

TERRA CELANOVA CURÉS

GOURMET BEEKEEPING EXPERIENCE

Are you ready to immerse yourself in the world of beekeeping while delighting your taste buds with gourmet treats? Join us for an apicultural and gastronomic experience amidst the Canastros.

Duration: 3 hours

Availability: from October to March

Minimum: 2 people

Maximum: 6 people

Personal Equipment:
- Suitable footwear, preferably high boots.
- Hat and a well-fitting face mask for added protection.
- Comfortable clothing, including a long-sleeved garment.
- A small backpack to carry water and snacks.

Restrictions:
- Not suitable for children under 6 years old.
- Avoid perfumed clothing, creams and lipstick.
- Not suitable for people allergic to bee venom

Includes:
- Safety equipment.
- Guided tour of the beehives without opening them.
- Educational session and common practices for hive care.
- Gourmet skewer tasting with honey and wine pairing (option for children).
- Tour of the history of "Canastros" and visit to local characters.

Activity Description:

From the renovated and beautiful “Praza da Verdura” in the Municipality of A Merca, I will guide you to start a beekeeping and gastronomic experience in the middle of nature surrounded by Canastros. We will approach the apiary, which in these months of low temperatures there will be less activity.

During these autumn and winter months, the mountain has unique colors and aromas, with the fall of the leaf, ideal for wildlife observation and photography. I will show you the surroundings of the apiary from another higher perspective that is very worthwhile, “A Peneda da Lebre”. From this viewpoint and hiking route, we will look at the horizon until wherever we can see. Without a doubt, one of my favorite places. We will leave the mountain and go for the second part of the experience, the visit to the Canastros, where I will tell you a story. It is at this moment, and in a climate of relaxation in the surroundings, that you will be able to enjoy a different pairing session.

Once you have enjoyed and finished, we will ask you to write your thoughts in our signature book.

Eco-friendly Practices:

During the visit to the beehives, we ensure that no plastic or other waste that could harm the environment is generated. If necessary, our beekeeper will use natural fuel, to produce smoke for better bee management. Only the necessary amount of smoke will be used to avoid disturbing the other hives. Any organic waste or plastic, glass, etc., generated during the tour of the Canastros will be collected and properly disposed of in designated containers.

Other sustainable practices:

We re-use the pure and high-quality beeswax produced by our bees to renew the previously used wax the following year. Additionally, we also make aromatic candles.

Regarding the waste generated by the “mandatory treatments” against varroa mite, we we accurately record the amount used and deposit it in authorized establishments for proper treatment and disposal.




