

# SLOVENIAN WINE ROADS

There are just three good things in the world:  
the three big wine regions of Slovenia!

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SLOVENIA





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**RADGONSKE GORICE**

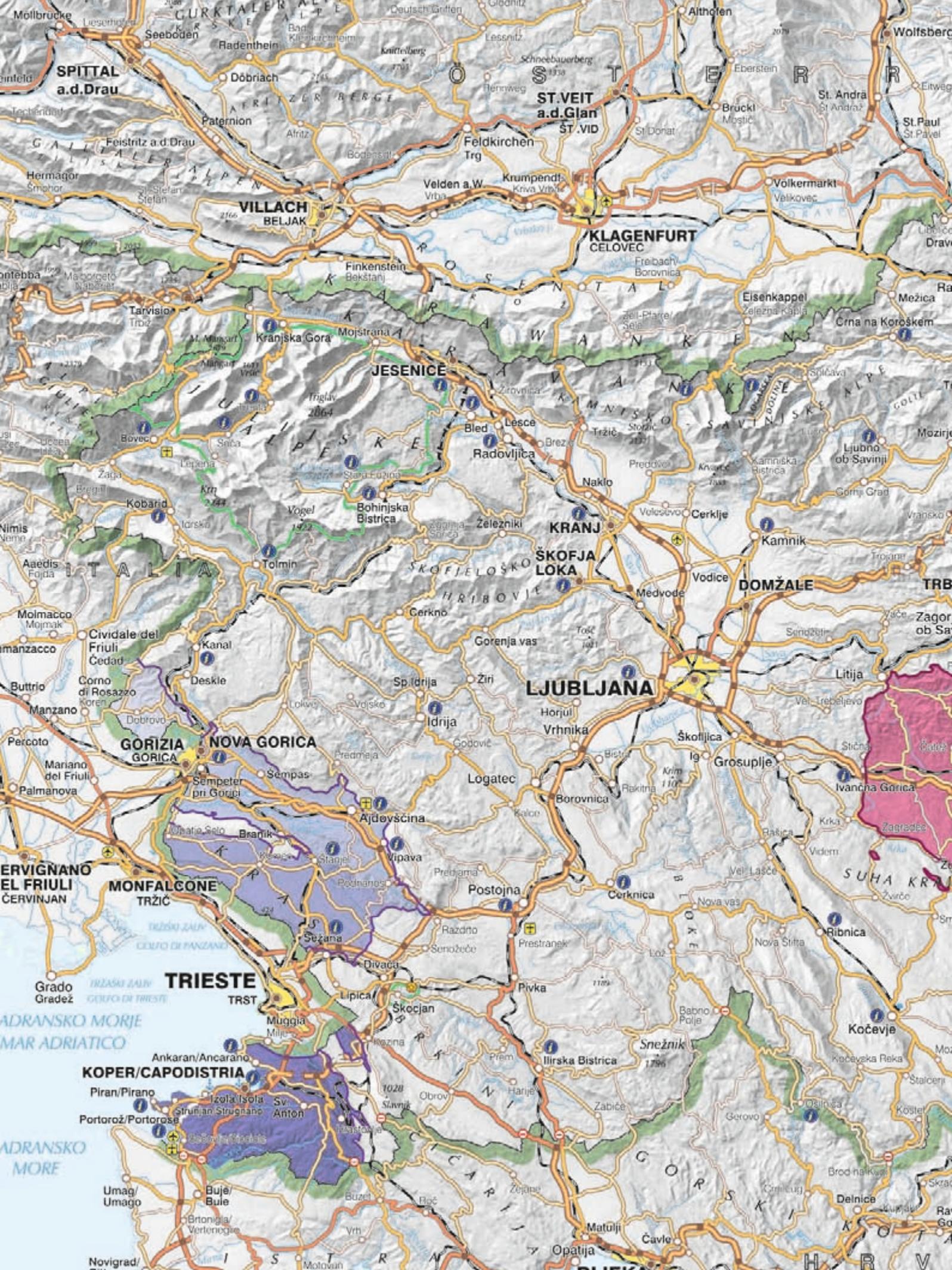
since 1852

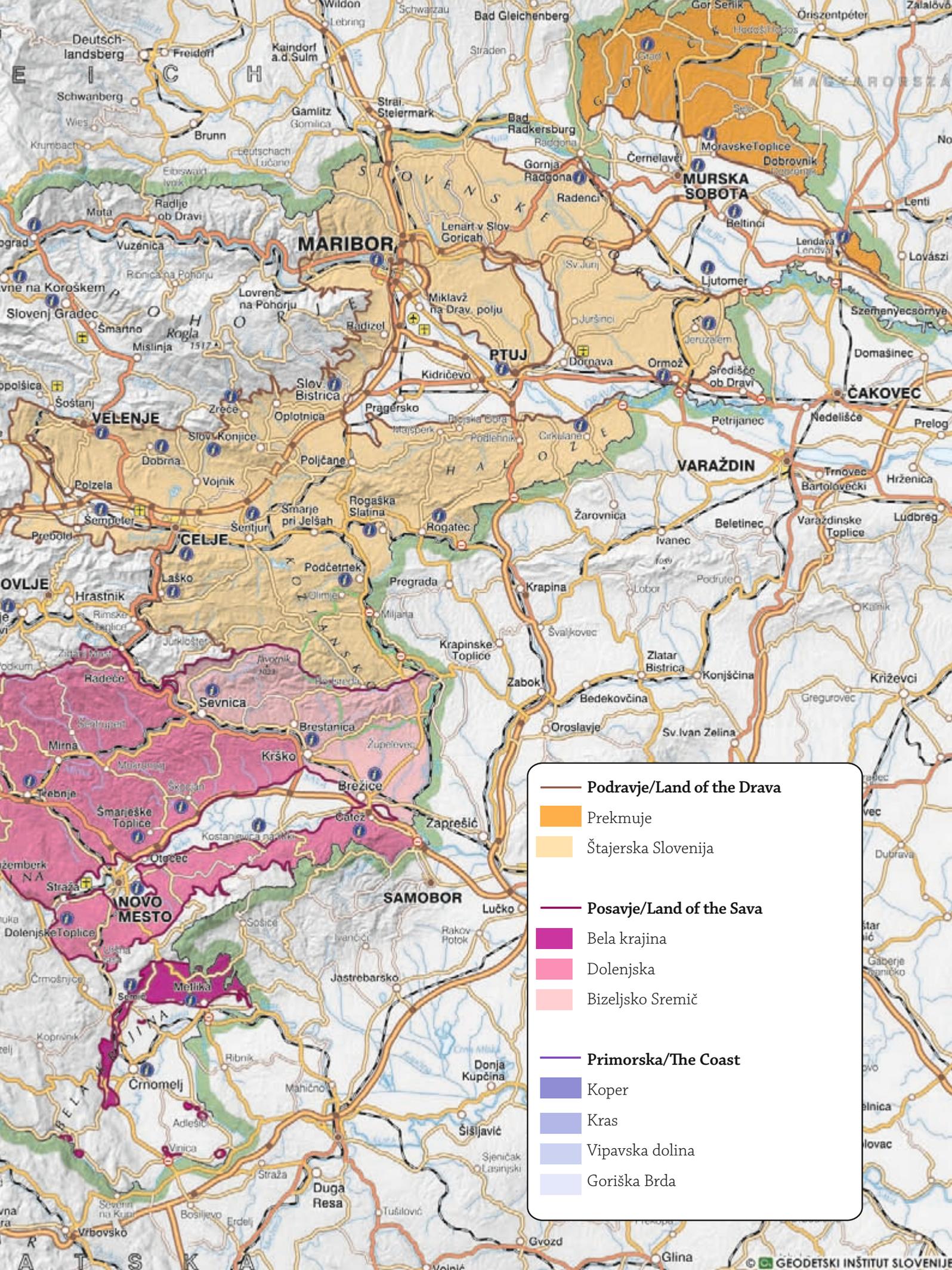


*All roads lead to wine  
and chilling out!*

“We eat and drink to live! But we don’t live to eat and drink!” That’s what the adage says, telling us that both wine and food are consequences of man’s economic endeavours, a form of social cohesion and a reflection of the immense variety of cultural creativity. That is why it is through wines and dishes that we can recognise life styles, ordinary days and holidays, the efforts of individuals, families and inhabitants of towns, villages and regions. Through this publication we invite you to discover the richness of all three wine-growing regions of Slovenia, which, with its hundreds of years of cultural entanglements, is building its modern recognisability at the junction of the European Alps, the Mediterranean and the Pannonian Plain. It is this very junction that also gives a special and recognisable character to all of our wines and cuisine. Our numerous, often quite boutique and extremely natural wines, include quite a few original or autochthonous specialties, which, along with other wines, can very quickly create unique experiences and relationships for you. Here the path from heart to soul is a very short one... That is exactly why we are offering you several wine routs, which will lead you through the wine-growing regions of Podravje, Posavje and Primorska... To good people and dishes and to noble wines!

Prof. Dr. Janez Bogataj





- Podravje/Land of the Drava
