



ATLAS
Vina

OSJEČKO - BARANJSKE
ŽUPANIJE



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župan Osječko-baranjske županije

Puno je toga što Osječko-baranjsku županiju čini jedinstvenom, no jedan od najjačih turističkih aduta zasigurno su četiri izvrsna vinogorja. Svojim položajem kao da omeđuju i štite našu županiju, pa se tako zapadom prostire feričanačko, jugom đakovačko, sjeverom baranjsko sve do istočnih granica koje čuva erdutsko vinogorje. Vežu ih brojne vinske ceste prožete podrumima koji kriju najbolje vinske kapljice regije. Iako pod istim komadićem neba, sva su četiri vinogorja jedinstvena u svojim različitostima.

Baranjskim ravničarskim krajem iz godine u godinu niču novi nasadi vinove loze koji okupani suncem daju izvrsna vina dostojna najzahtjevnijih vinskih karata. Tradicija đakovačkih vinograda, koja seže u doba prije turskih osvajanja, zadržala je mističnost i savršenstvo okusa vina koja se i danas služe na kraljevskim trpezama diljem svijeta.

Uzvisine uz Dunav i obronci u okolici Erduta, koji čine zaštićeni krajolik istoka Hrvatske, idealna su podloga za vina bogatog okusa i mirisa. Vinogradarsku tradiciju još od 13. stoljeća njeguje feričanački kraj čija se vrhunski vina i danas proizvode u duhu tradicije. Bogato vinorodno područje Osječko-baranjske županije temelj je razvoja turističke i gastronomske ponude istoka Hrvatske. Ovaj Vinski atlas idealno je mjesto za početak hedonističkog istraživanja naše županije.

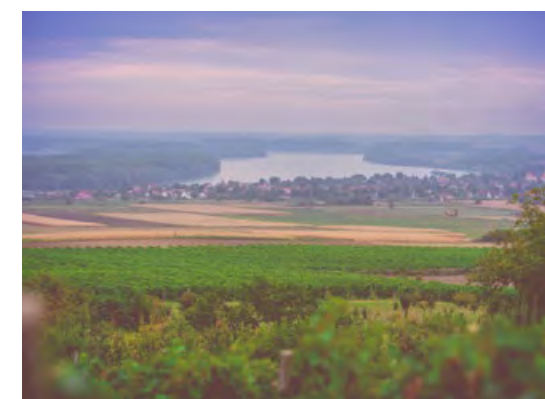
Stoga s kartom naša četiri vinogorja u ruci krenite u nezaboravnu vinsku avanturu.

Lots of things make Osijek-Baranja county unique, but one of the biggest tourist advantages are four wine regions. Located as if they're surrounding and protecting the county, Feričanci region is located in the west, Đakovo in the east, Baranja in the north all the way to the eastern boarder guarded by Erdut. They are connected by numerous wine roads filled with wine cellars that take care of the best wine in the region. Though they're situated under the same small portion of the sky, all four of our wine regions are unique in their differences.

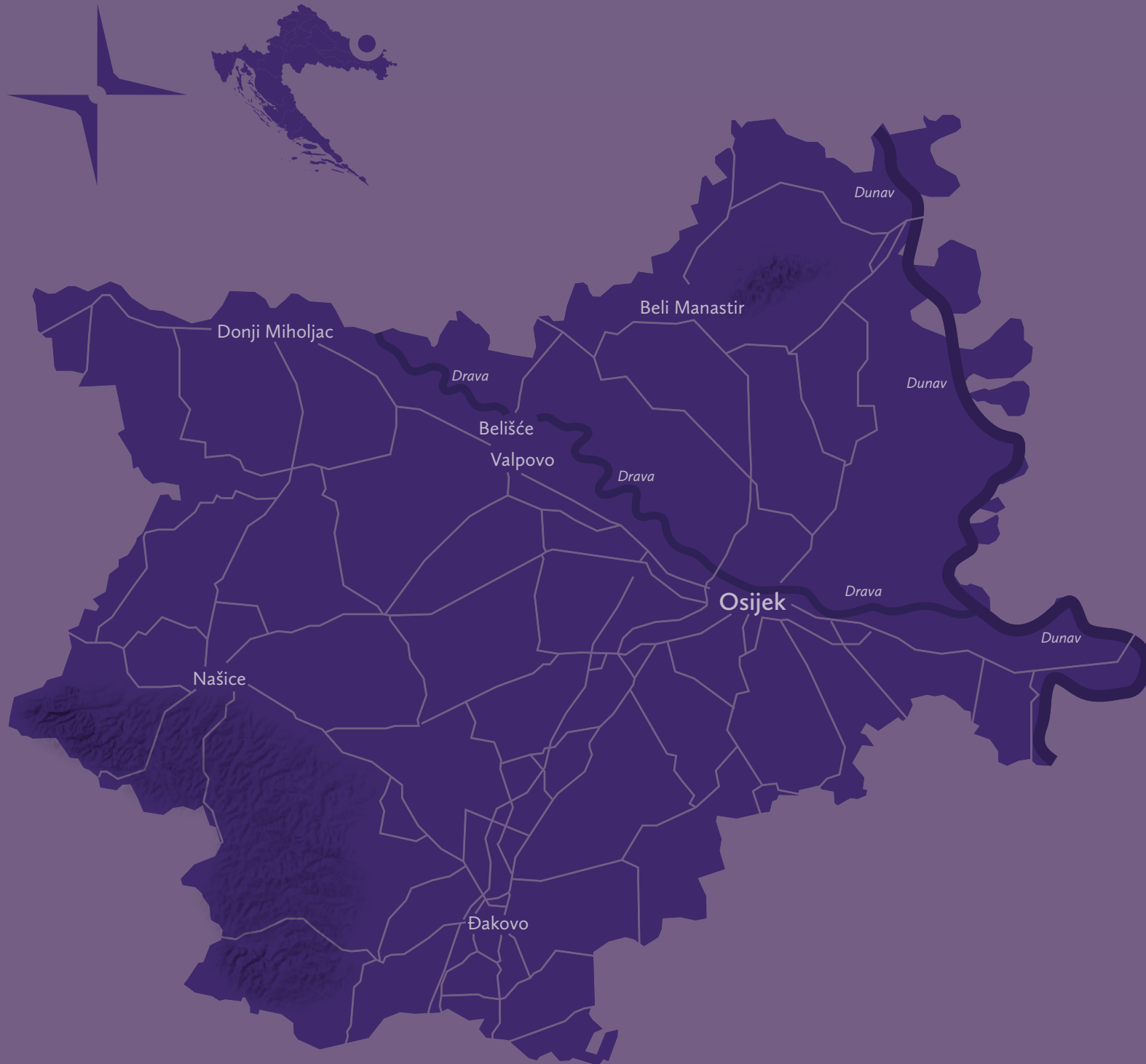
Every year Baranja lowland landscape is enriched with new vine that, bathed by the sun, give excellent wine worthy to be put on most demanding wine lists. Tradition of vineyards around Đakovo, that predate occupation by Ottoman Empire, has kept its mysticism and the perfection of wine still served on royal courts around the world.

Hills next to the Danube river and slopes of Erdut, that make the protected landscape of Croatian east, are ideal turf for wine rich in flavour and taste. Vine growing and winemaking in Feričanci region dates back to 13th century, and local wine is still produced in the spirit of that tradition. Rich vine growing regions of Osijek-Baranja county are the foundation for tourist and gastronomic offer in Eastern Croatia. This Wine Atlas is the perfect guide to start your hedonistic exploration of our county.

So take this map in your hands and start the unforgettable wine adventure.



Položaj i značajke



Osječko-baranjska županija smjestila se na krajnjem sjeveroistoku Hrvatske na površini od 4.152 km². Na njezinu se teritoriju nalaze četiri vinogorja od ukupno 13 iz dvije podregije koje pripadaju vinskoj regiji Slavonija i Podunavlje. To su Baranja i Erdut iz podregije Podunavlje te Feričanci i Đakovo iz podregije Slavonija.

U spomenutim vinogorjima dominantne su bijele sorte grožđa, u prvom redu graševina koja čini većinu proizvodnje. Osim nje, od bijelog sortimenta najviše se uzgajaju i chardonnay, traminac, bijeli i sivi pinot, sauvignon blanc i zeleni silvanac. Najzastupljenija crna sorta je frankovka, a od ostalih se još uzgajaju cabernet sauvignon i franc, merlot, crni pinot, zweigelt te syrah.

Najveće vinarije na području županije su Belje, Erdutski vinogradi, Đakovačka vina te Feravino. Od manjih proizvođača među najpoznatije se ubrajaju vinarije Josić, Kalazić, Antunović, Brzica i Misna vina.

Osijek-baranja county is situated at the most north-eastern part of Croatia on 4.152 km². Its territory includes 4 out of total 13 appellations from two subregions that constitutes Slavonija and Podunavlje region. Those are Baranja and Erdut from Podunavlje and Feričanci and Đakovo from Slavonija subregion.

White varieties are dominant in the above mentioned appellations while most of the production is graševina (welschrieslieng). Among the most grown white varieties are also chardonnay, traminer, pinot blanc and gris and green silvaner. Most common red variety is frankovka (blaufrankisch) followed by cabernet sauvignon and franc, merlot, pinot noir, zweigelt and syrah.

The largest wineries in the county are Belje, Erdutski vinogradi, Đakovačka vina and Feravino. Among most popular smaller producers are Josić, Kalazić, Antunović, Brzica and Misna vina.

Nagrađena vina

DWWA - Decanter World Wine Awards

2019.

Kalazić, Graševina 2015. bronca/bronze
Belje, Graševina 2018. bronca/bronze
Erdutski vinogradi, Graševina 2018. bronca/bronze
Feravino, Dika Rose 2018. bronca/bronze
Kalazić, Graševina 2016. srebro/silver
Kolar, Frankovka 2013. srebro/silver
Belje, Goldberg Graševina 2017. srebro/silver
Feravino, Cuvee Miraz 2015. srebro/silver
Feravino, Frankovka Miraz 2016. srebro/silver
Feravino, Graševina Dika 2018. srebro/silver

2018.

Belje, Graševina 2017. bronca/bronze
Belje, Graševina Goldberg 2016. bronca/bronze
Belje, Graševina Select 2017. bronca/bronze
Erdutski vinogradi, Traminac ledena berba 2012. bronca/bronze
Feravino, Graševina Miraz 2016. srebro/silver
Feravino, Frankovka ledena berba 2016. srebro/silver
Feravino, Cuvee Miraz 2015. bronca/bronze
Feravino, Frankovka Miraz 2015. bronca/bronze
Feravino, Graševina Dika 2017. bronca/bronze
Feravino, Graševina Miraz 2017. bronca/bronze
Kalazić, Rajnski rizling 2016. srebro/silver
Svijetli dvori, Graševina izborna berba 2015. srebro/silver

2017.

Antunović, Graševina Premium 2013. platina/platinum
Belje, Cabernet Sauvignon 2014. bronca/bronze
Belje, Chardonnay 2015. bronca/bronze
Belje, Chardonnay 2016. bronca/bronze
Belje, Chardonnay Goldberg 2015. bronca/bronze
Belje, Frankovka Goldberg 2012. bronca/bronze
Belje, Graševina Goldberg 2015. bronca/bronze
Belje, Graševina 2016. srebro/silver
Feravino, Graševina Miraz 2016. bronca/bronze
Feravino, Graševina Dika 2016. bronca/bronze
Kolar, Zeleni Silvanac 2015. srebro/silver
Siber, Muškat Žuti 2015. srebro/silver
Siber, Cabernet Sauvignon 2011. bronca/bronze

2016.

Belje, Graševina Goldberg 2011. bronca/bronze

2015.

Belje, Graševina 2013. srebro/silver
Belje, Graševina 2014. bronca/bronze
Belje, Graševina Goldberg 2014. bronca/bronze
Feravino, Cabernet Sauvignon Miraz 2012. bronca/bronze

2014.

Belje, Graševina Golberg 2006. regionalni trofej/regional trophy
Josić, Ciconia Nigra Cuvee Superior 2011. bronca/bronze

2013.

Belje, Graševina Goldberg 2011. bronca/bronze
Erdutski vinogradi, Graševina 2011. bronca/bronze
Erdutski vinogradi, Traminac 2009. bronca/bronze
Feravino, Frankovka Miraz 2009. bronca/bronze
Feravino, Syrah Miraz 2009. bronca/bronze
Misna vina, Traminac ledena berba 2011. srebro/silver
Misna vina, Traminac 2011. bronca/bronze
Misna vina, Traminac izborna berba 2007. bronca/bronze

2012.

Belje, Graševina 2009. bronca/bronze
Misna vina, Traminac ledena berba 2009. regionalni trofej/regional trophy

2011.

Feravino, Frankovka Miraz 2008. bronca/bronze

2010.

Belje, Merlot 2008. regionalni trofej/regional trophy
Belje, Cabernet Sauvignon 2007. bronca/bronze
Belje, Graševina Goldberg 2008. bronca/bronze
Đakovačka vina, Chardonnay sur-lie 2008. bronca/bronze

2009.

Belje, Graševina Goldberg 2007. bronca/bronze
Belje, Graševina Goldberg kasna berba 2007. bronca/bronze

IWC International Wine Challenge

2017.

Feravino, Graševina Dika 2016. bronca/bronze

2016.

