

FOOD AND WINE
ITINERARIES

FROM FARM TO TABLE

RIBATEJO



alentejo



ribatejo

ENTIDADE REGIONAL DE TURISMO

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The itineraries in this guide invite you on a mouth-watering journey through the region's products and through the skills and art that originate the cuisine and wines of this immense region. On both sides of river Tagus. You can use them to participate in olive picking, breathe the unmistakable aroma of the mills in operation and taste the olive oils. You may spend a few hours picking and treading the grapes and learning how to combine different varieties to make good wine. You may find out about the rice cycle, from the flooded fields to the drying centers. Or even become a home-based mushroom producer. Visit ancient family farms with promising future visions. Taste cheeses and jams at the houses of local producers. Eat well and drink even better. Find out when food and wine events are being held and taste the best regional products as they come from farm to table.

How to use this guide – please read!

1. The 'Farm to Table' Food and Wine Itineraries highlight and locate companies producing wine and food which open their doors to visits and activities as part of what today is termed Experience Tourism.
2. They are aimed at independent travellers and professionals in the tourism sector interested in including this type of product in what they offer.
3. This guide to Ribatejo provides a great itinerary across the region between Aveiras, Rio Maior, Golegã, Santarém, Salvaterra de Magos and Coruche, subdivided into three routes.
4. These routes should not be seen as tour programmes but more as a series of suggested visits and activities that can be included in your own programme, depending on where you are going, your particular interests, the time you have, season of the year and availability of the producers.
5. In this itinerary you will find: a general map, a description of the itinerary and the routes it includes. On each route, visits and activities are suggested for the surrounding area with a brief presentation of sights and producers that can be visited. At the end of each Itinerary the following information is also given: "Where to eat", "Where to sleep" and "Food and wine events".
6. Most tours and activities suggested are subject to advance booking with the producer. Make sure you always phone ahead. There are producers who offer organised tours and are set up to receive visitors, but others are simply local producers who open their doors to the public. With these you should arrange an individual time to visit, inquire about prices and confirm the arrangements for your tour.
7. With regard to cuisine, only restaurants within establishments included in the Itineraries are listed. For more

- information please see the website www.visitribatejo.pt, section “Where to eat”, and/or local municipalities’ websites.
8. As regards accommodation, please see the website www.visitribatejo.pt/pt/catalogo/onde-dormir/
 9. Please note: these Itineraries were designed on a themed basis. For this reason, all additional information on landscape, heritage and tourist activities for these routes can be found on the website www.visitribatejo.pt, by clicking the sections on the navigation bar marked “What to do” and/or local municipalities’ websites.
 10. All information on the companies in this guide was put together from data provided directly by those responsible and/or contained in their publicity material.

ITINERARY I – In search of the Ribatejo



This Itinerary begins in Aveiras de Cima, classified as a Wine Museum Town. Generally, Ribatejo is a highly populated area of small towns and family-owned estates, many of them open to major modernising trends such as food and wine tourism.

After Rio Maior, a land of salt pans, we approach the wetlands and from Golegã onwards, take the opportunity to walk around and admire the rice fields.

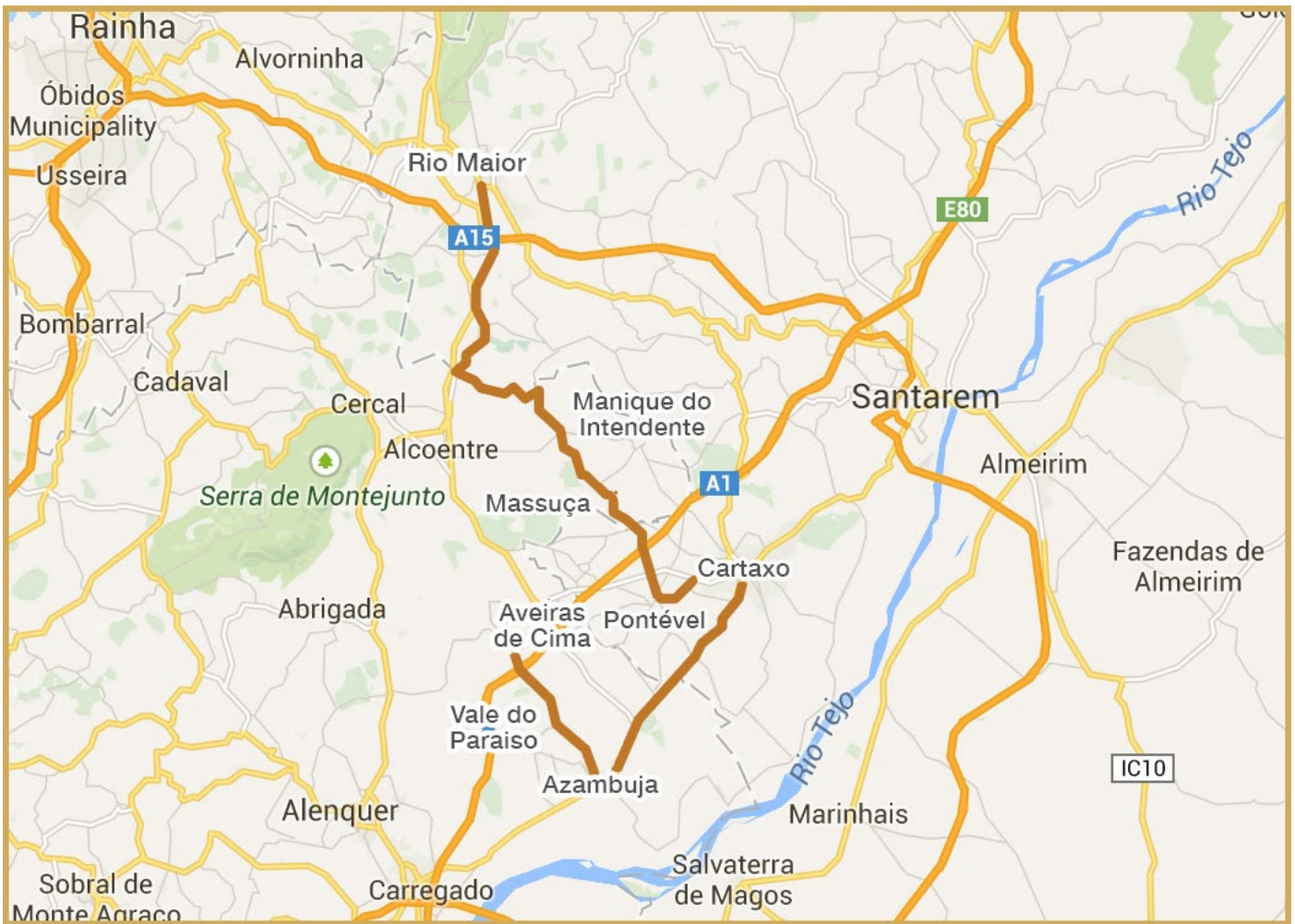
In Salvaterra de Magos we visit the Aldeias Avieiras stilt-house villages of the Tagus River, that bring back the memory of the Tagus as a magnet for people from the coast further north, ‘river nomads’ as writer Alves Redol called them.