- Prekmurje
- Štajerska Slovenija
- Posavje/Land of the Sava
- Bela krajina
- Dolenjska
- Bizeljsko Sremič
- Primorska/The Coast
- Koper
- Kras
- Vipavska dolina
- Goriška Brda



## *Wine-growing region of Podravje*

Districts:

### Štajerska (Slovenian Styria)

Subdistricts:

- Wine-growing subdistrict of Maribor
- Wine-growing subdistrict of Radgona-Kapela
- Wine-growing subdistrict of Srednje Slovenske gorice
- Wine-growing subdistrict of Ljutomer-Ormož
- Wine-growing subdistrict of Haloze
- Wine-growing subdistrict of Šmarje-Virštanj

### Prekmurje

Subdistricts:

- Wine-growing subdistrict of Goričko
- Wine-growing subdistrict of Strehovsko-Dobrovniško-Kobiljske gorice



## *Wine-growing region of Posavje*

Districts:

### Bizeljsko Sremič

Subdistricts:

- Wine-growing subdistrict of Bizeljsko
- Wine-growing subdistrict of Sremic

### Dolenjska

Subdistricts:

- Wine-growing subdistrict of Krško
- Wine-growing subdistrict of Gorjanci
- Wine-growing subdistrict of Novo Mesto
- Wine-growing subdistrict of Trebnje-Krmelj

### Bela Krajina

Subdistricts:

- Wine-growing subdistrict of Metlika



## *Wine-growing region of Primorska*

Districts:

### Brda or Goriška Brda

#### Vipava or Vipavska dolina

Subdistricts:

- Wine-growing subdistrict of Zgornja Vipavska dolina
- Wine-growing subdistrict of Spodnja Vipavska dolina

#### Kras

Subdistricts:

- Wine-growing subdistrict of Kraška planota
- Wine-growing subdistrict of Vrhe

#### Slovenska Istra

Subdistricts:

- Wine-growing subdistrict of Coastal belt
- Wine-growing subdistrict of Šavrinsko gričevje

Official geographic appellations of the wine-growing regions, wine-growing districts and wine-growing subdistricts in Slovenia. For easier illustration, we have only presented some of these in the review.

