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HERDADE MALHADINHA NOVA

HARVEST PROGRAM

Follow the entire wine process of wine making on this 3 nights experience

In this program, entirely dedicated to wine and grapes, we invite you to join us, in which is one of the most important times of the year at Malhadinha!

The celebration of the harvest dates back to ancient times where the Greeks, Romans and Egyptians celebrated the moment that marked the end of another intense agricultural year. The Harvest is, to this day, a proof of resilience and teamwork, of Man and the vineyard over weather conditions, diseases and pests which affect crops and hard work in the fields.

This is a festival that values tradition, coexistence, the wealth of what earth supplies us with and the passion for wine.



"Life is good, but Wine is better."
- Fernando Pessoa

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"The wine festival

"What is beautiful and encouraging in this world, is seeing that in the harvest of each dream, the vine remains dreaming of another adventure. And the sweetness that is not tasted is transfigured into another sweetness that is much purer and much younger!"

- Miguel Torga

In this 3-night experience, we invite you to experience the rush of a harvest, whilst enjoying the essence of the Alentejo, characterized by the unique sensation of time and space. Enjoy the landscapes for as far as the eye can see, savour the incomparable cuisine and immerse yourself in the culture that conveys every moment.

DAY 1

3:00 pm Arrival at "Herdade da Malhadinha Nova" and check-in at our Reception/ Ta-vern, the new area of the Farm, created from the old stables built when the property was acquired in 1998;

Delight yourself with the tropical fruit notes of our most recent harvests, upon arrival in your room.

6:00 pm Visit to the property in our vintage off-road vehicles. Enjoy and get to know about the biological practices of our viticulture team and enjoy the vast landscape that Alentejo offers, and a visit to the cellar, followed by a wine tasting accompanied by our wine tourism team;

8:00~pm The evening starts with an invitation to a themed dinner at the Restaurant – Organic & Inspired Cuisine. A special menu will be prepared, accompanied by a vertical tasting of wines from Monte da Peceguina.

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"The grape harvest"

DAY 2

6:00 am [Time suggestion] Harvest Experience with Kit Delivery - The harvest starts at 4:00 am, choose your time and head towards the vineyards for a Harvest Experience with our team and feel the tradition of manual harvesting of grapes;

 $8:00 \; am - 11:00 \; am$ Feel the first aromas and enjoy a breakfast full of fruits, jams and natural juices;

1:00 pm Enjoy the landscape of Malhadinha and feel Nature in its pure state with a picnic with all the refinement among the vineyards;

An afternoon at the Cellar – This is the time of year when the smell of musts fermenting in the cellar invades the senses. Come and be part of the winemaking process: selecting the grapes at the selection table and treading them by foot in the wine press - a unique experience.

Relaxing Vinotherapy Massage – Enjoy, at the end of the day, a Vinotherapy Massage for couples, with the exfoliating and antioxidant power of Malhadinha grapes [by appointment]. A minimalist, timeless and immersive experience in the new Malhadinha Wellness area, designed by the Aires Mateus studio and with exclusive facial treatments in Alentejo, by the Azorean brand Ignae;

08:00 pm Harvest Themed Dinner. Our Team of Chefs will specially prepare a menu inspired by the harvest, using musts from various grape varieties to ferment with a selection of Peceguina single varieties.

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"Grape Harvest in the Ararat Valley" Artak Zakaryan

DAY 3

Wake up with morning freshness. Feel the first aromas and enjoy a breakfast full of fruits, jams and natural juices;

11:00 am Quad bike ride along the Farm trails – Feel the morning freshness with a four-wheel ride through the vineyards and plains of Alentejo;

1:00 pm Light lunch at the Units - The meat produced on our farm, from certified animals raised in extensive grounds, will serve as the motto for your lunch - The black pork prey and a PDO Alentejo beef tartar to accompany with Malhadinha Red 2021;

6:00 pm Special vinotherapy bath in the room – Relax, at the end of the day, with a bath specially prepared for you and feel the revitalizing power of our grapes;

8:00 pm Join us for dinner and find the perfect marriage between gastronomy and the wines produced on the farm. Grapes will be the key ingredient in the menu prepared by our team of Chefs;

Our Pastry Chef, Letícia Silva, presents a dessert based on the Farm's organic honey, accompanied by our Late Harvest.

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DAY 4

8:00 am - 11:00 am Breakfast – Start the day in the best way with a breakfast full of fresh products;

11:00 am Pottery Workshop at Malhadinha's Atelier, inspired by the leaves and bunches of grapes produced at the Estate – Let nature refine your creative skills;

12:00 pm Check-out*;

1:00 pm Light lunch based on organic products produced sustainably on the Farm;

*Late check-out subject to availability.

VALUE PER EXPERIENCE

- 1 300,00 € per person in a double room at Monte da Peceguina [Tipology for 2 persons]
- 1 395,00 € per person in junior suite at Monte da Peceguina [Tipology for 2 persons]
- 1 440,00 € per person in suite at Monte da Peceguina [Tipology for 2 persons]
- 1 575,00 € per person in suite at Casa do Ancoradouro [Tipology for 2 persons]
- 1 755,00 € per person at Casa das Pedras [Tipology for 2 persons]
- 1 800,00 € per person at Casa das Artes e Ofícios [Tipology for 4 persons]
- 1 800,00 € per person at Casa da Ribeira [Tipology for 6 persons]

0-3 years free / 4-11 years 125€. Price per night per child.

[Includes] 3 nights' accommodation. All meals and drinks mentioned in the programme. All activities mentioned in the programme. Welcome in all rooms consisting of wine, fruit from the estate, a tile with cured sheep's cheese and homemade jam accompanied by Alentejo bread.

[Excludes] All drinks with and after meals, except those mentioned in the programme.

[Cancellation and payment policy] Programme confirmation is subject to initial payment of 50% of the programme price. If cancelled up to 15 days in advance, 50% of the total booking will be charged. If cancelled less than 7 days before the programme or in the event of a no show, the total price of the programme will be charged.