



## KENTAVROS II

In history & art centaurs are members of a composite, unique race of creatures, part human & part horse. According to the myth, the race of Centaur had divine origin, were wise, fair, good-hearted, friends & supporters of human race kind. The most distinguished Centaur of mythology was Chiron who said to be the first among centaurs & highly revered as a teacher & tutor.



#### SPECIFICATIONS

Length: 24,38m / 79,11ft

Beam: 6,10m / 20ft

Draft: 1,83m / 6ft

Number of crew: 4

Built: 2000

Builder: Ferretti

Engines: 2 x 2000hp MTU

Generators:

1 x 27kw Onan, 1 x 12kw Onan

Cruising speed: 27 knots

Cabins: 4

Cabin configuration:

2 Double, 2 Twin

Guests: 8



Main Deck

Salon | Dining Area

Galley

Bridge



Experience endless moments of relaxation overlooking the sea, while enjoying a state of the art BOSE audio system sound into the spacious wooden lined interior salon with the white leather furnishing and the cozy atmosphere.



Explore new tastes, gourmet specialties of Greek and International cuisine from our inspired and experienced Chef in the interior dining area.



Bridge

### THE GREEK ISLANDS VARIETY OF WINE

Ancient Greeks called the Aegean sea "Oinopion sea", because of the colour it takes, reminiscent of the wine, when it gets "angry". The countless archaeological findings prove that the wine history of this region is too long. Nowadays, on the islands of the archipelago, are produced the P.D.O. (Protected Designation of Origin) wines: Samos, Limnos, Rhodes,

Paros and Santorini, as well as the P.G.I. (Protected Geographical Indication) wines: Aegean, Dodecanese, Slopes of Ampelo, Thapsana and Ikaria. The multifarious vineyard of the Aegean sea is favored particularly by the bright sunshine, while high winds restrict productivity by maintaining low yields and thus higher quality grapes. Predominant role in this area play the white grape varieties: Assyrtiko and Monemvasia in the south part of the Aegean sea and Muscat white in the northern part. The red varieties Mandilaria, Fokianos, Limnio and Mavrotragano, as well as the white ones Athiri, Aidani, Malagouzia, Begleri, Muscat of Alexandria, Roditis, Savatiano play a secondary role.


According to Greek mythology the king of island of Chios, Oinopionas, hosted Oriona, the son of Poseidona God & famous hunter. However, Orionas fell in love with the daughter of the king and then Oinopionas revenged him, offering him his best quality wine in order to get him drunk, blind him & throw him to a sea shore of Chios)

Almost all the islands of the Ionian sea are involved with viticulture & winemaking, since the sweet climate with the abundant rains favor the vine development. Thus, in the Ionian islands are produced the Designation of Origin wines: Robola of Cephalonia, Mavrodaphne of Cephalonia, Ithaca, Muscat White and the Protected Geographical Indication: Slopes of Enos, Metaxata, Mantzabinates, Halikounas, Corfu, Lefkada, as well as the Verdea, a wine which is distributed as a traditional designation.

The history of viticulture in Crete dates back to over 4000 years, when the boats crossed the seas filled with the wine that was made in large vats by the winemakers of King Minos. The mythology wants the Oracle of Delphi teaching the Cretans the preparation of sweet wines from sun-dried grapes. The viticulture continued over the years and the next brilliant season of the Cretan winemaking dawned upon the Venetian period with Malvasia wine.

This prestigious wine culminated in the Middle Ages & Renaissance, & became known all over the world especially from the time when the Venetians began to sell sweet wines manufactured in Venetian Crete. Nowadays over 10,000 acres of vine are cultivated in Crete & next to the cooperatives that continue to produce traditional rustic wines, are active individuals, small & large, privately owned vineyards, producing modern wines with modern technologies & know-how. In Crete climate conditions are ideal for viticulture, & it is one of the reasons why here is produced about 1/5 of all Greek wines. The Cretan vineyard located mostly on the north side, where the landscape has deep fertile soil, valleys & slopes are cooled by the breeze of the Aegean.





#### WINE STEAMED MUSSELS

1kg of mussels (scrubbed & debearded)  
1/4 cup olive oil  
5 cloves of garlic, thinly sliced  
2 tbsp. chopped fresh oregano  
1/2 cup dry white wine  
salt & pepper to taste  
1/4 cup heavy cream (or evaporated milk)  
2 tbsp. chopped fresh parsley

Scrub the mussels, de-beard & rinse under cold water. Discard any damaged mussels or ones that do not close when gently tapped. Reserve in the fridge (for up to one day).

Thirty minutes before cooking, place the mussels in a bowl with cold water and a sprinkle of flour. The mussels will breath, spit out any remaining sand (which clings to the flour & sinks to the bottom of the bowl). Rinse & reserve in a colander.

Heat the olive oil in a skillet over low heat. Add your garlic slices & saute for a few minutes, just when they start to turn brown. Add your mussels, increase the heat to high & add your wine & oregano & cover with a lid.

Cook the mussels for about 3-5 minutes or until the shells have opened up (discard any mussels that have not opened). Remove from the heat & add your cream & shake/swirl the pan to evenly distribute the cream into the sauce. Adjust seasoning with salt & pepper, sprinkle with chopped fresh parsley & serve with crusty bread & a dry Greek wine or some Ouzo.





Full width & air-conditioned Master stateroom features a King-size bed, a useful dressing table, a large settee & a mini-bar as well as an entertainment media set including LCD TV, CD, DVD & stereo system sound. En-suite bathroom with a bath tub.



Full width, air-conditioned VIP stateroom features a Queen-size bed, an entertainment media set including LCD TV, CD, DVD & stereo system sound, as well as en-suite bathroom.



Two twin bedded staterooms (with an additional Pullman berth for the occasional ninth-tenth guest/child) are all equipped with en suite facilities as well.



Both twin cabins can be converted into double beds.



Seize the day at aft deck areas enjoying a perfect private breakfast alfresco.



Kentavros II offers ample space for sunbathing in the fore deck.  
Enjoy the gorgeous scenery and the golden days of Greece.




Drinking a refreshment cocktail at the serpentine sofa while sunbathing on the prestigious fly bridge.



## WATER TOYS

- One speedboat 4,3m with 60hp outboard
- Jet ski
- Water-skis
- Mono-skis
- Tubes for two persons
- Diving equipment for two persons
- Seadoo scooter
- Fishing and snorkeling equipment





**BURNING LIGHT**

| by Kostas Varnalis |

Staring at the sea, not satiating it  
From the mountain up high  
laminar & blue by being enriched within made of many jewelries