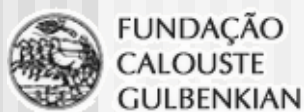




IWHSS-2012



INSTITUTO
SUPERIOR
TÉCNICO

FUNDAÇÃO
ORIENTE
MUSEU



Pictures by Paula Bordalo

In LISBON
16-18 April 2012

IWHSS12 Web site:
<http://www.lip.pt/iwhss2012/>

Conference Main Location Calouste Gulbenkian Foundation

Avenida de Berna 45-A, 1067-001 Lisboa, + 351 217 823 000 , Metro Palhavã / São Sebastião

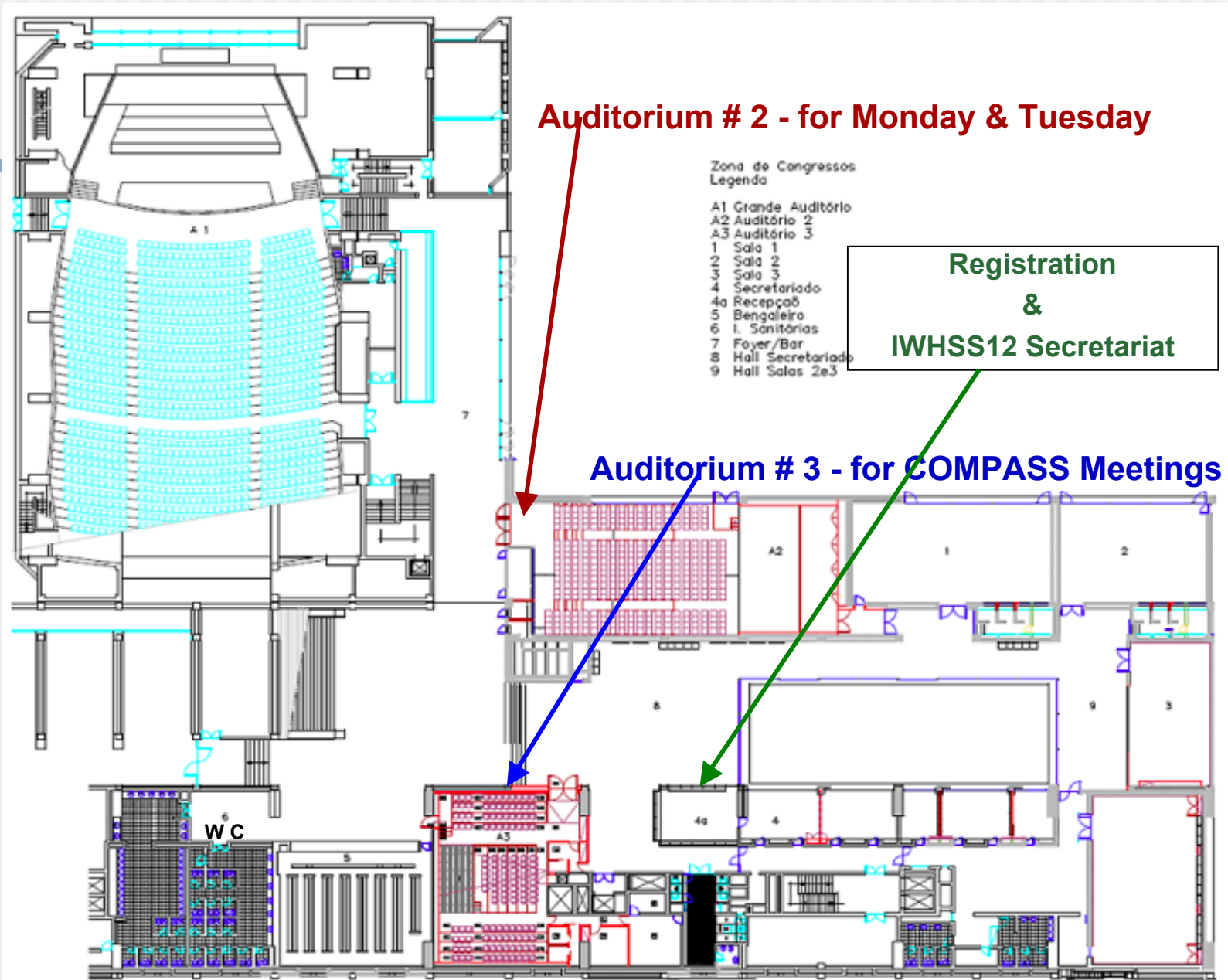


For Monday, 16 and Tuesday, 17 sessions & for COMPASS Internal meetings

FCG Ground floor & meeting rooms

Fernando Pessoa Exposition -
Great Poet (1888-1935)

