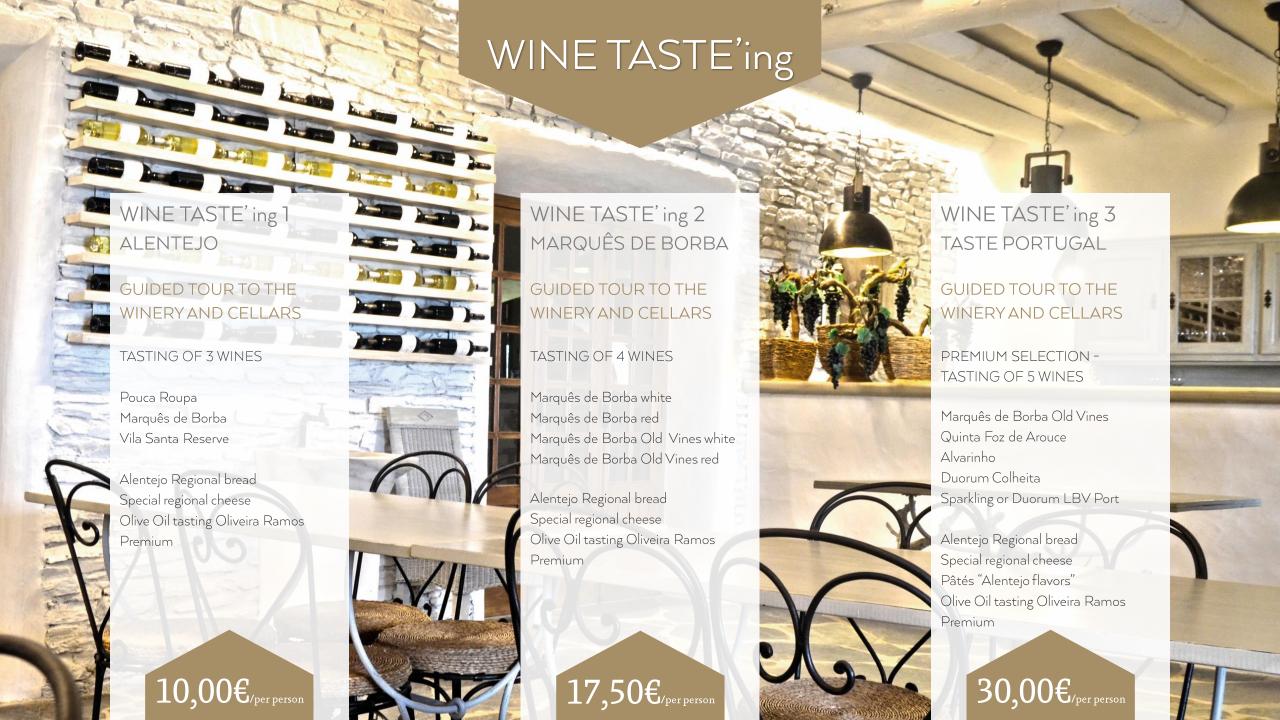
Designed in accordance with the traditional architecture of the Alentejo region, Vila Santa winery has put Estremoz on the map of the great wines, welcoming visitors from all over the world. The purpose is to discover the achievements of João Portugal Ramos, and also discover the reasons for his passion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



















VILA SANTA

GUIDED TOUR TO THE WINERY AND CELLARS

Lunch

VILA SANTA RESERVA

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











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



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, Marguês de Borba Reserve and Duorum Vintage Port







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 ans 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









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







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.





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





PICNIC'ing with the WINE

A PICNIC IN THE PEACE AND QUITE 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!!!



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







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

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

MFNU 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







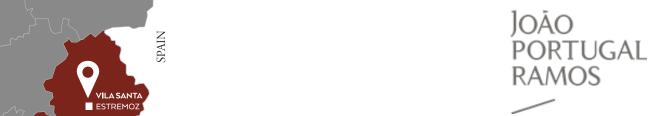


REGIONAL APPETIZERS

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")







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



(SPAIN)

lat: 38°50'24,82"N long: 7°37'43,54"W

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