On arriving in Coruche we encounter the beautiful valley of Sorraia, a transitional zone between the provinces of Ribatejo and Alentejo, united here by two major products: cork and rice.

Along the routes, we are going to taste olive oils and discover innovative mushroom products, see how they make the only handmade goat’s cheese in the country, sample wines, try some of the leading wine tourism experiences and see the production of salt up close, which applied judiciously is the world’s best condiment for enlivening the genuine flavours of Portuguese cuisine.

Route 1

Aveiras de Cima – Vale do Paraíso – Azambuja – Cartaxo – Pontével - Maçussa – Manique do Intendente - Rio Maior



Visits and activities

- Visit and take part in activities at Aveiras de Cima, the Wine Museum Town.
- Wine-making activities at Casal da Fonte.
- Visit, tastings and wine-making activities at Quinta Vale de Fornos.
- Visit to the Rural and Wine Museum, Cartaxo.
- Visit, activities and tasting of products at Granja dos Moinhos.
- Tour around Manique do Intendente.

Places of interest / Producers

Aveiras de Cima, the Wine Museum Town

This is an innovative project: a town recognises the value of its identity, in this case its wine-growing traditions, and turns itself into a Living Museum.

The idea came out of the Avinho – a Wine and Winery Festival and took shape by the meeting of minds around some shared objectives: to stop vineyards being abandoned, to promote small local wine producers and to create tourism that supports sustainability.

The former Aveiras Town Hall is now home to an Information Centre, 17 producers renovated wineries for visitors and the Azambuja Tourist Office organised the necessary publicity. So, anyone who wants to explore the wine traditions of this area of Ribatejo at any time of the year only has to say what they would like to do and arrange their visit. Simple and efficient.

Throughout the year there are vineyard-related activities, exhibitions, workshops, etc., but the highlight is undoubtedly the harvest, a tourist event par excellence which is very popular. It is an exciting day that starts with grape picking, complete with hat and pruning shears, and ends with a guided tasting of wines, but also involves transportation of the raw material to the winery, treading grapes and preparing a traditional lunch in the vineyard: the “torricado de

bacalhau”, a hunk of roast cod eaten with a thick slice of bread toasted over embers and garnished with olive oil and salt.

Wineries:

- Adega Acácio
- Adega Agro-Botaréu
- Adega António José Ferraz
- Adega Domingos Torres
- Adega Humberto Gomes
- Adega Joaquim Capão
- Adega José Abreu
- Adega José Cunha
- Adega José Luís
- Adega José Mata
- Adega José Paulo
- Adega Manuel Bexiga
- Adega Rafael Abreu
- Adega SIVAC
- Adega Vicapão
- Adega Vinhos Caridosa
- Taberna do Macetão



How to get there – From Lisbon, take the A1 until the turn-off for Aveiras de Cima / Rio Maior and then follow signs for Aveiras de Cima itself. Look for the interpretation centre «Centro de Interpretação da Vila-Museu do Vinho».

INFORMATION

Address Casa da Câmara, Largo da República, 2050 Aveiras de Cima • **GPS** 39° 08' 47.9" N / 8° 54' 10.4" W • **Contact information** Tel.: (+351) 263 474 334 / 263 400 476 (Azambuja Tourist Office) / E-mail: vilamuseudovinho@gmail.com • **Visiting times** Weekends and public holidays: 14:00-20:00 • **Conditions** Advance booking through the Azambuja Tourist Office for weekday visits • **Languages** Portuguese and English • www.vilamuseudovinho.blogspot.pt/

Wines and Olive Oils Casal da Fonte, Vale do Paraíso

Casal da Fonte is a winemaking business run by José Carvalho, which started in the 1990s. There are three vineyards covering 5 hectares, which produce Tejo Regional Wine under the label Abaladiço: Red, White, Rosé and Cabernet Sauvignon.

In the welcoming facilities of this house, you can take part in the harvest, visit the vineyards and the winery, taste the wines and also its latest product: virgin olive oil made from the Galega varietal.



How to get there - Leave Aveiras de Cima towards Azambuja (N366). Take the second turning for Vale do Paraíso and follow signs for Travessa da Fonte, where Casal da Fonte is located.

INFORMATION

Address Travessa da Fonte, 2050-427 Vale do Paraíso, Azambuja • **GPS** 39° 06' 43.6" N / 8° 52' 59.2" W • **Contact information** Tel.: (+351) 263 476 723 / 263 094 425 / Mobile Phone: (+351) 937 095 921 / 937 038 618 / E-mail: geral@casaldafonte.pt, olgacarvalho@casaldafonte.pt • **Conditions** advance booking. Recommended period: September to November • **Languages** Portuguese, English, French and Spanish • www.casaldafonte.pt

Quinta Vale de Fornos, Azambuja

Quinta Vale de Fornos is a 200-hectare property, 70 of which are under vines. It was acquired in 1972 by the current owners from Pedro de Bragança. The house has history behind it, with links to Dona Antónia Ferreira (a Ferreirinha) who offered it to her daughter on her marriage to the 3rd Count of Azambuja. There is an impressive manor house dating from the 18th century whose architectural design and colours have always been well preserved. The beauty of the surroundings, the exteriors, and the natural way cultural tradition, winemaking and leisure are intertwined make this a very pleasant and much appreciated wine tourism facility.

Quinta Vale de Fornos make its rooms available for events, organises horse rides, visits to vineyards and cellar and wine tasting. We suggest you have lunch and spend a few hours at this winery, participating in the activities available at the time of the year when you are travelling.

The classic wines made here include: Cabernet Sauvignon Grande Escolha, IM DOC Tejo Tinto, Quinta Vale de Fornos Castelão DOC Tejo Tinto, Quinta Vale de Fornos Syrah (Rosé and Red), Vale de Pereiro Tinto, Cabernet Sauvignon Castelão, Quinta dos Fornos Fernão Pires.



How to get there - From Vale do Paraíso, at the junction of the N366 and N3, head for Azambuja. After 1,300m, you will come to the entrance to the Quinta.

INFORMATION

Address Quinta Vale de Fornos, 2050-365 Azambuja • **GPS** 39° 05' 03.0" N / 8° 51' 24.4" W • **Contact information** Tel.: (+351) 263 402 105 / E-mail: geral@valefornos.com • **Conditions** Advance booking • **Languages** Portuguese, English, Spanish and French • www.quintavalefornos.com/

Rural and Wine Museum, Cartaxo

Considered fundamental to asserting Cartaxo's status as a Wine Capital, this Museum, located at Quinta das Pratas, is divided between two different farm outbuildings at the Quinta. The more classic of the two has been made into a tavern, restored using all the characteristic features of this traditional meeting place.

