Cruise Details

Name:	Enticing Douro (Smithsonian Journeys)
Reference:	AMAPC281020DOJ
Operator:	Ama Waterways
Cruise Type:	River
Cruise Rating:	Luxury
Ship:	AmaSintra
Regions:	Douro
Departs On:	20 Oct 28
Departs From:	Porto
Arrives On:	27 Oct 28
Arrives At:	Porto
Cruise Nights:	7
Total Vacation Days:	7

Itinerary

Day 1: Porto (Portugal)

EMBARKATION – PORTO, PORTUGAL. Step aboard your ship and set sail on the tranquil Douro, letting the gentle river breeze and the warm glow of Porto’s historic waterfront welcome you to a journey of discovery.

Arrives On: 20 Oct 28

Day 2: Régua (Portugal)

RÉGUA. Arrive in Régua, the gateway to Portugal’s World Heritage-listed Alto Douro Wine Region, and enjoy a traditional Portuguese lunch at a nearby quinta. Then, choose between an educational afternoon voyage to either the 18th-century baroque Casa Mateus with its remarkable gardens or the Amadeo de Souza-Cardoso Museum which showcases works by Portugal’s modernist and contemporary artists.

Arrives On: 21 Oct 28

Day 3: Vega de Terron, Portugal (Portugal)

VEGA DE TERRÓN, SPAIN. Spend the morning taking in the scenic beauty of the port before choosing an educational voyage in the afternoon. Choose between exploring the Côa Valley Archaeological Park with its millennia-old Paleolithic rock art, meandering through the historic hilltop village of Castelo Rodrigo, or hiking to the village while enjoying panoramic views of the Douro Valley. Spend the night docked just across the border on the Spanish side of the river.

Arrives On: 22 Oct 28

Day 4: Vega de Terron, Portugal (Portugal)

VEGA DE TERRÓN, SPAIN – SALAMANCA. Take a day trip to Salamanca and explore its UNESCO-listed old town, where Gothic, Moorish, Renaissance, and Baroque architecture tells the story of the city's history. On the tour, see sites like the Plaza Mayor, historic university buildings, and the New Cathedral. Later, visit the Palacio de Monterrey to study its Spanish Renaissance design and celebrated artworks.

Arrives On: 23 Oct 28

Day 5: Pinhão (Portugal)

PINHÃO. Spend time soaking up the beauty of the Douro River as you cruise to Pinhão. Be treated to an exclusive lunch at Quinta da Avessada, where you'll enjoy an authentic and traditional dining experience complete with entertainment. Quinta da Avessada is also a fascinating interactive museum commemorating the history and culture of wine in the Alto Douro region, so you'll have fun discovering all the various stages of wine production as well as doing plenty of tasting. Savor the flavors of Portugal's renowned fortified wine, vinho do porto, made exclusively in the Douro Valley. Head to a local quinta for your authentic Port-wine tasting experience and enjoy the sweet nectar of this fascinating region. (B,L,D)

Arrives On: 24 Oct 28

Day 6: Régua (Portugal)

RÉGUA. Travel to Lamego to explore the 18th-century pilgrimage shrine of Nossa Senhora dos Remédios, famous for its stunning blue-and-white azulejos. For a more active experience, climb the nearly 700-step zigzagging staircase up to the shrine. Afterward, descend into the heart of the town to sample local specialties, including bôlas de Lamego, presunto, and Portuguese sparkling wine.

Arrives On: 25 Oct 28

Day 7: Porto (Portugal)

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. (B,L,D)

Arrives On: 26 Oct 28

Day 8: Porto (Portugal)

PORTO – DISEMBARKATION. Say goodbye to the Douro and prepare for your journey home

Arrives On: 27 Oct 28

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

© 2026 Deluxe Cruises. This cruise itinerary was printed from https://deluxecruises.co.uk