# Slovenia's No.1

## tourist attractions

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Postojna cave



Predjama castle



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*The vigour of the  
Pannonian Plain*

*The tang  
of the sea*



# Slovenia is a unique wine region in Europe: wine quality is marked by three climate bands.

Peter Lexe

It was like being struck by lightning. Years ago, when the Karst was not yet a major magnet for exploration tourism, but just a mysterious allusion from Trieste recreational enthusiasts, I got completely lost in my car and ended up in some village with a name that, although I could hardly pronounce it, my eyes recognised its exquisite melody: Dol pri Vogljah. There, in the Ravbar inn, where I strayed out of fear of having to endure some privation among the oaks, beeches and birches, I was struck by lightning. I dared to peek into the kitchen and saw things that I will never forget. Happy people, a happy sun and happy bubbling in the pots. The food was excellent, the Teran bitter, almost salty, very mineral, but a quite outstanding accompaniment to the roast lamb from the oven.

This is in fact the way in good regional Slovenian gastronomy: Every time it is like an embrace, ennobled with culinary and technical peculiarities. And the wine from this region is like a kiss, so ardently awaited after the loving embrace. Slovenia is divided into three large wine growing regions, which are in turn divided into smaller topographically demarcated areas. My journey begins in the south-west, in Primorska.

The Karst is marked by Čotar, Lisjak and Štoka – wine makers who cultivate a distinct love of the desolate, red earth, and who say self-confidently that they cellar the best wines in the world. Of course they realise that other regions and their wines are more popular, they have more advantages and nature has better endowed them, yet nevertheless the Karst wines show so much personality, soft and sharp edges, evolved tannin and

harmonious acid content, that they enjoy special status on the international scale. Whoever has not stopped in at the Karst restaurants Domačija Šajna and Šepulje, or Špacapan in the village of Komen, simply does not know what delights are offered by the so-called “dry” Karst.

Just a few kilometres from the high plateau of the Karst, roads lead from the medieval hill village of Štanjel into a valley that can boast abundant, God-given fertility: the Vipava Valley. At the foot of a mighty mountain, in winter the wind blows down its slopes, howls through the valley, crosses the Karst and at Trieste it rages off towards the Adriatic Sea: this is the Burja, the north wind of Trieste. The houses in the Vipava Valley seek shelter and huddle close to the slopes: Oh wind, spare us. The vines shake wildly, and the apricot, peach and apple trees bravely resist the tempest. It is as if the Burja is trying to blast from the vines and trees any hint of poor flavour and to leave only what makes the wines of this valley so famous: their fragrance. These are the wines such as Zelen, Pinot bianco, Pinot grigio and Chardonnay, cellared so masterfully by the wine makers Tilia, Batič or De Adami. In the fine Pikol restaurant, which is situated a few kilometres before Nova Gorica, these wines acquire a quite special significance, when you are served carpaccio of fresh-caught sea bass, since they become outstanding accompaniment to the food. Little restaurants such as Žeja draw guests from towns near and far.

The Vipava Valley, with its castles built by the Gorica counts as fortifications to defend against enemy tribes, is in



tourism terms still in its infancy, but it is already slowly winning over epicurean tourists. With the restaurant Pri Lojzetu in the famous Zemono manor house, Slovenia is showing what kind of culinary experiences are possible. You won't stop in here just randomly, for this is a restaurant in which food and wine are glorified. Carlo Goldoni knew why he had chosen this as his favourite place. Via Nova Gorica you can get to the Goriška Brda, the hills of Gorica. Here you can witness the full abundance of Slovenia's wine growing regions. Meri and Zlatko Mavrič were the first wine makers to make the bold step of not just serving guests wine. So the Belica inn at Medana became the first hotel in this famous wine growing area. Wine makers such as Klinec, Toroš, Šurek, Bužinel, Dolfo and others joined in, building facilities for agritourism. The Gorica hills are famous for their outstanding wine makers such as Kristančič, Simčič, Šurek, Klinec, Belica and Mavrič. The Bjana champagne house, and the Bagueri line of the great Goriška Brda cellar, are famous names. Many of the Gorica hills wine makers have taken to soft tourism, and if this continues, the region will have a long

future for tourists who like to enjoy themselves. Restaurateurs are also relying on high-quality tourism. They are not offering large restaurants with tourist menus, but regional, local cuisine. The Marica restaurant in the village of Šmartno is the right place for this: local wines, Karst pršut ham, home-made salami and cheese from the Tolmin valleys. Pinot grigio (Grauburgunder), Rumena Rebula as the regional native variety, Pinot bianco, Chardonnay and red wines such as Refošk, Cabernet and Merlot make up the wines of Brda. High quality, and the alcohol content is high, too. It is similar to the sea at Koper, Piran and Portorož: tourism is pursued there in different dimensions. Including with wine. Vinag Koper has several hundred hectares of vineyards. But the Cabernet Sauvignon from their huge cellar is in my opinion one of the best in the country. This region is also becoming increasingly important for its production of olive oil. It has a special aroma and flavour. The predominant wines are gentle, light, pleasantly full-bodied red wines, while the main white wine is Malvasia – an excellent accompaniment to fish dishes. One wine estate with a very special drop of red is of course San-

tomas near Koper. Podravje is the name of the wine growing region in the north of Slovenia that borders on Austrian Styria. The region has become famous because of Slovenske Gorice and the Štajerska (Slovenian Styria) region. The high-quality development of this region around Maribor 150 years ago can be credited to a large extent to the Archduke Johan. Mention should be made just of some of the more famous wine makers: Valdhuber, Protner, Gaube, das Gut Meranovo, Dveri-Pax, Hlebec, Kogel and Horvat.

