



CROPS SUITES

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# PRODUCT CATALOGUE

2025

2025

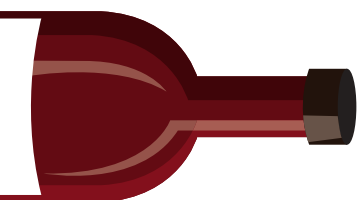
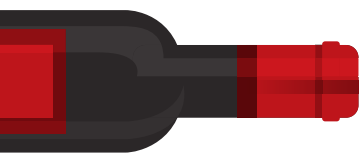


[www.cropssuites.com/gifts](http://www.cropssuites.com/gifts)



# CROPS

## WINE LIST



### OUR WHITE

Queen Vilana

750 ml 9,90 €

### OUR RED

Queen Kotsifali

750 ml 9,90 €

### OUR ROSE

Queen Rose Kotsifali

750 ml 9,90 €

### OUR PREMIUMS

Zazazu (White)

750 ml 13,90 €

Asirtriko Voila (White)

750 ml 14,90 €

# VILANA

## QUEEN



### Queen Vilana

#### Winemaking

This wine is produced from vineyards at an altitude of 600m, harvested by hand during the first and second weeks of September.

#### Tasting Note

Mid straw colour. Citrus and white fleshed fruit aromas are nicely combined with herbal green notes. The palate is juicy and slightly creamy with a vibrant acidity and a long fresh finish.

#### Food Matches

Pair with a large variety of meat and fish dishes, but also finger food, salads, soups like mushroom soup and pies like pumpkin pie. Serve at 10°- 11° C.



# ROSE KOTSIFALI QUEEN



## Queen Rose Kotsifali

### Winemaking

All parcels of Kotsifali were hand-harvested with picking based on favour profile in mid August.

Ageing Potential: 1-3 years

### Tasting Note

Pink colour with light rose bronze hues. Vibrant and attractive nose of cherry fruits and pomegranate with lots of of herbal and earthy notes. Juicy and full bodied with balanced acidity, a long aromatic mouthfeel and a slightly mineral afertaste.

### Food Matches

Pair with Mediterranean and Greek dishes, pasta and seafood, especially in red sauces. Serve at 10-12°C.



# KOTSIFALI

## QUEEN



### Queen Kotsifali

#### Winemaking

Hand-harvested. Exact harvest time defined by berry sensory assessment to obtain the optimum flavour and aromatic balance.

Ageing Potential: 3-6 years

#### Tasting Note

Bright, mid ruby colour. An aromatic nose of red cherries and zesty dark fruits with a touch of spice. Balanced and savoury palate with smooth tannins, juicy acidity and a long fruity aftertaste.

#### Food Matches

Pair with mediterranean dishes with tomato, roast meat and spicy types of cheese. Serve at 16-17°C.



# ASSYRTIKO

## VOILA



### **Assyrtiko Voila**

#### **Winemaking**

Hand-harvested in 20kg boxes during the last days of August .

Ageing Potential: 3-6 years

#### **Tasting Note**

Bright yellow-straw colour. Aromas of white-fleshed fruit and citrus flowers with chalky notes and hints of fresh green herbs and sweet spices. The mouthfeel is full favoured and structured, with balanced and well-integrated tannins and acidity with salty freshness and a long crisp, mineral aftertaste.

#### **Food Matches**

Pair with pork with celery, fish and shellfish dishes.

Serve at 12-14°C.



# ZAZAZU

## SPARKLING

### Zazazu Sparkling White

#### Winemaking

Vilana, Vidiano, Muscat of Spina hand picked during the last days of August .  
Ageing Potential: 1-3 years.

#### Tasting Note

Bright and vibrant light yellow color. Rich fruity aromas of fresh apricot and peach jam, with notes of lemon. The creamy mouthfeel with fruit flavors is perfectly balanced with the natural sweetness and playful bubbles.

#### Food Matches

Fruit desserts, vegetable risotto and a wide range of light appetizers.  
Serve at 9-11°C.





