

Casa da Ínsua – Hotel de Charme



***Casa da Ínsua Roteiro do Campo, do Pomar e da Horta* [Casa da Ínsua, farm tour by vineyards, orchards and vegetable garden]**

Grape harvest/ Dão Wine

Watch or participate in one of the century-old traditions of *Casa da Ínsua*, wine production.

Dão wine is one of the most well-known products of *Casa da Ínsua*, quality which has been recognized in different occasions throughout the centuries in the most demanding national and international competitions. The wine cellar building was built in 1890 on a typical old wine cellar.

The predominant grape varieties in *Casa da Ínsua* white wine are: arinto, encruzado and semillón; among the red wine varieties on the other are: touriga nacional, jaén, alfocheiro, tinta Roriz and cabernet sauvignon. The introduction of French varieties is due to Luís de Albuquerque.

At *Casa da Ínsua* you can follow the whole production cycle and, of course, participate in all the traditions surrounding it.

The grape harvest is between September and October. You can actively participate in the grape harvest, follow the entire wine production process and, at the end, taste the new wine.

You may also taste or pair your meals with wine from other grape harvests.

***Serra da Estrela* Cheese and “Requeijão” [Cream Cheese]**

Located in the region of the country where cheese is produced with *Serra da Estrela* D.O.P. (protected designation of origin), *Casa da Ínsua* is one of the producers of this regional product.

Sheep farming has been part of the *Casa da Ínsua* routines since 1908 when the first sheep were introduced to the Quinta. The milk produced by the sheep was transformed into cheese solely for home consumption at the cheese factory (*Queijaria da Quinta*). Currently, *Casa da Ínsua* maintains this tradition with its *Serra da Estrela* “bordaleira” sheep grazing, using the best ways of handling the sheep, together with good hygiene and sanitary practices.

Cheese production takes place from October to June. You may follow shepherding, see the milking of the sheep twice a day and see how the *Serra da Estrela* cheese and “requeijão” [cream cheese] - both D.O.P. (protected designation of origin) products - are handmade in the cheese factory of *Casa da Ínsua*, preserving the unique characteristics and authenticity of these products so characteristic of this region.

The “requeijão” can be tasted immediately and the soft cheese after a month of ripening.

If the ripening process lasts more than 120 days, the old *Serra da Estrela* cheese, popularly known as “Queijo-Corno” [Horn cheese], is obtained.

In the Orchard

In the *Casa da Ínsua* orchards grows the *Bravo de Esmolfe* apple, native to a neighbouring Ínsua’s parish from which it takes its name, Esmolfe. In addition to this variety you will find other apple varieties as well as pears and quince.

From September to October you can follow the harvest of the seasonal fruit, whether apples, pears or quince. You can also participate in jams and preserves production, which can be tasted immediately.

In the Vegetable Garden

Farm activities can be followed in the Pedagogical Vegetable Garden throughout the year.

From July to September you may see or participate in harvesting raspberries, blueberries, different varieties of pumpkin or melons.

Here you can also see how jams are made. Delicacies you may taste immediately or take with you to later remember all the sensations you experienced upon direct contact with nature and traditions.