The permanent exhibition "The Discovery of Rural Culture" has artefacts related to bread, olive oil, horses and bull-fighting, as well as pictures, maps, photographs and audio-visual material on the region. The river Tagus played an important role in making the wetlands fertile, was navigable as far as Porto de Muge and provided intensive fishing grounds for the local people. The old winery has displays on the various stages of wine production. Visits may be unaccompanied or with a guide.

INFORMATION

Visiting times Tuesday to Friday: 10:30 - 12:30 and 15:00 - 17:30; Saturday, Sunday and Public Holidays: 09:30 - 12:30 and 15:00 - 17:30 • Contact information Tel.: (+351) 243 701 257 / Fax: (+351) 243 702 641 / Email: museu@cm-cartaxo.pt • www.cm-cartaxo.pt/Viver/Cultura/EquipCulturais/MuseuRuralVinho/Documents/roteiro-do-museu2.pdf

Granja dos Moinhos, Maçussa

Authentic goat's cheese, tasty, handmade, with that very thin film of mould that gives you a unique taste and aroma, is made here in Granja dos Moinhos, by the hand of Adolfo Henriques, a fan and active promoter of the slow food movement.

The story of this producer is uplifting: it shows that it is possible to start a business like this from scratch, having taken a course at the National Institute for Energy, Technology and Innovation and the willpower to overcome the pitfalls on the way, such as resistance by Lisbon customers to buying and consuming cheese with mould.

At Granja dos Moinhos they also produce herbs, jams, jellies, vinegars (simple and flavoured), oil and wine. The store and the event space are in a building where three wineries operate. It was restored and adapted 30 years ago for its current use.

By advance booking, you can visit the vineyards, take part in the harvest, find out about the intricacies of producing this cheese and taste Granja products.



How to get there - From Pontével, Granja dos Moinhos is at the entrance to Maçussa, on the left-hand side.

INFORMATION

Address Rua do Moinho, 3, 2065-631 Maçussa • GPS 39° 11' 37.7" N / 8° 51' 47.5" W • Contact information Mob.: (+351) 919 474 476 / E-mail: granjadosmoinhos@sapo.pt • Conditions Advance booking. Number of participants: 4 to 20 people • Languages Portuguese, English and French • www.facebook.com/granja.dosmoinhosadolfo

Manique do Intendente

On the way to Manique do Intendente be sure to visit the Igreja-Palácio, designed by architect Joaquim Fortunato de Novais. This is a neoclassical building dating from the late 18th century and it is classified a Monument of Public Interest. The Town Hall, from the same period and designed by the same architect, is in the Praça dos Imperadores, the town's landmark main square, where there is a pillory. If you visit around the 25 April, follow your nose at the food stalls event (locally known as Tasquinhas). It all happens in the main square.

Rio Maior

Rio Maior boasts a rich cuisine. It shows the influence of Alentejo, brought by many who migrated here in search of work on the land and in the mines, but it has its own identity, in typical dishes such as Lapardana - a dish prepared with

potatoes, bread, cabbage and codfish - and Galo com Nozes - chicken with walnuts. The highlight amongst the desserts is Pão de Ló de Rio Maior. At Outeiro da Cortiçada, through which this route passes, favourites include Boiled beans, Stewed salt cod Narcisa-style, Pork liver stew country-style, Stewed broad beans with bacon, Chick peas with bread Migas and Tiborna (corn bread soaked in olive oil with wine). If you travel in July, don't miss the Salt Festival, called by the locals as Festa do Sal.

Route 2

Rio Maior – Outeiro – Tremês - Comeiras de Baixo - Póvoa de Santarém – Golegã – Chamusca - Alpiarça - Santarém



Visits and activities

- Visit to the Rio Maior Salt Pans.
- Visit to the Fio Dourado mill, in Comeiras de Baixo, with olive oil tasting.
- Wine-related activities and lunch at the Quinta da Ribeirinha Wine Tourism facility.
- Visit to the mill, olive oil tasting and activities at JH Luz, in Golegã.
- Visit and wine-related activities at the Casa Agrícola Paciência, in Alpiarça.
- Visit to the cheese dairy at Queijo da Quinta and cheese tasting, in Santarém.

Places of interest / Producers

Visit to the Natural Salt Pans at Rio Maior

The Natural Salt Pans at Rio Maior are the result of two phenomena: the fact that the sea once covered this land and the limestone of the Serra dos Candeeiros. The fissures in the limestone cause rainwater to infiltrate and form underground watercourses. One of these passes through a large, deep deposit of rock salt, formed millions of years ago, and feeds the well which is at the centre of the salt pans. Water extracted from this well is seven times saltier than the sea.

The detailed history of the salt pans is best left for your visit, but it is worth noting that until quite recently most of the salt workers were farmers who were involved in salt panning between May and September. In view of the low profitability of this activity and the difficulties in selling the salt, they decided to join forces and form the Association of Rio Maior Salt Workers which led to the creation of the Cooperative of Rio Maior Salt Producers in 1979.

The challenge was to keep the salt works running and respond to changing demands and technological developments in the industry, without losing the typical characteristics and organic nature of the product. Other interested parties joined them, namely Rio Maior Town Council and the Serra d'Aire e Candeeiros National Park Authority, and the salt works are now run by a team hired by the Cooperative, and it is duly landscaped to make it a place well worth visiting.

A chalet was erected as a tourist information office, and several salt collection houses were rebuilt complete with their characteristic wooden locks. Various initiatives were introduced to allow better circulation of salt workers and greater hygiene in the production process. The Cooperative, in conjunction with Rio Maior Town Council, organises guided tours of the salt pans to observe the whole production process. Products on sale at the salt pans include the Gama Gourmet comprising a cake of salt, fleur de sel and salt & seasoning (salt with garlic, piri-piri, pepper or oregano).



How to get there - The salt pans are signposted in Rio Maior.

INFORMATION

Address Estrada das Salinas, 2040 Rio Maior • GPS 39° 21' 51.0" N / 8° 56' 34.1" W • Contact information Salinas Tourist Office. Tel.: (+351) 243 991 121 / E-mail: turismo@cm-riomaior.pt • Conditions Visit with advanced booking • www.coopsal.com/, turismoriomaior.blogspot.pt/

Quinta do Juncal, Fio Dourado, Comeiras de Baixo

After salt comes olive oil. They always go hand in hand and here at Lagar da Quinta do Juncal we shall sample Fio Dourado. On this Quinta estate there are 155 hectares of olive groves of the traditional Galega variety, 45 intensive olive groves of Galega, Cobrançosa and Picual and 15 olive hedges of Arbequina and Arbosana. The production cycle and oil extraction follow the rules of Integrated Protection, to ensure healthy olives are harvested at peak maturation and milled on the day they are picked.