# LYRARAKIS

## WINETASTING

Taste the best cretan wines in the most picturesque vineyard and develop your taste buds. Come with us for an experience of wine tasting and education.



### More Information:

Email: [yianniscrops@gmail.com](mailto:yianniscrops@gmail.com)

Phone / WhatsApp: +30 697 432 0857





# LYRARAKIS

## WINETASTING

 Wine Tasting Experience in a Picturesque Cretan Vineyard





### Discover Local Flavours in the Heart of Crete

Just 27 km south of Heraklion, nestled in the traditional village of Alagni, this experience invites you to taste the true soul of Crete. Visit the Lyrarakis family winery, surrounded by centuries-old vineyards and the stunning Lassithi mountains, and enjoy a warm welcome into the island's winemaking legacy.

 Location: Alagni Village

 Duration: approx. 1½ hours

 Season: April to October

 Opening Hours: Monday to Sunday, 11:30–19:00

*\*Last tastings start at 17:30. Closed on public holidays.*

### What to Expect

 A Guided Wine Journey Through Cretan History

Lyrarakis Wines, a family-run estate since 1966, focuses on rare, indigenous grape varieties such as Dafni, Plyto, and Melissaki—revived from ancient times. You'll walk through the vineyards, cellars, and a unique vine museum, guided by passionate locals eager to share their heritage.





# LYRARAKIS

## WINETASTING

 **Wine Tasting Experience in a Picturesque Cretan Vineyard**

 **Choose Your Tasting Experience:**

**1. The Minoan Queens – 20€ / person**

*Celebrate the "Queens" of the Cretan vineyard with a tasting of specially selected wines from legendary native grapes.*

**2. Single Area Wine Tasting – 28€ / person**

*A deeper dive into seven premium labels, each from distinct Cretan terroirs.*


**3. Non-Alcoholic Tasting – 7€ / person**

*Perfect for children or non-drinkers. Includes verjuice and juices from sweet, sun-ripened grapes.*


**4. Picnic Experience in the Vineyard – 70€ / person**

*Enjoy a tranquil picnic among olive trees with a curated selection of 4 wines, local cheese, and Cretan delicacies.*

Each choice includes a full guided tour.

 **Getting There**

- By rental car
- By taxi
- By private mini-van

 We'll help you arrange the best option. Just let us know!

Email: [yianniscrops@gmail.com](mailto:yianniscrops@gmail.com)

Phone / WhatsApp: +30 697 432 0857



# CROPS

## SPICES & MIX



### OUR HERBS

Mountain Tea	15 gr	2.00 €
Oregano	25 gr	2.00 €
Dittany	10 gr	2.00 €

### OUR MIX

Greek Salad Mix	35 gr	2.30 €
Feta Cheese Mix	40 gr	2.30 €
Tzatziki Mix	65 gr	2.60 €
Potatoes Mix	50 gr	2.30 €
Chicken Mix	50 gr	2.30 €
Gyros Mix	50 gr	2.30 €
Souvlaki Mix	50 gr	2.30 €

# MOUNTAIN TEA



## Greek Mountain Tea

Nature's Wellness in a Cup

Known in Greece as “Tsai tou Vounou”, Greek Mountain Tea is a traditional herbal infusion made from the Sideritis plant, grown high in the rocky, untouched mountains of Crete and beyond. Revered for centuries, this tea is celebrated not only for its earthy, soothing flavor – but for its remarkable health benefits. Rich in antioxidants, polyphenols, and anti-inflammatory properties, Greek Mountain Tea is believed to support the immune system, promote digestion, aid respiratory health, and even boost mental clarity. Caffeine-free and gentle on the stomach, it's the perfect drink for any time of day.

## How to Prepare It at Home

Enjoying Greek Mountain Tea is simple and comforting. Just follow our easy preparation guide to brew it the traditional way and get the most out of its natural aroma and health benefits.

**For recipe scan the QR:**



Or find our recipe here:

**<https://www.themediterraneandish.com/greek-mountain-tea-guide/>**

Warm, healing, and deeply rooted in Greek culture, this is more than a tea – it's a sip of Crete's pure nature.