Belje, Graševina 2012. srebro/silver
Feravino, Graševina Dika 2015. bronca/bronze

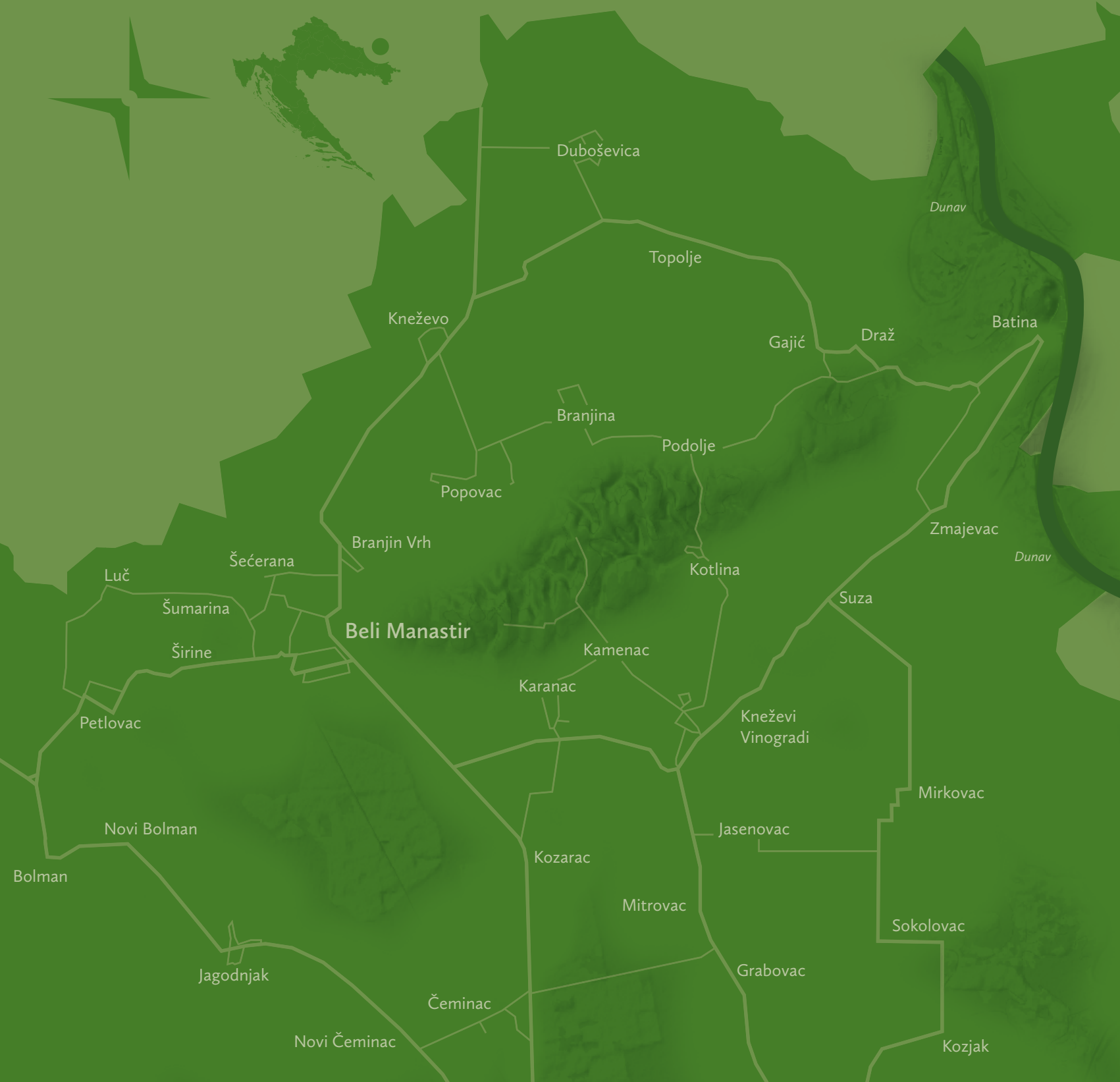
2015.

Belje, Graševina 2013. bronca/bronze
Belje, Graševina Goldberg 2013. bronca/bronze

2014.

Belje, Graševina 2012. srebro/silver
Belje, Graševina Goldberg 2012. bronca/bronze
Belje, Graševina 2006. srebro/silver
Belje, Frankovka izborna berba 2012. bronca/bronze

Baranjsko vinogorje



Vinogorje Baranja smjestilo se na krajnjem sjeveroistoku Hrvatske između Drave i Dunava. Ovaj poznati i omiljeni vinski kraj proteže se kroz dvije države, Hrvatsku i Mađarsku, a pogodna je za uzgoj bijelih i crnih sorti. Korijen imena pronalazimo u mađarskom jeziku, a u slobodnom prijevodu ono znači “majka vina”.

Taj podatak možda i najbolje govori u prilog tvrdnji da su grožđe i vino već dugo ugrađeni u samu srž tog komadića raja na zemlji.

U hrvatskom dijelu Baranje od bijelih sorti najviše se uzgajaju graševina, pinot bijeli i sivi, traminac, chardonnay, rajnski rizling i sauvignon. Kod crnih sorti najzastupljenija je frankovka, a osim nje još se u većoj mjeri uzgajaju cabernet franc i cabernet sauvignon, merlot i crni pinot. Najveća vinarija je Belje, čija povijest seže na kraj 17. stoljeća, dok ostatak čine manje vinarije.

Josić, Kalazić, Kolar, Szabo, Gerštmajer, Kusić, Pinkert samo su neke od njih koje su stekle popularnost među ljubiteljima vina u Hrvatskoj i šire.

Baranja region is located in the north-east part of Croatia, placed between Danube and Drava rivers. This well recognized and beloved wine county stretches through two countries, Croatia and Hungary, and is apt for growing both white and red grapes. The root of the name comes from Hungarian language, and loosely translated means “the mother of wine”.

That fact might be the best argument for the assertion that grapes and wine are at the heart of this piece of heaven on earth.

Most common wine variety in Croatian part of Baranja is graševina (welschriesling). In the white assortment you can also find pinot blanc and gris, traminer, chardonnay, riesling and sauvignon blanc as common varieties. In red assortment most common is frankovka (blaufrankish) followed by cabernet franc, cabernet sauvignon, merlot and pinot noir. The largest producer is Belje winery whose tradition dates back to late 17th century.

The rest is consisted of smaller wineries such as Josić, Kalazić, Kolar, Szabo, Kusić Gerštmajer, Pinkert and many others.

Vinarija **Alexandar**

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Vinarija Alexandar smjestila se u Kamencu, seocu nadomak Kneževih Vinograda. Proizvodnjom vina, tada još u unajmljenom prostoru, počinju se baviti 2008. godine, a tri godine kasnije sele proizvodnju u vlastiti prostor, prvo djelomično, a kasnije u potpunosti.

Vinarija ima 4,5 hektara vlastitih nasada na kojima su zasađeni graševina i rajnski rizling, dok ostatak grožđa, a mahom je riječ o crnim sortama, kupuju od kooperanata. Premda su se ranije uglavnom bavili proizvodnjom grožđa, kojeg su prodavali velikim proizvođačima, promjena politike velikih kuća potaknula ih je na zaokret u poslovanju. S godinama su sve manje prodavali grožđe i sve više vino, a danas svu sirovinu prerađuju. Vinski podrum ima i kušaonicu za 15 ljudi, ali su nedavno proširili kapacitet izgradnjom ljetne terase.

Vizija vlasnika vinarije Aleksandra Horvata dovela je do toga da vino prodaju u samoj vinariji te se njihovi proizvodi ne mogu pronaći na policama trgovina i vinoteka. Horvat naglašava kako je njegova vizija da i ubuduće budu butik vinarija.

Alexandar winery is located in Kamenac, a small village near Kneževi Vinogradi. They started producing wine in a rented space in 2008, and three years later moved the production to their own object. First they moved only a part of production there, and managed to move all of it later.

Winery has 4,5 hectares of their own vineyards where they grow graševina and riesling, while they buy different grapes for production, mostly red varieties, from other winegrowers. Though before they were mostly growing and selling grapes, a change in large producers businesses made them consider a change in their own business plans. With years, they were selling fewer grapes and making more wine, and now they're processing everything they grow and more. Wine cellar has a tasting room for 15 people but the capacity was recently expanded with new summer terrace.

The vision of the winery owner Aleksandar Horvat led to selling all the wine directly to customers in the winery, therefore their products can't be bought in shops. Horvat claims that his vision is to keep the business as a boutique winery in the future.

Vinarija **Belje**

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Belje je najveća i najznačajnija vinarija u Baranji, ali i u cijeloj Hrvatskoj. Njezina povijest seže na kraj 17. stoljeća kada posjed dolazi u ruke princa Eugena Savojskog. Uskoro počinje organizirana poljoprivredna djelatnost na tom području, između ostalog i organizirani uzgoj vinove loze te proizvodnja vina.

Nova vinarija, izgrađena 2011. godine, kapaciteta je 8 milijuna litara. U njoj se prerađuje grožđe s tri milijuna loza vlastitih vinograda koji se prostiru na 650 hektara. Posebno se ističe položaj Goldberg s kojeg dolaze najbolja vina koja se posebno njeguju. Od sorti najzastupljenija je graševina, a u njihovim se vinogradima još uzgajaju i chardonnay, frankovka, cabernet sauvignon, merlot i crni pinot.

Među brojnim osvojenim nagradama i priznanjima posebno se ističu zlatna medalja i regionalni trofej Decantera 2010. za vrhunski merlot iz 2008. te ista priznanja 2014. za graševinu Goldberg berbe 2006.

Osim toga, osvojili su i brojne zlatne medalje s ocjenjivanja Mundus vini za vrhunsku graševinu i cabernet sauvignon.

Belje is the largest and the most important Winery in Baranja, as well as in whole Croatia. Its history dates back to the end of 17th century when the estate was taken by prince Eugen Savoy. Soon after that the organized agriculture activity starts in the area, with vine growing and wine production.

New winery, built in 2011, has a capacity of 8 million liters. It processes grapes from three million vines grown in own vineyards that spread over more than 1600 acres. Special appellation is Goldberg which guarantees best wine that is carefully cherished. Among the grape varieties most grown is graševina (welschriesling) followed by chardonnay, frankovka (blaufrankish), cabernet sauvignon, merlot and pinot noir.

Among many prizes for Belje wine, some stand out over the others. They won Decanter regional trophy in 2010 for Merlot 2008 and the same acknowledgment in 2014 for Goldberg Graševina 2008.

Other than that, Belje won many other significant prizes at Mundus Vini for their graševina and cabernet sauvignon wine.

Vinarija Gerstmajer

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Vinarija Gerstmajer ubraja se među najprepoznatljivije u Baranji. Razlog tomu je karizma vlasnika Mihalja 'Mišika' Gerštmajera zbog koje se gosti uvijek rado vraćaju.

Popularni Mišika treća je generacija u obitelji koja se bavi proizvodnjom vina. Njegovi se vinogradi prostiru na 12 hektara na kojima uzgaja 7 sorti. Većinu, gotovo 60 posto nasada, čini graševina, a od drugih sorti uzgaja još i chardonnay, traminac, sivi pinot, rajnski rizling, cabernet sauvignon i frankovku. Prema obiteljskoj tradiciji, vinarija je orijentirana prema vinima s većim ostatkom šećera. Tako u asortimanu dominiraju polusuha i poluslatka, a proizvode i predikatna vina. Mišika već polako priprema vinariju za dolazak četvrte generacije, sina Ivana, koji obavlja sve više posla u proizvodnji te će nastaviti bogatu obiteljsku tradiciju.

Osim vina i vinskog podruma u ponudi je i priprema jela za goste. Tako posjetitelji u kušaonici, koja prima 20-ak osoba, te pod ljetnom nadstrešnicom, u koju stane do 50 ljudi, mogu uživati u spletu prepoznatljivih i nesvakidašnjih mirisa i okusa Baranje.

Gerstmajer winery is one of the most recognizable in Baranja. The secret to it lies in the charisma of the owner, Mihalj 'Mišika' Gerstmajer, which is the main reason why guests are always happy to return there.

Popular Mišika is a third generation in the family that makes wine. His vineyards spread over 12 hectares on which he grows a total of seven varieties. Most of the area, almost 60 percent, is graševina, while other sorts are chardonnay, traminer, pinot gris, riesling, cabernet sauvignon and frankovka. Continuing the family tradition, Gerstmajer winery is oriented to wine with more residual sugar. Therefore, the dominating types are semi-dry and semi-sweet wines, while he also produces predicate wine. Mišika is already preparing the winery for the fourth generation, his son Ivan who already does a lot of work in production and will continue the family tradition.

With wine and the tasting room, Gerstmajer also offers food for the guests. The visitor in the tasting room (for 20 people) and on the summer terrace (for 50 people) can enjoy in the plexus of recognizable and extraordinary smells and tastes of Baranja.

Vinarija Josić

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U svojoj kratkoj povijesti, koja započinje 1999. godine, vinarija Josić postala je jedna od najprepoznatljivijih baranjskih vinarija. Te je godine Damir Josić s obitelji kupio vinski podrum u Zmajevcu i prvih šest hektara vlastitog vinograda. U međuvremenu su razvili posao, povećali nasade, otvorili restoran i proslavili se u vinskom svijetu.

Na 22 hektara vinograda zasadili su veći broj raznih sorti. Tako uz neizbježnu graševinu uzgajaju i chardonnay, sivi pinot, sauvignon blanc, muškac, traminac, frankovku, cabernet sauvignon, cabernet franc, merlot i syrah. Nagrade su počele stizati vrlo brzo, već 2002., a prepoznatljiva etiketa s crnom rodom postala je pravi brend u Hrvatskoj.

Restoran, smješten odmah pored vinarije, nije tek nadopuna ponude, nego je riječ o renomiranom ugostiteljskom objektu koji se već godinama nalazi u vrhu restoranske ponude na istoku Hrvatske.

Tamo možete uživati u tradicionalnim jelima, domaćem vinu, rakiji i drugim delicijama. Pored restorana smjestila se i kušaonica iz koje se ulazi u vinski podrum.

In its brief history, that began in 1999, Josić winery has become one of the most recognizable wineries in Baranja. That year, Damir Josić and his family bought the wine cellar in Zmajevac along with the first six hectares of their own vineyards. In the meantime, they have evolved the business, enlarged the vineyard area, opened a restaurant and became famous in the wine world.

On 22 hectares of vineyards they grow multiple grape varieties. Besides the most common variety here, graševina, they also grow chardonnay, pinot gris, sauvignon blanc, muscat, traminer, frankovka, cabernet sauvignon and franc, merlot and syrah. The prizes started arriving early, in 2002, and their recognizable label with black stork has become a brand in Croatia.

Restaurant, located next to the winery, is not just a surplus in their offer, but is a renowned place that is on the very top of restaurant offer in eastern Croatia for years.

In that restaurant you can enjoy traditional meals, great wine, local brandy and other delicacies. Next to the restaurant is a tasting room located at the entrance to the old wine cellar.

