


PRICE LIST
MIMI CASTLE & WINERY

	<p style="text-align: center;">Wines Offered For Tasting (100 gr. Wine/ 1 Person)</p>	<p style="text-align: center;">Price per pers./EUR</p>
<p>BACCHUS Degustation of 3 wines Snacks: crackers Duration: 1h 10m</p>	<p>Feteasca Albă (Local variety) Cabernet Sauvignon Rosé Cabernet Sauvignon</p>	<p style="text-align: center;">18</p>
<p>DISCOVERY Degustation of 5 wines Appetizer: Grana Padano cheese with grapes and nuts; Homemade terrine with toast; Dry salami, olives; Salmon tartar; Capers, toast; Brie cheese cubes; Apricots, almond, mint Duration: 1h 30m</p>	<p>Sauvignon Blanc Pinot Gris Cabernet Sauvignon Rosé Merlot Red of Bulboaca</p>	<p style="text-align: center;">30</p>
<p>HERITAGE Degustation of 4 wines Dishes: Herb butter & Homemade bread; Soft cottage cheese, Placinta (Moldovan pie); Traditional cabbage rolls with corn and rice filling (sarmale); Succulent Slow – Roasted pork belly with plumss and walnut infusion sauce; Traditional “Baba Neagra” cake garnished with Cabernet Sauvignon “Castel Mimi” & local plum jam and vanilla sauce Duration: 1h 50m</p>	<p>Feteasca Albă (Local variety) Cabernet Sauvignon Rosé Pinot Noir AnimAliens Red of Bulboaca</p>	<p style="text-align: center;">43</p>
<p>FEAST (minim 2 Pax) Degustation of 5 wines Dishes: Polenta with cream of traditional soft cheese; Traditional dish – roasted eggplant dip, mashed white beans, shredded beetroots with dried plums spread, served with homemade bread; Soft cottage cheese Placinta (Moldovan Pie); Traditional cabbage rolls with corn and rice filling (Sarmale); Roasted pork spare ribs garnished with grilled vegetables; Signature dessert (“Castel Mimi” Red Wine poached pear with homemade Merlot “Castel Mimi” wine ice cream, Wine & Honey Jelly Duration: 2h</p>	<p>Sauvignon Blanc Cabernet Sauvignon Rose Pinot Noir AnimAliens Cabernet Sauvignon Riesling Ice Wine/ “Nucata Domneasca” Green</p>	<p style="text-align: center;">55</p>
<p>AROUND THE WORLD Degustation of 6 wines Dishes: Green olives stuffed with almonds; salmon tartare with cream cheese; Local winery snails with herb & garlic butter; Coq au Vin – Chicken & Vegetables braised in “Merlot” Castel Mimi red wine; Homemade wine ice cream Duration: 3h</p>	<p>Feteasca Alba (Local variety) Sauvignon Blanc Pinot Gris Red of Bulboaca Malbec Riesling Ice Wine</p>	<p style="text-align: center;">63</p>
<p>NOBLE Degustation of 6 wines Dishes: Salmon and tuna tar-tar with cream cheese; Risotto with spinach and octopus; Roast beef in Teriyaki</p>	<p>Pinot Gris Feteasca Alba Merlot Reserve Malbec</p>	<p style="text-align: center;">135</p>

sauce; Sauteed rabbit in veloute sauce with steamed vegetables; Sous vide duck breast with pears in orange & ginger sauce; Dark chocolate Mousse Duration: 3h	Cabernet Sauvignon Reserve Riesling Ice Wine	
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Work schedule for Tours and Wine Tasting:

- **Monday and Tuesday:** Days Off
- **Wednesday-Sunday:** 09:00 AM – 06:00 PM (Last Tour)

NOTE: If you wish late hour visits, please, contact us to check availability.

Children aged between 5-12 y. o. accompanied by an adult, benefit of a *free of charge* access.

Children aged between 13-18 y. o., benefit of 50% discount. **Children's meals are prepared on request.**

An Excursion or Wine Tasting should be pre-booked at the phone number: + 373 22 890 900 or online at incoming@solei.md.