# DITTANY TEA



## Dittany of Crete Tea


The Legendary Herbal Treasure of Crete

Native only to the mountains of Crete, Dittany (*Origanum dictamnus*) is one of the island's most precious and mythical herbs. Known since antiquity for its healing powers, Dittany was praised by Hippocrates for its ability to aid digestion, relieve pain, and support wound healing. Today, it's still cherished for its aromatic flavor and gentle medicinal qualities.

Naturally caffeine-free and rich in antioxidants and essential oils, Dittany Tea is believed to help with stomach discomfort, menstrual pain, respiratory issues, and even stress relief. Its delicate herbal notes and soothing warmth make it perfect for a calming break — morning, afternoon, or evening.

## How to Prepare It at Home

Brewing Dittany Tea is a small ritual of wellness. We provide a simple home recipe to prepare it just right and enjoy the full benefits of this ancient herb.

 **Discover the recipe here:**  
**scan this:**



or follow this url:

**<https://www.greekcookingmadeeasy.com/allrecipes/dittany-herbal-tea>**

Sourced directly from the Cretan mountains, Crops Gifts Dittany Tea brings you a timeless tradition of healing and flavor, straight from nature to your cup.

# OREGANO TEA



## Oregano Tea

A Bold Herbal Boost from the Heart of Crete


More than just a seasoning, oregano has long been treasured in Greek tradition as a powerful medicinal herb.

When brewed as a tea, it transforms into a fragrant, warming infusion with a distinct herbal aroma and an impressive range of health benefits.

Naturally rich in antioxidants, antibacterial, and anti-inflammatory compounds, oregano tea is known to strengthen the immune system, soothe digestion, and relieve cold symptoms like cough, sore throat, and congestion. It's also caffeine-free, making it a natural remedy to enjoy day or night.

## How to Prepare It at Home

Making oregano tea is simple and satisfying. We provide a step-by-step preparation guide to help you brew the perfect cup — the traditional Cretan way.

 For the recipe scan this:



or follow this url:

<https://www.theharvestkitchen.com/herbal-oregano-tea/>

Let the wild Cretan oregano from Crops Gifts bring comfort, health, and warmth into your daily routine — one soothing sip at a time.

# GREEK SALAD MIX



## Greek Salad Spices Mix

Bring the Taste of the Mediterranean to Your Table

There's nothing quite like an authentic Greek Salad; simple, fresh, and bursting with the flavors of sun-drenched vegetables, briny olives, and creamy feta cheese. This iconic dish, also known as horiatiki, is more than just a salad. It's a vibrant celebration of Mediterranean living, offering both incredible taste and real health benefits.

Rich in antioxidants and healthy fats, it supports one of the world's healthiest diets. Enjoy it as a light meal or as a delicious side dish to any main course.

## Inspired by Akis Petretzikis

To bring out the full potential of this dish, we proudly recommend the beloved Greek chef Akis Petretzikis, whose Greek Salad recipe captures the essence of tradition with a modern touch. His use of classic Mediterranean spices enhances every bite — and we've gathered them all for you. For the recipe and video **scan this:**



or follow this url:

<https://akispetretzikis.com/en/recipe/1971>

## What's Inside the Mix?

Our Crops Gifts Greek Salad Spices Mix includes the signature dried herbs and seasoning found in Akis' recipe; from fragrant oregano to tangy spearmint, earthy thyme, and just the right touch of sea salt. It's everything you need to elevate your salad to restaurant-quality perfection, right from your own kitchen.

# FETA CHEESE MIX



## Feta Cheese Spices Mix

A Mediterranean Touch for Greece's Most Beloved Cheese  
Feta cheese is more than just an ingredient — it's a cornerstone of the Greek table. Made from sheep's or goat's milk, it's naturally rich in calcium, protein, and probiotics, supporting bone health and digestion while offering a unique, tangy flavor that brings any dish to life.