Vinarija Jurković

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Iako široj publici zasad relativno nepoznata, vinarija Jurković proizvodi vina još od 2009. godine. Premda je dosad uglavnom prodavala vino na litre u svojoj vinariji, mlada poduzetnica Vlatka Jurković sada planira ozbiljnije iskoračiti na lokalno tržište sa svojim proizvodima koji će uskoro osvanuti u novom ruhu. Početak je, kako se to obično događa, bio skroman.

Obitelj se počela, kako kaže, igrati kupujući grožđe od drugih uzgajivača, a potom su kupili prvih pola hektara vinograda. Potom kupuju još hektar i pol te sade vlastite nove nasade vinove loze. Na spomenuta dva hektara od bijelih sorti uzgajaju graševinu i sauvignon blanc, a od crnih cabernet sauvignon i zweigelt.

Vinarija ima kapacitet od 5,000 litara, a vina se mogu kušati u samoj vinariji te, zasad, u manjem broju ugostiteljskih objekata u Osijeku. U tijeku je ulaganje u brendiranje i promidžbu te uskoro planiraju ozbiljnije izaći na tržište. Osim toga, u sljedećem će razdoblju, najavljuju, zasaditi novu lozu u stari dio vinograda te planiraju na imanju ponuditi i turističke sadržaje.

Though it is rather unknown for the broader wine audience, Jurković winery started production in 2009. So far, they have mostly sold wine in bulk on their doorstep, but young entrepreneur Vlatka Jurković started planning more serious approach to the local market with new branding of products. Their beginning was, as it usually is, small and humble.

The family started, as they like to say, playing with wine by purchasing grapes from other producers and soon bought its first half hectare of their own vineyard. They have later bought another hectare and a half and planted new vine. On those two hectares they're growing graševina and sauvignon blanc in the white assortment, as well as red varieties cabernet sauvignon and zweigelt.

Winery has 5,000 liters capacity and the wine can be bought and tasted in the winery and in a small number of cafés in Osijek. They're currently investing in branding and marketing and plan to enter the local market more seriously very soon. In the next period they are also planning to replant their old part of vineyard and build some tourist content on their estate.

Vinarija Kalazić

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Niti jedno desetljeće bilo je potrebno da od projekta nastalog iz ljubavi prema vinu vinarija Kalazić postane poznata i ugledna. Njezin osnivač i vlasnik Slavko Kalazić bavio se potpuno različitim poslom, a 2004. kupuje prve vinograde. Kalazić danas ima 18 hektara vlastitih nasada, a uz to i otkupljuje grožđe od kooperanata. Osim novog, modernog objekta za preradu grožđa i njegovanje vina, ova je vinarija jedna od rijetkih u Hrvatskoj koja nosi oznaku ekološke proizvodnje.

Graševina je, kao i kod velike većine drugih vinarija, osnova proizvodnje kod Kalazića. Osim nje, u vinogradima još uzgaja i chardonnay, sauvignon blanc, bijeli, sivi i crni pinot, rajnski rizling, traminac, cabernet sauvignon, frankovku, merlot i syrah.

Vina Kalazić do sada su osvojila više od 50 različitih nagrada i priznanja, a u njihovoj se proizvodnji posebno ističu moćna crna vina koja zorno pokazuju karakter Baranje. Podijeljena u tri linije proizvoda, vina Kalazić mogu se pronaći u trgovačkim centrima, brojnim vinotekama i restoranima, ali i izvan granica Hrvatske.

Less than a decade was enough for the project made out of love for wine, Kalazić winery, to become renown and respectable. Its founder and owner Slavko Kalazić was in a totally different job in 2004 when he bought his first vineyard. Kalazić now owns 18 hectares of vineyards and is also buying grapes from other winegrowers. Besides new, modern object for grape processing and wine nurturing, it is one of the rare wineries in Croatia labelled as ecological producer.

As in many other wineries in the region, graševina is a main grape variety Kalazić grows. Other than graševina, in his vineyards you can find chardonnay, sauvignon blanc, pinot blanc, gris and noir, riesling, traminer, cabernet sauvignon and franc, frankovka, merlot i syrah.

Kalazić winery has so far won over 50 different local and international prizes. Specific in their production are strong reds that perfectly show the character of Baranja. Made in three different marketing lines, Kalazić wine can be found in large retail stores, wine stores and restaurants in Croatia, as well as abroad.

Vinarija Kočevar

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Family winery Kočevar started in 1999 and until today made a significant rise, specially in guest capacity. Currently they can receive over one hundred tourist and offer them their own products.

Their vineyards are located between Zmajevac and Batina and spread over five hectares. In these vineyards they grow graševina, chardonnay, pinot gris and cabernet sauvignon. Most of the produced wine is sold in the winery, while some of it reaches customers in restaurants in Baranja, Osijek and on the Adriatic coast.

Thanks to constantly increasing number of tourists in Baranja, Kočevar family decided to encompass their tale through conjoint tourist offer on their own estate. Now they are able to receive larger groups of tourists and smaller parties for up to 120 guests.

Beside wine, in their Knežev dol property they offer traditional Baranja dishes. They plan to attract more tourists in the future, so they will be able to sell all their products directly to the customers.

Obiteljska vinarija Kočevar s radom počinje 1999. godine i od onda do danas značajno je rasla, ponajprije u kapacitetu za prihvata turista. Trenutačno na svom imanju mogu primiti i velike skupine od preko stotinu gostiju kojima nude vlastite proizvode.

Njihovi se vinogradi nalaze između Zmajevca i Batine i protežu se na 5 hektara na kojima se uzgajaju graševina, chardonnay, sivi pinot i cabernet sauvignon. Većinu vina prodaju u vinariji, a dio do kupaca stiže kroz ugostiteljske objekte u Baranji, Osijeku i na obali Jadrana.

Zahvaljujući sve većem broju turista u Baranji, obitelj Kočevar odlučila je svoju priču zaokružiti kroz objedinjenu turističku ponudu na vlastitom imanju. Tako mogu primiti veće skupine posjetitelja i organizirati manje zabave za do 120 gostiju.

Osim vina, u svom objektu, nazvanom Knežev dol, imaju i ponudu tradicionalnih baranjskih jela, a želja im je u budućnosti primiti još više turista te sve svoje proizvode izravno plasirati na kućnom pragu.



Vinarija Kolar

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Winemaking is a part of a long tradition in Kolar family. Already three generations thoughtfully grow grapes and make wine, and the fourth generation is slowly taking over family business. Winery is located in Suza village, and beside winemaking they're also engaged in tourism.

Next to over 100 hectares of various agricultural products, Kolar family has 10 hectares of own vineyards. Next to unavoidable graševina, they also grow chardonnay, sauvignon blanc, pinot blanc, gris and noir, silvaner, traminer, riesling, frankovka, cabernet sauvignon and franc. Lajoš Kolar is slowly leaving the work to his daughters Kinga and Sibila and their families. Beside winemaking, Kolar family is also involved in tourism. Next to their wine cellar and tasting room they have boarding house, restaurant and a camp that draw more and more guests.

Their labels won many prizes, mostly in local grading in Baranja and neighbouring Hungary, but the most important is the one that came from London in 2017. Their 2015 silvaner won silver medal at DWWA, the largest wine grading event in the world, with 91 points.

Vinarstvo je dio dugogodišnje tradicije obitelji Kolar. Već se tri generacije ozbiljno bave proizvodnjom grožđa i vina, dok polako i četvrta generacija preuzima obiteljski posao. Vinarija je smještena u mjestu Suza, a osim proizvodnjom vina bave se i turizmom.

Uz stotinjak hektara pod raznim poljoprivrednim kulturama, Kolarovi imaju vlastitih deset hektara vinograda. Osim nezaobilazne graševine još uzgajaju i chardonnay, sauvignon blanc, bijeli, sivi i crni pinot, zeleni silvanac, traminac, rizling, frankovku, cabernet sauvignon i cabernet franc. Lajoš Kolar vođenje posla polako ostavlja kćerima Kingi i Sibili te njihovim obiteljima, a osim vinima Kolarovi se bave i turističkim dijelom posla. Tako uz podrum i kušaonicu imaju pansion, restoran i kamp koji privlače sve veći broj gostiju.

Njihova su se vina do sada okitila velikim brojem nagrada, mahom na lokalnim ocjenjivanjima u Baranji te u susjednoj Mađarskoj. Posljednjih godina broj priznanja sve je veći, a svakako najznačajnije stiglo je 2017. iz Londona. Njihov je zeleni silvanac iz 2015. na najvećem svjetskom ocjenjivanju, Decanteru, dobio srebrnu medalju odnosno 91 bod.



Vinarija Kovacs

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A fourth generation in Kovats family is in winemaking business, and the job is slowly being overtaken by a younger generation. Their story began in the late 19th century and up until today they have been working on connecting local tradition and modern trends in winemaking and vine growing.

Kovats family vineyards are located near the village Suza and spread over 15 hectares. There they grow numerous grape varieties, mostly graševina, but also chardonnay, sauvignon blanc, pinot gris, traminer, cabernet sauvignon, frankovka and merlot. They also offer wine tastings for visitor groups. Their tasting room is located right next to the wine cellar and can receive up to 50 people.

Tradition is very important for them, so the member of the youngest generation in the family is also entering wine business. Young Atila Kovats came back home after finishing college in Hungary, and today he is responsible for winemaking. His wine carries authentic regional characteristics and present a good mixture of traditional and modern winemaking.

Već četvrta generacija obitelji Kovats bavi se proizvodnjom vina, a posao polako preuzima i mlađi naraštaj. Njihova priča započela je krajem 19. stoljeća te do danas uspješno rade spajajući lokalnu tradiciju i moderne trendove u vinarstvu i vinogradarstvu.

Vinogradi obitelji Kovats nalaze se nadomak mjesta Suza i protežu se na ukupno 15 hektara. Na njima uzgajaju veći broj sorti, ponajprije graševinu, ali i chardonnay, sauvignon blanc, sivi pinot, traminac, cabernet sauvignon, frankovku i merlot. U njihovoj se ponudi nalaze i degustacije za grupe posjetitelja. Kušaonica je smještena odmah uz njihov vinski podrum i može primiti do 50 ljudi.

Tradicija je vrlo važna pa i mlađi naraštaj polako ulazi u obiteljski posao. Dapače, mlađi Atila Kovats vratio se kući nakon školovanja u Mađarskoj te je danas proizvodnja vina u potpunosti u njegovim rukama. Njegova vina imaju prepoznatljiva obilježja vinogorja i predstavljaju vrlo dobar spoj tradicionalnog i modernog vinarstva.



Vinarija Kusić

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Although the first wine in Kusić winery was produced in 2007, the owner Pero Kusić started the whole project five years earlier when he bought his first of his six wine cellars in Zmajevac. Besides wine, Kusić also offers tourist content for visitors.

Kusić got into the wine business by chance. He bought his first wine cellar planning to make a weekend house out of it, but later started buying more cellars and land for vineyards. Today, most of his family is involved in wine and tourism business.

On an area of nine hectares of vineyards, graševina is the dominant variety, followed by chardonnay, sauvignon blanc, pinot blanc and noir, cabernet sauvignon and gamay. The number of labels is somewhat smaller than that since Kusić sells some of the grapes and also produces basic wine for other winemakers. In tourist part of the business Kusić offers accommodation for up to 32 people and, beside trying out wine in tasting room, there's possibility for organizing hunting and fishing. Annual production is around 20,000 bottles that can be bought in the winery, but also in local restaurants and on the Adriatic coast.

Premda su prva vina u vinariji Kusić proizvedena 2007. godine, vlasnik Pero Kusić cijeli je projekt započeo pet godina ranije kada je kupio prvi od šest podruma u Zmajevcu. Osim vina, Kusić nudi i turističke sadržaje za posjetitelje.

Kusić je u vinsku priču ušao slučajno. Kupio je prvi podrum od kojeg je planirao napraviti vikendicu, a potom je počeo kupovati susjedne podruma i zemlju. Danas se proizvodnjom vina i turizmom bavi gotovo cijela obitelj.

Na 9 hektara površine pod vinovom lozom dominira graševina, a osim nje tu su i nasadi chardonnaya, sauvignon blanca, bijelog i crnog pinota, cabernet sauvignona i gamaya. Broj etiketa koje idu na tržište ipak je nešto manji, budući da dio grožđa prodaju kao sirovinu, a dio prerađuju za druge proizvođače. U turističkom dijelu poslovanja nude smještaj za 32 osobe, a, osim kušanja vina u kušaonici, gostima nude mogućnost odlaska u lov i ribolov. Godišnje proizvode do 20 tisuća boca vina koja nude u vinariji, ali ih je moguće pronaći i u obližnjim ugostiteljskim objektima pa čak i na hrvatskoj obali.



Vinarija Matijević

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Vinarija Suza Vallis oslanja se na tradiciju proizvodnje vina u Baranji njegujući prepoznatljiv izričaj, ali uz moderan pristup proizvodnji. Unatoč bogatoj vinarskoj tradiciji s obje strane obitelji, direktorica vinarije Kristina Mirković ne želi vino "kakvo se radilo nekada" nego je njezina ideja imati specifične proizvode.

Njihovi se vinogradi prostiru na približno četiri hektara u kojima imaju ukupno deset sorti. Osim graševine, još uzgajaju i sauvignon blanc, manzoni, muškat, traminac, merlot, cabernet franc, cabernet sauvignon, syrah i gamay. Osim u samoj vinariji, vina se mogu pronaći u određenim restoranima, mahom u Zagrebu i okolici te u samo jednom restoranu u Baranji.

Suza Vallis također ima kušaonicu vina, a cijeli doživljaj upotpunjuje se uz priču vrhunskog baranjskog kulina i ostalih suhomesnatih delicija koje proizvodi OPG Matijević. Tako svaki posjetitelj može uživati u zaokruženoj priči kroz koju će mirisima i okusima upoznati pravu Baranju.

Suza Vallis winery leans on Baranja traditional winemaking, cherishing recognizable local style mixed with modern approach in the production. Despite rich winemaking tradition from both sides of her family, winery manager Kristina Mirković doesn't want the wine that "was always made like that", but has an idea to offer very specific products.

Their vineyards spread on approximately 4 hectares on which they grow ten grape varieties. Besides graševina, they also grow sauvignon blanc, manzoni, muscat, traminer, merlot, cabernet franc and sauvignon, syrah and gamay, Other than in the winery, consumers can find their wine in certain restaurants, mostly in Zagreb and its surroundings, as well as in one restaurant in Baranja.

