## **Incoming and Business Travel Department**

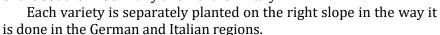


9, A.Corobceanu str., MD 2004 Chisinau, Republic of Moldova <a href="mailto:incoming@solei.md">incoming@solei.md</a>, phone +373 22 890 900

www.moldova.solei.md

**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.





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

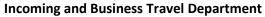
**Location:** Mircești village, Ungheni district (86 km away from Chisinau, about 1,5 hour drive).

OFFERS							Daily (10.00 - 17.00)
WINERY TOUR							ו
<b>(L)</b>	45 min	🔒 no ta	asting 🐉	no snack	🙌 min	5 pers	5
EXPRESS (only tasting)							16
<b>(L)</b>	1 h	身 8 wi	ines	snack	🙌 min	4 pers	16
TERROIR (tour &tasting)							10
<b>(L)</b>	1,5 h	😼 5 wi	ines	snack	🙌 min	4 pers	18
DISCOVERY (tour&tasting)							22
<b>(L)</b>	2 h	🔒 8 wi	nes	snack	🙌 min	4 pers	23
FOOD&PAIRING							22
<b>(</b>	3 h	😼 5 wi	ines 🥰	unch/dinr	ner 🙌 min	4 pers	33



- \* 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







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## FOOD&PAIRING MEALS OPTIONS

OPTION 1 OPTION 2

## Welcome drink & pastry

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

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

