



FOOD
& WINE
TRAILS
EPICUREAN TOURS

Zinfandel Advocates &
Producers
Portugal Land Tour

April 9 - 17, 2026

Meet Your Hosts and the Proprietor of CAST Wines, Jack & Ann Seifrick



CAST Wines was founded by a group of friends led by Ann & Jack Seifrick in 2012 and continues thirteen years later to celebrate the tremendous diversity of world-class grapes grown in the Healdsburg region and presented in an absolutely stunning setting. Although they utilize their own Certified Organic estate vineyard for several of their wines, they also source several varietals from noteworthy vineyards in the region. Recognizing that great wine is, first and foremost, a result of attentive and high-quality farming, their aim is always to produce a representative expression of what each vineyard has to offer in any given vintage with minimal winemaking intervention.

CAST Wines focus on organically and sustainably farmed vineyards where practices enhance the quality of the soil for future generations. In the cellar, they focus on natural processes including native yeast fermentations, subtle use of oak, minimal additions and minimal filtration. The resulting wines are true to their varietal identity, fresh and bright.

Meet Expert Wine Guide and Sommelier, Ryan Opaz



As an added bonus, Ryan will be leading this program as your guide, sharing his knowledge of wine and the region with the group.

Born in Minnesota, Ryan Opaz has devoted his career to helping people discover Portugal's diverse wines, foods and landscapes.

He is the co-author and photographer of the James Beard Award-nominated book *"Foot-Trodden: Portugal and the Wines That Time Forgot,"* and is the photographer for two additional books: *"Porto: Stories from Portugal's Historic Bolhão Market"* and *"The Amber Revolution."* He is also a Knight of the Port Wine Brotherhood, a Certified Port Wine Educator and Certified Sherry Educator.

Although a chef at heart, Ryan's time is spent giving workshops and speeches internationally on social media and blogging for wineries. Examples of his work includes *Wine Future*, *London International Wine Fair*, *Essência do Vinho*, *WBIS*, *Fine Wine* and many more. He currently lives in Porto, Portugal where he explores the country with his camera and family.

Douro Valley – Famed for Producing the Country's Beloved Port Wine

8 Night/9 Day



Discover Portugal's culinary and cultural heart on this road trip through Lisbon, Porto, and the Douro Valley. You will take in picturesque landscapes dotted with old towns perched over peaceful riverbanks as you set out on a gastronomic adventure across Portugal's finest wine regions. Embark on a luxurious journey of discovery with this exclusive itinerary, mixing culinary experiences and cultural visits. This trip will also take you off the beaten path to meet family producers in a variety of both renowned and lesser-known wine regions from the Lisboa Valley to Minho, one of Portugal's best-kept secrets.

Experience coveted award-winning cellars, iconic dishes and terraced vineyards as you wander from the emerald countryside to the sparkling coastline. Explore the home of port wine and the vineyard boundaries that originated in 1756, making it the oldest demarcated wine region in the world. With a winemaking tradition that goes back 2000 years, the Douro Valley produces some of the finest wines in Portugal today.

Expect an unforgettable journey of sophistication and excellence in this breathtaking country!

Day 1



One Palácio da Anunciada



Fifty Seconds Restaurant

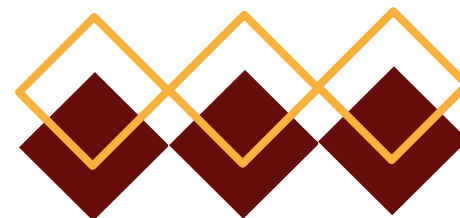
Welcome to Portugal!

After arriving in Lisbon, check in to the elegant **One Palácio da Anunciada**. Located in central Lisbon and comprised of a transformed 1533 aristocratic villa, this will be your hotel for the next 3 nights. Depending on when you arrive, you will be able to relax for the remainder of the afternoon. Perhaps enjoy a nice aperitif at the pool or explore the beautiful grounds before meeting up with the group for dinner.

This evening gather with your hosts, Jack and Ann Seifrick, for a welcome drink in the hotel gardens before meeting your expert wine guide, **Ryan Opaz** in the hotel lobby. With your driver, depart for the Michelin-starred **Fifty Seconds Restaurant**, where you will discover culinary heaven. Prepare for a sensory journey perched 400ft above ground in Lisbon's landmark, the Vasco de Gama Tower. This restaurant is named for the time it takes the elevator to reach the Nuno Rodrigues-designed dining room where each dish tells a story of flavors from around the world. The menu seamlessly fuses Portuguese and Spanish flavors in dishes built on the best of local, seasonal ingredients and masterful wine pairings from boutique producers.