Suza Vallis also has a tasting room where the whole experience is connected with top quality Baranja kulen sausage and other cured meat delicacies produced by OPG Matijević. Therefore, every visitor can enjoy the rounded tale in which will meet true Baranja through smell and taste.



Vinarija Pinkert

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Pinkert je mala obiteljska vinarija čiji korijeni sežu na početak 20. stoljeća. Svaka je generacija donosila duh aktualnog trenutka u proizvodnju vina, a sve do nedavno uglavnom su proizvodili vino za vlastite potrebe i prodavali grožđe.

U današnjem obliku, prepoznatljivom na tržištu, vinarija Pinkert postoji nakon mirne reintegracije hrvatskog Podunavlja krajem 90-ih godina prošlog stoljeća. Njihov se vinograd prostire na 15 hektara površine na kojima se nalaze nasadi graševine, sauvignon blanca, muškata žutog, frankovke, cabernet sauvignona, merlota, cabernet franca i portugisca. Vinarija je u stalnom procesu modernizacije, uskoro će biti proširen podrum te izgrađena nova kušaonica. Jedna od prepoznatljivosti je njihova etiketa na kojoj se nalazi stilizirani tulipan, cvijet koji svojim oblikom podsjeća na vinsku čašu.

Pokazalo se kako je taj dizajn vrlo privlačan kupcima, ali i struci koja je spomenutu etiketu 2011. godine ocijenila najljepšom u Hrvatskoj. Nedavno je dio etiketa osvanuo u novom ruhu, ali su zadržale prepoznatljivi tulipan.

Pinkert is a boutique family winery whose roots date back to early 20th century. Each generation brought the spirit of the concurrent trends in winemaking, and up until recently they made wine for own consumption and sold grapes.

The recognizable shape that Pinkert winery has today, was started after the war and the peaceful reintegration of the region in the late 1990s. Their vineyards spread over 15 hectares of fertile land where they grow several varieties: graševina, sauvignon blanc, muscat, frankovka, cabernet sauvignon, merlot, cabernet franc and portugiser. Winery is in constantly being modernized, soon the cellar will be expanded, and they will build new tasting room. Main recognition is the label that depicts tulip, a flower that by its shape reminds of a wine glass.

That design happened to be very attractive to buyers as well as professional designers. They awarded the label in 2011 as the best wine label in Croatia. Some labels were redesigned recently, but all new labels still have recognizable tulip.



Vinarija Svijetli dvori

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Nakon godina proizvodnje vina za vlastite potrebe, Julijana i Oliver Novački 2012. su godine pokrenuli projekt vinarije Svijetli dvori. Smješteni u biseru baranjskog turizma Karancu, Svijetli dvori brzo rastu, neprestano dižu kvalitetu svojih vina i polako se probijaju na zahtjevnom tržištu.

Danas imaju 13,5 hektara vlastitih vinograda i sve grožđe prerađuju u vino. Od sorti uzgajaju graševinu, sauvignon blanc, chardonnay, muškati i cabernet sauvignon. Od spomenutih sorti rade veći broj etiketa, budući da u dobrim godinama samo od graševine, koja čini čak 80 posto proizvodnje, rade do pet različitih vina.

U središtu Karanca, približno 300 metara od vinarije, otvorili su kušaonicu s vinotekom. Zanimljivo je što se u vinoteci, osim njihovih proizvoda, mogu kupiti vina još nekoliko baranjskih proizvođača vina kao i razne delicije. U samo nekoliko godina postojanja uspjeli su skupiti zavidan broj nagrada i priznanja.

After years of producing wine for own consumption, Julijana and Oliver Novački in 2012 started Svijetli dvori winery project. Located in a jewel of Baranja tourism, Karanac, Svijetli dvori show rapid progress in growth and quality of their wine and are slowly leaving a mark in a demanding market.

Today they have 13,5 hectares of own vineyards and process all the grapes into wine. They grow graševina (welschriesling), sauvignon blanc, chardonnay, muscat and cabernet sauvignon. From those varieties they make numerous labels, since, for example, in good years only from graševina they produce up to five different wines.

In the centre of the village Karanac, merely 300 meters from winery, they have opened a tasting room with the wine store. The interesting fact is that, beside their wine, in that store they also sell wine from other winemakers from Baranja, as well as local delicacies. In only a few years Svijetli dvori managed to earn numerous prizes and accolades for their wine.

Vinarija Szabo

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Obitelj Szabo iz Karanca u Baranji živi već nekoliko stoljeća. Tomu svjedoči njihov obiteljski grb koji datira iz 1633. godine. Mahom poljoprivrednici, koji obrađuju nekoliko stotina hektara zemlje, Szabovi se u moderno doba sve više okreću vinarstvu kao perjanici posla i polako grade prepoznatljiv brend.

Njihovi se vinogradi prostiru na ukupno 4,5 hektara površine. Od sorti očekivano je najviše pod nasadima graševine, a još uzgajaju i sauvignon blanc, bijeli pinot, traminac, muškati ottonel, frankovku, cabernet sauvignon i merlot. Atila Szabo četvrta je generacija vinara u obitelji, a u posao je već ušla i peta generacija, njegove kćeri Anasztazia i Andrea sa svojim obiteljima.

Njihova kušaonica vina, koja ima mjesta za više od 50 gostiju, otvorena je krajem 2015. godine i broj posjetitelja stalno raste. Već u prvoj godini rada kroz nju je prošlo više od 180 grupa turista. To i ne čudi kada se uzme u obzir da su njihova vina spoj tradicije i modernog vinarstva, ali i činjenice da je Karanac pravi mamac za goste iz cijelog svijeta.

Szabo family from Karanac lives in Baranja for several centuries. The witness to that statement is their family shield that dates back to 1633. Mostly farmers that care for several hundred hectares, Szabo are lately turning to winemaking as a pride of the family business, slowly making a brand.

Their vineyards spread over 4,5 hectares of land. As expected, the most common variety is graševina while they also grow sauvignon blanc, pinot blanc, traminer, muscat, frankovka, cabernet sauvignon and merlot. Atila Szabo is the fourth generation of winemakers in the family, and the fifth generation, his daughters Anasztazia and Andrea with their families, has already entered the business.

Their tasting room can host over 50 people, it has opened in late 2015 and the number of visitors is increasing. In the first year it has already received over 180 groups of tourists. That is not a big surprise considering their wine is a mixture of tradition and modern winemaking, but also a fact that Karanac is a real lure for visitors from all over the world.

Vinarija Trojnaš

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Vinarija Trojnaš smještena je u Dražu i postoji od 2007. godine. Ime je dobila po najvišem dijelu Banovog brda, koji se nalazi iznad Draža na 207 metara nadmorske visine. Zanimljivo je što u njihovim vinogradima, za razliku od svih drugih baranjskih proizvođača, graševina nije dominantna sorta.

Njihovi se vinogradi prostiru na deset hektara u kojima je zasađeno oko 45,000 trsova. Većinu proizvedenog grožđa prodaju, dok manji dio preraduju u vino. Tako je njihova ukupna godišnja proizvodnja oko 15,000 litara. Od sorti uzgajaju chardonnay, traminac, graševinu, rizling, merlot i cabernet sauvignon. Upravo grade novu vinariju kojom bi značajno povećali proizvodne kapacitete, a uz nju će se naći i kušaonica vina.



Trojnaš winery is located in Draž, and is established in 2007. It is named after the highest part of Banovo hill, located over Draž on elevation of 207 meters. The interesting fact is that in their vineyard, unlike in all other vineyards in Baranja, graševina is not the dominant variety.

Their vineyard is spread on ten hectares on which they have around 45,000 vines. Most of the produced grapes are sold to other winemakers, while some is processed into wine. Their total annual production is around 15,000 litres of wine. They grow chardonnay, traminer, graševina, riesling, merlot and cabernet sauvignon. The brand-new winery is in building process and it should significantly enlarge their production capacity. Along new winery they also plan to build a tasting room.



Vinarija Underground

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Regija postaje uspješna kada privuče ljude koji s njom nemaju nikakve veze. Sukladno tome, gledajući kroz prizmu vinogradarstva i vinarstva, možemo reći da je Baranja postala doista uspješna. Tomu u prilog govori i zanimljiva priča vinarije Underground Wines.

Nju su, usred Baranje, osnovala dva Irca. Rory Sweeney i Patrick Gerard Martin poslovni su ljudi koji uživaju u vinima. Po prvi su put u Hrvatskoj bili prije više od 15 godina i tada se rodila njihova ljubav prema našim vinima. Spletom okolnosti otvorila im se prilika da kupe vinograd u Zmajevcu što su i učinili pa od 2016. proizvode vlastita vina iz Baranje.

Njihov vinograd prostire se na ukupno pet hektara površine. Od sorti je najzastupljenija graševina, a još uzgajaju i chardonnay, traminac, frankovku i cabernet sauvignon. Zanimljivo je istaknuti kako većinu vina prodaju na Jadranu, posebice na Hvaru, a očekivano, dio vina završava i u Irskoj. Planiraju širiti tržište na Ujedinjeno Kraljevstvo te ujedno biti i izvoznici za druge baranjske vinare s kojima, kažu, vrlo dobro suraduju.



You know that a region is successful when it attracts people who have no connections with it. Accordingly, in the aspect of vine growing and winemaking, we can conclude that Baranja became really successful. An interesting story about Underground Wines winery supports those claims.

That winery in Baranja was founded by – two Irishmen. Rory Sweeney and Patrick Gerard Martin are businessmen who enjoy good wine. They have first visited Croatia over 15 years ago and fell in love with Croatian wine. Thanks to unexpected circumstances, they saw a chance to buy a vineyard in Zmajevac.

They have used it and in 2016 started producing their own wine from Baranja. Their vineyard spreads over five hectares of fertile Baranja soil. They mostly grow graševina, as well as chardonnay, traminer, frankovka and cabernet sauvignon. Its interesting that most of their wine is sold on Adriatic coast, specially on island Hvar, and, as expected, small amount of wine goes to Ireland. They plan to spread to UK market and act as exporters for other winemakers from Baranja with which they had good cooperation so far.



Vinarija Vukoje

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Vina Vukoje is one of the youngest wineries in Baranja. It was founded in 2017 and have already drawn interested wine lovers. Since the winery is founded recently, they are still in phase of establishing processes to rise their offer to the higher level.

They have a hectare and a half of their own vineyard and are buying more grapes from local vine growers for wine production. Their total production is about 10,000 litres of wine from graševina, cabernet sauvignon and pinot noir. They're in the process of building a new winery and a tasting room and are still not planning to further enlarge the production.

Vina Vukoje jedna je od najmlađih vinarija u Baranji. Rade od 2017. godine, ali su već uspjeli privući zainteresiranu publiku. Budući da je vinarija tek nedavno osnovana, još uvijek su u fazi uspostavljanja procesa kojima bi svoju ponudu digli na višu razinu.

Vlastitih vinograda imaju hektar i pol, a za proizvodnju vina dodatno kupuju grožđe od proizvođača u blizini. Ukupno proizvode 10,000 litara vina od graševine, cabernet sauvignona i crnog pinota. Upravo grade novu vinariju i kušaonicu, a zasad ne planiraju značajnije širiti proizvodnju.



Vinarija Zajec

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Family wine cellar Zajec is located in Zmajevac and is a pristine story about love for wine. Danijel and Klara Zajec live and work in Germany. In 2012, they have bought a house with wine cellar, and later a hectare of vineyard. They decided to buy the house since Klara grew up in Zmajevac and as a child often played in Catholic surduk. Though they still live in Germany, Danijel and Klara often visit Baranja, at least ten times a year.

For years, the couple has often visited the village and enjoyed local wine. They decided to make some extra income by renting rooms. Since they had a wine cellar, they were buying local wine to offer it for their customers.

Afterwards they started buying grapes and producing their own wine, and later bought a hectare of vineyard. To make their story even more interesting, their daughter Dalija, who finished school in Germany, decided to move to Zmajevac. It is now Dalija who takes care of whole family business, while Klara and Danijel continue to visit Zmajevac on a regular basis and, once again, enjoy Baranja landscape and their wine.

Obiteljski podrum Zajec smješten je u Zmajevcu i iskonska je priča o ljubavi prema vinu. Danijel i Klara Zajec žive i rade u Njemačkoj. 2012. godine kupuju kuću s podrumom te, nešto kasnije, i hektar vinograda. Razlog tomu je što je Klara rođena u Zmajevcu i kao dijete se igrala baš u Katoličkom surduku. Premda još uvijek žive u Njemačkoj, često borave u Baranji koju posjećuju najmanje deset puta godišnje.

Par je tijekom godina često dolazio u selo i uživali su u lokalnim vinima te su odlučili ostvariti dodatnu zaradu najmom soba. Imali su i vinski podrum u sklopu kuće pa su kupovali lokalna vina koja su nudili gostima.

Nakon toga su počeli kupovati i grožđe te raditi vlastita vina da bi potom i kupili hektar vinograda. Kako bi priča bila još zanimljivija, njihova kći Dalija, koja je školovanje završila u Njemačkoj, odlučila je preseliti u Zmajevac. Danas upravo Dalija brine o cijelom obiteljskom poslu, a Klara i Danijel nastavljaju redovito posjećivati Zmajevac te uživati u baranjskom krajoliku i vlastitim vinima.





Gator fest

Gator Fest ubraja se u manifestacije koje promiču uživanje u baranjskim vinima, vinske ceste i umjetnost. Festival se održava početkom lipnja, traje tri dana i jedan je od najvećih mamaca za turiste. Glavni cilj je brendiranje baranjskih vina i vinskih cesta kroz stvaranje doživljaja koji će goste motivirati i privući da se vrate u Baranju. Festival je ime Gator dobio po tradicionalnom nazivu za jedinstvene vinske podrumce koji su ukopani u brda.

Događaj počinje Vinskom večeri na kojoj se predstavljaju rezultati ocjenjivanja vina, a nastavlja se uz glazbeni program. Dan kasnije održava se Wine & Walk, odnosno šetnja kroz Baranju cestom dugom 12 kilometara. Uz cestu se na deset mjesta nalaze štandovi lokalnih vinara. Osim u vinima, sudionici imaju prigodu uživati u jedinstvenom krajoliku obogaćenom skulpturama od slame.

