



Hellenic Ambrosia

Tour Highlights

- 🚗 Visit Chania's Historical District
- 🚗 Admire the Cretan landscape and the rustic views
- 🚗 Explore an organic olive oil estate
- 🚗 Enjoy an authentic Cretan meal

Helpful Notes

- 🚗 **Duration:** +/- 7 hours **Suggested start time:** 9:00am
- 🚗 **Tour Size:** The tour can be offered only privately for a maximum of 8 participants.
- 🚗 **Practicalities:** Tour requires a fair amount of walking; comfortable shoes & a hat are recommended.
- 🚗 **Tour Includes:** Round Trip Vehicle Transport, English-speaking guide, tastings, lunch, all fees & taxes.
- 🚗 **Tour Does Not Include:** Personal expenses and gratuities for guide and driver (non-compulsory).

Overview

This tour will start with a mouth-watering walk around Chania's historical district. Join your knowledgeable guide for a stroll through the town's most important sites, with stops to authentic and colorful food shops and produce sellers. We will get a glimpse into the past and living history of Chania, architecture and lifestyle as we walk the town, while exploring Crete's flavors and aromas. We will line up with locals for a traditional 'kaltsouni' savory pie, mingle with older Cretans in a typical café for a fresh ground coffee or 'raki', taste artisanal cheese and local culinary delights, such as the syrupy "loukoumades" and the traditional "bougatsa" pie. You will learn about the Cretan cuisine, which draws from a diverse range of influences and is always based on the use of local, fresh and quality ingredients and a simple preparation that allows those ingredients to shine. Continuing with a countryside exploration, diving through silvery landscapes of olive trees and venturing through beautiful farmland and imposing nature, we will reach the family-owned olive oil estate Biolia. The property lies among endless rows and sloping hills of koroneiki olive trees and dramatic mountain landscapes near the village of Astrikas. The family has been cultivating the same olive trees for 6 generations. The company specializes in the artisan production of high-quality organic olive oil by using a traditional three-stone mill and olive presses. Their production is single estate, which means that they control every aspect, from cultivation of the olive trees to bottling and marketing of their products. Welcomed by the owners, you will be guided around their premises and then enjoy a private olive oil tasting and a delicious lunch of simple yet tasteful dishes, that relish the philosophy of slow living, seasonality and farm to table traditions.