This is home to the Kerner wine, a mixture of Trollinger and Riesling varieties, and also to Rizvanec, Muscat, Riesling and also Zelen, with its Austrian name of Rotgipfer. In addition to the red varieties of Merlot and Cabernet, those who love a good drop are delighted with the Modra Portugalka, Modra Frankinja and Šentlovrenka.

The Podravje wine growing region covers the regions of Radgona-Kapela, Jeruzalem-Kog, Ljutomer-Ormož, Prekmurske Gorice and Haloze, where the vineyards stretch out right to the transition into the Pannonian Plain. Rural inns offer a very diverse gastronomic experience, serving up krvavica blood sausage, tunka

cured meat, roasts, stews, strong soups and bograč goulash as well as an exquisite, filling dessert called Gibanica. Wine makers such as Kupljen and Čurin, and the large wine cellars of Gornja Radgona or Jeruzalem-Ormož have made their mark on the quality production of wines. The Jeruzalem-Ormož cellar, with its Pinot gris, has garnered a number of international awards, while the Zlata Radgonska Penina sparkling wine ranks among the finest table brands in the entire country. Another special experience can be had in the catacombs of the large cellars in Maribor and Ptuj. The wine cellars, created in the Middle Ages, seem almost infinite. The Vračko wine house in Kungota, the Jeruzalem tavern and Ribic restaurant in Ptuj rank among the vintners that have long been able to offer consistent quality and a great range. A special feature of Slovenian wine making can be found in the third wine making region, called Posavje.

This is the home of Istenič, who produces such high-quality sparkling wines that his name is known beyond Slovenia's borders. The Bizeljsko Sremič subregion produces wines such as Pinot bleu, Modra Frankinja and the native variety, Rumeni Plavec. This climate band is also very well suited to Laški Riesling.

The wine slopes of Bela Krajina are composed of light, loamy soil that is found south of Ljubljana and south of the Gornjanci mountains. The Šturm wine cellar in Metlika is probably the southernmost vineyard estate of this region. Its Sauvignon blanc ensures a treat for the senses. In this region you can find the elegant, romantic Hotel Otočec, which stands over water, and the Roman Kapušin inn at Gradec.

And not far from Novo Mesto, the vineyards produce wine with a special name: Cviček. This Slovenian specialty thrives in the quite steep vineyards along the Sava and Krka rivers. Cviček is neither red nor white wine, but Rosé. As for pronunciation, just say "Tsvichek"! Given its distinct acidity, it can also be drunk without reservation by diabetics. This wine goes well with a substantial snack, bread and lard and greasy bacon.



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Wine-growing region of Podravje

*Come  
and have  
a glass!*



**WINE VARIETIES TYPICAL  
OF THE WINE-GROWING  
REGION OF PODRAVJE**

- Sauvignon
- Pinot Blanc
- Pinot Gris - Rulandec
- Chardonnay
- Yellow Muscat
- Laški Riesling
- Renski Riesling
- Muscat Ottonel
- Dišeči Traminer  
(fragrant Traminer)
- Zeleni Silvanec  
(Green Sylvaner)
- Šipon
- Ranina

The wine-growing region of Podravje extends through the north-eastern part of Slovenia. The picturesque vine-covered hills are imbued with centuries-old links between their exquisite wines and the work days and holidays of their inhabitants, their economic efforts, family relationships and various forms of cultural activity. These wines are thus present throughout the life cycle of the local population and help to shape joy and, less so, sorrow, as well as work and entertainment, habits and socialising. Within the gamut of diverse and highly numerous forms and phenomena inspired by these excellent wines, there are three fundamental and recognisable features characteristic of the wine-growing region of Podravje. Firstly, there is the oldest living vine in Maribor at Lent on the Drava river, which has been producing fruit for well over four hundred years. Secondly, each year, the beginning of the ripening of the grapes and grape harvesting are announced by the sound of wind-operated rattles, locally known as klopotci. Their original home is the wine-growing region of Podravje, where they know of two different types of this device, one of whose purposes is to scare bothersome birds away so that they stop picking sweet grapes. And thirdly: The wine-growing region of Podravje is also a region of flour-based dishes, with numerous types of flat breads and skilfully braided breads. To the present day they have been a characteristic feature of festive meals at the end of work activities or during solemnities, such as church weddings, when the groom, bride and priest toast each other with St. John's wine, or šentjanževac, at the very altar! The beginning of a life together, the beginning of a new generation... wine always accompanies people on these journeys of life!

A photograph of a vineyard in autumn. The vines are supported by wooden posts and have some yellowing leaves. In the background, there is a white church with a red roof and a steeple. The sky is blue with some clouds. The title 'Getting back' is written in a large, green, cursive font across the top of the image.

# Getting back

Truth be told: 15 or 20 years ago the wine-growing region of Podravje played a leading role in Slovenia. Most vintners then began to rest on their laurels. Infatuated with their own undisputed natural resources and achievements, they all but forgot to keep track of what was going on in the world of wine-growing in Slovenia and abroad. Consequently, the wine-growers of Primorska, inspired by influences from neighbouring Italy, began to overtake them from all quarters. The awakening came a few years ago, and the wine-growers of Štajerska, as they cannot be called Podravci, are winning old positions firmly and steadily, which is good for all and for them in particular. It has been assumed for some time that Podravje boasts certain wine-growing positions that may be compared to the world's best. This includes the Burgundy, which is on the same latitude. When several years ago English wine experts and advisors, most of them holding the prestigious title of MW (Master of Wine), arrived in Ormož and on some other wine-growing slopes, they agreed unanimously that north-eastern Slovenia had a wine-growing potential that has not yet been utilised. And when it is, it will be able to measure up to neighbouring Austria and faraway New Zealand, which today set standards for fresh white wines and for recognisable varieties of wines. The climate and soil in this part of Slovenia are perfectly suited to such wines. For now, there is enough red wine only for specimens, but varieties of the

# in The running

Jože Rozman

more northern type, such as Pinot Noir, Modra Frankinja and Zweigelt, are gradually returning to the scene, although some wine-growers are successfully introducing the Mediterranean wines Cabernet Sauvignon and Syrah. The atmosphere is warming up one way or another.

