

# EXPLORE THE ENTICING DOURO WITH AMPHORA WINERY



ABOARD AMADOURO • 7 NIGHTS • APRIL 7 TO 14, 2026  
PORTO • RÉGUA • BARCA D'ALVA • VEGA DE TERRÓN • PINHÃO • ENTRE-OS-RIOS • PORTO

## Savor Your Journey Along the Douro River!

Rambling vineyards and charming native farms cling to the steep sides of the Douro River Valley, creating an incomparable backdrop to one of Europe's most unspoiled regions and to Port country—the world's oldest demarcated wine region. Sail roundtrip from Porto, the beautiful "City of Bridges"; visit Regua, the 'capital' of the Douro Valley; and marvel at Salamanca, the UNESCO-designated "Golden City." Taste wines from historic wineries and soak up the genuine beauty of one of Europe's most unadulterated landscapes. There is no better way to experience this journey than with your Amphora Winery hosts Rick & Bridget Hutchinson!

## Your Exclusive Wine Experience Featuring Amphora Wines:

- Welcome Aboard Reception
- Two Wine Seminars
- Two Wine/Food Pairing Dinners

AMPHORA  
WINERY



**Rick & Bridget Hutchinson**  
Owners/Proprietors



877-651-7447 WINECLUB@EXPEDIACRUISES.COM



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## YOUR CRUISE ITINERARY



Date	Destination	Activities/Shore Excursions
Apr 7	Porto	EMBARKATION
Apr 8	Régua	Lunch at a local quinta Mateus Palace & gardens visit
Apr 9	Vega de Terrón	Castelo Rodrigo tour with tasting of regional fare OR Castelo Rodrigo hike with tasting of regional fare
Apr 10	Vega de Terrón	Salamanca excursion
Apr 11	Pinhão	Quinta de Avesada lunch Local quinta wine tasting
Apr 12	Régua	Lamego tour and Bôlas tasting OR Holy Staircase hike and Bôlas tasting
Apr 13	Porto	"City of Bridges" tour OR Porto hike Port Wine Cellar Tasting Scenic Cruising to Afurada
Apr 14	Porto	DISEMBARKATION

*Itinerary subject to change*



**Book Now for Best Selection!**

**Booked Exclusively Through:**



**877-651-7447**

**WineClub@ExpediaCruises.com**

## YOUR WINE HOSTS

### Rick & Bridget Hutchinson, Owners/Proprietors

Amphora Winery owner/winemaker (and resident potter) Rick Hutchinson chose the name in honor of the clay vessels of the ancient world that he now uses to ferment and age wine. Rick's philosophy, "Work year-round with knowledge and passion to transform the best grapes from vineyards carefully selected for their exemplary terroir" comes through in every wine he produces. After more than 50 harvests, his portfolio of small-lot wines includes more than a dozen varieties, including traditional Zinfandel and Petite Sirah from Dry Creek Valley as well as reimagined Old World rarities from the Rhône, Italy and Spain.

## WHAT'S INCLUDED

- Deluxe accommodations in finely appointed staterooms aboard the AmaDouro
- Expertly guided shore excursions in every port with a variety of choices and activity levels
- Complimentary Wi-Fi access
- Fine dining, featuring all meals on board in the elegant Main Restaurant
- Unlimited wines, beer and soft drinks with every lunch and dinner on board
- Cocktail Reception, Welcome Dinner and Captain's Gala Dinner
- "Sip & Sail" daily cocktail hour with complimentary beer, wines and spirits



*AmaDouro in Porto*

**Staterooms Starting at**

**\$4,498 per person**

*Includes the exclusive wine experience!*

Terms & Conditions: All rates are per person in USD, cruise only inclusive of port charges, based on double occupancy in a Category E stateroom unless stated otherwise. Offer is not combinable with any other promotions/ discounts, is limited to availability and subject to termination without notice. Minimum of 40 guests required for the wine cruise to operate. By placing a deposit, you agree to the special terms of the wine cruise. Your fare includes an exclusive wine program operated independently from the cruise line. Penalties up to 100% apply. We recommend travel insurance to protect your vacation. Other restrictions may apply. Expedia Cruises reserves the right to revise any errors on the flyer; itinerary subject to change. For full terms and conditions contact Expedia Cruises – Wine Club Cruises. CST#2101270-40; Fla. Seller of Travel Ref. No. ST42527.