



WINE EXPERIENCES IN ALENTEJO - PORTUGAL



MELHOR ENOTURISMO DE PORTUGAL
APENO, 2025
PAIXÃO PELO VINHO, 2026

TOP 50 WORLD'S BEST WINERIES
FORBES

SOLETE
GUÍA RÉPSOL



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Authentic Wine Tourism experiences, always with a glass in your hand!





Introduction & Location

Fitapreta was founded in 2004, born from the dream of a young Portuguese winemaker, António Maçanita. Located in the heart of the Alentejo, our winery is just 10 km from Évora - UNESCO World Heritage Site - and it is based in the Medieval Manor of Morgado de Oliveira, a 14th-century building and one of the oldest in Évora. At Fitapreta, we produce wines that reflect the character of the Alentejo region, establishing a permanent dialogue between the past and the future of this region.

★ Awards ★

26TH BEST WINERY IN THE WORLD - 2025, FORBES

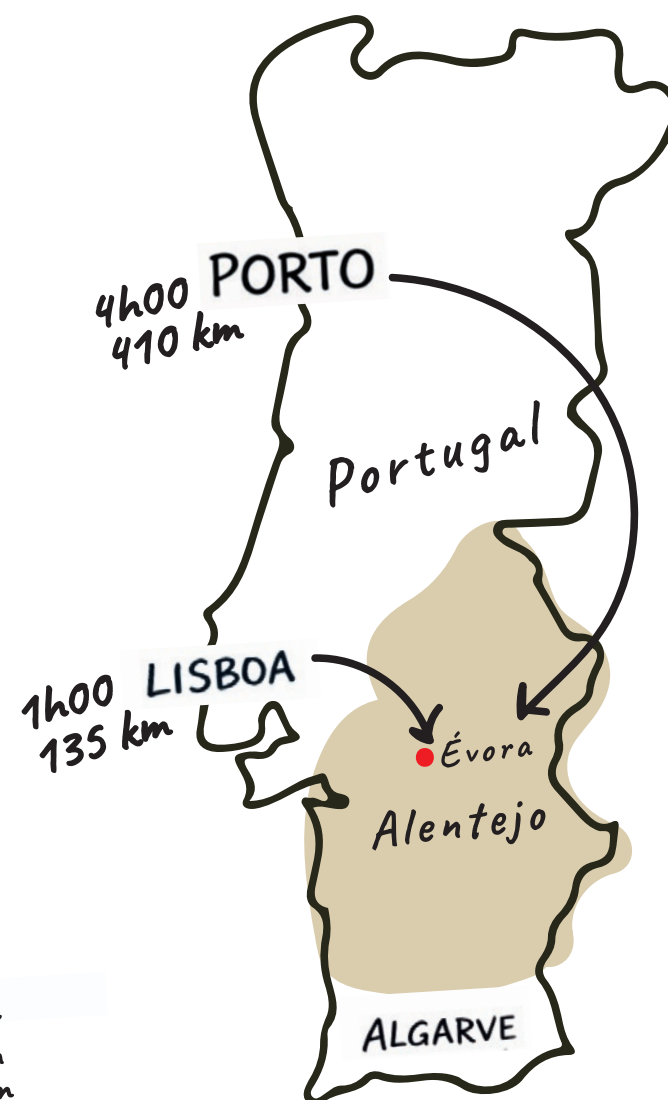
SOLETE AWARD - 2025, REPSOL GUIDE

BEST WINE TOURISM OF THE YEAR - 2024, APENO

PRODUCER OF THE YEAR - 2020, REVISTA DE VINHOS

WINEMAKER OF THE YEAR - 2018, REVISTA DE VINHOS

SINGULARITY AWARD - 2018, REVISTA GRANDES ESCOLHAS





Tours & Tastings

CLASSIC TASTINGS

KISS & FLY

60 min | 35€/pax

Guided tour + Tasting of 3 wines
Regional cheese

BIG PICTURE

90 min | 45€/pax

Guided tour + 5 wine tastings
Platter of 3 regional cheeses

WINE GEEK

120 min | 70€/pax | 2-15 pax

Guided tour + 7 wine tastings
Platter of 3 regional cheeses +
100% acorn-fed Alentejo black pork ham