Entrance



Gulbenkian Conference Rooms

■ IWHSS12 - auditorium #2



Collaboration Meeting - auditorium #3

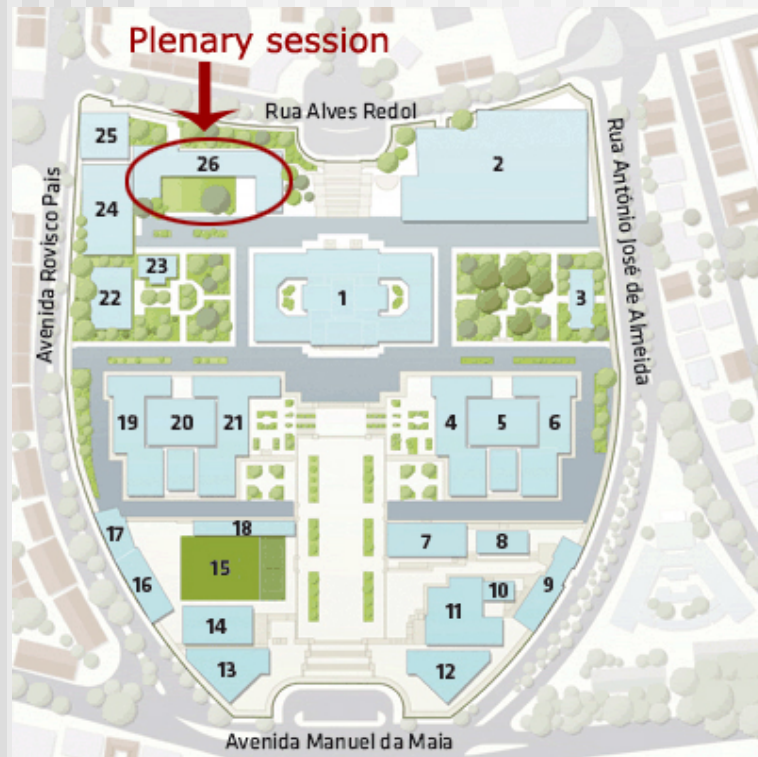


<http://www.metrolisboa.pt/eng/>

IST- (Técnico)
Rua António José
de Almeida

IST - Instituto Superior Técnico from Technological University of Lisbon (UTL)

