

Viticulture Cross Visit

Viticulture in the Alentejo Region – The Quality of Portuguese organic Wines, from Vineyard to the Bottle

Portugal, Alentejo region

27 – 29 October 2026



Join us in the heart of Portugal to experience organic wine production where tradition meets innovation.

Step into the Alentejo, one of Europe's most dynamic wine regions, and discover how leading wineries are shaping the future of organic viticulture in challenging Mediterranean conditions.

This cross visit will take you behind the scenes of pioneering organic wine producers in Reguengos de Monsaraz and Beja.

Meet the people, explore the vineyards, and exchange practical insights with advisors and practitioners from across Europe.

If you work with farmers, vineyards, or organic systems – this is not just a visit. It's a hands-on learning experience you don't want to miss.

Where is Alentejo?



What you can expect from this cross visit

- **Understand the real journey to organic wine production** – from first steps to full conversion, including key challenges and decision points.
- **Explore organic grape varieties** and how they perform under Portugal's Mediterranean conditions.
- **Go behind the scenes of leading organic wineries** and discover how they ensure quality, consistency, and market positioning.
- **Experience organic viticulture** – from pest management and vineyard practices to the development of distinctive organic wine blends.

DAY 1 - 27 OCTOBER 2026

TIME	ACTIVITY	DESCRIPTION
Before 13:30	Arrive at CONSULAI offices	
13:30 - 14:30	Introduction session	Lisbon • Introduction of the cross-visit program. • Round table to get to know each other
14:30 - 16:00	Overview of organic production in Portugal	Lisbon • Presentation of the Portuguese agricultural landscape with a focus on the Alentejo region – CONSULAI • Presentation about the Alentejo Viticulture, the tradition, the production and the quality • A discussion and exchange of views among participants, focusing on how organic wine is produced in their respective countries.
16:00 - 19:00	Travel to the hotel in Reguengos de Monsaraz	
19:00	Accommodation in an Agro-turism in Reguengos de Monsaraz	
20:00	Dinner in Reguengos de Monsaraz	

DAY 2 - 28 OCTOBER 2026

TIME	ACTIVITY	DESCRIPTION
8:30 -9:00	Travel to Herdade do Esporão	
9:00 - 15:00	Visit 1: Herdade do Esporão with lunch at the farm's restaurant	Reguengos de Monsaraz Herdade do Esporão, located in the Alentejo region, has all its vineyards certified under organic production, accounting for approximately 29% of Portugal's total organic grape production and highlighting its significant role at national level. Esporão's approach is grounded in ecosystem preservation, promoting viticulture in balance with nature through measures such as wildlife corridors, the conservation of native species, and the integration of agroforestry practices. Agricultural practices focus on improving soil fertility, reducing erosion, enhancing the balance between pests and natural predators, and increasing water-use efficiency. They also include the valorisation of agricultural by-products (composting, mulching, ...), support biodiversity, and contribute to preserving traditional Portuguese vine varieties at risk of disappearing. In terms of the market, "Herdade do Esporão" is one of the leading wine sellers in the country; therefore, we will address market-related issues, as well as explore and discuss ideas regarding the recent decline in demand, learning from the various participants how this issue is managed in their home countries and comparing it with the Portuguese example.
15:00 - 16:30	Travel to Herdade dos Grous	
16:30 – 19:00	Visit 2: Herdade dos Grous with wine tasting	Herdade dos Grous, organic certified, has a strong focus on sustainable and biologically inspired practices, with sustainability forming

		the core of its production approach. The estate is part of the Alentejo Wine Sustainability Programme (PSVA), complying with a set of requirements that ensure the adoption of good environmental, social, and economic practices across its entire operation. Sustainable and biologically oriented practices are applied not only in the vineyard but throughout the whole farming system. In viticulture specifically, key approaches include the non-use of herbicides, the use of natural ground cover through spontaneous vegetation and native seed mixtures, as well as practices aimed at increasing soil organic matter. At the same time, functional biodiversity is actively promoted, contributing to a more balanced agricultural ecosystem. Herdade dos Grous represents a relevant case study for understanding the practical implementation of organic and sustainability strategies in viticulture, offering concrete insights into how these approaches contribute to more resilient and environmentally responsible production systems.
20:00 - 22:00	Social Dinner in Herdade dos Grous	
22:00	Travel to the hotel in Beja	

DAY 3 - 29 OCTOBER 2026

TIME	ACTIVITY	DESCRIPTION
09:00 - 10:00	Travel to Herdade da Malhadinha Nova	
10:00 - 14:00	Visit 2: Herdade da Malhadinha Nova with lunch at the farm's restaurant	Beja Herdade da Malhadinha Nova has 80 hectares of vineyards, all of which are certified organic. The conversion of the vineyards to organic production began in 2016, with certification obtained in 2020. This transition is part of an ongoing effort to enhance biodiversity and the terroir. The main focus of these wine producers is the preservation of vineyard and wine quality, combined with the conservation of nature and its ecosystem. This is achieved through the use of strategically planted biological corridors, which help attract a greater diversity of fauna. These, in turn, help control vineyard pests, reducing the need for artificial treatments.
14:00 - 17:00	Travel to Lisbon Reflection on day 3	Exchange on lessons learnt from the visit General feedback about the Cross Visit
End of the Cross Visit		

Practical Information

Requirements

Participation to the entire cross visit program. There is no possibility to arrive later or leave earlier, except for local participants. We suggest arriving before noon to have time to get to CONSULAI's facilities on the first day.

Participants

Agricultural advisor supporting organic farmers, or farmers in conversion as well as, advisors or young graduates willing to gain competences in organic advice, are welcome to join this cross visit. Maximum 15 participants.

Registration

You will be asked to provide some personal information, a brief description of your interest in joining this visit and your capacity in covering your travel costs. Participation is not guaranteed because the number of advisors who may join the visit is limited. Participants will receive a confirmation message.

Registration deadline: 10 September 2026; Confirmation of application: 18 September 2026.

The registration deadline might be extended in case of undersubscription.

Link to Registration: [Cross Visit: Quality of Portuguese Organic Wines, from Vineyard to Bottle, 27-29 Oct 2026 – Fill out form](#)

Travel costs

In case you do not have budget to cover your travel costs, the project advisory partner in your respective country can reimburse part of your travel costs.

Eligible countries for cost reimbursement are FR, BE, DE, IT, BG, EE, DK, AT, CH, HU, ES, PT, HR, RO, IE, NL, SE, FI, CZ, PL, GR, SI, RS. Eligible costs for reimbursement are transport (train, flight), accommodation (2-3 nights), social lunch and dinners, up to a limit 400-800 EUR/participant.

Once your participation to the cross visit is confirmed, you will receive more detailed information by the advisory project partner in your country about the conditions for cost reimbursement.

Costs during the Cross Visit are estimated to 500 EUR including for breakfasts, 2 social lunches & 2 dinners as well as the accommodation for 2 nights. This estimation does not include the food and transport expenses to reach Lisbon.

Contact information

For any additional information, please contact: Diogo Valente: dvalente@consulai.com & Inês Vicente: ivicente@consulai.com