

**Vinuri de Comrat** is the oldest winery, situated in the South of Moldova. More than 120 years winemakers of Comrat keep and transfer from generation to generation the classical traditions of unique Southern Moldovan wines creation, that gives to Comrat wines its natural freshness, elegancy and drinkability.

During the tour, you can walk around the landscaped area of the winery, see the shady streets, named after the grape varieties and of course you can taste some of the best wines in Moldova - wines in which wine-makers combine national traditions and the best technologies.



**Location:** Comrat town (about 95 km from Chisinau / approximate 1,5 hour drive).

<b>OFFERS</b>					<b>Daily 10.00-17.00</b>
<b>EXCURSION/ PLAI MOLDOVA</b>					
1,5 h	no tasting	no snack	min 5 pers		10
<b>BESSARABIA PROVINCE</b>					
3 h	4 wines	snack	min 5 pers		16
<b>WINE GARDEN</b>					
4 h	4 wines	snack	min 5 pers		26
<b>ADDITIONAL FOR TRADITIONAL LUNCH/DINNER</b>					19 eur/pers



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

\* The excursions take place in: Russian

\* The winery offers restaurant services.

\* Order **transport services** to Vinuri de Comrat winery:

- sedan car (up to 3 pax) – 118 eur
- minivan (up to 5 pax) – 138 eur
- minibus (up to 8 pax) – 250 eur
- minibus (up to 20 pax) – 279 eur
- bus (up to 48 pax) – 442 eur

**MEAL OPTIONS FOR TRADITIONAL LUNCH/DINNER**

**Moldavian cuisine**

- Zeama (traditional chicken soup with homemade noodles);
- Pork ribs grilled over charcoal (+sauce for grilled dishes);
- Mămăligă (traditional corn porridge) served with sour cream and sheep cheese;
- “Shepherd’s appetizer” (kavurma, cold cuts, sheep cheese, fresh vegetables, and herbs);
- Plăcintă (traditional pie) with cottage cheese and herbs;
- Homemade bread

**Gagauzian cuisine**

- Lamb shurpa with herbs;
- Lamb meat baked in a tandoor, served with onions, herbs, and adjika;
- Shepherd’s appetizer (kavurma, cold cuts, sheep cheese, fresh vegetables, and herbs);
- Bulgur with vegetables;
- Gözleme (traditional pastry) with sheep cheese or lamb;
- Homemade bread