IWHSS12 - Wednesday Location & Tuesday Portuguese Wine Tasting

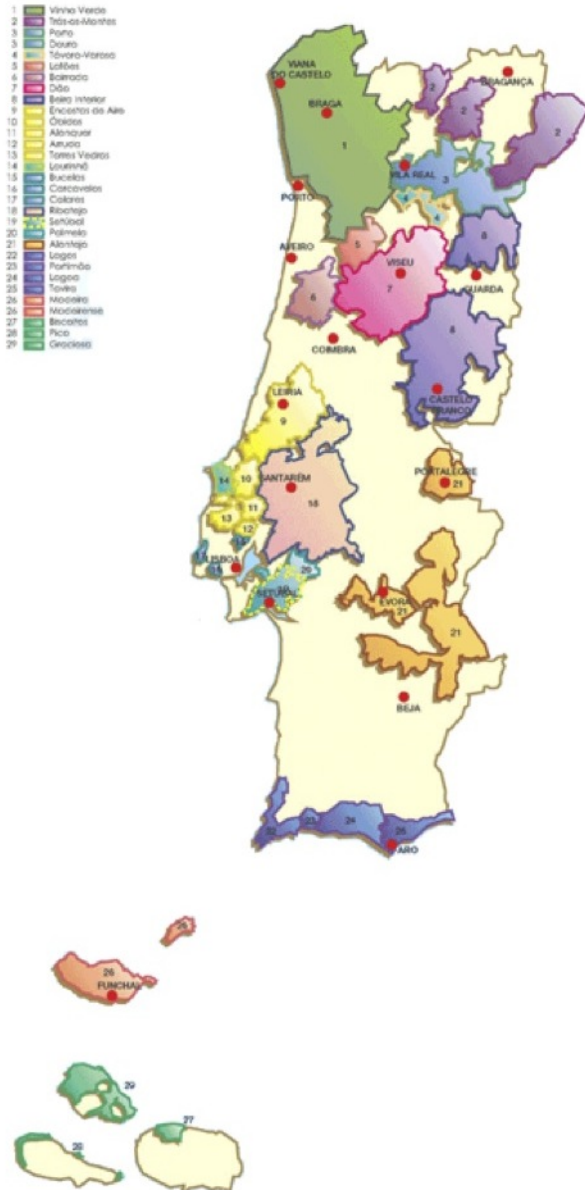


- 1 Pavilhão Central
- 2 Pavilhão de Civil
- 3 Pavilhão do Jardim Norte
- 4 Pavilhão de Mecânica I
- 5 Torre Norte
- 6 Pavilhão de Electricidade
- 7 Pavilhão de Informática II
- 8 Pavilhão de Mecânica IV
- 9 Pavilhão de Informática I
- 10 Pavilhão de Informática II
- 11 Pavilhão de Mecânica II
- 12 Pavilhão de Mecânica III
- 13 Cantina
- 14 Pavilhão da Associação de Estudantes
- 15 Campo de Jogos
- 16 Piscina
- 17 Pavilhão de Acção Social
- 18 Secção de Folhas
- 19 Pavilhão de Minas
- 20 Torre Sul
- 21 Pavilhão de Química
- 22 Pavilhão do Jardim Sul
- 23 Infantário
- 24 Pavilhão de Matemática
- 25 Pavilhão de Física
- 26 Complexo Interdisciplinar



Portuguese Wine Tasting

Portuguese wine regions



You will taste the below wine regions where Bairrada will be replaced by Setúbal Region:

- **Vinho Verde** is produced from grapes which do not reach great doses of sugar. Therefore, Vinho Verde does not require an aging process. The most popular variety in Portugal and abroad are the white wines, but there are also red and more rarely rosé wines. A notable variety of Vinho Verde is **Vinho Alvarinho** which is a special variety of white Vinho Verde, the production of Alvarinho is restricted by EU law to a small sub-region of Monção, in the northern part of the Minho region in Portugal. It has more alcohol (11.5 to 13%) than the other varieties (8 to 11.5%).
- **Douro wine (Vinho do Douro)** originates from the same region as port wines. In the past they were considered to be a bitter tasting wine. In order to prevent spoilage during the voyage from Portugal to England, the English decided to add a Portuguese wine brandy known as *aguardente*. Today's Douro table wines are enjoying growing favor in the world.
- **Dão wine** is from the *Região Demarcada do Dão*, a region demarcated in 1908, but already in 1390 there were taken some measures to protect this wine. The Dão Wine is produced in a mountainous region with temperate climate, in the area of the **Mondego** and **Dão** Rivers in the north region of central Portugal. These mountains protect the *castas* from **maritime** and **continental** influences.
- **Bairrada wine**, is produced in the *Região Demarcada da Bairrada*. The name "Bairrada" is from "barros" (clay) and due to the clayey soils of the region. Although the region was classified in 1979, it is an ancient vineyard region. The vines grow exposed to the sun, favouring the further maturity of the grapes. The Baga *casta* is intensely used in the wines of the region. The Bairrada region produces table, white and red wines. Yet, it is notable for its **sparkling** natural wine: the "Conde de Cantanhede" and "Marquês de Marialva" are the official brands for this wine.
- **Bucelas** (historically known as *Bucellas*) is located in the **Lisboa** wine region. The region has Portugal's highest wine classification as a *Denominação de Origem Controlada* (DOC). Located south of the **Arruda** DOC, the region is noted for its potential for cool **fermentation** white wine production. Vineyards in the area are planted on predominately **loam** soils. The white wines of Bucelas were widely popular during the **Elizabethan era** in **England** and again during the **Victorian age**. In **London** the wines were sometimes described as "Portuguese hock" because of their similarities to the **German Rieslings** from the **Rhine**.
- **Alentejo wine** is produced from grapes planted in vast vineyards extending over rolling plains under the sun which shines on the grapes and ripens them for the production.
- **Moscatel** is a liqueurous wine from the **Setúbal Peninsula**. Although the region has produced wines since the dawn of nationality, it was in 1797 that the wines of Setúbal were first mentioned. There is another variety of Moscatel wine, the "Moscatel de Faveiros", in the *Região Demarcada do Douro*, it is made from a different *casta*, and the "Galego" (white), while Moscatel Roxo is made upon a *casta* with the same name as the wine.