The wine-growing region of Podravje is now catching up at an ever faster pace. Before we go into details, we should first explain what Štajerska (Slovenian Styria) means within the wine-growing region of Podravje. This region once had seven wine-growing districts, but in 2006 six of these districts were combined into one under the joint name of "Wine-Growing District of Štajerska (Slovenian Styria)". The former districts thus became subdistricts; however, since their size and significance have not changed, we have treated these subdistricts in this publication in the same way as other districts. Of the former seven districts, only the north-easternmost district of Prekmurje has retained its status. This amalgamation was carried out in order to increase recognisability and to improve wine marketing, as now different varieties from subdistricts may be combined in categories, which was not possible earlier. Suitable quantities, with, of course, adequate quality, are the precondition for penetrating markets, especially foreign markets.

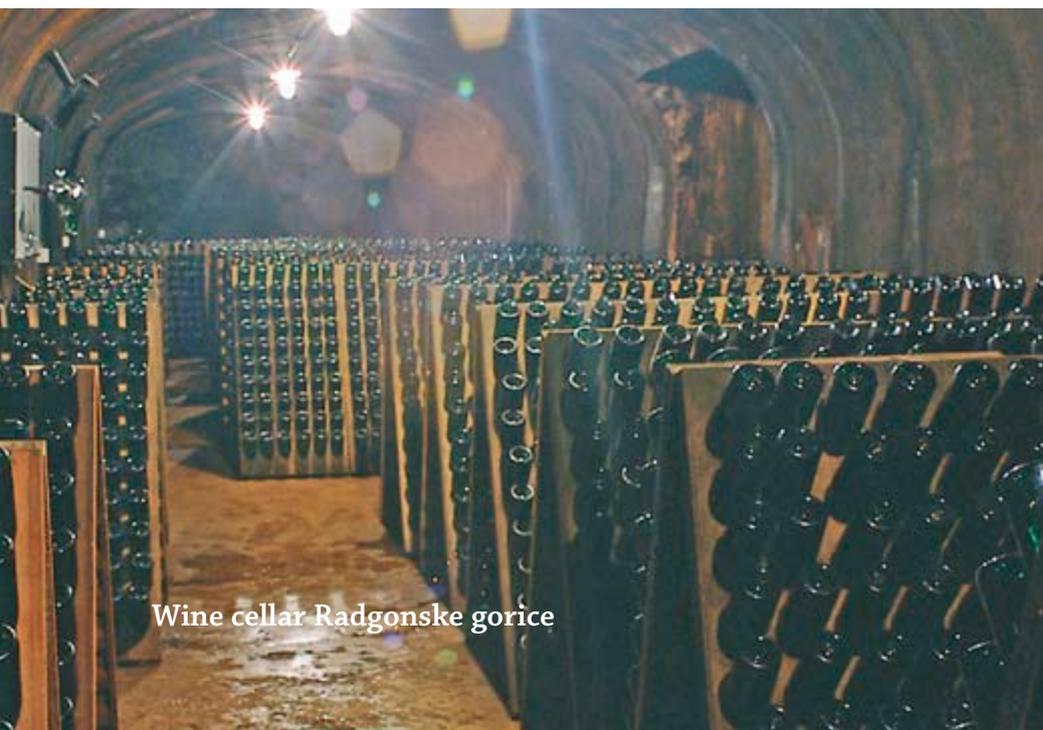
And that is where the wine-growers from **Štajerska**, both large and small, are increasingly successful. Verus vinogradi (see the list under the Ljutomer-Ormož wine-

growing subdistrict) is a new and small wine cellar owned by three enthusiastic friends. In October 2009 the famous wine critic Jancis Robinson recommended their 2008 Yellow Muscat in *The Financial Times*. Such recognition, coming from the pampered English-speaking wine world, carries some weight. In addition, a month later, the prestigious and influential London magazine *Decanter* placed Verus's 2008 Šipon among the wines of the month, also an important sign of recognition. The wine was referred to under its Hungarian name Furmint, which is better known in the rest of the world. This is what Štajerska (Slovenian Styria) had been waiting for. It needed approval for Šipon. A question raised in recent years at the annual festival of Prlekija wines held in Jeruzalem manor in June, has been: which variety could represent Štajerska wines, or Štajerska terroir, as the word de jour is, as the most recognisable variety abroad? The wines that got mentioned, with more apprehension than not, included Sauvignon, Renski Riesling and some others, but why go no matter what where others are already making successful inroads? Šipon is the most Slovenian of all these wines – that is the message about Štajerska's land, climate and people, which is what today's wine world, saturated as it is with good things, seeks. Its communicativeness therefore also needs to be emphasised when it comes to other wine-growers, and not just those included in the lists.