This company, whose business covers the entire oil production cycle, from the olive grove to packaging and marketing of the product, has three quality certifications (ISO 9001, 14001 and 22000, for management, the environment and food safety respectively). It belongs to the Olive Oil Route, an initiative run by the Confraria do Azeite, with the aim of highlighting and rewarding mills which reflect best practice in olive oil processing and extraction of the best Extra Virgin Olive Oil.

On this Quinta estate you can visit the vineyards and the olive oil mill and do an olive oil tasting.



How to get there - Leave Rio Maior on the N361 towards Tremês. Continue as far as Comeiras de Baixo on the EM 594. The Quinta do Juncal is at the entrance to the village on the right-hand side.

INFORMATION

Address Rua S. Simão, Comeiras de Baixo, 2000-694 Pernes, Santarém • **GPS** 39° 21' 31.0" N / 8° 40' 16.3" W • **Contact information** Tel.: (+351) 243 449 698 / E-mail: azeite_quintadojuncal@hotmail.com • **Conditions** Advance booking. Recommended period: March to September • **Languages** Portuguese, English, French and Spanish • www.azeitequintadojuncal.com/

Quinta da Ribeirinha, Póvoa de Santarém

At Quinta da Ribeirinha you will find a family-based business. It was set up by the head of the family, José Cândido, who started farming at a young age and made wine production his main source of income. As the head of the company, he was obliged to adapt: he has been a grower, winemaker, warehouseman and salesman, always with the same concern for quality in everything he does.

His example has been inspiring. In 1995, his son Joaquim Cândido, a doctor passionate about winemaking, decided to support his father's activity and develop the business: he extended the area of the vineyard, built a winery and introduced new methods and technologies to the production process. Soon afterwards, two of his children joined the team that now runs the company: Mariana and Rui, an economist and biochemist respectively. And the business has continued to prosper.

Today Quinta da Ribeirinha is a wine tourism facility producing wine, extra virgin olive oil and jams. You can visit the vineyards and the winery, do wine and olive oil tastings, take part in the grape harvest and have wine lunches or dinners. They offer a great programme: visit the Quinta and have a wine lunch in the restaurant which is in a converted olive press that doubles as a dining area and tasting room for the wines and olive oils. Because the building and essential equipment have been preserved, it is a museum not to be missed. This Quinta produces the following wines: Vale de Lobos (Syrah, Cabernet Sauvignon, White, Rosé, Red, Reserva White, Reserva Red, Late Harvest and Sparkling White, Rosé and Red); Rota de Cabral (Red, Reserva Red, White); Rapadas (Red and White). The Olive Oil, Extra Virgin, is extracted from Galega and Cobrançosa olives.



How to get there - In Comeiras, go as far as the junction with the N3 and continue towards Santarém, as far as Póvoa de Santarém. The Quinta da Ribeirinha is signposted from here.

INFORMATION

Address Rua Bispo António Mendonça, 17, 2000-533 Póvoa de Santarém • **GPS** 39° 18' 27.3" N / 8° 41' 05.2" W • **Contact information** Tel.: (+351) 243 428 200 / E-mail: info@quintadaribeirinha.com • **Visiting times** Shop: Monday to Friday: 10:00-19:00. Visits and tastings: advance booking • **Conditions** Advance booking. Closed from 1 to 15 August • **Languages** Portuguese, English, French and Spanish • www.quintadaribeirinha.com/en

Golegã

Golegã is the Land of Horses which can be seen in their nationally recognised events: the National Horse Fair and Expoégua. But it is also the Land of the Gourmand... If you want to taste local cakes such as Toureiros (small almond and egg cakes) or Pastéis de S. Martinho (roasted chestnut custard tart) and desserts like Baba de Cavalo, you only have to visit the town and ask at the Café Central or the Venda da Galega.

Azeite JH Luz, Golegã

It was from this fertile Ribatejo land that JH Luz Olive Oil emerged more than a century ago, at the hands of two brothers, José and Joaquim Henriques, founders of the Casa Agrícola which has been in the same family ever since. The company is currently run by Arminda Henriques de Sousa Luz. Its virgin and extra virgin olive oils are produced from two olive varieties - Picual and Cobrançosa - which you can sample at the old mill facilities, no longer in operation, always

accompanied with tasty slices of bread and cornbread. It is also possible to take part in the olive harvest, by prior appointment.



How to get there - JH Luz is the centre of Golegã.

INFORMATION

Address Rua Sousa Alvim, 12, 2150-213 Golegã • GPS 39° 24' 05" N 7 8° 28' 43" W • Contact information Mob.: (+351) 935 640 545 / E-mail: henri-quesluz01@gmail.com • Visiting times Every day: 08:00-19:00 • Conditions Advance booking • Languages Portuguese, English and French • www.jhluz.pt

Chamusca

They say you should spend Ascension Day in Chamusca. The big festival Festa Maior is held in mid-spring, 40 days after Easter, when the grain fields are turning golden and a thousand flowers bloom in the fields. It is on this Thursday that people observe the tradition of harvesting a bouquet of corn and flowers. The composition varies but it is common in Ribatejo to pick three ears of wheat, barley or rye, three yellow or white daisies, three poppies, an olive twig in bloom, a vine branch and a sprig of rosemary or lavender flower, symbolising plenty of food, wealth, love and life, olive oil and peace, wine and joy, health and strength.



Alpiarça

Alpiarça is very much a farming town. The melon, one of its well-known crops, is a pretext for a summer event associated with food, music and the open air. There is always melon and watermelon tasting, an exhibition and sale of traditional products and a melon jam contest. This contest aims to encourage the use of melon in Portuguese cakes and desserts and awards points for innovation, creativity, taste and decoration.



Casa Paciência, Alpiarça

The Casa Paciência is a family wine company with over 100 years of experience in the art of winemaking. The current winery, built in 1962, still uses the traditional wine-making processes, although the grapes are no longer trodden and some new technologies have been introduced: temperature-controlled fermentation for white wines and intense maceration for wines from selected lots aged in French oak casks.

As part of its wine tourism offer, the Casa Paciência welcomes visitors to its winery in the town of Alpiarça. You can visit the cellars, do a wine tasting in a very cosy tasting room, take part in the grape harvest, watch the production process and even help out in the winery. Visitors can also try two products other than wine: the grape must and arrobo or grape jam, made with the grape juice before fermentation.