Posljednji dan festivala odvija se u podrumima lokalnih vinarija. Budući da se ovime promovira Baranja u cjelini, događaji se odvijaju na nekoliko lokacija, a organizatori svake godine nude prijevoz iz Osijeka.

Gator Fest is one of the events that promotes enjoying in Baranja wine, wine roads and art. It is held early June, lasts for three days and is one of the biggest allures for tourists. The main goal is branding wine of Baranja and local wine roads aiming to motivate and attract guests to come back to this lovely region. Festival's name Gator comes from the local expression for peculiar wine cellars that are buried inside the hills.

The first day of the event starts with Wine Night where the results of local wine grading are presented. It is followed with music program that is held in another location. The second day is reserved for Wine & Walk, a walk across Baranja on a 12-kilometer road. Ten stands are located next to the road, where local winemakers present their wine.

Other than wine, participants can enjoy a unique landscape of Baranja enriched with magnificent straw statues. The last day is reserved for visiting local wine cellars. Since Gator Fest is designed to promote Baranja as a region, the events take place in various places, while the organizers also offer public transport from Osijek to festival locations.





Vinski maraton

Vinski maraton u Zmajevcu jedna je od najpopularnijih vinskih manifestacija na istoku Hrvatske koja privlači tisuće gostiju iz svih krajeva Hrvatske te goste iz drugih država, prvenstveno Mađarske. Događaj se održava jednom godišnje, krajem rujna ili početkom listopada.

Selo Zmajevac poznato je po brojnim vinarijama i izvrsnim vinima, a Vinski maraton najbolja je prigoda da se veći broj proizvođača predstavi javnosti. Događaj se odvija u tri surduka na kojima je smješteno oko 25 štandova s vinima. Svaki natjecatelj dobiva čašu i kartu po kojoj se treba kretati, a uz kartu se nalazi i obrazac za prikupljanje žigova na svakom štandu. Pobjednik je onaj koji prvi prikupi sve potpise, premda većini natjecatelja to, često, i nije toliko važno.

Vinski maraton prvi je put održan 2005. godine kada je na njemu sudjelovalo 40 natjecatelja koji su obilazili 8 podruma. Današnje brojke značajno su veće od toga pa svake godine tijekom tog događaja selo od 900 stanovnika u samo jednom danu posjeti više od 3,000 gostiju, mahom natjecatelja, ali i drugih ljubitelja vina.

Wine Marathon in Zmajevac is one of the most popular wine events in Eastern Croatia that draws thousands of visitors from all over the country, as well as guests from other countries, mostly Hungarians. It is held once a year, at the end of September or beginning of October.

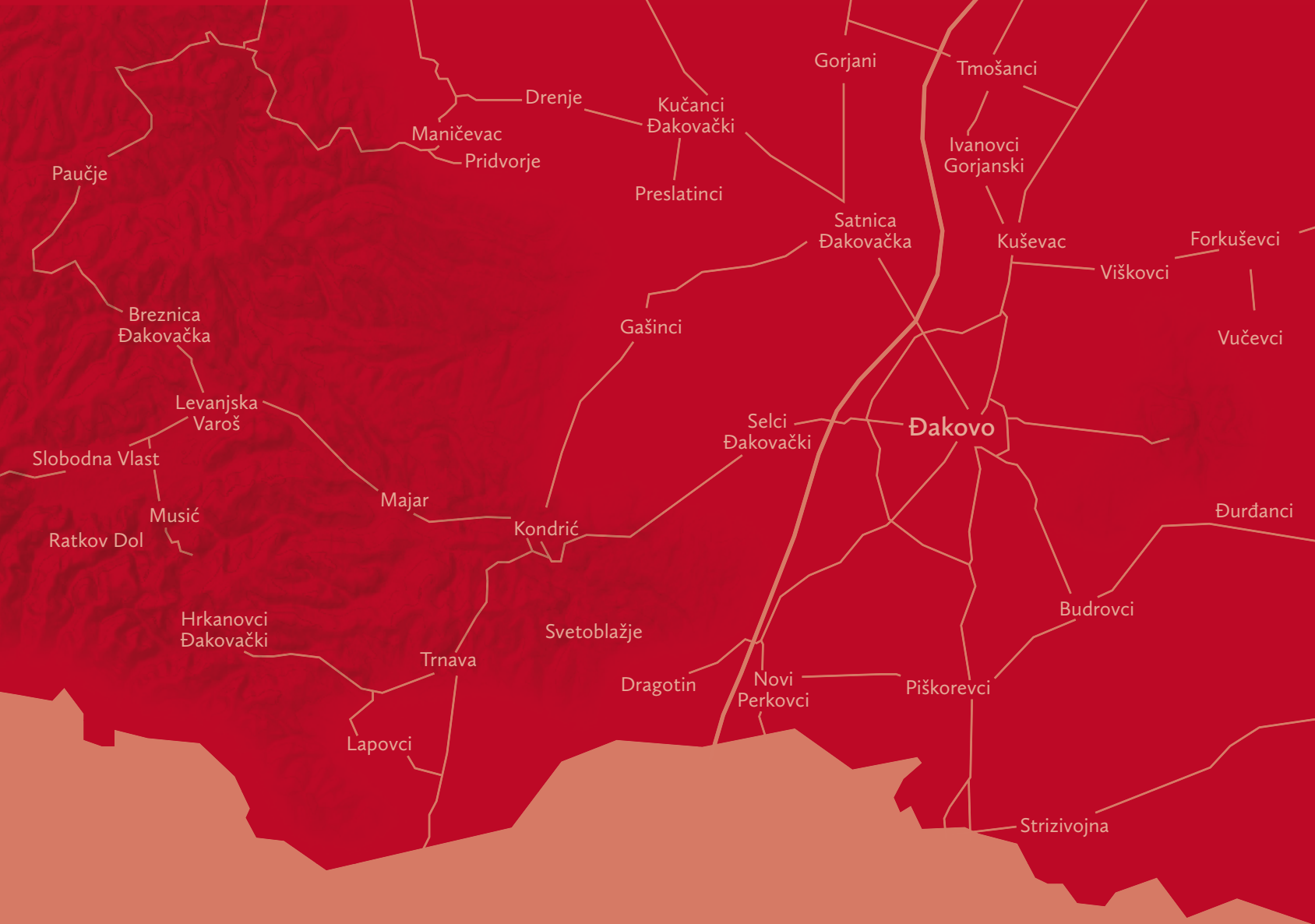
Zmajevac is a village well-known for numerous wineries and excellent wine and Wine Marathon is the best opportunity for producers to present their work to the public. It is held on three steep streets, locally known as "surduk" on which are located around 25 wine stands. Each competitor get a wine glass and a map which also holds a form for collecting stamps and grading each wine. The winner is the person that first collects all stamps, though, for most "runners", it is often not an important goal.

Wine Marathon was first held in 2005 with 40 participants who visited 8 wine cellars. Recent numbers are far larger than that, so every year the village of 900 hosts over 3,000 guests, mainly competitors, as well as other wine lovers.





Đakovačko vinogorje



Vinogorje Đakovo nalazi se na jugozapadu Osječko-baranjske županije. Vinova je loza u veći dio naših krajeva stigla s Rimljanima, no prve zabilješke o organiziranom uzgoju u većini krajeva nije lako naći.

Đakovački kraj s tim nema problema. Prvi zapisi o uzgoju vinove loze i proizvodnji vina sežu u sredinu 13. stoljeća kada se Bosanska biskupija seli u Đakovo. Grad i cijeli kraj obilježava upravo povezanost s Crkvom uz koju je uvijek dolazila i vinova loza.

Kao i u ostatku Slavonije i Baranje, među bijelim sortama dominira graševina, a značajnije površine tu zauzima i traminac, jedna od omiljenih sorti istočnog dijela Hrvatske. Uz njih u bijelom sortimentu još se uzgajaju i chardonnay, bijeli i sivi pinot, zeleni silvanac te rajnski rizling, dok se kod crnih sorti najčešće pojavljuju zweigelt, cabernet sauvignon i merlot.

Najveća vinarija u ovom kraju su Đakovačka vina, a osim njih valja istaknuti i Misna vina, kao sljednika povijesne proizvodnje pod okriljem biskupije. Tu su i druge, manje vinarije, kao što su Apostol i Vračević.

Đakovo region is located on the south-west of Osijek – baranja County. Vine has reached most of our regions with Romans, but the first notes of organised vine growing and wine production is difficult to find in most parts.

Đakovo has no such problems. First mentions of vine growing and wine production go back to 13th century when the Bosnian diocese moves to Đakovo. Throughout the history, the city and its surroundings are strongly connected with the Catholic Church which always brought wine production.

As in the rest of Slavonija and Baranja, graševina (welschriesling) dominates in the production, while significant areas are also planted with traminer, one of the most beloved varieties. Along them, in the white assortment wineries also grow chardonnay, pinot blanc and gris, green silvaner and riesling, while in the red assortment most common varieties are zweigelt, cabernet sauvignon and merlot.

The largest winery in the region is Đakovačka vina, and beside them we have to highlight Misna vina, the follower of the historic production under the diocese. There are also smaller winemakers such as Apostol and Vračević.



Vinarija Apostol

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Vinarija Apostol smještena je u Trnavi i djeluje od 2007. godine kada kreće značajnija proizvodnja vina. Vlasnici, obitelj Lukačević, ulažu puno ljubavi u pravljenje vina u kojima uživaju, a tu emociju žele prenijeti i kupcima.

U vinogradu, površine 8,5 hektara, uzgajaju graševinu, chardonnay, zeleni silvanac, traminac, zweigelt i cabernet sauvignon. Značajnu količinu prodaju na kućnom pragu, a neka od njihovih vina mogu se pronaći u trgovačkim centrima i bolje opskrbljenim vinotekama diljem Hrvatske.

Vinarija je smještena u obiteljskoj kući u kojoj se nalazi i kušaonica u koju stane 30-ak osoba. Uvijek rado primaju goste, ali isključivo uz prethodnu najavu. Svi gosti koji iskažu zanimanje tamo mogu probati i vina iz malih serija koja se ne pojavljuju na policama trgovina. Uskoro u prodaju planiraju poslati i pjenušice rađene klasičnom metodom koji dozrijevaju u njihovom podrumu.

Njihov specifičan pristup u proizvodnji postao je prepoznatljiv među ljubiteljima vina. Budući da je većina etiketa cjenovno vrlo povoljna, u brojnim su domovima postali jedan od omiljenih proizvođača.

Apostol winery is located in the village Trnava and was founded in 2007 when the significant production started. The owners, Lukačević family, invest a lot of love in wine they enjoy themselves, and they want to bring the same emotion to the consumers.

In their vineyard, spread over 8,5 hectares, they grow graševina, chardonnay, green silvaner, traminer, zweigelt and cabernet sauvignon. A significant amount of wine is sold in the winery and some of their wine can be bought in retail stores and well supplied wine stores.

The winery is located in their family house where they also have a tasting room which can host around 30 guests. They always welcome visitors, but you have to announce your arrival up front. The guests that show interest can try some small batch wine that was never offered in stores. Soon they'll release their first sparkling wines made in traditional method in their cellar.

Specific approach in winemaking has become recognizable among wine lovers. Since most of their labels have an affordable price, their wine became one of the favourites in many Croatian homes.

Vinarija Đakovačka vina

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Vinarija Đakovačka vina najveći je proizvođač u vinogorju Đakovo, a smješteni su u mjestu Mandićevac. Njihova su vina dostupna u brojnim trgovinama i trgovačkim lancima diljem Hrvatske, budući da godišnje proizvedu oko 3,5 milijuna litara cjenovno vrlo povoljnih vina.

Vlastitih vinograda imaju 250 hektara, a za potrebe proizvodnje otkupljuju grožđe od brojnih malih proizvođača koji se nalaze u blizini. Od sorti je u njihovim vinogradima najzastupljenija graševina koja se nalazi na više od polovice površine. Također još uzgajaju rizvanac, ružicu bijelu, rajnski rizling, sauvignon blanc, chardonnay, traminac, cabernet sauvignon i crni pinot.

U posljednjih nekoliko godina vinarija je doživjela značajne investicije u poboljšanje tehničkih uvjeta proizvodnje i čuvanja vina. Time su proizvodni pogon i podrum modernizirani u skladu s aktualnim svjetskim trendovima. Modernizacija je doprinijela i povećanju kvalitete njihovih vina koja su sve privlačnija kupcima svih profila.

Đakovačka vina winery is the largest wine producer in Đakovo region, located in a village Mandićevac. Their wine is available in many retail stores across Croatia since they annually make around 3,5 million litres of very affordable wine.

They own 250 hectares of vineyards and also buy grapes for wine production from numerous local vine growers. The most common variety in their vineyard is graševina which is grown on more than a half of the area. They also grow other varieties like muller-thurgau, white ružica, riesling, sauvignon blanc, chardonnay, traminer, cabernet sauvignon and pinot noir.

The winery saw significant investment in the technical aspect of the production and wine keeping in the last couple of years. Thanks to that, the production facility and the cellar are modernized according to actual winemaking trends. The modernization was also important for the quality improvement of their wine which is now more attractive for all types of consumers.

Misna vina

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Misna vina winery, thanks to long and rich history, are considered as one of the oldest producers in Croatia. The new company was registered in 2007, but it continues a very long tradition.

First notes of vine growing and winemaking in that region date back to Roman times. In 13th century viticulture and oenology get a fresh start after catholic Bosnian diocese was moved to Đakovo, while, officially, Misna vina was founded in 18th century, in 1716.

They own 30 hectares of vineyards and the most common variety is traminer. They also grow graševina, chardonnay and cabernet sauvignon. They're mostly proud of their traminer, since it reaches very high quality in the region, and the company is well renowned for predicate wines made from traminer.

In the last couple of years they earned many prizes and accolades for their wine on domestic and international judging. They're particularly proud of 2012 Decanter regional trophy for their ice harvest traminer 2009.

Misna vina, zahvaljujući bogatoj i dugoj povijesti, ubrajaju se u najstarije proizvođače u Hrvatskoj. Nova tvrtka registrirana je 2006. godine, no ona, zapravo, nastavlja iznimno dugu tradiciju.