Štajerska's large wine cellars are also awakening. It is to be hoped that the sleeping beauty, the renowned Vinag wine cellar in the centre of Maribor (see the Maribor subdistrict), which still has 300 hectares of its own vineyards, will find itself on that path. Maribor is a place where the vines from Kalvarija, Mestni vrh, Piramida and Meljski hrib grows virtually into the city streets. The Ptuj cellar (Haloze subdistrict) and its young and ambitious oenologist, Bojan Kobal, set out a clear path several years ago: fresh and recognisable varieties and wines so pure that make you feel as if you were eating actual grapes, but full enough to leave a trace in the mouth. Štajerska wine, of course. They are also successful with richer and more mature wines, as well as with wine predicates. Their sweet Laški Riesling, 2008 Pullus, easily beat all its rivals at the largest U.S. wine competition in San Francisco in 2009, receiving the top Best of Show award, while brilliant awards from wine assessment events in Ljubljana, Gornja Radgona, Vienna, London and elsewhere are so numerous that they can hardly count them all any more. The large cellar Jeruzalem Ormož (Ljutomer-Ormož subdistrict), which has been joined by a smaller cellar from Ljutomer, does not want to lag behind and offers opportunities to a young oenologist with international experience. Mitja Herga will be able to show his experience from New Zealand and elsewhere at home. The same goes for Zlati Grič (Maribor subdistrict),



Leon Gjerkeš



Wine cellar Radgonske gorice

where one of the most sophisticated wine cellars in that part of central Europe was built in 2009 and was almost entirely hidden underground right in the middle of 70 hectares of its own vineyards, which are surrounded by a wonderful golf course at the base, while the top of the hill boasts a farm with apartments. A more beautiful place for wine tourism can hardly be imagined. Changes for the better, with a new image, different, more cosmopolitan thinking and new bottling capacity have also taken place in the Kapela wine cellar (see the Radgona-Kapela subdistrict), while Radgonske gorice (same subdistrict) has no plans to relinquish its leading position as a national producer of sparkling wines, making big strides in the still wines segment at the same time. Their first neighbour is Danilo Steyer, who, among other things, has an ampelographic garden with numerous domestic and foreign varieties, including forgotten ones, but advertises himself as the House of Dišeči Traminac. He knows how to properly capture the sumptuousness of Traminac in both barricked dry wine and in attractive wine predicates. Young Jurij Brumec from Lipoglav near Loče, i.e. from the Maribor subdistrict (he is not on the list, therefore: jurij\_vinum@hotmail.com), boasts similar achievements. His dry berry selection of 2006 Laški Riesling received the highest award, the regional trophy, of all Slovenian wines at Decanter 2009 in London.

If you love Sauvignon, you must go to Haloze right away. They also have wines other than Sauvignon, although Haloze Sauvignons, ranging from dry to sweet, are the best known. Haloze's friendliness and hospitality are also well known. Whether you walk, ride a bicycle or drive a car, take your time in these sumptuous areas. Time is regarded differently there. Locals say that a person can never be in such haste to get somewhere not to be able to stop working and exchange a few words with a traveller. They will then gladly share a glass of wine with you, and if you are in the mood, you may sit down in the cool shade of a nearby tree. If they also offer you water, it is an even greater welcome than wine. Haloze has never lacked in this, although it did lack water. How-



*Vina Gjerkeš*

[www.vina-gjerkes.com](http://www.vina-gjerkes.com)





Erich Krutzler - Marof

ever, it now also has enough water, and you are rather more likely to accept wine. Nature in Haloze is quite intact. Other vineyards in Štajerska are making the same efforts. Srečko Šumenjak (Maribor subdistrict), an old hand among Decanter award recipients, is offering more and more wines from grapes produced in an environmentally friendly manner, while Aci Urbajs (Šmarje-Virštanj subdistrict) is for now the only Slovenian wine-grower entitled to the Demeter brand, which is the highest and most demanding level of biodynamic farming.

The wine-growing area of **Prekmurje** is also awakening. The company Panvita made a good step by appointing Erich Krutzler as its chief oenologist in the new