Often served as an appetizer, feta is delicious on its own, paired with olive oil and warm bread, or baked, grilled, or crumbled over salads and vegetables. Its simplicity is what makes it shine — especially when enhanced with the right herbs.

## Inspired by Chef Akis Petretzikis

In his famous baked feta recipe, Akis Petretzikis uses a perfect balance of Greek spices to unlock the cheese's full potential. At Crops Gifts, we've collected them all for you in one convenient mix.

For the recipe and video  
scan this:



or follow this url:

<https://akispetretzikis.com/en/recipe/649>

## What's Inside the Mix?

Our Feta Cheese Spices Mix includes aromatic oregano, basil, coriander, chili flakes, and spearmint and garlic — everything you need to turn feta into a rustic, flavorful Mediterranean experience.

# TZATZIKI MIX



## 🌿 Tzatziki Spices Mix

Fresh, Creamy, and Full of Greek Character

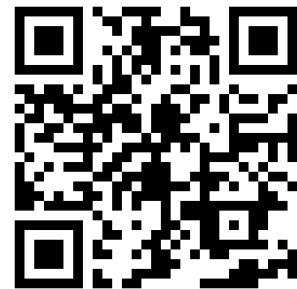
Tzatziki is one of the most iconic Greek cream salads — a cool and creamy blend of strained yogurt, cucumber, garlic, and herbs that captures the essence of the Mediterranean. Light, refreshing, and full of flavor, tzatziki is not only delicious but also naturally rich in probiotics and healthy fats, making it a nutritious choice for your table.

Perfect as a dip, spread, or appetizer, tzatziki pairs beautifully with warm pita bread, grilled meats, vegetables, or even as a side to your favorite dishes. Its fresh taste and creamy texture make it a go-to favorite for everyday meals and summer gatherings.

## 👨🍳 Akis Petretzikis suggests

The well-known Greek chef Akis Petretzikis has shared a beloved recipe for authentic tzatziki, highlighting the importance of simple, quality ingredients and the right balance of spices.

For the recipe and video  
scan this:



or follow this url:

<https://akispetretzikis.com/en/recipe/1485>

## 🌟 What's Inside the Mix?

At Crops Gifts, we've collected all the essential flavors from Akis' recipe into one perfect blend: our Tzatziki Spices Mix includes dried garlic, dill, black pepper, and just the right touch of sea salt — everything you need to create the ultimate homemade tzatziki with ease.

# POTATOES MIX



## 🍷 Potatoes Spices Mix

Golden, Crispy & Full of Greek Flavor

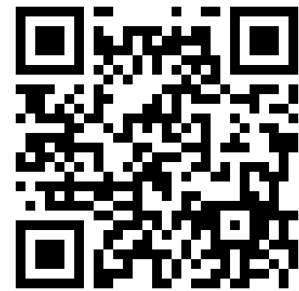
There's nothing quite like oven-baked potatoes — golden on the outside, soft on the inside, and naturally comforting. Simple yet satisfying, potatoes are a staple of the Mediterranean table, offering fiber, potassium, and essential vitamins, all while being low in fat and naturally gluten-free.

Perfect as a side dish, these potatoes complement any main course — from roasted meats to grilled vegetables. With the right blend of spices, they go from everyday to unforgettable.

## 👩🍳 Inspired by Akis Petretzikis

Greek celebrity chef Akis Petretzikis shares a famous oven-baked potato recipe using just the right herbs and seasonings to bring out their best.

For the recipe and video  
**scan this:**



or follow this url:

<https://akispetretzikis.com/en/recipe/3158/>

## 🌟 What's Inside the Mix?

At Crops Gifts, we've combined them all in our Potatoes Spices Mix — a flavorful blend of coriander, basil, mustard, paprika, oregano, black pepper, and sea salt — so you can create roasted potatoes at home, with ease and guaranteed taste. Just toss, bake, and enjoy!

