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TOUR NAME:	ARRABIDA/SESIMBRA & WINE TASTING
Port:	LISBON
Country:	PORTUGAL
Ground Operator:	MSS TOURS - (MALLORCA SEA SHIPPING)

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	1:00	DEPARTURE FROM THE PIER TO ARRABIDA's Natural Park	60		BUS	
1:00	1:35	PANORAMIC TOUR FROM ARRABIDA TO SESIMBRA	35		PAVED	NO
1:35	2:00	DRIVE TO JOSE MARIA FONSECA'S CELLAR	25		BUS	
2:00	4:00	VISIT & WINE TASTING	120		PAVED	YES
4:00	5:00	BACK TO PIER	60		BUS	

TOUR DESCRIPTION:

Set out from pier of Lisbon, We will head off towards the south bank of the Tagus River to the stunning coasts and lush vineyards of the Arrábida Natural Park whose vegetation richness is one of its main attractions. It is a protected area with a unique flora and fauna and with the Atlantic Ocean and its golden beaches as scenery. Located by the sea, between Setúbal and the fishing village of Sesimbra, Arrábida Natural Park has incomparable natural beauty, where the blue of the sea alternates with the white tones of the limestone cliffs and with the depths of the green vegetation that covers the mountain range. Visit the "Casa Museu José Maria da Fonseca", home of the oldest wine cellar of table wine and Setúbal Moscatel in Portugal. The pleasant characteristics of this Mediterranean region contribute to the Excellency of the wines produced in this area, especially the Moscatel wine, a generous wine of topaz colour, fragrant and with a high percentage of alcohol, which after the Port and the Madeira Wine is the most famous digestive wine of Portugal. We will also taste Azeitão Cheese wich is one of the greatest gastronomic specialities of the Lisbon region. Its protected designation of origin status ensures that only the traditional curing process is used with milk from the region's sheep to produce this small and rich-smelling cheese with a soft centre and unmistakable taste. We will taste it with bread or crackers as a starter, as a snack at any time of the day or accompanied with olive oil and olives. Truly unique, it should be eaten and paired with a glass of good wine like the one we will taste in Fonseca Winery. Don't forget to give it a try. Additionally, everyone who passes through this region must taste the popular Tortas de Azeitão. One of the typical local dishes, wich is a cake made with egg, sugar, water and a little lemon and cinnamon, and it's one of the most popular sweets in Portugal.

Tour notes / Additional information for guests' guidance:

NONE SPECIAL DIFFICULTIES. A WALK OF APPROXIMATELY 50 METERS / STAIRS OF FEW STEPS EACH / NOT RECOMMENDED FOR A HANDICAP PEOPLE

Category Services

Wine Tourism Activities Wine Tasting; Guided Tour to the Facilities; Participation of Enologist; Tasting of regional products
Spoken Languages English; Português

All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival

What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

Please provide 3 selling points for this tour:

Experience the beautiful and unique Arrábida Natural Park and breathtaking views.
Discover a breathtaking small village and a historical wine cellar in Vila Nogueira de Azeitão.
During the wine tasting relish yourself with traditional products like "Azeitão Cheese" and local pastry "Torta de Azeitão".

