# WINE TASTING

Customize your own tasting package by choosing the wine tasting of your preference and the food pairings of your desire, from 10€ per person. A guided tour in the vineyards, cellar and vine-museum is included. Tours are scheduled at 12:00, 13:00, 15:00 and 17:00.

Tastings can be held at any time within 11:00 - 19:00 (Last tasting at 18:00).

Design it. Enjoy it. Cheers!

## **WINE OPTIONS**

### • Bacchus wine tasting

Guided tasting of 6 different types of Cretan wine. Dive into the Cretan wine culture by tasting the most iconic local varieties and our signature estate blends.

#### €10.00

### • Bacchus advanced wine tasting

Guided tasting of 8 premium wine labels. Taste rare wines of our Single Area range where the indigenous grape varieties express their finest character through selected privileged terroirs.

#### €18.00



2018

## **FOOD OPTIONS**

All wine tastings are accompanied by rusks, verjuice creamy dip with herbs and olives.

Olive Trilogy €3.00 - Vegan
Variety of cretan olives.
Plate for 2.

Spread Trilogy €4.00
Spreads with toasted pita bread.
Plate for 2.

"Fava" Puree €5.00 - Vegan / Gluten Free
Yellow split pea puree with capers and olive oil.
Plate for 2.

Ntolmadakia €6.00 - Vegetarian / Gluten Free
Stuffed vine leaves with Feta cheese spread.
Plate for 2.

• Vegan Ntolmadakia **€6.00** - **Vegan / Gluten Free** Plate for 2.

"Dakos" €5.00 - Vegetarian
Carob rusk, tomato, cream cheese and wild oregano.
Plate for 2.

Cretan Pitta €7.00
Pitta bread, pork cured meat "apaki" and yogurt sauce.



• Greek Salad **€6.00 - Vegetarian** 

Tomato, cucumber, green pepper and Feta cheese. Plate for 2.

Vegan Greek Salad €6.00 - Vegan
Plate for 2.

Legume Salad €6.00 - Vegan
Black-eyed peas, tomato and herbs.
Plate for 2.



Cheese Platter €15.00 - Vegetarian
Selection of Cretan traditional types of cheese.
Plate for 2.

Cold-cuts Platter €18.00
Selection of traditional types of cured meat.
Plate for 2.