Afterwards, you may wish to explore the nightlife in Lisbon or return to your hotel to rest for the evening.

[D]



Day 2

After a leisurely breakfast, meet Ryan Opaz and your driver at the hotel lobby and leave for a hands-on Portuguese culinary experience.

Mystery box cooking challenge

This Cooking Challenge unites teams in a creative gastronomic venture, presenting a delightful "mystery box" challenge. Teams are divided into smaller groups, provided with a base recipe, and given a box of ingredients, including essential staples like salt, olive oil and herbs. They collaborate to plan and execute their culinary masterpieces. Each team receives guidance from a staff member, catering to various skill levels and ensuring a fun experience. When the clock runs out, utensils are down, and the creations face judgment by the head chef and team. Evaluation considers teamwork, presentation, and of course, flavor. The winning team takes home certificates, and everyone enjoys a meal crafted from their collective efforts.

The remainder of the afternoon and evening are open, and you are free to relax or explore the wonderful city of Lisbon on your own.

[B, L]



Mystery Box Cooking Challenge

Day 3

Today, after a bountiful breakfast, set out for an unforgettable adventure exploring the stunning landscapes of Cascais and Guincho with a **“Groovy” Seafood Lovers Tour**. Step aboard a fleet of vintage VW Vans and immerse yourself in the rich history of **Cascais** with a **guided walking tour**. Indulge in a delightful gelato at Portugal's first gelato store and taste the cherished ‘Ginjinha’ cherry liquor — a true local treat. Experience the essence of Portuguese coastal cuisine with a delectable seafood tasting that will tantalize your taste buds. Back in the VW Vans, make multiple stops that offer breathtaking sights. Take time to soak in the natural beauty of Cascais and Guincho.

To complete the experience, you will visit a **local vineyard**, where a wine tasting session awaits, perfectly complementing this flavorful journey through Portugal's culinary landscape.

After a luscious lunch, your driver will take you back to your hotel in Lisbon, making one stop along the way for an iconic picture at Cabo da Roca, the most westerly point of mainland Europe. The rest of the afternoon and evening is yours for time at your leisure.

[B, L]



Adega Viuva Games



Adraga Restaurant



Cascais



Ginjinha

Day 4



Quinta da Chocapalha



Puro Dão

Once you have enjoyed a leisurely breakfast, the agenda today starts with checking out of your hotel and meeting your driver in the lobby. You will head to **Alenquer**, popularly known as the vila-presépio ("crib town"), due to the harmonious layout of its houses on a slope, giving it the shape of an amphitheater. Arguably one of the oldest and the most renowned wine regions in the Lisboa Valley. Its history in winemaking dates back to ancient Roman times. In previous archaeological excavations, some ceramic objects have been found here dating from the Neolithic period.

When you have reached your destination, delight your senses with a wine tour, tasting and lunch at the **Quinta da Chocapalha Estate**, one of the most respected wineries in the area. The 110 acres of nearly abandoned vineyards dating back to the 16th century were discovered on the estate by the current owners, Alice and Paulo Tavares da Silva. The couple immediately embarked on an investment program to replant and regraft the vines with the thriving varieties of the area, both indigenous and international. With the technical guidance of Sandra Tavares da Silva, the couple's daughter, they produce wines that better reflect the special terroir of this demarcated region of Lisbon.

After lunch, enjoy the scenic drive to **Nelas** through the lush landscapes and sweeping countryside views, where you will check into **Puro Dão Hotel & Spa**. Take the rest of the day to relax or further explore the beautiful surroundings of this unique resort.

Day 5

After breakfast, take the morning to relax and enjoy the splendid hotel facilities.

Meet Ryan Opaz and your driver at the hotel lobby and leave towards the **Quinta do Cruzeiro Vineyards** located in the Dão region, one of the oldest and most historic parts of Portugal. Enjoy a premium wine tasting with pestiscos at the **Julia Kemper Estate**, recognized internationally with several honors including one of the top 50 best Portuguese wines. Producing exceptional quality wine has been the heart of the Melo Family for 400 years. The Julia Kemper Wines originate from the centuries old wine tradition of the Julia Family (Melo) and are made from grapes from the 11 terroirs of Quinta do Cruzeiro, in Oliveira-Mangualde whose excellence in wine has been recognized since 1889.

This afternoon, continue to the terroir-driven **Textura Winery** (tesh-tura) for a tour and tasting. Nestled against Portugal's tallest inland mountain region, the Serra da Estrela, this Dão region is quickly becoming a magnet for some of Portugal's best winemakers including this family project. After sourcing 70 acres of existing vineyards from a region of small growers, the 8 plots are divided separately in Vila Nova de Tazem and Penalva do Castelo. This experimental mindset allows custom vinification to reflect the soil and location of the different parcels, delivering distinct character to each wine variety. Stay for a private dinner in the renovated century old textile factory consisting of a regionally sourced menu paired with their unique wines.