Prvi zapisi o uzgoju grožđa i proizvodnji vina na tom području datiraju još iz doba Rimljana. U 13. stoljeću vinogradarstvo i vinarstvo oživljava dolaskom sjedišta Bosanske biskupije u Đakovo, a godina koja se službeno vodi kao nastanak Misnih vina je 1716.

U svom vlasništvu imaju 30 hektara vinograda, a najzastupljenija sorta je traminac. Još uzgajaju i graševinu, chardonnay te cabernet sauvignon. Tramincom se iznimno ponose, budući da u tom kraju daje iznimno dobre rezultate, a tvrtka je poznata i po proizvodnji predikatnih vina od te sorte.

Posljednjih su godina zaslužili brojne nagrade i priznanja na domaćim i inozemnim ocjenjivanjima. Nagrada kojom se posebno ponose je naslov regionalnog pobjednika na Decanteru 2012. koji su dobili za traminac ledene berbe iz 2009. godine.





Bonavita

Bonavita je vinska manifestacija s dugom tradicijom. Prvo ocjenjivanje, izložba i kušanje vina u Trnavi održano je još 1988. godine kada je stručni žiri ocjenjivao 49 prijavljenih uzoraka vina iz privatnih podruma s područja Đakova, Slavonskog Broda i Požege.

Već godinu dana kasnije odazivaju se proizvođači iz ostalih vinogorja na istoku Hrvatske pa se broj natjecatelja udvostručio. Danas je ta manifestacija cijjenjena u cijeloj Slavoniji i Baranji i na nju se odazivaju sve najznačajnije vinarije s istoka Hrvatske.

Bonavita se održava sredinom lipnja, odnosno u vrijeme kada se u Đakovu održava tradicionalna manifestacija Đakovački vezovi. Cilj ovog događaja je unapređenje kakvoće proizvodnje vina, kulturne i umjerene potrošnje te podizanja vinske kulture potrošača i proizvođača. Oni se ostvaruju kroz ocjenjivanje i kušanje vina te održavanje stručnih predavanja.

Cijeli događaj ima i zabavnu stranu uz tradicionalnu glazbu i plesove kulturno umjetničkih društava. Sve to prate i domaće delicije te koncerti i zabava koja zna potrajati i do dugo u noć.

Bonavita is a specialized wine event with a long tradition. The first judging, exhibition and tasting was held in 1988 when the judges graded 49 wines that entered the competition. Those were wines from private cellars from Đakovo, Slavonski Brod and Požega regions.

A year later winemakers from other regions in the eastern Croatia applied and the number of contestants has doubled. Today, this wine event is reputable in whole Slavonija and Baranja region and attracts all renown winemakers and wineries in eastern Croatia.

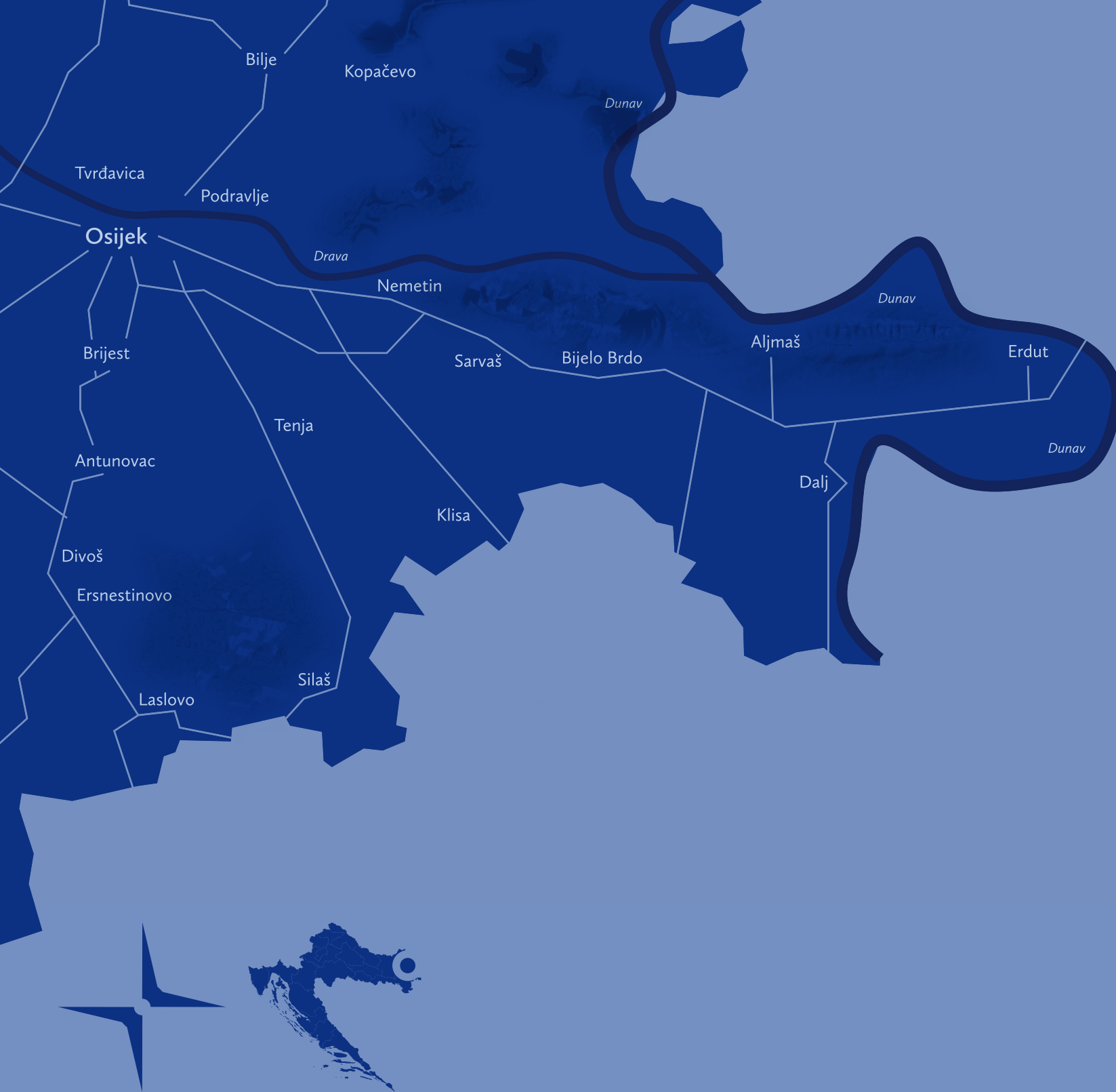
Bonavita takes place each year in mid-July, parallel with traditional cultural event in Đakovo – Đakovački vezovi. The goal of Bonavita is to improve the quality of wine production and raising the wine culture among the consumers and winemakers. It is achieved through wine grading and tasting along with organisation of professional lectures.

The whole event also has an entertaining part with traditional music and dances shown by local cultural and artistic societies. It is followed with enjoying local delicacies, concerts and party that can last the whole night.





Erdutsko vinogorje



Vinogorje Erdut obuhvaća prostor između Drave na sjeveru i Dunava na istoku, dok s juga i zapada graniči s Vukovarom, Vinkovcima, Đakovom, Našicama i Valpovom. Glavnina vinograda nalazi se na obroncima erdutsko-daljske planine. Uzgoj vinove loze na ovim je prostorima počeo još u doba Rimskog carstva.

Kao i u većini istočne Hrvatske od sorti dominira graševina dok je frankovka manje zastupljena nego u ostatku Slavonije i Podunavlja. Od bijelih sorti najčešće se sade još i traminac, chardonnay, sauvignon blanc, muškato tonel, sivi i bijeli pinot te rajnski rizling. U crnom sortimentu najviše je cabernet sauvignona, merlota, crnog pinota i zweigelta, ali današnji vinari iskušavaju i manje tipične sorte za ovaj kraj, poput gamaya pa čak i vranca.

Najveća vinarija je Erdutski vinogradi, jedna od najstarijih na ovim prostorima čija povijest započinje još početkom 18. stoljeća. Od ostalih značajnijih proizvođača u ovom vinogorju još valja izdvojiti vinarije Antunović, Siber, Brzica i Iuris.

Erdut region is located between rivers Drava on north and Danube on east, while on south and west its borders go as far as cities Vukovar, Vinkovci, Đakovo, Našice and Valpovo. Most of the vineyards are located on Erdut-Dalj hill. Growing of grapes in this area started during the Roman empire.

As in most of the eastern Croatia, dominating grape variety is graševina (welschriesling), while frankovka (blaufrankisch) is less common than in the rest of Slavonia and Baranja. Among the white varieties other most common are chardonnay, traminer, sauvignon blanc, muscat tonel, and pinot blanc and gris and riesling. Most common among red varieties are cabernet sauvignon, merlot, pinot noir and zweigelt, but modern winemakers are turning to some not so usual varieties, such as gamay and even vranac.

The largest winery is Erdutski vinogradi, one of the oldest in this part of the country, whose history begins in early 18th century. Other notable producers are Antunović, Siber, Brzica and Iuris.

Vinarija Antunović

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Vinarija Antunović smještena je u Dalju, mjestu nedaleko od Erduta. Nastala je na osnovi obiteljske tradicije, a današnji je oblik dobila 2004. kada su zasađeni novi vinogradi. Pet godina kasnije dovršena je i nova vinarija. Vinarija posjeduje 7,5 hektara vinograda, a za potrebe proizvodnje dodatno kupuje grožđe od lokalnih vinogradara. Od sorti uzgajaju graševinu, zeleni silvanac, muškati ottonel, plemenku, chardonnay, crni pinot, cabernet sauvignon i cabernet franc.

Uz vinariju nalazi se i kušaonica koja ima 50 mjesta u zatvorenom prostoru i na terasi, dok za lijepog vremena gosti mogu uživati i na otvorenom prostoru. Posjetitelji također mogu kušati i tradicionalne delicije. Vlasnica, Jasna Antunović Turk, može se pohvaliti kako ima jedinstven projekt u Hrvatskoj. Ona je jedina dama koja je krenula u vinski projekt od nule. Vinogradi, vinarija i cijeli brend, opisan u sloganu "U zagrljaju Dunava, vinove loze i žene", dio su vizije ove hrabre dame.

2017. godine vinarija Antunović dobila je jedno od najvećih priznanja koja su do sada stigla u Hrvatsku. Njezina Premium graševina iz 2013. dobila je 95 bodova i platinastu medalju na Decanterovu ocjenjivanju.

Antunović winery is located in Dalj, a village near Erdut. It was built leaning on family tradition and started taking its present shape in 2004 when the new vineyards were planted. Five years later a new winery was built. The winery has 7,5 hectares of vineyards and also buys grapes for wine production from local vine growers. They grow graševina, silvaner, muscat ottonel, plemenka, chardonnay, pinot noir, cabernet sauvignon and cabernet franc.

The tasting room is located next to the winery and can receive up to 50 guest. Visitors can, during the spring and summer, enjoy the wine in the yard. Guests can also try some local delicacies as well. The owner, Jasna Antunović Turk, can brag for having a unique project in Croatia. She's the only lady that started wine project from zero. Vineyards, winery and the brand, described in the motto "Hugged by Danube, vine and the woman", are all part of a vision of this brave lady.

In 2017 Antunović winery received one of the greatest accolades that has reached Croatia. Her Premium graševina 2013 won 95 points and received a platinum medal at the Decanter world awards.

Vinarija Brzica

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Obitelj Brzica prvi objekt na kojem počiva današnja vinarija kupila je 2000. godine. Od tada do proizvodnje prvog vina namijenjenog tržištu proteklo je 11 godina. Danas je prezime Brzica dobro poznato u vinskim krugovima, a njihova se vina prodaju u većem dijelu Hrvatske.

Vinarija raspolaže sa šest hektara vlastitog vinograda u kojem uzgajaju graševinu, chardonnay, cabernet sauvignon, merlot i vranac. Godišnja proizvodnja vina je oko 30,000 litara, odnosno 40,000 boca. Njihova linija proizvoda sastoji se od pet etiketa sortnih vina te crnog cuvea, a valja istaknuti kako sva crna vina odležavaju u malim hrastovim bačvama. Imanje obitelji Brzica smjestilo se na najvišem dijelu brda koje se uzdiže iznad Dunava, a mnogi će reći i na uvjerljivo najljepšoj lokaciji u cijelom vinogorju. Jedna od njihovih etiketa označena je brojem 1378. On ne predstavlja nikakav povijesni događaj, nego se radi o lokaciji vinarije, odnosno 1378. kilometru Dunava od izvora.

Vinarija nudi mogućnost kušanja vina za grupe do 50 ljudi. Osim u kušaonici ili podrumu, gosti mogu uživati u vinu, ali i domaćoj hrani, i u prostranom dvorištu ili pod sjenicom.

Brzica family has bought their first property, a basis of the winery, in 2000. Eleven years later the first commercial wine was produced. Name Brzica is today well-known in wine circles and their wines can be found in almost every corner of Croatia.

The winery has six hectares of vineyard in which they grow graševina, chardonnay, cabernet sauvignon, merlot and vranac. They produce about 30,000 litres of wine, or 40,000 bottles. Their product line consists of five varietal labels and a cuvee and its worth mentioning that all of their reds are nourished in small oak barrels. Brzica estate is located on the highest part of the hill that rises above Danube and many will say that its located on the most beautiful part of the region. One of their labels is marked with number 1378. It's not connected with any historical events, but represents the location, 1378th kilometre of Danube from its spring.

Brzica winery offers the possibility of wine tasting for up to 50 people in their tasting room or in the cellar. Guests can also taste and enjoy their wine, as well as the traditional food, in a spacious yard or in an arbour.

Vinarija Danubio

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Danubio winery was founded in 2014, but its history, under a different name, goes back to 19th century. Their main market today is mostly in Croatia and most of the wine is sold on the Adriatic coast. Since the Danubio winery is currently in expansion of the offer and production capacity, they soon plan to enter the international market.

In their vineyards, that spread on five hectares of land, they grow graševina and frankovka, while they buy chardonnay and cabernet sauvignon grapes from other vine growers. From those grapes they produce between 35,000 and 40,000 litres of wine annually. They are currently building a tasting room next to the winery and within the offer guests can also rent rooms. They see a tourist development as a way to sell more wine to customers directly from the winery.