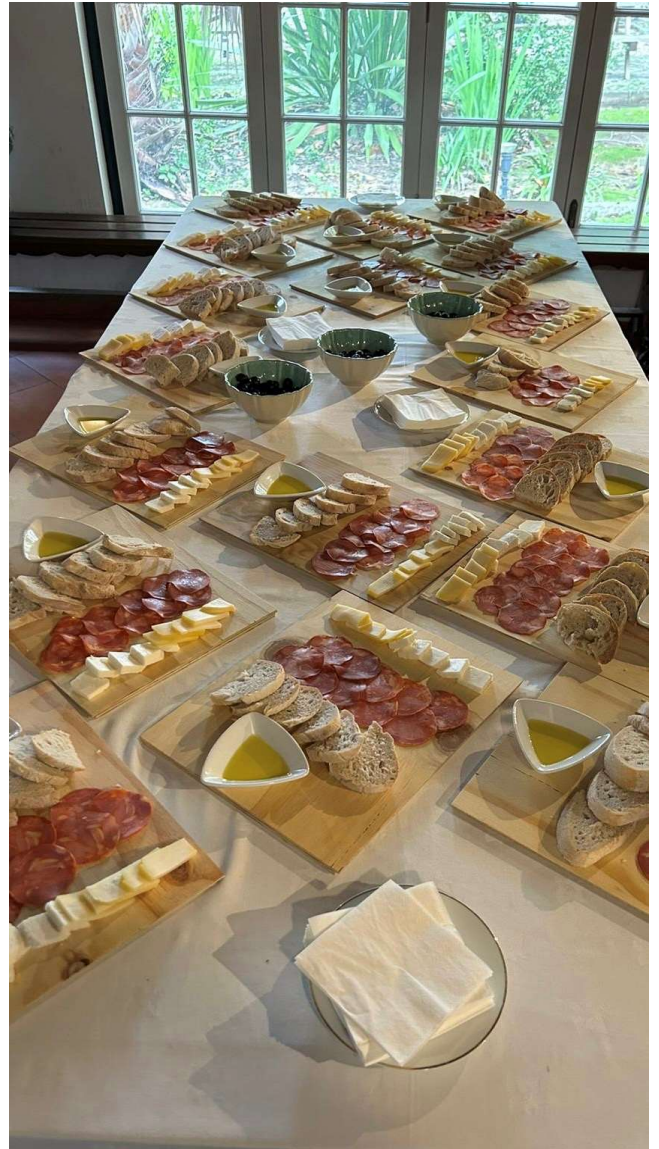
SITES / VENUES / ATTRACTIONS VISITED			
VENUE 1			
Name of the venue		JOSE MARIA DE FONSECA WINE CELLAR	
Restrooms available		YES	
MENU		4 Wines: One white wine + Two red wines + New Moscatel de Setúbal Azeitão Cheese (traditional and unique speciality), two varieties of sausages, olive oil, olives and regional bread. Delicious traditional regional pastry “ Tortas de Azeitão” *All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*	
Any photo & video restrictions or fees?	NONE	Shopping available ?	WINE SHOP
		Maximum n° of pax per group:	40
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES - LUNCH	Total Tour Duration:	5:00	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	10/40	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	JOSE MARIA DE FONSECA WINE CELLAR	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	YES	Venue Closing Days:	YES 24 + 25 + 31 DECEMBER 01 + 02 JANUARY	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).

RATES							
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)					
		10	15	20	25	30	40
ADULT	EUR	130,00 €	110,00 €	100,00 €	94,00 €	90,00 €	85,00 €
CHILD	EUR	65,00 €	55,00 €	50,00 €	50,00 €	50,00 €	50,00 €

PICTURES



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TOUR NAME:	QUINTA DO SAGUINHAL
Port:	LISBON
Country:	PORTUGAL
Ground Operator:	MSS TOURS - (MALLORCA SEA SHIPPING)

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	1:00	Departure from the pier to Saghinhal Wine Cellar	60			
1:00	2:00	Guided visit to the cellars	60		GROUND FLOOR	
2:00	4:00	Lunch at Saghinhal's style	120	SEVERAL	PAVED	YES/FREE
4:00	5:00	Drive back to Lisbon and pier	60			YES

TOUR DESCRIPTION:

Here there are three estates but just one name. The Companhia Agrícola do Sanguinhal was established in the 1920s. Abel Pereira da Fonseca, who almost needs no introduction, established it to continue the winemaking tradition born on the nineteenth century.