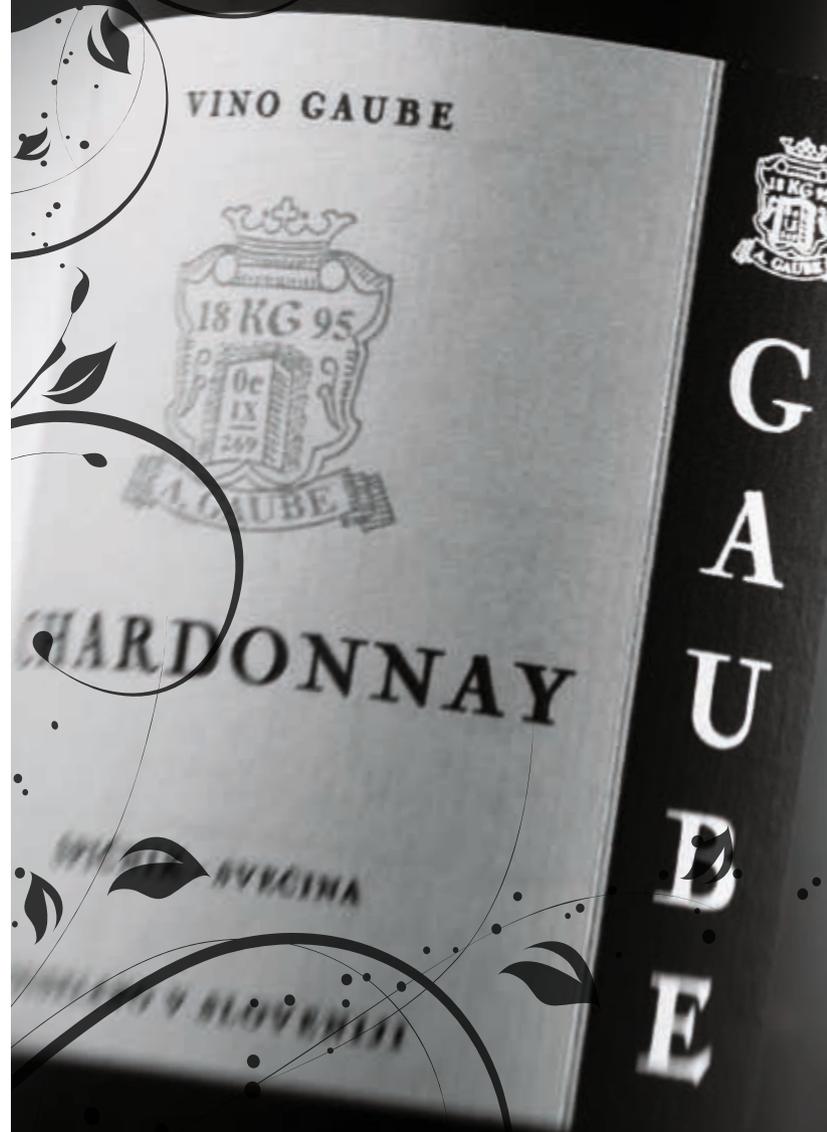


and modern Marof cellar in Mačkovci. Prior to his appointment, Krutzler gathered enough wine-growing and wine-producing experience in his native province of Gradiščansko (Burgenland). He got down to work in Prekmurje's vineyards very seriously and studiously. He studied the soil and lie of the land, using this as the basis for conceiving three lines of wines, from simple ones from young vineyards to very serious wines from older vines and the best positions. This is how these things have to be dealt with, and recognition is already arriving from Decanter and elsewhere. Krutzler is definitely clearing new paths for Prekmurje's wine-growing and as it appears, he is doing so with like-minded people, who are discovering the potential of local vineyards in their own right. Young Egon Krampač (he is not on the list, therefore: [krampac.egon@siol.net](mailto:krampac.egon@siol.net)) from Gornja Bistrica near Črenšovci was named a rising wine star at the central Slovenian wine festival in Ljubljana in November 2009, while the even younger Jasmina Passero from the Lipič-Passero estate ([www.passero.si](http://www.passero.si)) from Tešanovci near Moravske Toplice was named a promising young female vintner. So?

**In the heart of the Styrian wine-growing area Svečina and near the border with Austria, our family grows and cares for the finest wines.**

**Wines are distinguished by freshness and fruitiness.**

**Come and visit us!**



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## Wine-growing district of Prekmurje

### *From Goričko to Lendavske gorice*

Goričko and Lendavske gorice are among the more beautiful wine-growing areas. The picturesque hills rub shoulders with Laški Riesling, Sauvignon, Chardonnay and Renski Riesling, as well as Zeleni Silvanec, Kerner, Yellow Muscat and Traminec. The area is characterised by dry wines with a varietal bouquet, with a predominance of sales of non-bottled wines.



#### GASTRONOMIC SPECIALTIES

**Bosman** – A richly decorated ceremonial bread, which was a compulsory gift to brides, newborns or godchildren. It is decorated with several lines of plaited dough and various dough ornaments and paper roses.

**Vrtanek** – A characteristic bread cake made from plaited dough and prepared at the conclusion of farming work (e.g. as a gift to haymakers) or at the time of various holidays. Today it is an important culinary element of receptions and feasts.

**Crackling cakes** – Crackling cakes, also known as “fónke”, “fánke” or “fánkice”, are today a widespread dish in Prekmurje, especially at various feasts, receptions and celebrations, due to their size and taste, which goes well with wine.

**Bujta repa** - Bujta repa is a culinary specialty closely related to the preparation of pork (“koline”), and is an obligatory part of a lunch or supper. Bujta (from the verb “ubiti” - “to kill”) is a dish served when pork is prepared. It is cooked with turnips, parts of a pig’s head, neck and skin and brought to boil with millet gruel. Roux and spices are also added. This is a dish that can be eaten on its own, but it is more typical to have it as a side dish for sausages at the time pork is prepared for consumption (buckwheat and millet sausages and black pudding), roast meat or other meat dishes.



**Dödöli** - "Žganci" made from potatoes and strong white flour, dressed with lard, onions, cracklings and topped with sour cream, is an excellent dish on its own as well as a side dish for a meat course.

**Makovi külinji** – Dough squares or scraps of dough boiled in salted water, dressed with sour cream and sprinkled with poppy seeds.

**Prekmurje koline and Prekmurje ham** – The production of a whole range of traditional meat products resulting from pig slaughtering or koline, has been preserved in Prekmurje. These include black pudding, sausages and stomachs. There are several types of black pudding, which differ from each other in their stuffing. In addition to buckwheat sausages, they also make white or millet porridge sausages and "black pudding" or blood sausages, which are stuffed with cooked lungs, meat, blood and spices. Special attention is paid to the drying and maturing of pork legs. Hundreds of years of experience in this type of pork conservation have resulted in the Prekmurje Ham brand, which has been classified as a protected foodstuff with geographic origin (appellation).

**Prekmurje bograč** – Prekmurje is the Slovenian region that was under Hungarian administration until 1919. That is why the local cuisine shows influences from the neighbouring country. These include bograč or bograč goulash, named after the vessel in which Hungarian shepherds cooked a meat stew. The present-day recipe for the preparation of bograč from three types of meat, potatoes, peppers, spices and mushrooms has been evolving since the 19th century. In Prekmurje, the tradition of preparing bograč in a small kettle is very much alive today, and a bograč making competition is held every year.