It is interesting that Danubio is not easy to find, not because of their position. The winery didn't have the current name when tourist signalization was built in Erdut and the surroundings. Therefore, you can't find Danubio on the signalization, instead you can find the inscription "Vinarija Tunjić", which was a compromise with the owner at the time.

Vinarija Danubio osnovana je 2014. godine, no njezina povijest, pod drugim imenima, seže još u 19. stoljeće. Svoje tržište zasad pronalazi uglavnom u Hrvatskoj, a većina vina plasira se na jadransku obalu. Budući da je Danubio u fazi širenja ponude i povećanja proizvodnje, uskoro planiraju izaći i na međunarodno tržište.

U njihovim vinogradima, koji se protežu na pet hektara, uzgajaju graševinu i frankovku, a od kooperanata kupuju cabernet sauvignon i chardonnay. Od te sirovine godišnje proizvedu između 35,000 i 40,000 litara vina. Trenutačno uz vinariju grade kušaonicu vina, a u sklopu ponude postoji i mogućnost najma soba za odmor. Turistički dio vide kao priliku za povećanje izravne prodaje vina kupcima u vinariji.

Zanimljivo je što ih je donekle teško pronaći, a razlog tomu nije njihov položaj. Naime, u vrijeme kada se radila turistička signalizacija putokaza prema vinarijama, Danubio još nije nosio današnje ime. Tako se na oznakama, budući da je tada tako dogovoreno s vlasnikom, pojavljuje ime Vinarija Tunjić.



Vinarija Erdut dd

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Erdutski vinogradi is the largest winery in Erdut region, located in the centre of the homonymous village. Its history dates back to 18th century, to year 1730 when the old cellar was built. With unforgettable view form peninsula surrounded by Danube, the cellar and the castle, Erdut and the winery are a real lure for visitors.

The company owns 513 hectares of vineyards and the plantation vineyard of 490 hectares is the largest in Croatia. The most common variety is graševina, grown on 280 hectares. They also grow chardonnay, pinot gris, traminer, riesling, cabernet sauvignon, cabernet franc, merlot, frankovka, pinot noir and zweigelt.

The winery in its current shape was built between 1980 and 1984. The management wanted to honour the end of construction with the significant symbol for the region, so they've ordered a gigantic wooden barrel.

It was finished in 1989, has a volume of 75,000 litres, it was made from 109 Slavonian oak trees and it always contains graševina. It is the largest wooden barrel in the world that is in constant use.

Erdutski vinogradi najveća je vinarija vinogorja Erdut, smještena u središtu istoimenog mjesta. Povijest seže u 18. stoljeće, u 1730. godinu kada je izgrađen stari podrum. Uz nezaboravan pogled s poluotoka opasanog Dunavom, podrum i dvorac, Erdut i tamošnja vinarija pravi su mamac za turiste.

Kompanija posjeduje 513 hektara vlastitih vinograda, a plantažni vinograd od 490 hektara najveći je u Hrvatskoj. Najzastupljenija sorta je graševina pod kojom je čak 280 hektara vinograda. Osim nje, Erdutski vinogradi još uzgajaju chardonnay, sivi pinot, traminac, rajnski rizling, cabernet sauvignon, cabernet franc, merlot, frankovka, crni pinot i zweigelt. Vinarija u današnjem obliku građena je 1980. do 1984. godine. Tadašnja uprava željela je povodom dovršetka izgradnje napraviti prepoznatljiv simbol vinogorja te su naručili izradu velike hrastove bačve.

Ona je dovršena 1989. godine, ima zapreminu od 75,000 litara, napravljena je od 109 debala slavonskog hrasta, a u njoj se uvijek nalazi graševina. To je najveća drvena bačva u svijetu koja je u stalnoj upotrebi.



Vinarija Iuris

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Vinarija Iuris počela je djelovati prije dvadesetak godina. Nakon 2000. godine tada mladi Domagoj Klasiček odlučio je svoju energiju pretočiti u vino učeći pritom o uzgoju grožđa i proizvodnji vina. Desetak godina kasnije njegova su vina stekla ime i prepoznatljivost i počela zauzimati mjesto na tržištu.

U blizini Erduta Iuris ima blizu 70 hektara vinograda u kojima uzgaja sauvignon blanc, graševinu, crni pinot, merlot, cabernet sauvignon, cabernet franc i probus, a još neke sorte kupuje od kooperanata. Vinarija Iuris godišnje proizvede oko 250,000 boca. Osim u Erdutu, Klasiček ima još nekoliko dislociranih vinarija diljem zemlje pa se pod brendom Iuris mogu pronaći vina iz sve četiri hrvatske regije.

Posljednjih godina vina Iuris postala su dostupna u većini trgovačkih lanaca. Filozofija dobrog vina po prihvatljivim cijenama pokazala se ispravnom pa su njihova vina među najprodavanijim, a često privlače novu, mladu publiku koja do tada nije redovito uživala u vinu.



Iuris winery started working some twenty years ago. After the year 2000 then young and enthusiastic Domagoj Klasiček decided to turn his energy into wine, learning along about vine growing and winemaking. Some ten years later his wine became recognized and started winning a market share.

Near Erdut, Iuris has about 70 hectares of vineyards in which he grows sauvignon blanc, graševina, pinot noir, merlot, cabernet sauvignon, cabernet franc and probus while some other varieties are bought from other vine growers. Besides Erdut, Klasiček owns several dislocated wineries across the country, so the brand Iuris brings to market wine from all four Croatian regions.

In the last few years Iuris wine became available in most Croatian retail chains. The philosophy of a good wine at an affordable price turned out correct so today their wines are always among the bestsellers and often draw new, young audience that previously wasn't counted as wine consumers.



Vinarija Jakovac

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Korijeni vinarije Jakovac sežu 80-ak godina u povijest. Moderni temelji udareni su 1993. godine kada Draženko Jakovac odlučuje djedovinu i tradiciju ženine obitelji oplemeniti novim vinogradima i modernijom tehnologijom. Njegovi sinovi danas uspješno vode obiteljski posao.

Vinograd obitelji Jakovac danas se proteže na osam hektara na kojima uzgajaju graševinu, rajnski rizling, traminac, chardonnay, sivi pinot, merlot i cabernet sauvignon, a za potrebe proizvodnje još i otkupljuju grožđe od lokalnih uzgajivača vinove loze. Danas proizvode ukupno osam vinskih etiketa koje se mahom prodaju na jadranskoj obali te u Zagrebu i okolici.

Nova generacija koja vodi vinsku priču obitelji Jakovac, Ozren i Ognjen, obojica su po struci građevinari. Ljubav prema vinu nadjačala je nad životnim pozivima pa ovi mladi dečki hrabro, inovativno i s puno ljubavi grade brend vinarije. Wine Revolution, kako prezentiraju svoja vina, predstavlja upravo smjenu generacija, mladu i poletnu ekipu koja je obiteljskoj tradiciji udahnila duh modernog vremena.



The roots of Jakovac family winery date back for around 80 years. Modern foundation was in 1993 when Draženko Jakovac decided to enrich their tradition with new vineyards and modern technology. Today, his sons are successfully running the family business.

Jakovac vineyard is spread over eight hectares on which they grow graševina, riesling, traminer, chardonnay, pinot gris, merlot and cabernet sauvignon, while for production purposes they also buy other grape varieties from local vine growers. Today they produce eight wine labels that are mostly sold on Croatian coast and in Zagreb and its surroundings.

The new generation crating a wine story of Jakovac family, Ozren and Ognjen, are both construction engineers. Love for wine has outgrown their professional calling so these young men build the winery brand with courage, innovation and lots of love. Wine Revolution, as they advertise their wine, presents the generation change, young and dashing men that have given a modern spirit to the family tradition.



Vinarija Janečić

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Vinarstvo je duboko ukorijenjeno u povijest obitelji Janečić koja je porijeklom iz središnje Hrvatske, točnije iz Zagorja. Vinariju su osnovali 2003. godine kada su kupili imanje u blizini Erduta. Na tom imanju gostima nude doživljaj spoja čovjeka i prirode, a, kako ističu, vino je dio u mozaiku onoga što žele priuštiti posjetiteljima.

U vinogradu uzgajaju graševinu, traminac, sauvignon blanc, muškati žuti, kadarku, cabernet sauvignon i crni pinot. U sklopu vinarije imaju i kušaonicu koja prima do 50 ljudi, premda Janečići preferiraju manje grupe.

Njihov je stav da tako gostima mogu najbolje prenijeti svoju životnu filozofiju. U proizvodnji se vode razmišljanjem da vino ne mora pa i ne smije biti svake godine isto. Želja im je predstaviti svoja vina gostima koji će ih razumjeti, znati ih cijeniti i koji će prepoznati sve ono što vino čini vrhunskim proizvodom. Upravo zbog toga iskazuju i želju za prihvatom manjih skupina, jer, kažu, tako se najbolje može doživjeti kvaliteta ponude.

Winemaking has deep roots in the history of Janečić family that originates from Central Croatia, more specific, from Zagorje. They founded the winery in 2003 when they bought the estate near Erdut. There, they offer the experience of a connection between man and nature and, as they like to say, the wine is a piece of mosaic of an experience they offer.

In their vineyard they grow graševina, traminer, sauvignon blanc, muscat, kadarka, cabernet sauvignon and pinot noir. They also have a tasting room that can accommodate up to 50 persons, though they prefer smaller groups.

Their stance is that in this way they can best communicate their life philosophy. In wine production they follow the idea that the wine can't and shouldn't be the same every year. They wish to present the wine to the guests that will understand them, know how to cherish them and recognize everything that makes the wine a top-quality product. That is why they prefer and want to host smaller groups since that is, as they point out, the best way to experience the quality of their offer.

Vinarija Magistra

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Vina Magistra iznimno je mlada vinarija, osnovana tek 2018. godine. Obitelj Pavić, svi odreda prosvjetni djelatnici, do tada je radila domaće vino za vlastite potrebe, a u jednom su trenutku donijeli odluku o osnivanju vinarije i izlasku na tržište. Već prvim vinima berbe 2017. uspjeli su zainteresirati vinskiju javnost.

Trenutačno posjeduju hektar vinograda, smještenog na položaju Varod, u kojem uzgajaju graševinu. Za proizvodnju vina još kupuju zweigelt i merlot od drugih proizvođača. Obitelj Pavić ima velike planove i žele u svojoj butik vinariji budućim posjetiteljima ponuditi najbolje iz Erduta. Stoga su dugo tražili kuću s pogledom na Dunav u kojoj trenutačno rade kušaonicu s panoramskim pogledom na tu moćnu rijeku.

Hrvoje Pavić je povjesničar i u planovima vezanim uz vinariju svakako želi istaknuti bogatu povijest vinogorja. Inače je zaposlenik Erdutskih vinograda gdje, između ostalog, posjetiteljima prenosi priče o povijesnom razvoju vinarstva u Erdutu stoga nije iznenađujuće što i u vlastitoj vinariji drži do povijesti i tradicije.

Vina Magistra is exceptionally young winery, founded in 2018. Pavić family, whose members are all teachers, previously made wine for their own consumption and, after a long consideration, decided to start making wine for the market. With their first harvest in 2017, they made wines that have caught the eye of wine lovers.

At the time they own one hectare of vineyard, located at the appellation Varod, where they grow graševina. They also buy zweigelt and merlot grapes from other vine growers. Pavić family has big plans and wants to present their future guests the best Erdut has to offer. Therefore, they've spent a lot of time searching for the right house for their winery that has a great view of Danube, and are currently building a tasting room with the panoramic view on the mighty river.

Hrvoje Pavić is a historian and, in his plans for the winery, wants to point out the rich history of the wine region. At the time he works for Erdutski vinogradi and, among other work tasks, is in charge of telling historical stories about winemaking in Erdut to the visitors. So it's not a surprise that he is so keen to reflect the region history in his family winery as well.

Vinarija Siber

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When Mladen Siber, a well-known dentist from Osijek, planted his vineyard in 2003, there weren't many people who expected that a few years later his wine will become well-known and popular. Siber poured his love into wine he enjoys himself and that love was recognized by consumers.

His vineyard spreads on an area of ten hectares where only three varieties are grown: sauvignon blanc, muscat and cabernet sauvignon. From those varieties he produces three varietal wines as well as sparkling wine. The winery has a capacity of around 20,000 litres so Siber also sells grapes to other winemakers. The interesting fact is he doesn't grow graševina. Everyone has graševina, said Siber and added he wanted to be different. He and his wife Dušica are huge art lovers. They show that love through wine labels, and pieces of art can also be found around the winery.

In the last couple of years the winery won numerous prizes and accolades for his wine in Croatia and abroad. Mladen Siber is specially proud on those he got from London in 2017. That year, his wines won two Decanter World Awards; silver for muscat 2015 and bronze for cabernet sauvignon 2011.

Kada je 2003. poznati osječki zubar Mladen Siber zasadio vinograd u Erdutu, malo tko je očekivao da će nekoliko godina kasnije njegovo vino postati poznato i popularno. Siber je svoju ljubav pretočio u vino u kojem osobno uživa, a tu su ljubav prepoznali i potrošači.

Njegov se vinograd prostire na deset hektara površine, a uzgaja samo tri sorte: sauvignon blanc, muškati žuti i cabernet sauvignon. Ne prerađuje sve grožđe u vino nego dio prodava kao sirovinu. Od tri sorte radi četiri sortna vina te pjenušce. Vinarija ima kapacitet nešto veći od 20,000 litara. Zanimljivo je kako je to jedna od rijetkih vinarija koja nema graševinu. Graševinu svi imaju, kaže Siber i dodaje kako je htio biti drugačiji od drugih. On i njegova supruga Dušica veliki su ljubitelji likovne umjetnosti. Tu su ljubav prikazali kroz etikete svojih vina, a umjetničkih djela ima i u okolini vinarije.

Posljednjih nekoliko godina vinarija se okitila brojnim nagradama i priznanjima u Hrvatskoj i izvan nje, a Mladen Siber posebno je ponosan na one koje su 2017. stigle iz Londona. Tada je na Dekanteru dobio srebro za muškati žuti iz 2015. te broncu za cabernet sauvignon iz 2011.





