

Carlevana Winery is one of the most dynamic wineries in the country, with an impressive history dating back to 1959.

In 2003, Carlevana became **the first winery in Moldova to produce Ice Wine**, named "Brumăriu."

Shortly after, Carlevana broke new ground again with "Ambrosia Riesling" — Moldova's **first wine made from grapes affected by Botrytis Cinerea** (noble rot).

Today, Carlevana remains **the only producer in the country of Port-style wines**, aged for three years in oak barrels — a testament to its passion for quality and refinement. At the same time, it is one of few wineries that produces **Kosher wines** (an interesting segment of winemaking that combines religious traditions and modern technologies, it is suitable for all wine lovers who want to try something unique).



ESTABLISHED 1959
CARLEVANA
WINERY

We invite you to explore the history, innovation, and excellence of Carlevana — where tradition comes to life through taste!

Location: Merenii Noi village/ Anenii Noi district (25 km from Chișinău, about 30 min drive).

OFFERS					Thu-Sun 11:00 13:00 15:00
"RARITET" PACKAGE					21
90 min	4 wines	snack	min 4 pax – max 20 pax		
„KOSHER” PACKAGE					31
90 min	4 wines	snack	min 4 pax – max 20 pax		
„LIMITED” PACKAGE					77
120 min	5 wines	snack	min 4 pax – max 20 pax		

Snack: walnut kernels, almonds, grissini, dried fruits



* **The price** is indicated in **EUR/pers** and does not include the transportation services.

* The excursions take place in: Romanian, English, and Russian

* There is a shop where you can buy local wines.

*Order **transport services** to CARLEVANA WINERY:

- sedan car (up to 3 pax) – 71 eur
- minivan (up to 5 pax) – 92 eur
- minibus (up to 8 pax) – 172 eur
- minibus (up to 20 pax) – 200 eur

MEAL OPTIONS

LIMITED PACKAGE

- Tasting of 5 noble wines, in a limited edition, available only at the winery
- Exclusive access to the storage area, with tasting directly from the tank

Gastronomic Pairing:

- Caprese salad with buffalo mozzarella, cherry tomatoes & basil pesto
- Fine liver pâté served with sun-dried tomatoes and toasted rustic bread
- Bruschetta with Vitello Tonnato – veal tenderloin in a tuna-caper sauce
- Dry-aged ribeye steak, served with herb-roasted potatoes
- Artisan cheese platter (Tagliere di Formaggi) – selection of local & Italian cheeses
- Fine cured meats platter (Tagliere di Salumi) – prosciutto, dry salami, and traditional delicacies