In Deta. Pereira da Fonseca, an entrepreneur and farmer of Bombarral that became known for creating the wine distribution and marketing empire, initially named Abel Pereira da Fonseca & C^a, that has grown until becoming the second largest wine marketing company in Portugal, in 1982. This entrepreneur sowed the seeds of the business, but decided to withdraw from the company in 1937. His decision was due to his will to devote more time to Companhia Agrícola do Sanguinhal, which he had established in the 1920s to manage, along with his sons, the family estates in his region.

The company has always been involved primarily in the production of wine. And so it still is. Each year, around 700,000 and 750,000 bottles of table wine, spirits and liqueurs are produced as a result of the grape harvest of 95 hectares of vineyards. The vineyards are spread along the three farms that give their name to the main wines produced by Companhia Agrícola do Sanguinhal, and belong to the Demarcated Region of Óbidos: Quinta do Sanguinhal (30 ha. / 74 ac.), Quinta das Cerejeiras (20 ha. -/49 ac.) and Quinta de São Francisco (50 ha. / 123 ac.).

To store, fermenting and ageing products, the company has capacity for two million litres in oak and mahogany barrels and vats. The result is about thirty different wine references.

Wine Shop

Located in Quinta das Cerejeiras, this is the place where you can buy the products produced at Quinta de Sanguinhal. The growing interest of the public in wine tourism led us to create a program of tourist visits that allows us to share some knowledge of a company that has been producing wine since the beginning of the 20th century and, at the same time, provide a pleasant visit in a special and cushioning venue.

It is the Pereira da Fonseca family, together with a specialized team whom receive our guests and enriched the experience with their family history over 100 years.

The family is also directly involved in preparing and serving a homemade meal, with regional products that paired perfectly with the wines they produce.

Tour notes / Additional information for guests' guidance:

NONE SPECIAL DIFFICULTIES. A WALK OF APPROXIMATELY 50 METERS / STAIRS OF FEW STEPS EACH / NOT RECOMMENDED FOR A HANDICAP PEOPLE SERVICES: Wine Tourism Activities Wine Tasting; Guided Tour to the Facilities; Participation of Enologist; Tasting of regional products Spoken Languages English; Português

PLEASE NOTE: It is available to guests who utilize a collapsible wheelchair, are able to both make their way on and off the coach and have a companion to assist them. Those guests with mobility concerns are cautioned to evaluate their personal level of ability and stamina.

What Guests should bring / wear on this tour:

Casual, weather-appropriate clothing and comfortable, flat walking shoes are suggested.

Please provide 3 selling points for this tour:

1-Quinta do Saguinhal is a unique space with winery, presses and distillery from the 19th Century. 2-Have a wine tasting and stimulate your senses in a genuine experience. 3-Allow you to a pleasant visit in a unique space with wine cellars, presses and distillery. The goal is to stimulate the spirit of discovery and experimentation, providing a unique experience.