From its 70 hectares of vines, located 2 kms from the town, this winery produces the full range of Casa Paciência wines. The wines currently on the market include: Casa Paciência Reserva (Red and White), Quinta do Chabouco DOC (Red and White), Tiro pela Culatra (Regional Red), Paciência Clássico Regional (Red and White), Bebedolas Reserva (Red), 12 Passas Regional (Red), Ping'amor regional and table wine (White, Red and Rosé), Paciência table wine (White, Red and Rosé) and Vinho de Verão Regional (Red).



How to get there - The Casa Agrícola Paciência is signposted in Alpiarça.

INFORMATION

Address Rua Doutor Queiroz Vaz Guedes, 128, 2090-079 Alpiarça • GPS 39° 15' 18.1" N 7 8° 34' 52.8" W • Contact information Tel.: (+351) 243 558 804 / E-mail: casapaciencia@gmail.com • Visiting times Advance booking • Languages Portuguese, English, French and Spanish • www.facebook.com/casapaciencia

Santarém

In Santarém, the Gothic Capital, you need time to explore its rich heritage. The cuisine is supposedly the easiest place to

start. At the Festival Nacional, which takes place every year between October and November, you will find the country and the district itself in miniature. But, as we are in Santarém, there is no substitute for going to the right restaurant. A quick search, complemented by two or three local opinions, will tell you where they are and the names of the recommended specialities. These include River fish soup, Broad beans with Spare ribs, Magusto (a kale, potato, and cornbread purée), Fataça Assada na Telha (mullet baked in a tile), Arrepiados de Almoester (meringue cakes) and Celestes de Santa Clara (egg and almond cakes).

Queijo da Quinta, Santarém

The Queijo da Quinta, founded in 2011, is a company owned by António Oliveira which works out of the Santarém College of Agriculture. It uses the milk of goats, sheep and cows from the college to produce artisan cheeses and blends (goat, sheep and goat, sheep and cow). Although to a lesser extent, it also makes fresh and curd cheese. Its market is fundamentally local and at its cheese dairy students receive technical and business training. By appointment, and preferably between August and February, you can visit the cheese dairy and tasting the cheeses. It is a good place to learn about the differences in colour, texture and flavour.

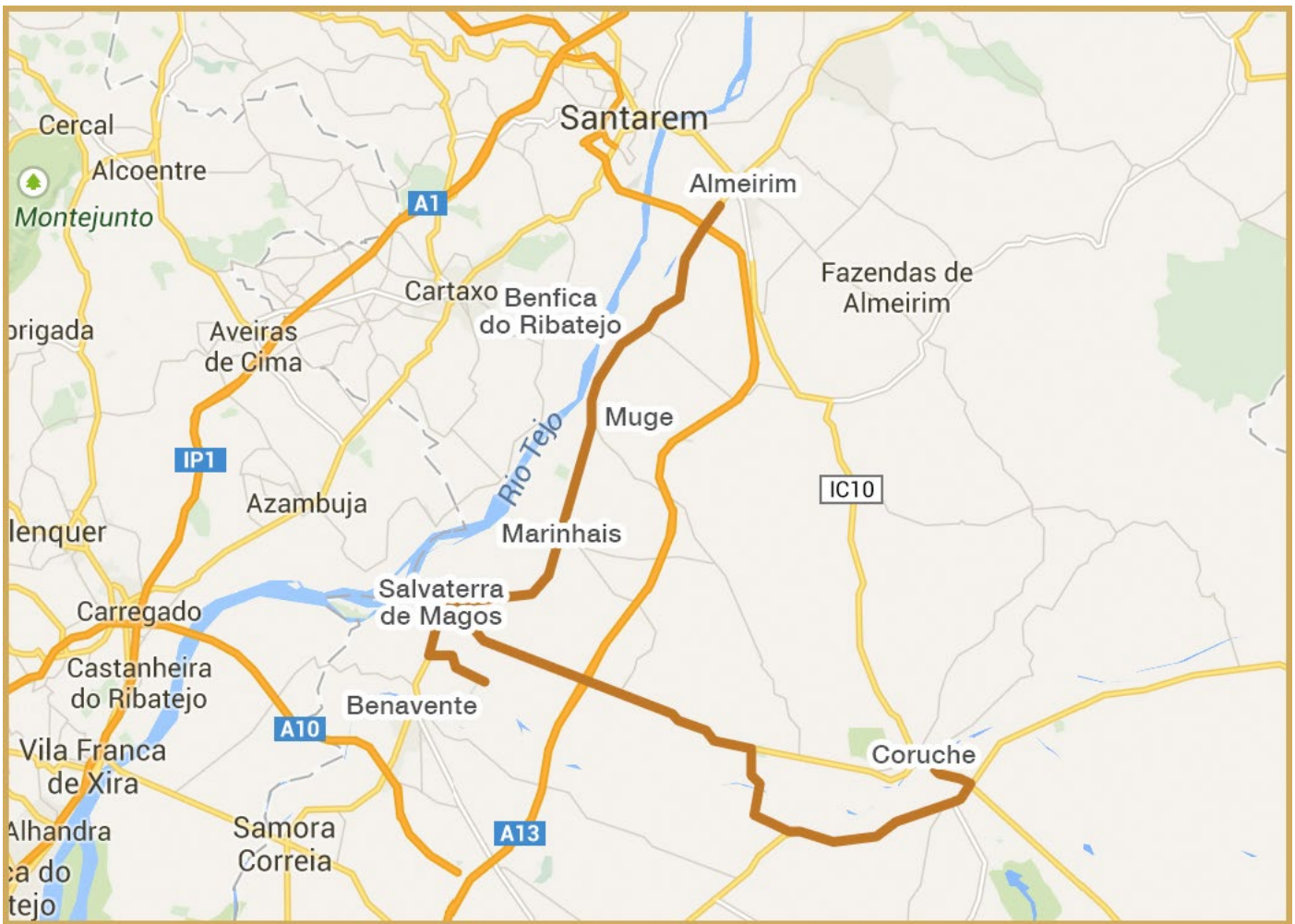
How to get there - Follow the signs for Escola Superior Agrária de Santarém. At the college, head for the dairy and cheese factory (signposted vacarias/queijaria).

