


WINE TOURS "CRAMA MIRCESTI"

Winery location: Mircesti village, Ungheni District

A newly opened winery in Ungheni with a great potential.

The wine-maker, Mr. Arcadie Fosnea, has transformed an old boyar's estate in an elegant winery producing excellent wines, primarily, thanks to the soil of the region.

Lovely wine and food will surprise any sophisticated visitor!

		Price / person
Nº 1	<p>WINE TOUR AND MEAL</p> <p>Wine tour&visit to the vineyards Crama Mircesti&wine cellar</p> <p>Tasting: 5 types of wines</p> <p>Meal:</p> <ul style="list-style-type: none"> - Bruschetta with egg-plant salad and baked bell pepper - Pumpkin cream soup - Fried fish with "Mamaliga" and garlic sauce - "Chighiri" - traditional home-made tripe with pickled cabbage - "Baba Neagra" - traditional dessert with cherry jam 	33 EUR
Nº 2	<p>WINE TOUR AND MEAL</p> <p>Wine tour&visit to the vineyards Crama Mircesti&wine cellar</p> <p>Tasting: 5 types of wines</p> <p>Meal:</p> <ul style="list-style-type: none"> - Home-made cold cut "Gustarea Haiducului" - homemade salty pastry cabbage and cottage cheese - Fresh vegetables and sheep cheese/eggplant salad - "sarmale" - traditional rice rolls wrapped in cabbage/wine leaves - "Chighiri" - traditional home-made tripe - Pickled vegetables 	39 EUR

	- "Baba Neagra" - traditional dessert or fruit moose	
Nº 3	<p>WINE TOUR AND MEAL</p> <p>Wine tour&visit to the vineyards Crama Mircesti&wine cellar</p> <p>Tasting: 7 types of wines</p> <p>Meal:</p> <ul style="list-style-type: none"> - Home-made cold cut "Gustarea Haiducului" - homemade salty pastry cabbage and cottage cheese - Fresh vegetables and sheep cheese/eggplant salad - "sarmale" - traditional rice rolls wrapped in cabbage/wine leaves - Fried carp with "Mamaliga" and garlic sauce - "Chighiri" - traditional home-made tripe/chicken breast/boiled pork - Baked vegetables - "Baba Neagra" - traditional dessert or fruit moose 	43 EUR

EXCURSIONS AND WINE TASTINGS: daily from 10.00-18.00.

*** The excursions take place in Romanian and Russian and include visit of the entire complex: the wine factory and the tourism area.**

*** All guests are welcome with traditional pastry "placinte" and wine**

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

Reservations are available on incoming@solei.md/ +373 22 890 900/ +373 60433133