

Crama Mircești is a young and elegant winery located in the heart of Moldova, in the village of Mircești, in a transformed old boyar's estate where are produced excellent wines, primarily, thanks to the soil of the region.

The winery is distinguished by stunning landscapes called “**Little Tuscany of Moldova**”. The climate here is very similar to the regions of the southern Germany and northern Italy.

Each variety is separately planted on the right slope in the way it is done in the German and Italian regions.

Due to the diverse variety of vines, here are produced single grape wines, as well as blends, under the brand “Crama Mircești” or “Bardul din Mircești”.



CRAMA MIRCEȘTI

Location: Mircești village, Ungheni district (86 km away from Chisinau, about 1,5 hour drive).

OFFERS				Daily (10.00 – 17.00)
WINERY TOUR				5
45 min	no tasting	no snack	min 5 pers	
EXPRESS (only tasting)				16
1 h	8 wines	snack	min 4 pers	
TERROIR (tour & tasting)				18
1,5 h	5 wines	snack	min 4 pers	
DISCOVERY (tour&tasting)				23
2 h	8 wines	snack	min 4 pers	
FOOD&PAIRING				33
3 h	5 wines	lunch/dinner	min 4 pers	



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

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

* The winery offers restaurant and accommodation services.

*Order **transport services** to Crama Mircești:

- 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

FOOD&PAIRING MEALS OPTIONS

OPTION 1

OPTION 2

Welcome drink & pastry

- Bruschette with salmon tartare
- Baked eggplant with tomato sauce and parmesan
- Sarmale (stuffed grape leaves with mix of rice, meat and vegetables)
- Pork tenderloin with pepper sauce on a bed of crispy potatoes
- Apple strudel with pasticceria cream

- Fennel and orange salad
- Breaded cheese with sweet pepper sauce
- Sarmale (stuffed grape leaves with mix of rice, meat and vegetables)
- Dorado fillet and couscous with vegetables
- Chocolate fondant with ice cream