PRIVATE TASTINGS

NEW & OLD VINEYARDS

120 min | 100€/pax | 4-15 pax

Guided tour + Tasting of 6 wines
Morgado de Oliveira and Chão dos Eremitas wines
Pairing with seasonal snacks

MASTER OF WINE

150 min | 150€/pax | 4-15 pax

Guided tour + Tasting of 10 wines
Pairing with seasonal snacks

HEROIC WINES

120 min | 275€/pax | 2-15 pax

Guided tour + Tasting of 6 wines
Tasting of 2 olive oils
Heroic wines by António Maçanita
Pairing with seasonal snacks

UPGRADE! To complement the wine tasting, you can add a tasting of 2 olive oils (+10€/pax).

KIDS EXPERIENCE (4-12 years old): 15€/kid Blind Tasting of Nectars + Coloring Book | **BLIND TASTING OF NECTARS:** 8€/kid





Olive oil Tastings

Olive oil is more than just an ingredient; it is a thread that connects memory and identity. Fitapreta's role is also to offer tastings of olive oils from olive trees that are older than the Medieval Palace itself. Locally sourced, they are produced organically from centuries-old olive trees in Morgado de Oliveira and Chão dos Eremitas. As with wines, we seek to find the detail, flavor, and aroma of a terroir olive oil.

TASTING OF 3 OLIVE OILS

60 min | Min.2 pax | 35€ pax

Guided tour
100% organic olive oils
Century-old olive trees

TASTING OF 3 OLIVE OILS W/ PAIRING

90 min | Min.2 pax | 45€ pax

Guided tour
100% organic olive oils
Century-old olive trees
Pairing experience

*To complement the wine tasting, you can add the tasting of 2 olive oils (+€10/person).





RESTAURANT



FITAPRETA

a Cozinha do Paço

The latest project by António Maçanita, A Cozinha do Paço located at Paço do Morgado de Oliveira, is born from the desire to rediscover an Alentejo preserved only in memory. At the helm of the kitchen, Chef Afonso Dantas presents a contemporary approach, guided by seasonality, close relationships with local producers, and a reinterpretation of regional flavours. Ingredients that nature provides, yet are often forgotten, take centre stage, such as crayfish, river fish, fennel and hay. The result is a fine dining experience centred on local produce, much of it sourced from our own garden, always in harmony with the wines crafted by António Maçanita.



MICHELIN 2026



Paço do Morgado de Oliveira, EM 527 km 10
7000-016 Graça do Divor - Évora


FITAPRETA
VINHOS

 noturismo@fitapreta.com | +351 926 146 530 | +351 918 266 993
(call to national mobile network)



RESTAURANT



FITAPRETA

a Cozinha do Paço

Menu

LONG PRUNING

7 moments
125€/pax

GOBLET PRUNING

10 moments
175€/pax

Pairing

FITAPRETA CLASSICS

7 or 10 Fitapreta wines
55€ - 175€/pax

HERE AND BEYOND THE OCEAN

7 or 10 wines from Portugal mainland and islands
Alentejo, Douro, Azores, Madeira & Porto Santo
95€ - 120€/pax

ENXARRAMA

7 or 10 rare and special harvests wines
165€ - 195€/pax

Open for lunch - Tuesday to Saturday



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Food & Wine

The food and wine experience stems from good cheer at the table and the celebration of the flavors of Alentejo. Regional cuisine based on seasonal ingredients from our organic garden, where simple products are given new life with respect for tradition. Each dish is designed to be shared and paired with our wines, in an informal and convivial setting.



WINE TOURISM

Food & Wine

Lunch - 12:00 p.m. to 3:00 p.m. | Dinner - 7:00 p.m. to 10:00 p.m.

