

MOCHAFY22

SUNRISE 2009 (2018) **LOA** 45.02m/147'8" **BEAM** 8.8m/28'10" **DRAFT** 2.76m/9'1"



"We thank Captain Marcin for a wonderful experience cruising Italy – there is so much space on board and we can see what a fantastic job the crew do looking after the boat and tending to all our needs. It was a magical first charter experience and we hope to come and experience the yacht again in the Balearic Islands!"

GUESTS 11 / **CABINS** 5 / **CREW** 9 / **RATES FROM** €147,000 PW / **SUMMER** WEST MEDITERRANEAN / **WINTER** WEST MEDITERRANEAN

SPECIFICATIONS

Cruising Speed	12 knots (max 15 knots)
Range	5,000 nm
Engines	Twin MTU 1,100 hp
Naval Architect	Valentijn Design, Paolo Scanu
Exterior Designer	Paolo Scanu
Interior Designer	Darnet Design

THE YACHT

Previously known as Dynasty, this 45 metre motor yacht has recently acquired a new owner who, along with Captain Marcin Piekarski, has given Mochafy22 a fresh new overhaul. Originally built by Sunrise and delivered in 2009, she has been constantly upgraded throughout her life with her most recent full refit in 2018.

Built with space in mind, Mochafy22's huge volume of 499GT provides ample room for dining, socialising and relaxing. Of particular note are the full beam master

suite and the spacious sky lounge which is a favourite hangout for guests. With a top speed of 15 knots, she also boasts an impressive range of 5,000 nm cruising at 12 knots.

Mochafy22's guest to crew ratio of 10:9 means everyone on board will enjoy the highest level of personal service as she looks forward to welcoming you on board during her first ever charter season in the Mediterranean this year.



SPECIAL FEATURES

- Huge 499 GT volume for her length (45 metre)
- Incredible head room throughout
- Timeless exterior and interior styling
- World cruising capabilities
- Expansive sun deck with private jacuzzi and sunbathing
- Spacious full beam master stateroom



CAPTAIN MARCIN PIEKARSKI

While Captain Piekarski has been sailing since the age of 16, his first role as captain was aboard MY Indigo Star in 2003, and he has been heading up luxury superyachts ever since.

"I very much believe that a positive approach and communication is key to a successful charter," he explains. "I feel very fortunate that I get to help provide amazing holidays for both owner and guests. It is always wonderful to see people leave their holiday with a smile."



THE EXPERIENCE

A truly luxurious superyacht with wellness at its heart, guests on board Mochafy22 can enjoy everything from all-natural cleaning products and options for aromatherapy pillows and room mists to a fully-equipped workout space and yoga studio. Daily massages are available on tap too, creating a haven for relaxation at every turn.

The generous sun deck complete with jacuzzi is where guests tend to spend the majority of their time, while the upper deck is popular for al fresco meals with family and friends. Elsewhere water babies gather around the swim platform to make use of the yacht's ample choice of water toys including jet skis, SeaBobs, banana boats and stand-up paddleboards.

Mochafy22's most recent refurbishment has resulted in a modern interior design combining dark woods and light carpets injected with a splash of colour. She accommodates 11 guests in glamorous en suite state rooms, and the star of the show is the full beam master suite which comes complete with a private office and full beam en suite bathroom sure to impress.

Adults need not fret when relaxing with a massage or sunset cocktail, as Mochafy22's multi-lingual crew are more than happy to entertain with a large selection of toys, water slides, Xbox and movies. She truly is the ultimate family holiday destination.



THE CUISINE



CHEF PEDRO FRAGA

Chef Pedro has garnered an impressive number of qualifications during his long culinary career, including an haute cuisine degree from EHB Mallorca and a

gastronomic innovation and design degree at Camilo José Cela University. With over 12 years' superyacht experience under his belt, he promises a true treat for the tastebuds throughout each and every charter.

Running an open galley approach where guests are welcome to discuss menus and ingredients as they please, Chef Pedro believes in a healthy Mediterranean diet, citing his home country of Spain as his greatest influence. He loves to serve up fresh tapas – sourdough bread, jamón ibérico, Spanish omelette, croquetas and grilled prawns, but is equally adept in fine dining. "My cooking is simple and honest," he explains. "I like clear flavours, using fresh local ingredients and, most importantly, avoiding anything artificial."

What's more, those with special dietary requirements need not worry, as Chef Pedro cooks everything from scratch, meaning even your bread, yoghurt and ice-creams can be adapted to ensure all needs and preferences are catered to.