INFORMATION

Address Escola Superior Agrária de Santarém, Edifício da Queijaria, Quinta do Galinheiro, 2000-128 Santarém • **GPS** 39° 14' 56.1" N / 8° 41' 49.7" W • **Contact information** Tel.: (+351) 243 306 513 / Mob.: (+351) 965 553 874 / E-mail: queijodaquinta@gmail.com • **Visiting times** Monday to Friday: 09:00-18:00 • **Conditions** Book one week in advance. Maximum: 10 people. Recommended period: August to February • **Languages** Portuguese, English and Spanish

Route 3

Almeirim – Benfica do Ribatejo – Muge – Salvaterra de Magos – excursion to Benavente - Coruche



Visits and activities

- Visit and watch mushroom production at Gumelo, in Almeirim.
- Activities and wine lunch available at Adega do Casal Branco, in Benfica do Ribatejo.
- Visit to the winery and wine tasting at Casa Cadaval in Muge.
- Tour around Salvaterra de Magos.
- Visit to the Aldeias Avieiras villages of Caneiras, Escaroupim and Palhota.
- Visit to the Casa Avieira Escaroupim Museum – the traditional Avieira stilt house.
- Visit to the facilities at Orivárzea, and possible walk in the rice fields.
- Visit the production line and watch organic mushroom picking at ii-Shiitake on Logs, in Courelas da Amoreirinha.
- Tour around Coruche.

Places of interest / Producers

Almeirim

A meal in Almeirim and tasting of stone soup, called by the locals as Sopa da Pedra, is a must. Not doing it would be like going to Rome and not seeing the Pope. In August the Festival da Sopa da Pedra and Petisco (Soup and Tapas Festival) is organised by the Confraria Gastronómica de Almeirim in partnership with the Municipal Council. It includes live cooking demonstrations in the Showcooking area, lots of tapas, stone soup and wine tastings.

Gumelo, Almeirim

Gumelo has a novelty: three young men who were born and raised in the country and think it is time to give something back. João Cavaleiro, biologist, did two years of research until he was ready to launch Eco Gumelo. Tiago Marques, designer, came up with the brand and communication strategy. Rui Apolinário, a pharmaceutical scientist, is the efficient man who organises the business.

The main value: preserving nature. The primary objective: making the most of waste and turning it into food. They have achieved the desired product: the Ecogumelo, a Gourmet Mushroom which can be grown on a substrate made from 100% ... coffee grounds.

It really is ready to grow: the idea is that we become home producers: because it is ecological, is easy, fun, tasty and healthy. They sell four products complete with growing instructions: Eco Gumelo, Eco Gumelocitrus, PreGumelo and my first Gumelo (for kids). Everything can be handled online, but the idea is to visit and get your hands dirty. So that is what you have to do.

Where can you find them? In a curious location: a former early 20th century tavern, with minimum refurbishment, maximum use of space and the necessary equipment built with their own hands.



How to get there - Gumelo is on the main street in Almeirim.

INFORMATION

Address Rua Condessa da Junqueira, 98, 2080-069 Almeirim • **GPS** 39° 12' 11.8" N / 8° 37' 18.5" W • **Contact information** Tel.: (+351) 243 092 187 / E-mail: mail@gumelo.com • **Visiting times** Monday to Friday: 09:30-19:00 • **Conditions** Advance booking. Maximum number of visitors: 10. Best time to visit: January to October • **Languages** Portuguese, English and Spanish • www.gumelo.com

Adega Casal Branco winery, Benfica do Ribatejo

The Quinta do Casal Branco, where the impressive Lobo de Vasconcellos house stands, is a property of 1,100 hectares devoted to agriculture, producing wine and olive oil, and breeding bulls and Lusitano thoroughbred horses. The estate has been in the Cruz Sobral Family since 1775.

The Casal Branco winery is almost as old: recently refurbished, it also has a long history behind it, which began with its predecessor built in 1817, the first in the region to be powered by steam.

As part of its wine tourism business, Casal Branco opens its doors to visitors and offers experiences based around wine: guided tours of the vineyards and the winery, tastings, wine lunches and dinners, and in addition, visits to the stud farm and gardens of the Casa Lobo de Vasconcellos. The winery shop sells products from the Quinta estate: wines, olive oils, sweets and homemade jams, cheeses and traditional sausages.

From its 140 hectares of vineyard, the winery offers a wide range of wines: Capoeira (Red and White), Quartilho (Red and White), Falcoaria (Red and White), Falcoaria Clássico (Red), Quinta do Casal Branco DOC (Red), Quinta do Casal Branco (White, Rosé and Red), Terra de Lobos (White, Rosé and Red) and Sparkling Monge.

How to get there - In Almeirim, take the N118 towards Benfica do Ribatejo. About 3 kms before the town, you will come to Casal Branco on the left.

INFORMATION

Address Quinta do Casal Branco - E.N. 118, Km 69, 2080-362 Benfica do Ribatejo • **GPS** 39° 10' 11.6" N / 8° 39' 38.4" W • **Contact information** Tel.: (+351) 243 592 412 / E-mail: info@casalbranco.com • **Conditions** Advance booking • **Languages** Portuguese and English • www.casalbranco.com/index_uk.html

Adega Casa Cadaval winery, Muge

The Herdade de Muge has belonged to the Álvares Pereira de Melo Family (Cadaval) for over four centuries. Its 5,000 hectares are managed by Casa Cadaval SA. In recent years many investments have been made in terms of modernisation and responses to new market demands, from adapting irrigation to conversion of vineyards, introducing new vinification technologies and launching new brands. The focus on exports was significant and has taken Casa Cadaval wines to 18 markets in Europe, America, Africa and the Far East.

The desire to expand rural tourism has also encouraged investment in renovating its properties. Today Casa Cadaval is a multifaceted company, involved in forestry, winemaking, breeding of Lusitano thoroughbreds, wine tourism, hunting

tourism, equestrian tourism and outdoor tourism, while also providing a venue for conferences, business and social events, etc.

With regard to wine tourism, Casa Cadaval offers tours of the estate, the vineyards and winery and guided wine tastings. It has three ranges of wine currently on the market: Marquesa de Cadaval DOC Tejo (Red); Casa Cadaval Trincadeira Preta DOC Tejo (Red), Cabernet Sauvignon DOC Tejo (Red) and Pinot Noir (Regional Red); Padre Pedro Regional (Red, White and Rosé) and DOC Tejo (Red and White).



How to get there - In Benfca do Ribatejo, take the N 118 to Muge. Casa Cadaval is immediately after the bridge.

INFORMATION

Address Rua Vasco da Gama, 2125-317 Muge • **GPS** 39° 06' 27.7" N / 8° 42' 43.8" W • **Contact information** Tel.: (+351) 243 588 040 / E-mail: geral@casacadaval.pt • **Visiting times** 10:00-12:30 and 14:00-18:00 • **Conditions** Advance booking. Maximum: 60 people • **Languages** Portuguese, English, French and German • www.casacadaval.pt

Salvaterra de Magos

If you are travelling in March, don't miss Eel Month in Salvaterra. This is a 30-day festival with lots of fun, music, crafts and local produce. What's so special about that? The highly original main attraction is indeed eel, the star of the river Tagus, and the local restaurants serve it up in all shapes and sizes: in stews, kebabs, grilled with baked potatoes, fisherman-style, fried eel with rice and beans, baked in the oven, with pasta... (You don't have to try everything).