# CHICKEN MIX



## 🔥 Chicken Spices Mix

A Crispy, Flavorful Roast with Mediterranean Charm

Baked chicken is a timeless dish — simple, healthy, and endlessly versatile. Rich in lean protein, essential vitamins, and minerals, chicken is a great choice for building muscle, boosting metabolism, and supporting overall well-being. When roasted in the oven, it becomes golden, tender, and bursting with flavor.

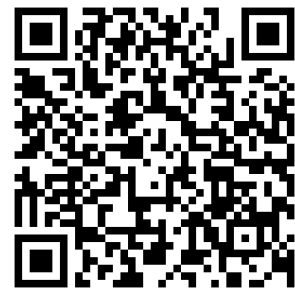
Perfect as a main course, baked chicken pairs beautifully with roasted vegetables, rice, or a fresh Greek salad for a balanced, nutritious meal.

## 👨🍳 Inspired by Akis Petretzikis

Renowned Greek chef Akis Petretzikis offers a beloved recipe for crispy oven-baked chicken that is seasoned with a perfect blend of Mediterranean herbs and spices.

For the recipe and video

scan this:



or follow this url:

<https://akispetretzikis.com/en/recipe/6927/kotopoylo-lemonato-me-riganh-ston-foyrno>

## 🌟 What's Inside the Mix?

At Crops Gifts, we've collected all the essential spices in our Chicken Spices Mix — a flavorful blend of basil, curry, oregano, mustard, chilli flakes, allspice, garlic and sea salt. With this mix, you can easily recreate that irresistible Greek taste, bringing Mediterranean flair to your roasted chicken. Just sprinkle, bake, and savor the delicious results!

# GYROS MIX



## 🍷 Gyros Spices Mix

Bring Greece's Favorite Street Food to Your Kitchen

Juicy, savory, and full of bold flavor, gyros is one of the most iconic and beloved Greek takeaway meals.

Traditionally made with grilled pork or chicken, wrapped in warm pita bread and topped with tzatziki, tomato, and onion — gyros is the ultimate comfort food, known for its rich taste and satisfying bite.

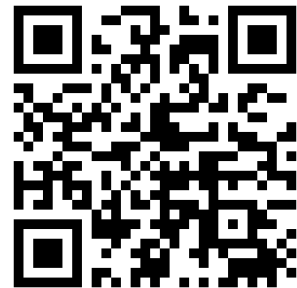
Although it's famously found at street food corners and busy souvlaki shops, you can now recreate this Greek classic at home, without the extra grease — just pure flavor, baked or grilled to perfection.

## 👨🍳 Inspired by Akis Petretzikis

Greek celebrity chef Akis Petretzikis shares a delicious homemade gyros recipe using the right mix of spices to achieve that authentic flavor, minus the fast-food guilt.

For the recipe and video

scan this:



or follow this url:

<https://akispetretzikis.com/en/recipe/5874>

## 🌟 What's Inside the Mix?

At Crops Gifts, we've gathered all those essential ingredients into our Gyros Spices Mix — a delicious blend of cumin, paprika, oregano, thyme, black pepper and sea salt — so you can prepare your own mouthwatering gyros.

Grill it, wrap it, and enjoy a real taste of Greece at home!

# SOUVLAKI MIX

## 🍴 Souvlaki Spices Mix

### The Classic Greek Street Food — Now Homemade and Delicious

Souvlaki is the undisputed king of Greek street food — tender chunks of marinated meat, grilled to perfection and often served with pita, fries, tzatziki, and a squeeze of lemon. It's the go-to takeaway for locals and visitors alike, known for its juicy texture, bold spices, and... let's admit it — its slightly greasy, irresistible charm.

But now, you can enjoy it at home, grilled or oven-roasted.

### 👨‍🍳 Inspired by Akis Petretzikis

Greece's favorite chef, Akis Petretzikis, has shared a simple and authentic homemade souvlaki recipe that brings this iconic dish straight to your table. With the perfect balance of Mediterranean spices, Akis shows that you don't need a street food cart to make it taste amazing.

