

Paulo Matos^(PT)

Aquapura Douro Hotel, Lamego

June 23rd



Paulo Matos is 37 years old and since 2009 is the Chef of Almapura and Vale Abraão restaurants, at Aquapura Douro Valley, a 5* hotel situated in a UNESCO classified World Heritage zone, surrounded by a magnificent landscape along the Douro river.

It's by Paulo's hand that at the table contemporary menus that respect the characteristics, colors and flavors of the four seasons are served balancing authentic Douro ingredients and the unique flavors of the Atlantic coast.

Paulo Matos follows three basic rules: "the constant demands of new products – one of the ways to develop in culinary arts; choosing ingredients – carefully, respecting the season of the local products; the pursuit for excellence – to be worth making different, one should do it better".

Paulo Matos started working in restaurants and hotels around Braga, his home town and has been participating in many events, such as "Fish in Lisbon", Vila Joya's International Gourmet Festival and the 1st Gastronomic circuit in Natal, Brasil.

During his career he did placements in Portuguese and international restaurants, working with renowned chefs as Miguel Castro Silva, José Avillez (Tavares Rico, 1* Michelin), Nuno Diniz (Hotel York House), Joachim Koerper (Eleven, 1* Michelin), José Maria (Zuberoa, 2* Michelin), Dieter Koschina and Matteo Ferrantino (Hotel Vila Joya, 2* Michelin).