LIGHT BODIED **

65€/pax

3 glasses of wine
7 appetizers
1 dessert

MEDIUM BODIED

75€/pax

4 glasses of wine
1 starter
1 main course
1 dessert

FULL BODIED

90€/pax

5 glasses of wine
1 starter
2 main courses
1 dessert

*Lunch – min. 8 pax | Dinner – min. 20 pax. ** Light Bodied option available only at lunch.

***For groups of 20 pax or more, the wine service will be done with Palpite Reserva White and Red.

****Kids Menu 25€/pax (2+ years) – includes homemade soup, a choice of main course, and dessert + water/juice.



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Experiences & Workshops



FARM TO TABLE

Cooking & Pairing

180 min | min. 6 pax | 150€/pax

Let's discover Portugal through its cuisine, focusing on the Alentejo region, while enjoying the best wines from Fitapreta. A sensory experience that blends wines and food, paired with good humor and relaxation.

Includes:

Onboard pack: Fitapreta apron and hat

Guided Tour

Harvesting vegetables and aromatic herbs

Cooking workshop

Lunch with pairing



WINEMAKER FOR A DAY

180 min | min. 6 pax | 80€/pax

We invite you to enter the fascinating world of wine making and take on the role of winemaker for a day. Among aromas, grape varieties, and flavors, you will create your own blend as a team. Are you ready for this challenge?

Includes:

Guided tour

Tasting of single-varietal wines

Platter of regional products

Creation of the wine and label

Presentation and tasting



HARVEST PROGRAM AT THE WINERY

min. 2 pax | 150€/pax

Immerse yourself in Fitapreta's DNA and join our harvest team. Participate in grape selection, pumping over, tasting, and laboratory analysis of musts, culminating in a real harvest lunch with the team.

Includes:

Fitapreta t-shirt and hat

Wine tour and activities

Buffet lunch outside the Medieval Palace

Grape picking in the vineyard +35€/pax

Wine Harvest Program at the Winery + Manual Harvest

***Kids' Experience** - €50/kid | Grape Bunch Hunt | Painting with must | Blind Juice Tasting | Lunch **Grape Bunch Hunt subject to prior booking.



WINE TOURISM

WINE & ART

180 min. | mln. 4 pax | 60€ pax

Unleash your creativity in a relaxed and inspiring environment. Among brushes and colors, the experience is accompanied by our selection of wines.

ALENTEJO BREAD WORKSHOP

180 min. | mln. 4 pax | 75€ pax

In this workshop, led by our Chef Afonso Dantas, you will literally get your hands in the dough to learn the basics of artisan bread making. At the end, we will finish with a tasting of artisan bread accompanied by our Fitapreta olive oil.

MASTERCLASS

ANTÓNIO MAÇANITA'S STYLE

180 min. | 8 - 15 pax | 150€ pax

In this exclusive masterclass, the oenology team conducts a guided tasting of 12 wines, in the style of António Maçanita. The experience is complemented with a cheese board and 100% acorn-fed Alentejo black pork ham.

INTRODUCTION TO WINE TASTING

Half Day | 10 - 25 pax | 180€ pax

Full Day | 10 - 25 pax | 280€ pax

An experience designed for those who want to take their first steps into the world of wine, in a relaxed atmosphere. Throughout the different modules, the oenology team will introduce the main concepts of tasting, exploring the connection between wine and the vineyard, the territory, the grape varieties, and the winemaking processes.



Corporate & Social Events

PARTIES . CELEBRATIONS . CORPORATE EVENTS . BRAND ACTIVATION

For larger groups, send us your special request!

*prices upon request







Visit us!

WINE TOURISM

✉ enoturismo@fitapreta.com ☎ +351 926 146 530 | +351 918 266 993
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RESTAURANT A COZINHA DO PAÇO

✉ hospitality@fitapreta.com ☎ +351 918 267 220
(call to national mobile network)

FITAPRETA WINERY

📍 Paço Morgado de Oliveira, EM527, km 10
7000-016 N^a Sr^a da Graça do Divor - Évora

See you soon!



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