After dinner, a drive back to your hotel will conclude the day.

[B, D]



Julia Kemper Estate



Textura Wines

Day 6

Today after breakfast, check out of your hotel and with Ryan as your guide, take a drive towards the Douro Valley.

Make a stop at a small **local cheese factory** to experience an interactive **cheese workshop**. Here, visit the farm where they grow the cardoons used to curd the milk. Learn about the whole process of cheese making and try to fashion your own curds in this hands-on class focusing on the "Serra da Estrela" style of cheese. Meet the cheese maker herself and learn why Serra da Estrela Cheese is a true gem from this mountainous region of Portugal. The artisanal cheese, made from sheep's milk, is renowned for its creamy, velvety texture that melts in your mouth. Its rich, buttery flavor is subtly balanced with a hint of tanginess that leaves a lasting impression on the palate. Since the terrain here is not ideal for cattle breeding, the shepherds focus mainly on sheep and goats. Therefore, most continental cheeses are of sheep, goat or a mixed variety. After the hard work of cheese making, they invite you to share lunch with them and taste some delicious traditional dishes made at the farm.

After the tour, drive towards the Douro Valley and check in at the **Vila Gale Douro Vineyards Hotel** where you will have some time to refresh before leaving for the village of Pinhão.

Tonight's wine-paired dinner will take place at **Bomfim 1896** with Pedro Lemos. This restaurant is inspired by traditional Douro family kitchens, centered around large chimneys and wood-fired ovens. Celebrating this familiar sense of sharing and conviviality, the kitchen is at the heart of the restaurant, offering a direct view of the cooking with distinct aromas of dishes prepared in wood-burning ovens and stoves. Bomfim 1896 with Pedro Lemos reflects the heritage of the region and its cooking, brought together with an exceptional selection of wines.

Shuttle back to your hotel in Porto for the remainder of the evening.

[B, L, D]



Serra da Estrela Cheese



Bomfim 1896

Day 7



Quevedo



Quinta do Javali



Outdoor Portuguese Barbecue

Your wine experience today will begin with a drive to **Quevedo**, a family-owned winery located in the picturesque town of São João da Pesqueira in the Douro Superior wine region. Upon arrival one of the family members will lead you on a walking tour of their undulating vineyards over the Douro River, followed by an intimate wine tasting and lunch with wine. This winery is part of a new generation of small family wineries based in the Douro, with over a century of Port Wine experience.

Next on the route along the breathtaking slopes of the Douro Valley is a stop at the **Quinta do Javali winery**, a niche destination pioneering an entirely different view of how to represent terroir in the Douro Valley. The winery sits over 700 meters above the Douro River on a rock pile overlooking the steep Clos Fonte do Santo vineyard which has been a family-owned farm since 1982, but the land has been under vines since the 1650s. This is one of the most forward-thinking wine projects happening in Portugal today. The vineyards are terraced with slabs of slate, plowed by horse, and tilled by wild pigs (Javali in Portuguese). Work in the vineyards is guided by the celestial cadence of Steiner's calendar and monitored by meteorological stations installed throughout the property. Viticulture is certified organic and biodynamic - a unique practice in the Douro Valley.

Continue on into the vineyard-rich countryside of **Ervedosa do Douro**. Here you will be treated to a unique and tailored wine-tasting experience with an outdoor BBQ dinner prepared by the highly acclaimed **Toca da Raposa Restaurant** perched above the Douro River. Delight your palate with regional Portuguese cuisine paired with hand selected local wines in a private setting overlooking a spectacular Douro Valley sunset.

After enjoying this private dinner excursion, you will be transferred back to your hotel for the evening.

[B, L, D]

Day 8

First on the agenda after breakfast, check out of the hotel and meet Ryan and your driver in the hotel lobby to departure towards Porto. Your Portuguese culinary adventure will continue with a **Walking Food Tour**. You'll be taken to several tasting locations to enjoy ten traditional and iconic Portuguese foods. You will also learn about the families and history behind each of the restaurants, cafes, and specialty food shops that you'll visit. In between tastings, you will hear about history, architecture and culture while you walk the streets. The food tour itself will be enough for lunch, but if you're keen for something more substantial, Ryan can offer some insider suggestions.

This afternoon, check into to **Boeira Garden Hotel Porto Gaia**. With a bit of free time, you can relax at the hotel or further explore the grounds and amenities.