For the recipe and video

scan this:



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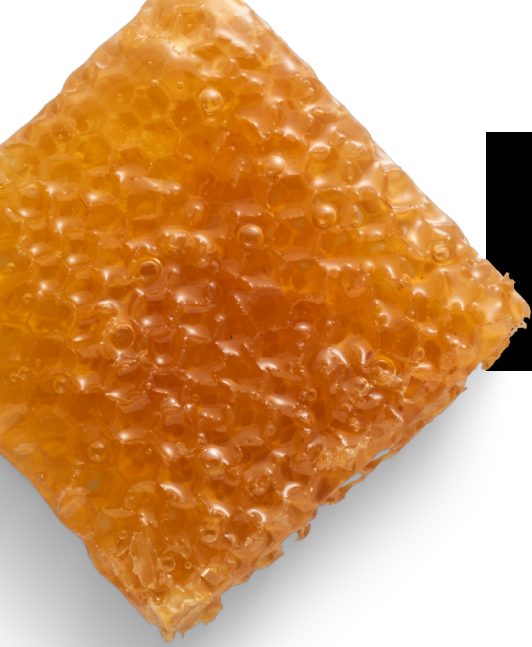
<https://akispetretzikis.com/en/recipe/3121>

### 🌟 What's Inside the Mix?

At Crops Gifts, we've gathered all the spices into our Souvlaki Spices Mix — a bold blend of oregano, paprika, cumin, thyme, coriander, black pepper, dried onion and sea salt — designed to infuse every skewer with authentic Greek flavor.

Just marinate, grill, and enjoy the street food you love — fresh from your kitchen!





# CROPS

## HONEY



### OUR HONEY

Anemelon Thyme and Herbs Honey	100 gr	4.30 €
Anemelon Thyme and Herbs Honey	250 gr	6.60 €
Anemelon Thyme and Herbs Honey	450 gr	9.90 €
Anemelon Thyme and Herbs Honey	950 gr	13.90 €





# ANEMELON

## HONEY



**FRESH &  
ORGANIC  
HONEY**



### The product

Anemelon Pure Cretan Honey has a rich amber color, a pleasant aroma, and a full-bodied taste. It combines the invigorating and antiseptic properties of thyme honey with the high nutritional value and beneficial qualities of pine honey.

This exceptional blend is made exclusively from the Leontarakis family’s own beehives, located across various mountainous regions of Crete. There, the bees gather nectar not only from wild thyme and majestic pine trees, but also from the abundance of aromatic Cretan herbs that flourish in the island’s unspoiled landscapes.

Crete has a long-standing tradition of thyme honey production, and the Leontarakis family from Heraklion proudly continues this legacy by crafting pure honey with a refined taste and the delightful fragrance of thyme.



## **How to Order Your Crops Gifts**

Would you like to take a piece of Crete home with you – or share it someone special?

Inside your apartment, you'll find our price catalogue with detailed descriptions of each product: herbs, teas, spice mixes, olive oil, wine, honey, and more – all carefully selected from trusted local producers and beautifully presented by Crops Gifts.

## **Eco Gift Packaging**

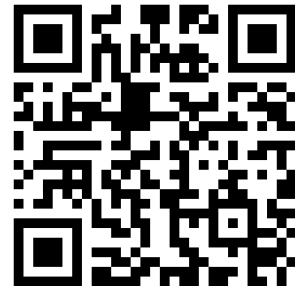
Every item is packaged as a gift, with our signature Crops eco wrapping, making it perfect for treating yourself or offering a unique souvenir from Crete.

## **Placing an order is simple:**

Just visit this link:

<https://cropssuites.com/crops-gifts-order-form/>

or scan this QR



and fill in the short form with your selections.

Once we receive your order, we'll contact you via email to arrange a convenient time and place to deliver your items – right here in Crops Suites Heraklion.

Whether you're shopping for a thoughtful present or keeping the taste of Crete alive at home, we'll make sure your Crops Gifts experience is as smooth and special as your stay with us.

[www.cropssuites.com/gifts](http://www.cropssuites.com/gifts)





CROPS SUITES  
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