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Ventozelo Hotel & Quinta

Douro, Portugal

A Farm and Vineyard Converted into a Luxury Hotel.

5130-135 São João da Pesqueira, Portugal
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Architect:
Carlos Santelmo

Interiors:
Cristina Caiano and NBY
Concept and Project

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Perhaps one of the most magical places for wine tourism is the Douro Valley. Located in the northern interior of Portugal and only an hour and a half from Porto International Airport. There, among the extensive hectares of vineyards is Ventozelo Hotel & Quinta, located exactly in the municipality of São João da Pesqueira, between Pinhão and Ervedosa do Douro.

Ventozelo has a 500 year history and is one of the largest and oldest farms in the Douro, covering 400 hectares, of which 200 hectares are occupied by vineyards. Today it is a wonderful hotel that offers the best of wine tourism alongside its daily agricultural and wine production.

The remodelling project was the brainchild of Portuguese architect Carlos Santelmo, who refurbished many of the farm's existing out-buildings and converted them into magnificent rooms and common areas. Ventozelo Hotel & Quinta has 29 rooms spread over its seven buildings. For example, The Casa do Feitor (Overseer's House) has been converted into five double bedrooms and one suite. An old barn has been converted into five double rooms or the conversion of two round wine warehouses, called Balões, into extraordinary spacious suites.

Also noteworthy is the Casa do Rio, a secluded, riverside residence for families or large groups with two bedrooms, a lounge, a kitchen and an outdoor swimming pool.

The interior design is totally rustic and in keeping with its surroundings, where wood, iron, stone and linen predominate, with white and



earthy colours.

Gastronomy is a fundamental aspect in the concept of this wonderful hotel. With products of proximity and own production as they have their own vegetable garden. Cantina de Ventozelo is located in a building at the top, where the workers used to eat and offers pleasant views. Directed by Chef Miguel Castro e Silva, who worked for Gran Cruz years ago, he has developed proposals based on what grows in the Ventozelo garden with products such as beetroot, green beans, cabbage, peas, chard, beef tomato, figs, olive oil. Based on the zero kilometre concept, Miguel offers fresh, simple and traditional dishes from the Douro area.

Another of the great proposals of Ventozelo Hotel & Quinta is its visitor centre and its wine tasting. The museum is designed to be fun while learning about the history of the Douro and the farm itself. For this reason, the installation is fully interactive and sensory, so that, at times, you can use your touch, smell and hearing in different installations. In addition to the museum, the chapel, the oil and wine press and the pantry where the barrels are kept or where the grain was milled to make flour and bread can be visited freely, as it is open 24 hours a day for guests.

Finally, and next to a perfectly manicured garden, we will be able to taste a selection of wines from their own harvest, a relaxed and coveted activity that will give you a detailed knowledge of the characteristics of the wine of this beautiful region.