At any time of year you can explore the Aldeias Avieiras villages, and visit the villages of Caneiras, Escaroupim and Palhota or the House Museum at Escaroupim.

FIND OUT MORE

www.visitribatejo.pt/pt/o-ribatejo/experimente/

www.visitribatejo.pt/pt/catalogo/o-que-fazer/museus-e-locais-a-visitar/nucleo-museologico-do-escaroupim-casa-avieira-2082/

Orivárzea, Salvaterra de Magos

'On the Ribatejo wetlands Orivárzea plants, harvests, processes and packages the rice that ends up on your table. Help yourself. There are fewer more natural foods than our rice.'

And so it would seem. The story of Orivárzea began in 1997, when a group of 10 rice farmers decided to join forces to produce and market a quality rice. Today there are 37 members farming 5,000 hectares. All are from Ribatejo, all producers, and all are aware of the importance of complying with the rules of the ISO and HACCP certifications they have earned and of strictly following the principles of Integrated Production. This commitment contributes to the quality and characteristics of their Carolino Rice which is PGI certified (Protected Geographical Indication).

Orivárzea rice is sold in 4 distinct ranges: Bom Sucesso, with varieties Carolino, Agulha, Integral and Aromatic; Belmonte, in Carolino and Agulha almost all for export; Arroz IGP, in Carolino; and Babyrice, a rice produced especially for children, free from any chemical or bacteriological traces.

If you want to know the stages rice goes through to get to the table, arrange a visit to Orivárzea: depending on the time of year, you can watch the planting, walk through the green fields, see the harvest or what happens afterwards.



How to get there - Leave Salvaterra de Magos towards Benavente on the N118. After about 3 km, turn left at the junction. After about 1.5 km you will come to Orivárzea.

INFORMATION

Address Lagoa das Donzelas, 212-901 Salvaterra de Magos • **GPS** 38° 59' 49.2" N / 8° 47' 09.8" W • **Contact information** Tel.: (+351) 263 500 390 / E-mail: geral@orivarzea.pt • **Visiting times** Monday to Friday: 09:00-17:00 • **Conditions** Advance booking. Visit to rice fields: whenever possible. Best time to visit: spring and summer • **Languages** Portuguese and English • www.orivarzea.pt/en

Benavente

Between April and November, it is worth going to Benavente to sample the local tapas and delicacies: at the Feira dos Petiscos (Tapas Fair), the Annual Benavente Fair, the Festival Gastronómico da Lezíria Ribatejana (Lezíria Ribatejana Food Festival) or the Feira das Sopas e do Arroz Doce (Soups and Sweet Rice Fair), you can taste different game dishes, the torricado de bacalhau (grilled salt cod, with regional bread drowned on olive oil and garlic), various types of soup like the Sopas de Rabo de Boi (oxtail soup), Sopas da Pedra (stone soup) and the Sopas do Campino (salt cod and bread soup) and the several varieties of rice pudding, a dessert as characteristically Portuguese as the local wetlands themselves.



ii – SHiiTAKE on logs, Biscaíño

This company was founded in 2012 and is the first project of its kind in the Ribatejo: Japanese mushrooms organically grown on logs. Why grow them on a log? Because logs replicate the natural living conditions of these fungi, and enhance their aroma and flavour. The recipe is simple and is explained by the producer himself: “These mushrooms are produced from logs of wood, pure water, mild temperatures and a lot of patience”. It’s worth going to see how it is done. All visits must be booked in advance.



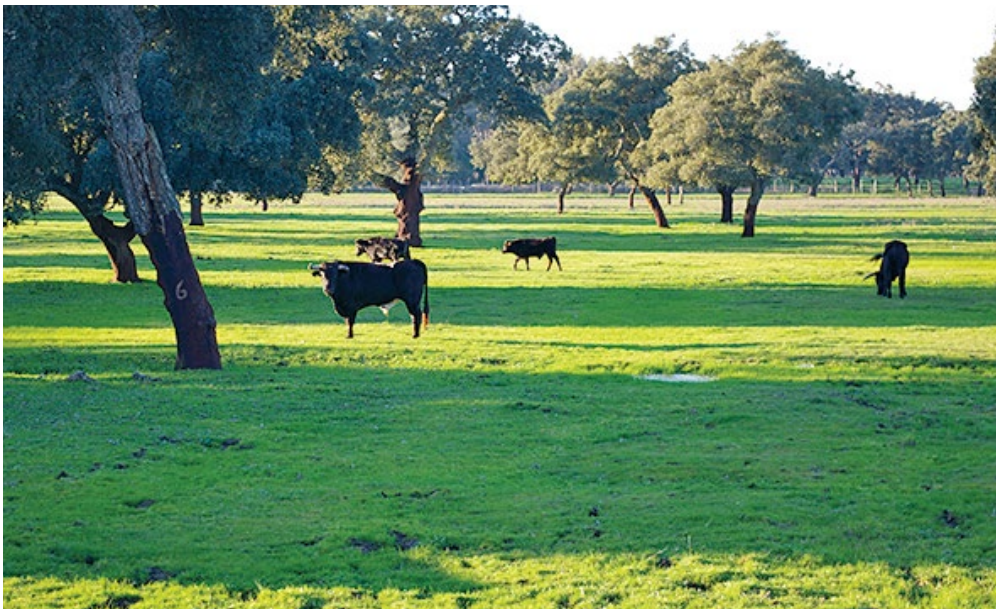
How to get there - In Salvaterra de Magos, follow signs for Coruche on the N114-3. After 17 kms, turn right onto the local road signed for Lisbon N119/ Évora N119. When you reach the crossroads with the N 119, turn towards Coruche. Courelas da Amoreirinha is 2 kms from here. The ii-Shiitake company is on the third road on the left. Once you have made your visit, head for Coruche.

INFORMATION

Address Rua do Sabugueiro, 27, 2100-652 Biscainho • **GPS** 38° 55' 27.2" N / 8° 34' 41.7" W • **Contact information** Mob.: (+351) 962 487 796 / E-mail: comercial@i-i.pt • **Visiting times** Advance booking subject to availability • **Conditions** Recommended period: 10:00-16:00 • **Languages** Portuguese and English • www.i-i.pt, www.facebook.com/ii.SHIITAKE?fref=ts

Coruche

If you're travelling this way in May, go and see the town livened up by the Sabores do Toiro Bravo Festival. You can join in the celebrations and sample wild bull meat, wild heifer on laurel kebabs, stewed oxtail and wild bull steaks. If Coruche is peaceful and quiet, cross the bridges, make your way down to Sorraia beach and watch the river go by.



