

Esporão No Porto offers Take Away service



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High resolution images & Take Away Menu: <https://bit.ly/2ZxdJTA>

In addition to the usual offer, Esporão No Porto, located at Rua do Almada 501, now provides a Take Away option as well. With an exclusive menu inspired by traditional Portuguese cuisine, where the product, region and season are key ingredients, for every choice, Esporão No Porto suggests the best pairings of wine, beer and olive oil.

[Esporão No Porto's](#) Take Away menu includes various options such as: *Rabbit Escabeche*, Old School Oxtail Patty or Char Grilled Codfish. Our customers can also take home other delicacies like our cured meats selection, cheeses from Queijaria do Almada, sourdough bread from Padaria Maseira and Broa cornbread from Avintes, along with Esporão Olive oils, Wines and Beers.

The Esporão No Porto restaurant features a local kitchen staff that, under the leadership and coordination of chef Carlos Albuquerque, prepares uncomplicated and authentic dishes, ideal to enjoy with Esporão wine, olive oil and beer. Aside from tastings, lunches and dinners, customers can savour afternoon snacks and participate in workshops and special tastings, or shop at the Store in this Esporão space. Esporão No Porto also offers a patio, and is open Tuesdays to Saturdays.

For more information, please contact us:

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To place your Take Away order, please phone +351 220 190 153, from Tuesday to Saturday.

ESPORÃO NO PORTO

Rua do Almada, 501 – Porto

Reservations: www.thefork.pt / esporaonoporto@esporao.com / +351 220 190 153

Take Away: +351 220 190 153

Opening Hours: Tuesday to Saturday, 11am to 11pm

ABOUT ESPORÃO: Founded in 1973 by José Roquette and Joaquim Bandeira, Esporão is one of the leading wine companies in Portugal. Playing a predominant role in the national and international projection of Alentejo and the Douro, Esporão has also become an ambassador of Portuguese culture, developing its activities in a sustainable manner and building close relationships with clients and consumers all over the world. In the Alentejo region, Esporão produces iconic wines like Esporão Reserva and Monte Velho, as well as extra virgin olive oils. Open since 1997, Herdade do Esporão's Wine Tourism operation was a pioneer in Portugal and was considered the 'Best of 2016' by the magazine Revista Wine – A Essência do Vinho. In 2017, Herdade do Esporão celebrated the 750th anniversary of the Estate's delineation. In 2008, Esporão expanded its operation and offer to the Douro region, acquiring Quinta dos Murças, where it produces *terroir* wines with the Esporão quality seal. 2018 marked the opening of wine tourism at Quinta dos Murças and acquisition of Sovina craft beers. In 2019, Esporão purchased the Quinta do Ameal estate in the vinho verde wine region, which produces outstanding white wines from the Loureiro grape variety. Esporão products are sold in all types of shops and restaurants in more than 50 countries worldwide. The company's holistic approach to implementing a wide range of innovative sustainable practises has led to national and international recognition, including the prestigious "Sustainability of the year award" at the "The Drinks Business Green Awards 2013" and, in 2014, the "European Business Awards for the Environment" in the category "Products & Services". In 2018, José Roquette was recognised with 'The Green Lifetime Achievement' Award at 'The Drinks Business Green Awards', and João Roquette was considered '2018 Personality of the Year' by the publication Revista de Vinhos, at the "Best of 2018" awards. In 2019, Esporão launched a new cycle in the identity and communication of the company and its brands, with the campaign Slow Forward. In 2020, Esporão was recognised as one of the 50 most admired wine brands in the world, by the magazine Drinks International, ranking in 13th position in The World's Most Admired Wine Brands 2020.

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