Moro info on http://www.lip.pt/~bordalo/compass/wine_tasting.pdf

Excursion Program

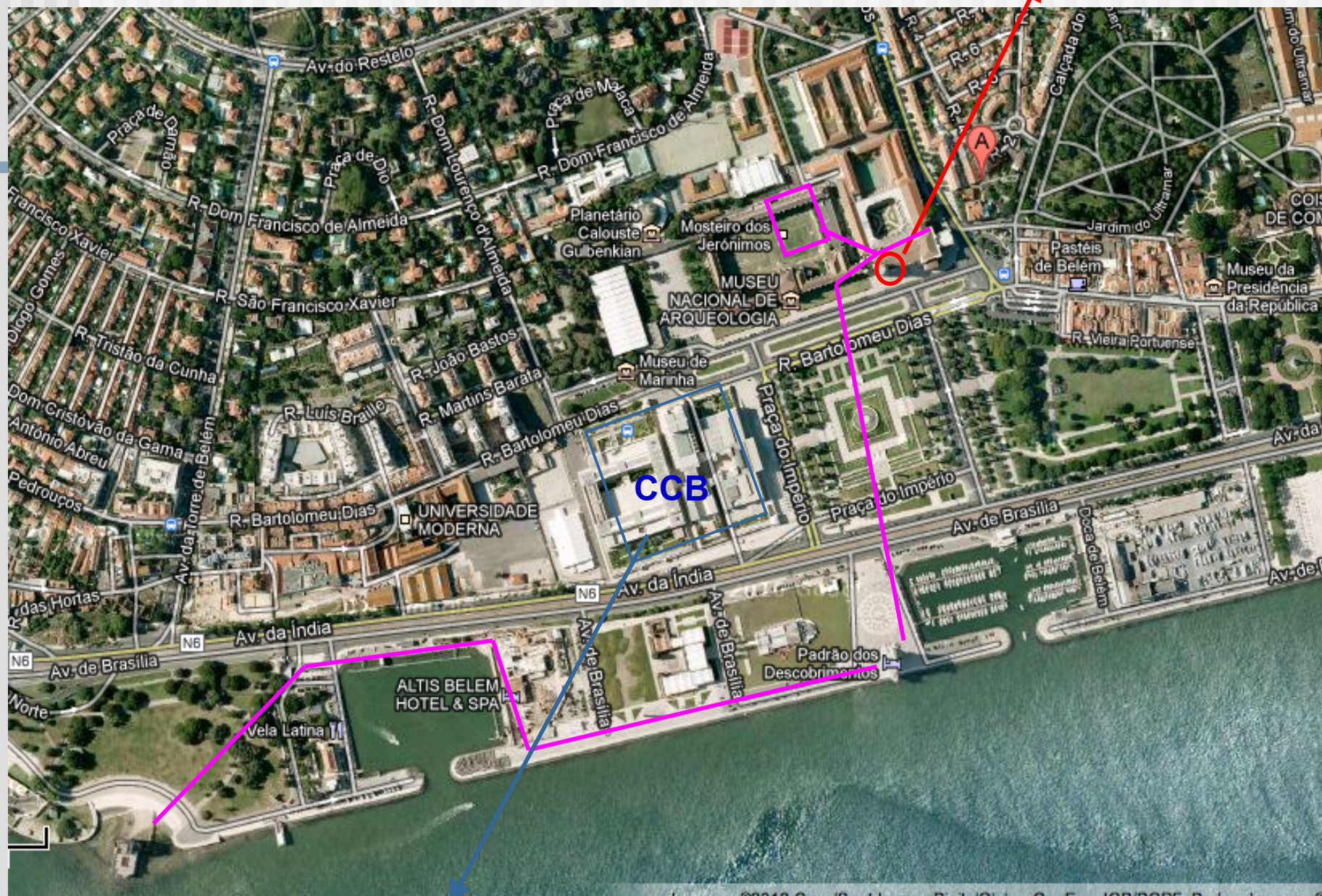
Wednesday, April 18, 14h00-18h30



- A - Monastery of Jerónimos (XVI) - visit of the church and the marvelous gothic cloisters**
- B - Monument of the Portuguese see discoveries (commemorating 500 years)**
- C - Tour of Belém (XVI) (closes at 17h00, the inside visit is beautiful and it has a special acoustic phenomena)**
- D - Belém Cultural Center - guided visit is arranged, after the tour, to the modern and contemporain art collection, at 17h30)**

Excursion Tour