Relaxed and refreshed, meet Ryan and driver at the hotel lobby to leave towards **Vila Nova de Gaia** for a farewell dinner at **Poças Port Wine Lodge**. Founded over 100 years ago, Poças Cellars lies in the hands of the 4th generation and one of the very few Port Wine companies that was born Portuguese and still belongs to the same Portuguese family. Their oldest port wines are known as the Family Reserve and recently, to celebrate a century of history, they bottled some of their oldest wines that are 100+ years old! Here, on a guided tour, you will feel like you are part of a true family atmosphere. See up close a real day-to-day cellar routine and smell the unforgettable aroma of the noblest wines. As you learn about Portugal's rich winemaking history and get to know what makes port wine so special, you will also find out what pairs well with port, discovering styles that you might not have tasted before. Enjoy dinner with a prepared selection of dishes & gastronomic offerings created and paired not only with port wines, but also with a range of DOC Douro Wines.

After dinner, your waiting driver will take you back to the hotel.

[B, L, D]



Day 9

For now, it's time to say a fond farewell to Portugal, your fellow travelers, and your guide at the close of an exhilarating European experience. Check out of your hotel and your private transfer will take you to Porto International Airport for your final destination.

Adiós, hasta la próxima! Or “Tchau” for now!

[B]





One Palácio da Anunciada, the new 5-star hotel in Lisbon, is located in the most exclusive area of the city, a few meters from Avenida da Liberdade and Praça dos Restauradores. The establishment is housed in a 16th-century palace that maintains its essence and majesty with an interior design that emphasizes the building's original beauty and provides comfort and exclusivity. Of note are its original perfectly restored ceilings, the natural light inside and its extensive 2,500 m² gardens which feature a protected hundred-year-old dragon tree.

One Palácio da Anunciada

3 Nights / April 9 - 12, 2026

Double Deluxe Room King

Amenities include:

Air conditioning

Free WiFi

In-room safe

Writing desk

Mini bar

Flat screen TV

USB chargers and international outlet

Rain shower head/hairedryer



ACCOMMODATIONS



Located in the heart of prestigious Dão wine region, this boutique hotel is a modern and welcoming space featuring a serene escape with a unique blend of modern amenities and traditional Portuguese charm.

Enjoy stunning views over the Serra da Estrela mountain range along with a tranquil but sophisticated environment.

Enjoy the luxurious facilities including a restaurant and bar, loft/rooftop, heated indoor pool connected to an outdoor infinity pool, sauna, Turkish bath and massage service.

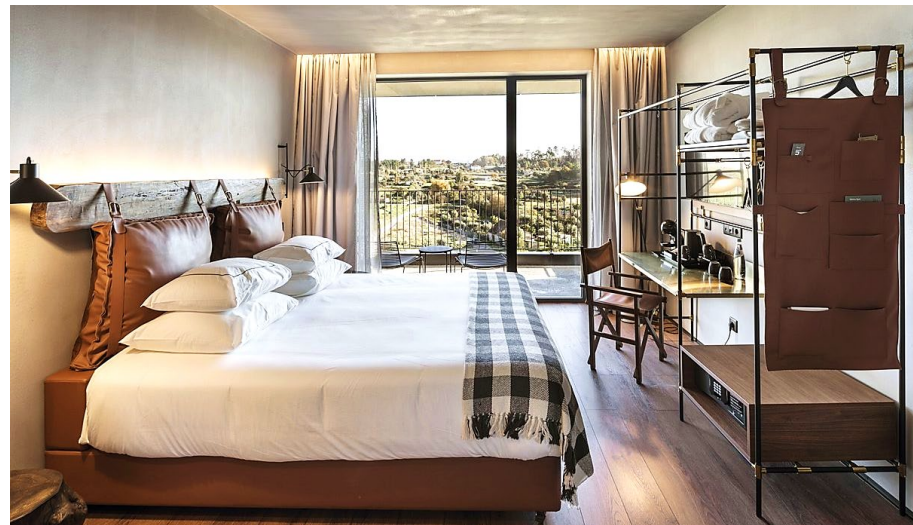
Puro Dão Hotel & Spa

2 Nights / April 12 – 14, 2026

Double Superior Room King

Amenities include:

- Air conditioning
- Electric tea pot
- Mini bar
- In room safe
- Premium bedding
- Bathrobes
- Writing desk
- Flat screen TV





Located in the centuries old Quinta do Val Moreira, this luxury hotel overlooks vineyards and the Douro Valley. It has an outdoor pool with panoramic river views of the Douro and Tedo River and offers spacious guestrooms with furnished balconies. Producing its own wines, the property features a restaurant with floor-to-ceiling windows and panoramic views serving regional cuisine. Guests can enjoy a drink at the bar or take a tour to the wine cellars where wine tastings are available daily.