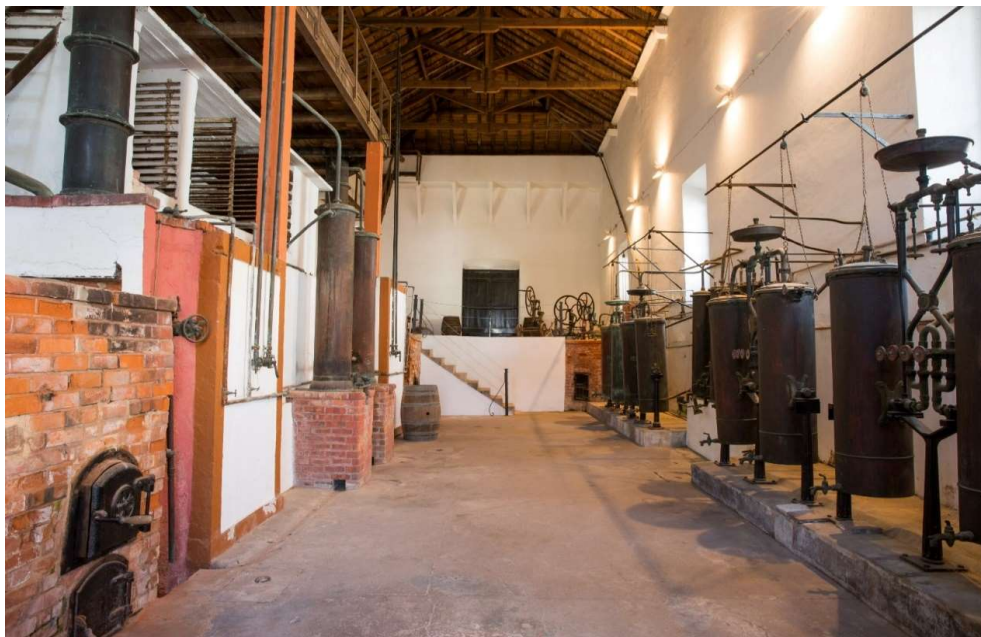
SITES / VENUES / ATTRACTIONS VISITED			
VENUE 1			
Name of the venue		QUINTA DO SAGUINHAL	
Restrooms available		YES	
MENU		<div>5 wines tasting: (white, rosé, reds, & fortified wine), with crackers;<ul style="list-style-type: none">• Buffett (self-service) meal, entirely cooked by Quinta do Sanguinhal's team;• Wine: the wines from the tasting are available during the meal.</div> <div>Menu: Vegetable Cream Coup Chorizo roasted on Bread Scrambled Eggs with Farinheira Mini French garlic and shrim cake Cheese Platter (3 types of cheese - Cured, Açores and Serra - and garlic butter) Roasted Pork with Sanguinhal's Special Sauce Roasted Potatoes Cerejeiras' Tomato and Cucumber Salad Regional Bread and corn bread Sliced Fruit Ana's Creamy Chocolate Cake Mini Pastéis de Nata (served with the fortified wine). Coffee and Tea.</div> <div>*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*</div>	
Any photo & video restrictions or fees?	NONE	Shopping available ?	WINE SHOP
		Maximum n° of pax per group:	40
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES	Total Tour Duration:	5:00	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	10 /40	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	QUINTA DO SAGUINHAL	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancellation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	NONE	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).
The venue is provided with a ramp

RATES							
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)					
		10	15	20	25	30	40
ADULT	EUR	150,00 €	130,00 €	120,00 €	114,00 €	110,00 €	105,00 €
CHILD	EUR	75,00 €	65,00 €	60,00 €	57,00 €	55,00 €	52,50 €

PICTURES



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TOUR NAME:	SINTRA-COLARES WINE CELLAR
Port:	LISBON
Country:	PORTUGAL
Ground Operator:	MSS TOURS - (MALLORCA SEA SHIPPING)

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	0:45	Departure from pier to Colares Wineries	45		bus	
0:45	1:30	Guided visit to the Winery and Wine tasting	45	few steps	paved ground	yes
1:30	2:15	Drive to Sintra and city panoramic	45		bus	
2:15	2:45	Walking along the historic center on our way to the restaurant	30		cobblestones	
2:45	4:15	Delicious lunch at "Café Paris"	90	1 step/flat	paved ground	yes
4:15	5:00	Return to pier	45		bus	

TOUR DESCRIPTION:

There are some experiences that you must live in Lisbon, one of them is the unique visit to the emblematic city of Sintra, its history, its ancient winery and its gastronomic charms.

A "must-visit" in Sintra's historical center and a delightful lunch at the emblematic restaurant " Café de Paris", wich is located in the historic center opposite the Royal Palace. It has been open since 1945 and is a venue with a unique atmosphere and decades of outstanding service. It has become a place for socializing, and is considered the most emblematic eatery in the historical centre. The building has been recently renovated and restored, presenting itself as a diversified restaurant space, including the Café Paris Restaurant and several rooms with features ranging from classic to contemporary.

Their services meet the needs of our customers providing an experience of glamour, refinement and quality and their cuisine is traditionally Portuguese, but also offer several international classic dishes, guaranteeing a high quality standard.