Meeting point



CCB - Belém Cultural Center , with Modern Art Collection and contemporain, not in the tour, but a guided visit is arranged for 17h30

2 World Heritage Monuments in Lisbon, XVI century

Jerónimos Monastery - Guided visit to the church and to the very beautiful cloister



2 World Heritage Monuments in Lisbon, XVI century

Belém Tour - Guided visit to the departure point of boats to the overseas discoveries



5th cent. Monument seas discoveries & Belém Centre Cultural



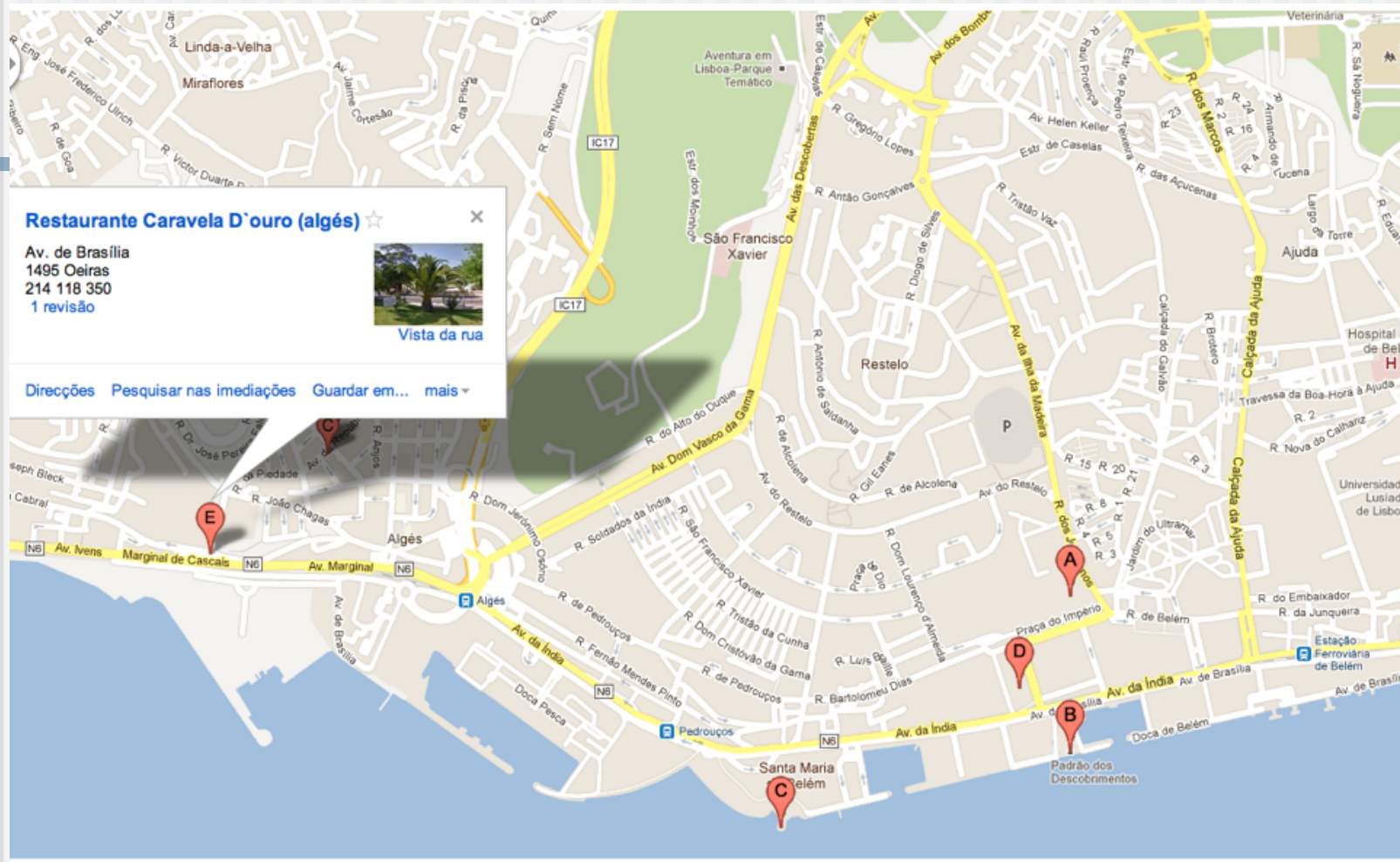
<http://www.ccb.pt/sites/ccb/en-EN/Pages/default.aspx>

