

The Only Place to Experience Authentic Cretan Farm Life
Why Visiting Grecotel's AgrecoFarms is a Must When Holidaying in Greece



Built from hand-shaped stones, each stone at AgrecoFarms preserves the delicate balance between man and nature. On a 4-hectare estate, the farm stands in perfect harmony with the landscape. The traditional farm showcases centuries-old farming methods, providing a fascinating insight into the organic production of the island's simple and healthy food – a bucket list experience when visiting Crete! You'll find an olive press, a watermill, a wood-burning oven, a general store, a wine cellar, workshops, a church and guesthouses.

“Be a Farmer for a Day” programme

Nowhere else in Greece can you ‘live life’ on an organic farm! *Be a Farmer for a Day* is a unique, hands-on experience that teaches you all about traditional farming methods as well as making and eating home-made, authentic Cretan food. Available every Wednesday at the farm whilst a similar programme with seasonal activities runs on Sundays too.

Make farmhouse bread in the wood-burning oven and try it fresh dipped in virgin olive oil then visit the winepress for organic wine tasting and see where grapes are pressed by foot in autumn. Make Greek Dolmadakia out of hand-picked vine leaves, then milk the goats and even help shear the sheep!

See how local cheese is made and right after a hard day's work, relax under the shady pergola with views over the olive groves, down to the sea with the freshest farmhouse lunch possible, including the fruits of your labour!

Organic, Farmfresh Dining

Awarded *Best Organic Restaurant* by Vanity Fair, AgrecoFarm's restaurant *The Taverna* should be on every Crete visitor's list! As well as beautiful surroundings of vines, trees and the infinite sea, the restaurant serves diverse seasonal dishes based on the fruits of the land and the legendary nutritional Cretan cuisine.

Like the sound of Cretan gruyère cheese drizzled with honey, pickled wild artichokes, quail or stuffed courgette flowers? At *The Taverna* only fresh, organic farm produce is used in the menu and the preparation is done entirely in the farm kitchens!

Enjoy a guided tour around the estate early in the afternoon and finish dining at sunset for an enchanting experience. The daily set-menu dinner comprises of 30 different tastes tailored to each season.

The Taverna is open from May to October, seven days a week, à la carte lunch is served till 16.00 and dinner after 18.30 must be reserved.

Bring Sunny Crete Home

Want to make that delicious experience last longer? Take home Crete's finest and authentic gourmet food products such as wine, *raki* spirit, liqueurs, olive oil, olives, pickles, thyme and pine honey, fruit preserves, jams, sweets and desserts, herbs and teas from the farm shop!

You'll also find an amazing collection of herbal body care products inspired by the mythical nature of Crete such as shampoos with herbal extracts, creams, natural soaps, foam baths, body gels. Products are also available in special corners at most Grecotel hotels and several Duty-Free shops - this year a new shop even opened in Heraklion airport!

The olive oil and honey are kosher, AgrecoFarms products are ISO certified and were gold awarded in 2017 for their packaging innovation in a new international market! And if you'd like to gift a foodie friend or beauty-loving family member a high-quality treat this Christmas, order from the [E-shop](#) as you please.

Visit AgrecoFarms from May to October for various activities and enjoy a one-of-a-kind lunch in Crete for around 60€ per person. Kids up to 6 years go free and 6-12year-olds get a 50% discount!