



Cruise Details

Name:	Enticing Douro (Taste of Christmas)
Reference:	AMAPC261218DOX
Operator:	Ama Waterways
Cruise Type:	River
Cruise Rating:	Luxury
Ship:	AmaSintra
Regions:	Douro
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Departs On:	18 Dec 26
Departs From:	Porto
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Arrives On:	25 Dec 26
Arrives At:	Porto
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Cruise Nights:	7
Total Vacation Days:	7

Itinerary

Day 1: Porto (Portugal)

<p>EMBARKATION – PORTO, PORTUGAL. Board the ship for your <i>Enticing Douro</i> cruise. (D)</p>

Arrives On: 18 Dec 26

Day 2: Régua (Portugal)

<p>RÉGUA. This tranquil village offers an authentic slice of Douro River life. Today, visit the Baroque-style Palacio de Mateus and its gardens. Inside the house, you'll see interesting furnishings, paintings and a ceiling of intricately carved wood. The gardens here are considered some of the most beautiful in Portugal. (B,L,D)</p>

Arrives On: 19 Dec 26

Day 3: Vega de Terron, Portugal (Portugal)

<p>VEGA DE TERRÓN, SPAIN. In the morning, spend time soaking up the beauty of this picturesque port before you visit Castelo Rodrigo, a small fortified village perched high on a hilltop with centuries-old walls, steep narrow streets and fantastic views. You can also opt to hike up to the village should you wish a more active exploration. (B,L,D)</p>

Arrives On: 20 Dec 26

Day 4: Vega de Terron, Portugal (Portugal)

<p>VEGA DE TERRÓN, SPAIN – SALAMANCA. Drive to Salamanca, a UNESCO World Heritage Site. Built of golden sandstone, Salamanca is known as a “living museum,” and you will have an opportunity to step back in time to the Middle Ages during your escorted tour, which includes the city’s elegant university buildings, the New Cathedral, the intriguingly decorated House of Shells and Plaza Mayor. (B,L,D)</p>

Arrives On: 21 Dec 26

Day 5: Pinhão (Portugal)

<p>PINHÃO. Spend time soaking up the beauty of the Douro River as you cruise to Pinhão. Here, you may visit a local vineyard for a port wine tasting. Join a specialist from the vineyard on a private tour of the wine cellars, an exclusive opportunity to learn about centuries-old winemaking methods and to taste the vineyard’s specialty wines. Afterwards, be treated to an exclusive dinner at Quinta da Roêda. Nestled in the heart of the Douro Valley, this historic estate is celebrated for its centuries-old vineyards and iconic terraced landscapes. (B,L,D)</p>

Arrives On: 22 Dec 26

Day 6: Régua (Portugal)

<p>RÉGUA. Travel to picturesque Lamego, home to one of the most important pilgrimage sites in all of Portugal, where you’ll go to the Nossa Senhora dos Remédios (Sanctuary of Our Lady of Remedies). The shrine features a staircase of nearly 700 steps, beautifully decorated with white and blue tiles, which the more active adventurer will want to climb on a guided hike. Concluding both tours, you will have the opportunity to sample local traditional specialties, such as bôlas de Lamego, bread filled with smoked ham; presunto, a type of dry-cured ham; and Espumante, a Portuguese sparkling wine. Afterwards, head to a local quinta for a delicious lunch. (B,L,D)</p>

Arrives On: 23 Dec 26

Day 7: Porto (Portugal)

<p>PORTO. The colorful city of Porto blends the best of old and new, which you can discover on an escorted tour of the historic quarter, a UNESCO World Heritage Site, including the Cathedral, one of

the city's oldest monuments; and the São Bento Railway Station, known for its blue and white tile panels depicting scenes from Portuguese history. If you prefer to get more active, you can go on a guided hike. In the afternoon, you'll also enjoy a tasting of Port, Portugal's most renowned contribution to the world of wine. When the sun sets, enjoy the illuminated landscapes of Porto on a scenic cruise aboard your ship. (B,L,D)

Arrives On: 24 Dec 26

Day 8: Porto (Portugal)

PORTO – DISEMBARKATION. Disembark the ship and prepare for your flight home.

(B)

***DISCLAIMER: Itinerary subject to change.*

Arrives On: 25 Dec 26

For more information on this cruise, please call +44 (0)1202 767926.

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