<http://www.museuberardo.com/>



Conference Banquet Location

From the excursion place, you can take the tramway #15E or a nice walking (20 min)



- A - Monastery of Jerónimos (XVI)** - visit of the church and the marvelous gothic cloisters
- B - Monument of the Portuguese see discoveries (commemorating 500 years)**
- C - Tour of Belém (XVI)** (closes at 17h00, the inside visit is beautiful and it has a special acoustic phenomena)
- D - Belém Cultural Center** - not in the tour, but guided visit, (with modern & contemporizing art collection, closes at 19h00)
- E - Diner location** (easy acces by tramway, nb.15E, or buses, or train, **starts at 19h30**)

Conference Banquet - Restaurant Caravela D'Ouro

In Algés,
after
Palace
Anjos



At tramway
#15 terminus



In front of
Taje River



Conference Banquet Menu

- **Aperitivos:** Porto branco ou moscatel, pastéis de bacalhau, rissóis de camarão, croquetes, tapas de queijo e presunto, paté de atum, recheio de sapateira.
- **Sopa:** caldo verde
- **Peixe:** Lombinhos de garoupa á caravela com arroz branco brócolos cenoura e couve flor
- **Carne:** Cabrito no forno com batatinha assada e esparregado
- **Sobremesa:** tarte de gila com amêndoa, tarte de maçã antiga e salada de fruta
- **Bebidas:** vinho branco "Ladeiras de Santa Comba " (Douro) Monte velho tinto (Alentejo)
Sumos e águas
- Café e chá.
- **Menu vegetariano** grelos, brócolos com flor e cenoura salteado em azeite e alho com cogumelo e arroz branco

Appetizers: white Port or Muscat wine, veal and cod fish croquettes and shrimp patties, several sorts of canap with ham (smoked) and cheese, and also tuna and crab.

Soup: Special Portuguese green broth soup with chorizzo.

Fish: Grouper sea fish fillet in "Caravela" style with sautéed vegetables and rice.

Meat: Oven-roasted lamb with potatoes and spinach.

Dessert: One choice among - pumpkin sweet pie with almond (Portuguese speciality), or apple pie old style or fruit salad.

Drinks: White wine "*Ladeiras de Santa Comba*" (Douro), Red wine "*Monte Velho*" (Alentejo), juices, water, coffee and tea.

Vegan Menu:

Soup: "Caldo Verde" soup (without chorizzo)

Dish: sautéed vegetables with mushrooms in extra virgin oil and garlic with rice

Dessert: fruit salad.

In your flight, book a window place → usually it goes over Sintra hill and very nice views of Lisbon & of the river and its long bridges



The aqueduct was constructed between 1731 and 1748, it survives from the strong earth quake in 1755

Looking Forward to seeing all of you in Lisbon

- **Exciting Scientific Program**

- **Pleasant social activities**

and

- **Fruitful Collaboration Meeting**

REGISTRATION IS OPEN →

Take advantage of the early registration & payment: until March 16