Vila Gale Douro Vineyards

2 Nights / April 14 – 16, 2026

Double Standard Room, King Bed

Amenities include:

Air conditioning

Free WiFi

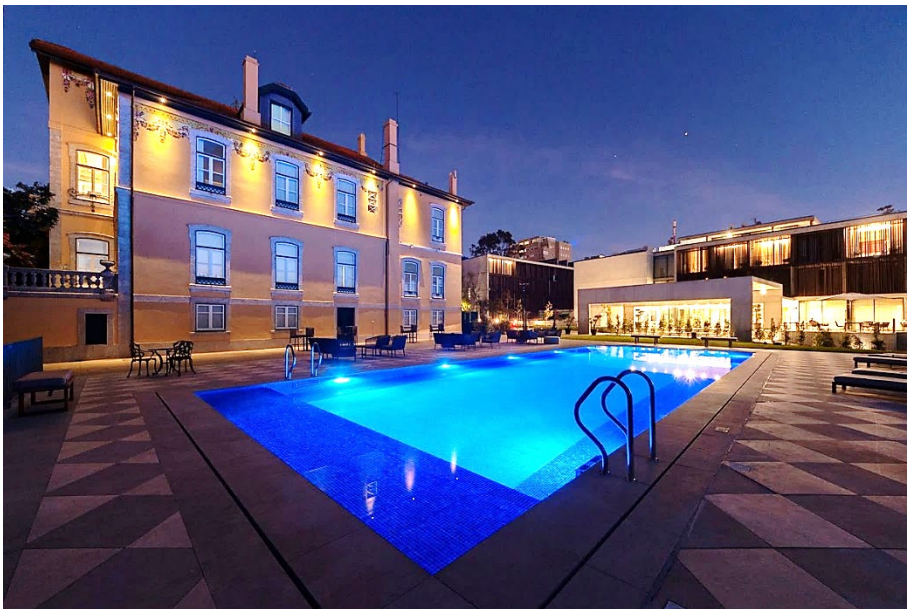
Balcony

Writing desk

Flat screen TV

Mini-bar





Boeira Garden is an urban escape, inspired by its stunning gardens and rich heritage. Utterly contemporary in approach and appeal, the hotel offers guests the opportunity to go on an enriching journey. The hotel is formed of two cubist buildings on the grounds and gardens of an old Portuguese house. The rooms are therefore new and modern and very well presented. Mindful and soulful experiences are plentiful-from authentic food and drink to an organic spa-while at every step you can expect heartfelt service to make this feel like home.

Boeira Garden Hotel – Porto Gaia

1 Night / April 16 - 17, 2026

Double Deluxe Room, King Bed, floor-to-ceiling windows and a French balcony.

Amenities include:

Mattress topper

Bathrobes

Work desk

Wi-Fi

Electronic safe

Coffee machine

HD TVs

Minibar

Signature toiletries





PER PERSON PRICE: \$10,299.00

SINGLE SUPPLEMENT: \$1,540.00

TOUR INCLUDES: Eight (8) hotel nights in various Standard and Deluxe King room categories, hotel portorage, eight (8) breakfasts, six (6) lunches, five (5) dinners with wine, English speaking sommelier/guide, all winery tours and tastings, all entrance and tour fees, private arrival transfer from the Lisbon airport to the hotel, private departure transfers from the hotel to the Porto airport, transportation on deluxe A/C motorcoach, bottled water on the motorcoach and all local taxes.

NOT INCLUDED: Gratuities for the guide and driver, additional hotel nights, hotel upgrades and all items of a personal nature.

NOTE: Please arrive at the hotel with enough time to meet the group in the hotel by 6pm for your welcome drink.

REQUIREMENT: If you are not a member of ZAP, at least one (1) traveler must have a valid ZAP membership before and during the dates of travel. The price of an annual membership starts at \$50. For more information, please visit: <https://zinfandel.org/join/membership-benefits>.

ACTIVITY LEVEL: There will be a great deal of walking on uneven surfaces throughout the tour.

NOTE: Times and providers are subject to change. Please indicate on the registration form if you are travelling with friends.

TRAVEL INSURANCE: F&WT highly encourages protecting your travel investment in case of an emergency requiring you to cancel your trip. Your F&WT's Travel Advisor can assist you with procuring the appropriate coverage. Please make sure to read the cancellation policy on the registration form outlining our cancellation policy.

REGISTER HERE: [REGISTRATION FORM](#)