*SINTRA: The setting for a historic palace, surrounded by beautiful gardens and the protagonist of romantic legends, Sintra is a Portuguese villa close to Lisbon that was declared a World Heritage Site in 1995.

Located in the middle of a natural park, Sintra is an essential excursion from Lisbon. We strongly recommend it, you won't regret it! Between Sintra mountain and the Atlantic Ocean, Colares region encloses the parishes of Colares, S. João das Lampas and S. Martinho, in Sintra district. Colares has been an Appellation Origin since 1908, being the westernmost demarcated region of continental Europe and the smallest still-wine producing region in Portugal.

Understanding the importance of protecting and preserving the Colares wine culture, its unique varieties and original viticulture methods. The ARColares philosophy rests on the imperative to 'respect the Colares terroir' and continue the tradition of our ancestors. A perfect Gastro Experience you will love!

Tour notes / Additional information for guests' guidance:

We are a company that is very aware of people with special needs and reduced mobility, in fact one of our objectives is to offer an accessible tour by 2025 but at the moment it is only in the pipeline.

Currently we would like to make your guests enjoying our gastro tours which sometimes include a route in which they must walk or remain standing for a long time, also climbing throuht hilly streets or walking along cobblestones payment.

However, and in order to guarantee the tour schedule we are unable to adapt it as an accesible tour as it could potentially slow down the group, althought we will surely assess this option in the near future.

What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

Please provide 3 selling points for this tour:

1-DISCOVER THE MAGIC OF SINTRA. Sintra is a Portuguese villa close to Lisbon that was declared a World Heritage Site in 1995. 2-DIVE INTO COLARES WINERY. The oldest coperative cellar in Portugal located in Colares (Sintra,Portugal) is one of the oldest demarcated regions in the country. 2-ENJOY A DELIGHTFUL LUNCH AT CAFÉ PARÍS. The restaurant is located in the historic centre opposite the Royal Palace.

SITES / VENUES / ATTRACTIONS VISITED			
VENUE 1			
Name of the venue	CAFÉ PARÍS		
Restrooms available	YES		
MENU	<div>Starter</div> <div>Tomato soup with poached egg and coriander</div> <div>Main dish</div> <div>Black pork cheek with purple sweet potato puree and mustard sprouts</div> <div>Dessert</div> <div>Wild fruits cheesecake</div> <div>White wine and red wine Beija Flor, Douro</div> <div><ul style="list-style-type: none">• Mineral water• Soft drinks</div> <div><ul style="list-style-type: none">• Coffe and tea</div> <div>*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*</div>		
Any photo & video restrictions or fees?	NONE	Shopping available ?	WINE SHOP
		Maximum n° of pax per group:	40
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES-LUNCH	Total Tour Duration:	5:00	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	10 /40	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	CAFÉ PARIS	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	YES	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	MAY 12th / SUNDAY	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).
The venue is not accessible

RATES							
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)					
		10	15	20	25	30	40
ADULT	EUR	150,00 €	130,00 €	120,00 €	114,00 €	110,00 €	105,00 €
CHILD	EUR	75,00 €	65,00 €	60,00 €	57,00 €	55,00 €	52,50 €

PICTURES



TukTuk Tours

We make tours in 100% electric vehicles through the historic area of Lisbon, passing/stopping at the main tourist attractions in these locations.

The tours are carried out by drivers who are tour guides, making historical explanations of the places where they pass / stop.

They are absolutely wonderful and unforgettable experiences for tourists.

We do the pick-up and drop-off at seaports.



In terms of duration values, our proposals are as follows:

Lisboa:

1 - Half-day, Duration 4 hours, Price per person = **80 USD**

2 - Fullday, Duration 6 hours with stop for lunch (meal not included in the price), Value = **120 USD**

Minimum: 4 pax, maximum: not defined

Includes: Driver/Guide and tuk-tuk ride

Operating Notes:

30 minutes - Vehicles are on site waiting for tourists

Final 30 minutes - return to the seaport