



Athens, 23rd June 2011

Food and wine tasting at the newly revamped Lufthansa Business Lounge in Athens

Monthly wine tastings to be offered by Papagiannakos Wines at Lufthansa Lounge Athens as of June 2011

Lufthansa is enhancing its ground services at Lufthansa Business Lounge at Athens International Airport for its Business Class passengers, HON's. Senators and Miles & More Frequent Travelers, by adding a wine savoring experience as farewell "taste" of Greece. Effective from 1st June 2011, Lufthansa is launching a new cooperation with a notable Greek wine maker, offering its Business Class passengers and Miles & More Frequent Travellers carefully selected – and many times awarded- wines from the Estate Papagiannakos (www.papagiannakos.gr).

Winemaker in third generation, Mr. Papagiannakos has turned the estate into a modern facility, experimenting with different techniques. Going for quality rather than quantity there is only 3.000 to 10.000 bottles produced annually of some of his wines. This is the most important criteria for the selection of these wines for Lufthansa Business Lounge. Among the most notable varieties, are "Savatiano", which is currently available only in selected supermarkets and the top line "Kalogeri", which has been chosen for the Lufthansa Business Lounge and is available only in high-end restaurants.

Lufthansa's passengers will also have the opportunity to experience two wines tastings in the Lounge every month, where Mr. Papagiannakos or his daughter will personally present the full range of wines, answering all the questions Lufthansa guests might have.

Since a few months already, Lufthansa has been in cooperation with Hellenic Duty Free, promoting high-class Greek food products in the lounge. At the moment, passengers can choose among very unusual, but highly tasty jams from Pappayiannides (www.papayiannides.gr) – for example, strawberry/chocolate, orange/tangerine/ lemon and cherry/honey/walnut and honey, traditional element of the Greek cuisine, provided by "Attiki" (www.attiki-pittas.gr).

Also for the Greek salad bar, they are served premium quality olive oil from Gaea (www.gaea.gr), Terra Creta (www.terracreta.gr) and Minerva (www.minerva.com.gr) and olives for the cocktail service from Gaea.

Lufthansa's vision is to present the local products with the story behind – the region where they are cultivated and produced, specialities in the production process, its characteristics, as well as the history of the company. The idea behind this project is to have the guests try the products, while having a rest in the newly revamped Lufthansa Business Lounge. The taste and the story around the product should give the impulse to take it home for a gift or souvenir. These products can be purchased at the Duty Free Shop on the way to the gate.



Lufthansa's 250 m² Business Lounge is accessible for Business Class passengers, Star Alliance Gold Card holders, including Lufthansa HON- and Senator Card holders, as well as Miles & More Frequent Travellers, departing on a flight by any of the Star Alliance carriers. The Lounge seats 60 guests offering wireless LAN as well as PC-desks equipped with computers and internet access. A large TV screen in each section gives the guests the opportunity to get information about the latest world and business news. The passengers will also find a wide range of Greek, German and international newspapers and magazines.