

Polish wines at Concordia Taste



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Concordia Taste Restaurant is one of the best culinary brands in Poznań. Chef Adam Adamczak takes care of the culinary side of the project, and the wine is currently handled by sommelier Jacek Kulza. Adam puts Polish traditions and regional products at the center of his interests. This direction inspired Jacek to search for interesting Polish wines. It is worth mentioning that the search consisted of visits to Polish vineyards, from which interesting wines, ideas and material for a video report were brought. As a result of these efforts, Concordia Taste organized an excellent dinner with Polish wines in the main role. An interesting selection of markets and perfectly matched food showed what a conscious pairing should look like. Enthusiastic reactions from guests convinced the restaurant owners to choose the direction of an extensive Polish wine list.

The idea came into effect. Polish wines are available in a permanent offer, every Thursday a sommelier helps guests choose Polish wines for dishes, talks about their features and introduces more Polish winemakers. The spring menu card, the premiere of which is planned for the turn of March and April, will be prepared entirely with the Polish wine list in mind.

The project is fantastic and we are hungry for more! We will often visit Concordia Taste and inform you about new tasty news!