Wine and Bike

Početak berbe grožđa svake se godine održava Wine & Bike Tour Erdut. Riječ je o vrlo popularnoj manifestaciji koja je s vremenom počela privlačiti sve veći broj posjetitelja u Erdutsko vinogorje. Kako bi se posjetitelji mogli što bolje opustiti, organiziran je i poseban prijevoz između Osijeka i Erduta.

Dionizijska je to manifestacija kojom se slave vino, umjetnost, ljepota druženja, multikulturalnost i zadnji dani ljeta na obalama Dunava. Održava se početkom rujna, a posjetitelje tradicionalno očekuje bogati mozaik sastavljen od dramskih predstava, koncerata u vinogradu pod zvijezdama, rasplesanog kušanja vina uz DJ-a, biciklističko – vinske utrke po vinogradima i dana otvorenih podruma Erdutskog vinogorja.

Koncert u vinogradu s pogledom na Dunav posebno je čarobni dio programa. Uz predivan pogled na prekrasnu prirodu, posjetitelji uživaju u vrhunskom glazbenom programu. Tako su do sada, u sklopu tog događaja, nastupali poznati glazbeni umjetnici iz Hrvatske i regije, kao što su Josipa Lisac, Darko Rundek, Vlatko Stefanovski i Jinxi.

Annually, at the beginning of the grape harvest, Wine & Bike Tour Erdut is held. It is a very popular event which draws more and more visitors to Erdut wine region every year. In order for visitors to relax as much as possible, organizers also provide special public transport from Osijek to Erdut.

This Dionysian happening is all about celebrating wine, art, friendship, multiculturalism and last days of summer on the banks of the mighty Danube river. It is held at the beginning of September where visitors can enjoy diverse programme that consist of drama plays, open air concerts in vineyard, dancing and enjoying music and wine, wine and bike races through vineyards and open cellar days in Erdut.

An open air concerts in vineyard overlooking Danube are truly magical parts of the program. With beautiful nature sights and sounds visitors enjoy in a top class music shows. So far, guests were able to enjoy performances by some famous artists from Croatia and the region, such as Josipa Lisac, Darko Rundek, Vlatko Stefanovski and Jinxi.





Feričanačko vinogorje



Vinogorje Feričanci smjestilo se na zapadnom dijelu Osječko-baranjske županije, na sjevernim obroncima Krndija. Iako se nalazi na sjevernom dijelu brda, specifičan teren nudi mnoštvo južno orijentiranih položaja pa je, uz velik broj sunčanih sati u godini, područje iznimno povoljno za uzgoj vinove loze.

Premda su Feričanci prostorno najmanje vinogorje u županiji, riječ je o specifičnom vinogradarskom kraju u kojem je omjer uzgoja crnih i bijelih sorti gotovo izjednačen. U tom kraju graševina nema izrazito dominantnu ulogu kao u ostalim vinogorjima istočne Hrvatske, budući da je frankovka ovdje iznimno raširena. Osim te dvije sorte u ovom vinogorju još se uzgajaju i chardonnay te bijeli i sivi pinot od bijelih sorti, kao i cabernet sauvignon, merlot, syrah i crni pinot u crnom sortimentu.

Većina značajnije proizvodnje vezana je uz jednu vinariju, Feravino. Ona svoje korijene vuče s početka 19. stoljeća kada je izgrađen stari podrum koji je i danas u funkciji i ubraja se u najveće atrakcije za turiste u tom kraju.

Feričanci region is located on the west of Osijek – Baranja County, on the northern slopes of Krndija hill. Though it is situated in the northern part of the hill, specific terrain offers many south oriented slopes with lots of sun during the year, which makes the area highly convenient for vine growth.

Though Feričanci is the smallest part of the region, it is highly specific vineyard location in which the ratio of white and red sorts is almost equal. Graševina (welschriesling) is not distinctively dominant as in the rest of eastern Croatia since frankovka (blaufrankisch) is also widespread. Other than these two varieties, in this region chardonnay, pinot blanc and gris make most of the other white varieties, while cabernet sauvignon, merlot, syrah and pinot noir make most of the other red varieties.

Most of the production in the area is connected with one winery, Feravino. Its roots go back to the beginning of the 19th century when the old cellar was built. It's still in use today and is one of the biggest tourist attractions in the region.

Vinarija Feravino

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Povijest vinarije Feravino seže u 18. stoljeće. Proizvodnja vina u taj je kraj došla s redovnicima, a 1804. godine izgrađen je stari podrum koji je i danas u uporabi. Feravino je uvjerljivo najveći i najznačajniji proizvođač u Feričanačkom vinogorju. Njihovi se vinogradi nalaze na tri lokacije u blizini vinarije i prostiru se na više od 170 hektara. U njima su najzastupljenije frankovka i graševina, a od ostalih sorti uzgajaju još i bijeli pinot, chardonnay, cabernet sauvignon, crni pinot, syrah, merlot i zweigelt.

Feravino stalno ulaže u modernizaciju kako bi mogli uspješno pratiti aktualne trendove i ponuditi novitete na tržištu. Godišnje proizvode oko 900 tisuća litara vina koja su svrstana u nekoliko linija, ovisno o kvaliteti i ciljanoj publici. Od nedavno rade i pjenušce koji predstavljaju novi smjer u proizvodnji. Glavni cilj Feravina je postati vodeći proizvođač crnih vina u kontinentalnom dijelu Hrvatske.

Modernizacijom proizvodnje i podizanjem kvalitete počela su stizati i brojna priznanja za vina iz Feričanaca. Tako su u proteklih nekoliko godina osvojili velik broj domaćih i nekoliko međunarodnih priznanja. Najviše su nagrada primili za svoja crna vina berbe 2012.

The history of Feravino dates back to 18th century. Monks brought wine production to that area, and in 1804 the old cellar, that is also used today, was built. Feravino is by far the largest and most important producer in Feričanci region. Their vineyards are located on three appellations near the winery and spread over 170 hectares. Most common varieties are frankovka and graševina, and they also grow pinot blanc, chardonnay, cabernet sauvignon, pinot noir, syrah, merlot and zweigelt.

Feravino constantly invests in production modernization so that they can successfully follow trends and offer new products to the market. They produce around 900,000 litres of wine annually that are positioned in several label lines, depending on the quality and the preferred audience. Recently they started making sparkling wine which presents the new direction in market approach. The main goal of Feravino is to become the leading producer of red wine in Continental Croatia.

Production modernization and higher quality is followed by numerous accolades for Feričanci wine. In the last couple of years they won a lot of domestic and international prizes. The most prized are their reds from 2012.

Vinarija Katavić

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Vinarija Katavić smještena je u Zoljanu kraj Našica i ima dugu obiteljsku tradiciju. Posljednjih su se godina odlučili na iskorak u proizvodnji i počeli flaširati svoja vina te priredili kušaonicu za posjetitelje.

Njihova se vina gotovo isključivo mogu kušati u okolici vinarije, točnije u nekoliko restorana u blizini, premda su se nedavno pojavila i na jadranskoj obali. Obitelj Katavić ima hektar i pol vinograda u kojima uzgajaju graševinu, rajnski rizling i frankovku. Većinu grožđa prerađuju u vino, a na tržište plasiraju sortnu graševinu i frankovku te rose od frankovke. Zasad ne planiraju značajnije širenje proizvodnje, a Zvonimir Katavić, inače treća generacija vinara u obitelji, ističe kako je u pitanju hobi koji polako prerasta u nešto više.

U sklopu podruma postoji i uređena kušaonica u kojoj primaju manje grupe gostiju uz prethodnu najavu. Katavić ističe kako u svaku bocu vina koju proizvedu utisnu ljubav prema vinu i mali dio sebe.

U proizvodnji mu pomažu i otac te dvije sestre s obiteljima što ih, kaže, čini pravom obiteljskom vinarijom.

Katavić winery is located in the village Zoljan, next to Našice, and has a long family tradition. In the last couple of years they have decided to bottle their wine and arranged a tasting room for visitors.

Their wine can be mostly tasted around the winery, in a few restaurants, though some bottles appeared on the Adriatic coast lately. Katavić Family has 1,5 hectares of vineyard in which they grow graševina, riesling and frankovka. Most of their grapes is processed to wine, and they put varietal wines to market; graševina, frankovka and frankovka rose. At the time they're not planning significant production increase, and Zvonimir Katavić, the third generation of winemakers in the family, states that it's still a hobby that is slowly growing to something more.

Right next to the cellar they made a tasting room in which they host smaller groups of guests that have to announce ahead. Katavić claims that each produced bottle of wine is filled with love and a part of them. His father and two sisters with their families help him in the process which, says Katavić, makes them a real family winery.



WineOs

WineOS je kruna vinskih događanja u Osječko–baranjskoj županiji. Riječ je o manifestaciji koja se deklarira kao festival vina, delicija i ugodnog življenja i predstavlja najveći događaj tog formata na istoku Hrvatske. Osim vinara regije Slavonija i Podunavlje, WineOS redovito posjetiteljima predstavlja goste iz drugih hrvatskih regija, susjeda iz Mađarske i Vojvodine, ali i Bosne i Hercegovine, Slovenije, Makedonije... Dakako, ovakav događaj ne može proći bez delicija, pa se gostima redovito prezentiraju lokalni i gostujući proizvođači suhomesnatih proizvoda, sireva, rakija i likera te slastica. Događaj se do sada odvijao na tri lokacije, a posljednja u nizu je Muzej okusa, restoran smješten u nekadašnjoj plesnoj dvorani paviljona Gradski vrt. WineOS, koji se održava u siječnju, ima trostruku ulogu; uz upoznavanje i povezivanje gostiju s proizvođačima, važna je komponenta povezivanje restorana i distributera s vinarima, a ne treba zanemariti niti edukacijski dio koji se provodi kroz iznimno popularne radionice. Stoga ovaj festival služi kao mjesto uživanja, dogovaranja poslova i učenja o vinima.

WineOS is a crown of wine events in Osijek – Baranja County. It declares itself as a festival of wine, delicacies and fine living and represents the biggest event in that form in Eastern Croatia. Beside winemakers from Slavonia and Podunavlje region, it always presents guests from other Croatian regions, neighbours from Hungary and Vojvodina, as well as guests from Bosnia and Herzegovina, Slovenia, Macedonia... Needless to say, an event like this can't function without delicacies, so guests can always find local and other producers of cured meat specialities, cheese and brandy makers as well as sweet products. The event was so far held on three locations, while the last one is Muzej Okusa, a restaurant located in a former ballroom of a Gradski Vrt pavilion. WineOS, held in January, has a triple purpose; beside connecting visitors with winemakers, it also connects restaurants and distributors with wineries and offers popular wine workshops. Therefore, it serves as a place to enjoy, do business and learn about wine.





Večer vina i umjetnosti

Večer vina i umjetnosti jedan je od najdražih događaja Osječana i njihovih gostiju. Riječ je o periodičnoj manifestaciji koja se odvija u nekoliko navrata godišnje u staroj gradskoj jezgri Tvrđi. O popularnosti najbolje govori podatak da svaku od tih večeri posjeti nekoliko tisuća građana i gostiju Osijeka.

Večer je to tijekom koje posjetitelji mogu kušati vina Slavonije i Podunavlja te okolnih vinskih regija poput mađarskog Villánya i Pečuha.

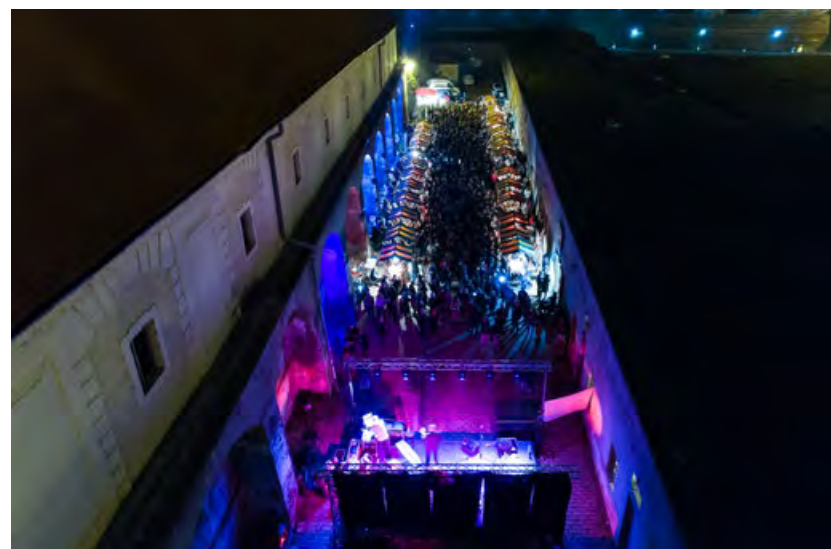
Osim kušanja, gosti često mogu i osobno upoznati vinare te izravno dobiti informacije o vinima i ponudi na njihovim imanjima. Uz ponudu vina, svaka je Večer vina i umjetnosti obogaćena i ponudom lokalnih prehrambenih proizvoda i drugih delicija.

Uživanje u vinu uvijek prati dobar jazz ili blues te izložbe vizualne umjetnosti u galerijama Waldinger i Kazamat. Događaj se organizira dva do tri puta tijekom godine, od proljeća do jeseni. Mjesto održavanja ovog vinskog druženja u osječkoj Tvrđi, u prostoru dvorišta Kazamata koji se nalazi tik uz Vodena vrata i Regionalnu vinoteku Osječko-baranjske županije.

Wine & Art Night is one of the most precious events for Osijek citizens and their guests. It is a periodic event held couple of times a year in an old part of the city – Tvrđa. Its popularity is best described with several thousand visitors on each of them.

During those evenings one can taste a good deal of different wine from Slavonija and Baranja as well as from neighboring regions such as Hungarian Villány and Pecs. Visitors can also meet many winemakers in person and receive information about the wine and other offers on their estates. Other than wine, you can enjoy local food and delicacies.

Enjoying the wine is always filled with good jazz or blues music and visual art exhibitions in Waldinger and Kazamat galleries. This wine event is held two or three times a year in old part of Osijek, Tvrđa. The event is located in Kazamat yard, next to the old cities Water Gate and Osijek – Baranja County regional wine cellar.





ATLAS
Vina



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