



PRESS RELEASE

MAY 2019

VILA VITA Parc announces A-List Line-up for the biennial Fine Wines & Food Fair (5-13 May 2019)



The Algarve's most prestigious resort, VILA VITA Parc Resort & Spa, will host some of the world's best culinary stars this spring during the VILA VITA Fine Wines & Food Fair. The celebration of gastronomy takes place every two years at the luxury property, located in a picturesque clifftop setting on the enchanted Algarve coast. This year's event will take place over nine days from 5-13 May and will include a programme of inspiring gastronomic experiences, with a series of exclusive themed dinners with VILA VITA Parc's own culinary mastermind from Ocean restaurant, Hans Neuner, cooking alongside an impressive line-up of international chef talent and top winemakers and gourmet producers.

This year's list of international guest chefs includes:

- Andreas Caminada*** from Schauenstein Schloss Restaurant Hotel in Fürstenu, Switzerland
- Christian Bau*** from Victor's Fine Dining in Saarland, Germany
- Jacob-Jan Boerma*** from De Leest in The Netherlands
- Jan Hartwig*** from Atelier in Munich, Germany
- Dieter Koschina** from Vila Joya, in the Algarve, Portugal
- Karlheinz Hauser** from Restaurant Seven Seas in Hamburg, Germany
- Konstantin Filippou** from Restaurant Konstantin Filippou, in Vienna, Austria
- Oscar Velasco** from Restaurant Santceloni in Madrid, Spain
- Thomas Allan** from The Modern in New York, US
- Álvaro Garrido* from Restaurant Mina, Bilbao, Spain
- Fritz Helfesrieder* from Gasthof zum Storchen in Bad Krozingen, Germany
- João Oliveira* from Vista Restaurant, in the Algarve, Portugal
- Jochen Helfesrieder* from Gasthof zum Storchen in Bad Krozingen, Germany
- Martin Fauster* from Munich, Germany
- Nigel Haworth* from Northcote in Lancashire, UK
- Pedro Almeida* from Restaurant Midori in Sintra, Portugal
- Philippe Vanheule* from Hof Ter Eycken in Ninove, Belgium
- Roberto Carturan* from Ristorante Alfredo in Cologne, Germany
- Chakall from El Bulo, Lisboa, Portugal
- Diogo Rocha from Mesa de Lemos, Viseu, Portugal



- Ljubomir Stanisic from 100 Maneiras in Lisbon, Portugal

These culinary masterminds will cook alongside Hans Neuner in the resort's two Michelin-starred Ocean and Atlantico restaurants for intimate audiences of between 30 to 80 diners, with prices starting from € 310 per person including wines and a selection of amuse-bouches.

The week will kick-off with a BBQ Cookout (lunch), a new addition to this year's programme, taking place on 5 May at Herdade dos Grous, VILA VITA Parc's own organic farm and vineyard located in the neighbouring Alentejo region.

Wine and coffee aficionados will also have opportunities to join in on extraordinary masterclass workshops with some of the most renowned winemakers or coffee producers in the world.

A veritable highlight of the festival is the lively **Kitchen Party**, a true epicurean celebration, taking place on Saturday 11 May in the VILA VITA Clubhouse featuring the guest chefs and winemakers working together to create culinary magic for over 500 guests. Tickets for the Kitchen Party start from € 295 per adult.

Gastronomy is at the heart of the VILA VITA Parc experience with 11 innovative dining venues to choose from ranging from casual beachside dining and rustic, regional Portuguese plates to one-of-a-kind culinary creations at the two Michelin-starred restaurant and inventive Japanese cuisine. There is a strong emphasis on using only the freshest, seasonal local ingredients with the majority of produce sourced from sister farm, Herdade dos Grous.

Accommodation starts from € 355 per room, per night including breakfast during the Fine Wines & Food Fair (5-13 May 2019.) For further information or to book, please visit www.finewinesfoodfair.com or www.vilavitaparc.com.

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Notes to Editors:

FINE WINE & FOOD FAIR PROGRAMME 2019

- **Sunday 5 May, 12h – BBQ Cookout (lunch) - Herdade dos Grous (Alentejo) - € 75 per adult**
Featuring chef Ljubomir Stanisic (100 Maneiras) from Lisbon and resident chef Rui Prado (Herdade dos Grous)
- **Monday 6 May, 19h – Four-Hands Dinner - Ocean Restaurant - € 330 per adult**
Featuring chef Jan Hartwig (Atelier) from Germany, resident chef Hans Neuner (Ocean) and wine producer Cornelius Dönnhoff (Dönnhoff)



