## **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

Visit a gorgeous castle and winery "Castel MIMI" and enjoy perfect wines.

Castel MIMI is a winery with a history that takes us centuries back when the first chateau was founded in Bessarabia by an outstanding personality Constantin Mimi. He has contributed to modernization of Bessarabia viticulture- he has planted new European varietal which is more productive and more resistant to diseases, such as Aligote.

All guests of this unique castle can savor delicious meals from local eco products served in a winery restaurant offering nice atmosphere and refined dishes.



**Location:** Bulboaca village/Anenii Noi district (about 1 hour drive from Chisinau).

OFFERS								Business days (10.00-17.00)	Weekend (10.00-17.00)
CLASSI	C TOUR		2.4						
<b>(</b> ) 70	min 身	3 wines		snack (grissini)	ŤįŤ	min 3 pers		21	24
ICONIC TOUR								40	45
90	min 🔓	5 wines		food pairing	ŤįŤ	min 2 pers		40	45
AUTHENTIC TOUR lunch								53	58
120	0 min 🛭 💂	4 wines		trad. lunch/dinner	ŤŤ	min 2 pers	dinner	58	63
FUSION TOUR									71
© 150	0 min 🛭 💂	5 wines		lunch/ dinner	ŤŤ	min 1 pers		66	71
GOVERNOR TOUR								150	104
(L) 3 h	ı 💂	6 wines		lunch/ dinner	ŤįŤ	min 1 pers		158	184
GOOD MORNING AT MIMI CASTLE (9.00-10.00)									
<b>(</b> 40	min 🔓	2 wines		snack (grissini)	ŤįŤ	min 1 pers		12	



- \* The price is indicated in EUR/pers and does not include the transportation services.
- \* The excursions take place in:
  Romanian, Russian, English
  \* The winery offers restaurant a
- \* The winery offers restaurant and accommodation services.
- \*On request: wine blending masterclass.

- \* Order **transport services** to Castel Mimi:
- sedan car (up to 3 pax) 59 eur
- minivan (up to 5 pax) 90 eur
- minibus (up to 8 pax) 172 eur
- -minibus (up to 20 pax) 227 eur
- bus (up to 48 pax) 416 eur



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## **MEAL OPTIONS**

	5 mini snacks to accompany each wine				
	- Gravlax salmon with black bread;				
ICONIC TOUR	- Artisanal Tomme cheese with pears;				
- Pate on a	– Pâté on almond rye cracker;				
	- Mozzarella with cherry and olive tomatoes;				
	ef in a wine sauce				
	oroth with homemade noodles;				
	al Moldovan sarmale;				
	et with mămăligă, served with scrambled eggs, sheep's cheese,				
	and sour cream;				
	gră dessert and Moldovan plum and hibiscus ice cream.				
- Tradition					
	de Moldovan pie;				
AUTHENTIC TOUR (DINNER)	– Traditional Moldovan sarmale;				
- Pork roas	- Pork roast with mămăligă, served with scrambled eggs, sheep's cheese,				
and sour cr	ream;				
	gră dessert and Moldovan plum and hibiscus ice cream.				
– Smoked t	una and gravlax salmon served with black bread with dried				
fruit;					
FUSION TOUR – Moldovar	<ul> <li>Moldovan vine-grown snails in herb-flavored butter sauce;</li> </ul>				
- Salmon in	– Salmon in a grape crust;				
– Duck Bre	– Duck Breast with sweet potato mashed;				
– Wine Ice	Cream.				
– Ceviche v	vith three types of fish, served with black roe;				
– Trout fille	<ul> <li>Trout fillet with clams and cauliflower cream;</li> </ul>				
– Baked ar	- Baked artisanal camembert;				
GOVERNOR TOUR - Roast Bee	– Roast Beef Teryaki;				
– New Zeal	– New Zealand mutton chop with green pea puree and a paprika and				
saffron sau	ce;				
- Dark and	white chocolate mousse.				