Where to eat

Suggestions

www.visitribatejo.pt/pt/catalogo/onde-comer-131/

(search under *Azambuja, Cartaxo, Rio Maior, Golegã, Chamusca, Alpiarça, Santarém, Almeirim, Salvaterra de Magos, Benavente, Coruche*)



Where to sleep

This itinerary has various accommodation options you can choose as starting points or destinations for your journey.

www.visitribatejo.pt/pt/catalogo/onde-dormir-132/

(search under *Azambuja, Cartaxo, Rio Maior, Golegã, Chamusca, Alpiarça, Santarém, Almeirim, Salvaterra de Magos, Benavente, Coruche*)



Food and wine events

Azambuja

Cuisine Festival of Alcoentre, Aveiras de Cima and Manique do Intendente. Manique do Intendente, 25 April. Alcoentre, 1st weekend in May. Aveiras de Cima, last weekend in November.

PARAISABOR – Vale do Paraíso Food Festival. October. Exhibition of regional delicacies highlighting the “Torricado” (bread toasted over charcoal, soaked in olive oil and brushed with garlic). Food stalls, sports and artistic activities, musical entertainment.

A Gula – Azambuja Food Week. November. Event to promote and boost local restaurants, open to the local restaurants. Each participant must submit one menu accompanied by wines produced in the municipality of Azambuja.

Cartaxo

Festa do Vinho – Wine Festival. April-May. Held every year in Cartaxo Exhibition Pavilion, this wine festival is an event that involves various wine producers in the region. It is a meeting place for producers and wine lovers, inspired by regional cuisine, music, contests and the traditional running of the bulls.

Festa dos Fazendeiros – Folk Festival. Pontével, Sunday after Easter. Started in 1956, this is a popular folk festival which is currently held in alternate, odd-numbered years. Rural traditions and agricultural activities are represented in a diverse parade of floats and carts evoking the work of the vineyard, weeding the wheat, olive harvesting, mills and wineries, domestic chores from baking bread to washing the clothes in the river, leisure scenes and fun, weddings and going to the fair.

Festa das Vindimas – Grape Harvest Festival. October, Vila Chã de Ourique. A tribute to rural traditions, the high point is the Wine Grape Harvest Parade that takes to the street with floats depicting the work involved from the vineyard to the winery (pruning, grafting, grape-picking, treading of the grapes etc.), and also features other traditional crafts such as coppersmiths and coopers, as well as various domestic activities. You can taste the local producers' wine and the festival is livened up with music and folk dancing.

Feira de Todos os Santos – Traditional Fair. 1 November. Traditional fair with sale of dried fruit which since 1998 has also included ExpoCartaxo with displays by local businesses.

European Day of Wine Tourism. 8 November. Held in Cartaxo, with free admission to the Rural and Wine Museum, wine-related events, tastings and wine meals. Organised by the Association of Portuguese Wine Municipalities and Cartaxo Municipal Council.

Rio Maior

Feira das Tasquinhas de Rio Maior – Food stalls with tapas, crafts and sweets fair. March/April. Food, craft and sweets fair, based around the most genuine local recipes submitted by the local parishes, with an exhibition of industrial and cultural activities, fine arts, music and sports.

Festa do Sal – Salt Festival. July. Contest for “The best pile of salt”, musical entertainment, historical and ethnographic recreations of life in the salt pans.

Feira Nacional da Cebola – National Fair of the Onion. August/September. Exhibition of onion products, competition for the best string of onions, live cooking, wine tasting, crafts, exhibition of agricultural machinery, sports and musical activities.

Golegã

Expoégua. May. A festival showcasing mares, with equestrian shows, running of the bulls, the traditional pilgrimage to S. Romão and promotion of the most authentic products from the soil: wine, vinegar and olive oil.

Chamusca

Festa da Ascensão – Religious Feast. Variable, 40 days after Easter, Ascension Thursday. A rural feast day, with well-established and familiar traditions all over the municipality.

Alpiarça

Festival do Melão – Watermelon Festival. July. Summer event combining cuisine, music and outdoor activities. Melon and watermelon tasting, an exhibition and sale of traditional products and a melon jam contest.

Santarém

Feira Nacional da Agricultura – Agriculture National Fair. June. Event focusing on Portuguese agriculture, includes the Taste of Pleasure Salon (wines, cheeses, sausages, olive oil, honey, jams among other food products), FERSANT - Santarém Business Fair and the summer Lusoflora - Exhibition and Sale of Portuguese Flowers and Plants.

Festival do Arroz e Maranhos – Rice and Maranhos Festival. August/September, Mação. Culinary festival involving local restaurants.

Festival Nacional de Gastronomia – Portuguese Culinary Festival. October/November. Event dedicated to exhibiting,

tasting and demonstrating Portugal's rich culinary heritage.

Mês da Cultura Avieira – Month dedicated to the Avieira Culture. October. Exhibitions related to natural heritage and coastal cultures, themed spaces on Avieira culture, tastings and musical entertainment.

Almeirim

Festival da Sopa da Pedra e do Petisco – Tapas and Stone Soup Festival. August. An excellent opportunity to learn from the masters how to make the real 'Stone Soup'. It includes live cooking demonstrations, lots of tapas and wine tastings.

Salvaterra de Magos

Mês da Enguia – Eel Month. March. 30-day festival centred on cooking with eel, the star of the river Tagus.

Mostra Gastronómica, Foros de Salvaterra – Food Festival. April. Cultural events, shows, crafts and the best of local cuisine.

Benavente

Feira dos Petiscos – Tapas Fair. Benavente. April / May. A good time to sample a wide range of regional snacks.

Festival Gastronómico da Lezíria Ribatejana – Food Festival. Samora Correia, 1st fortnight in July. Event promoting regional cuisine, to which other festivals are added: Festival de Carnes Bravas do Ribatejo (Game Food Festival), Festival de Torricado de Bacalhau (Torricado Salt Cod Festival), and Concurso de Arroz Doce (Rice Pudding Competition).

Feira Anual de Benavente – Food and Musical Entertainment Event. September. Includes the Festa das Tasquinhas (food stalls fair) and lots of musical entertainment.

Feira das Sopas e do Arroz Doce – Soups and Sweet Pudding Fair. Benavente. November. Display of regional cuisine centred on soups - Oxtail, Stone Soup, Campino among others - and rice pudding.

Coruche

Sabores do Toiro Bravo – Food Festival. May. Culinary festival centred around wild bulls, with craft shows, food stalls with tapas, concerts and bull-related entertainment.

FICOR – International Cork Fair. May/June. The world capital of cork, the event tries to help this resource leverage the Portuguese economy. Aimed at the general public, students, experts and businessmen from the cork sector, or cork-related businesses, with a special focus on wine.

Jornadas da Gastronomia – Regional Cuisine. October. Promotion of regional cuisine in participating restaurants.

Technical details

Ribatejo

Edition

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