- **Tuesday 7 May, 10h – The Best Coffee in the World Masterclass - € 50 per adult**
Featuring Amir Gehl ([Difference Coffee](#))
- **Tuesday 7 May, 19h - VILA VITA All-Star Dinner - Atlantico Restaurant - € 310 per adult**
Featuring chefs Christian Bau ([Victor's Fine Dining](#)), Dieter Koschina ([Vila Joya](#)), Jacob-Jan Boerma ([De Leest](#)), resident chef Hans Neuner ([Ocean](#)) and Master Sommelier & Wine Director Stefan Neumann ([Dinner by Heston Blumenthal](#))
- **Wednesday 8 May, 10h – The Best Coffee in the World Masterclass - € 50 per adult**
Featuring Amir Gehl ([Difference Coffee](#))
- **Wednesday 8 May, 15h-17h – Austrian Wine Masterclass - € 50 per adult**
Featuring Master sommelier Stefan Neumann ([Dinner by Heston Blumenthal](#))
- **Wednesday 8 May, 19h – Four-Hands Dinner - Ocean Restaurant - € 330 per adult**
Featuring chef Konstantin Filippou ([Konstantin Filippou](#)), resident chef Hans Neuner ([Ocean](#)) and wines from "[Wines by Heart](#)"
- **Thursday 9 May, 19h – Four-Hands Dinner - Ocean Restaurant - € 330 per adult**
Featuring chef Óscar Velasco ([Santceloni](#)), resident chef Hans Neuner ([Ocean](#)) and wines from "[Vila Viniteca](#)"
- **Friday 10 May, 15h-17h – Canada & Oregon Wine Masterclass - € 85 per adult**
Featuring Michael Grimm ([Bacchus Vinothek](#))
- **Friday 10 May, 19h – Four-Hands Dinner - Ocean Restaurant - € 330 per adult**
Featuring chef Thomas Allan ([The Modern](#)) from New York, USA, resident chef Hans Neuner ([Ocean](#)), Michael Grimm ([Bacchus Vinothek](#)) and Scott ([Realm Cellars](#))
- **Saturday 11 May, 15h-17h – “Inside Kopke” Wine Masterclass - € 50 per adult**
Featuring Carlos Alves and Paulo Farinha ([Kopke / Sogevinus](#))
- **Saturday 11 May, 19h - Kitchen Party - VILA VITA Clubhouse - € 295 per adult**
Featuring Chefs Hans Neuner ([Ocean](#)), Dieter Koschina ([Vila Joya](#)), Karlheinz Hauser ([Seven Seas](#)), Thomas Allan ([The Modern](#)), Fritz and Jochen Helfesrieder ([Gasthof zum Storchen](#)), Álvaro Garrido ([Mina](#)), João Oliveira ([Vista](#)), Martin Fauster, from Munich, Nigel Haworth ([Northcote](#)), Pedro Almeida ([Midori](#)), Philippe Vanheule ([Hof Ter Eycken](#)), Roberto Carturan ([Ristorante Alfredo](#)), Josep Maria Ribe ([Callebault](#)), Diogo Rocha ([Mesa de Lemos](#)); Mixologists Pedro Paulo (One Aldwych Hotel, UK), Paulo Gomes (Red Frog Speakeasy & Monkey Mash, Lisbon); Wine and Gourmet Producers Luis Duarte ([Herdade dos Grous](#), Alentejo & [Quinta de Valbom](#), Douro), Luis Seabra ([Luis Seabra Vinhos](#), Douro), Luis Cerdeira ([Quinta do Soalheiro](#), Melgaço), Sandra Tavares ([Quinta de Chocopalha](#), Estremadura), Alvaro de Castro ([Quinta da Pellada](#), Dão), Marc Cashera ([Vincent Gerardin Vins](#), Bourgogne), Johannes Häge ([Weingut am Nil](#), Germany), Hans Reisetbauer ([Blue Gin](#), Austria), Carlos Alves and Paulo Farinha ([Kopke / Sogevinus](#)), Eduardo Figueral (Quinta de Lemos/[Decante](#)), Fernando Asencio and Suzana Berbel ([Bodegas Alonso](#)), Miguel Pinho and Rui Lagoa ([Ideal Drinks](#)), Reza Korouji ([Imperial Caviar](#)), Nuno Dias



(Quinta de Crasto), Luis Cerdeira (Quinta de Folga), Pedro Cardoso (Queijaria Cheese Shop), Delta Cafés, Água das Pedras, and more...

- **Sunday 12 May, 13h – Lunch – Praia Dourada Beach Restaurant (Armação de Pêra) - € 55 per adult**
Featuring chef Chakall (El Bulo) and wines from Quinta do Soalheiro
- **Monday 13 May, 19h – Four-Hands Dinner - Ocean Restaurant - € 330 per adult**
Featuring chef Andreas Caminada (Schauenstein) from Switzerland, resident chef Hans Neuner (Ocean) and wines by Philippe Gex (De la Pierre Latine)

All prices include wines. Programme may be subject to changes without prior notice.

Images can be downloaded from www.vilavitaparcgallery.com

Official sponsors: Água das Pedras and Lexus.

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