**Repni retaš** – The modern-day name for one of the most popular roulades with turnip stuffing, which once was and in a few places still is a typical Christmas dish.

**Prekmurje gibanica** – This is a top-quality, protected and probably most widely recognised Slovenian dessert made from short dough and phyllo dough, stuffed with poppy seeds, cottage cheese, walnuts and apples. This holiday dessert has its roots in the culture of pogače, or flat breads, which is characteristic of the Pannonian part of Slovenia. Before sugar went into general use, it was sweetened with honey.

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## Radgona-Kapela wine-growing subdistrict

*View all the way to Budapest with a glass of sparkling wine*

“The hills of Radgonsko-Kapelske gorice are the cradle of the original Radgona Ranina. The variety, which was discovered by Radgona’s wine-growers at the beginning of the 20<sup>th</sup> century, is excellent for predicate wines. The first “knight” of these vineyards is definitely Traminec, which wine cellar owners use to create a specific aromatic wine. The collection of top wine varieties also includes Renski and Laški Riesling, Sauvignon and Pinot Gris, with the blended Janževce wine being the specialty. Sun-pampered Janževce is so popular that every year it is stored in as many as two million bottles. Radgonsko-Kapelske gorice also boast the oldest known champagne cellar in Slovenia. Since as early as 1852 the golden Radgona sparkling wine (Zlata radgonska penina), whose sparkle has inspired legends, has been made there according to the classic champagne method.





## GASTRONOMIC SPECIALTIES

**Plum soup** – One of the countless milky soups with fresh or dried plums, is a filling and refreshing summer soup.

**Sireki** – In much the same way as in Prlekija, sireki are also made in the Slovenske gorice area. They are cone-shaped pieces of cottage cheese with salt, ground pepper and caraway, dried in an oven or in the sun. Spicy sireki is a tasty snack that goes well with bread and white wine.

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## Ljutomer-Ormož wine-growing subdistrict

### *Song of the Prlekija rattle*

Ljutomersko-Ormoške gorice has so many different types of soil that wine-growers from around Jeruzalem can ensure ideal conditions for each variety. Železne Dveri is excellent for Šipon, Chardonnay, Laški Riesling and yellow Muscat. Slemenasti Slamnjak, with its vineyards facing southwest, is home to the world-renowned Laški Riesling. Rinčetova Graba, with a view extending to Austria and Hungary, is friendly to Muscat Ottonel, Laški Riesling and Chardonnay. Nunska Graba, with its cellar for matured wines, is famous for Sauvignon, Renski Riesling, Chardonnay and Šipon. Gresovščak, where once warning bonfires were burnt, is where the demanding and aromatic yellow Muscat is grown now, but Traminec and Pinot Gris also thrive here. Renski Riesling vines bask in the sun in Radomersčak, Pinot Gris vines are grown in Cerovec and Pinot Blanc vines in Svetinje, the best late vines of Renski Riesling are grown in Vinski vrh, while Strmec is known for the best late harvests of Laški Riesling. Ormož and its surroundings boast Traminec, Laški Riesling and Renski Riesling, Šipon and Sauvignon, Pinot Blanc and Chardonnay. Thanks

to the gentle sun, predicates – selected overripe grape clusters, selections of overly ripe grapes and ice wines – are also widespread. The delicate Muscat Ottonel grows in Litmerk and Kogel. In addition to the small wine cellars from Lahonščak to Sveti Tomaž, there is also a modern wine cellar in Ormož, which holds demanding white wines and sparkling wines.

## GASTRONOMIC SPECIALTIES

**Prlekija tünka** – A protected, high-quality method of preservation, where the best parts of pork are preserved by first being salted, then baked and finally put in wooden pails and filled out with minced lard. The meat preserves its exceptional juiciness, aroma and colour. Visiting the Ljutomer-Ormož wine-growing district without tasting Prlekija tünka is tantamount to not visiting this wonderful wine-growing area called Prlekija at all.

**Prlekija murke** – A refreshing cold dish for the hottest days of summer, made from fresh cucumbers, sour milk, sour cream, spices and lard.

**Buckwheat pocket** – The dish, known locally as kropec, has a rounded flat bread form, which bears no reflection to its name. This tasty flat bread is made of a thin layer of buckwheat dough, topped with cottage cheese and sour cream.

**Prlekija gibánca or gibanica** – An excellent flat sweet bread made from several layers of white phyllo dough and a cottage cheese filling, with the addition of eggs, sour cream and – more lately, since the bread has become a dessert – raisins.



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## Wine-growing subdistrict of Srednje Slovenske gorice

### *Exceptional wines in Slovenia's oldest town*

The vineyards of Slovenske gorice - Juršinski Vrh, with Otto Herbertstein's cellar, all the way to Ptuj's Mestni vrh and Zavrh, where until the end of the Second World War vinedressers cultivated vineyards owned by townspeople - are sights worth seeing in their own right. There the sun and rain nourish the vines of Laški Riesling, Renski Riesling, the autochthonous Šipon and Ranina, Zeleni Silvanec, Pinot Gris and Blanc, Yellow Muscat, Kerner, Traminac and other noble, especially, white varieties. Slovenske gorice also boasts excellent conditions for highest-quality predicate wines and wines that enrich the selection of matured wines - including the most famous wine kept in the Ptuj Cellar, where the oldest wines in Slovenia are also kept.



## GASTRONOMIC SPECIALTIES

**Kipjena gibanca or kvasenica** – The numerous types of breads made from leavened dough include this flat bread from Slovenske gorice. It was once the main dish for peasants working in the fields or vineyards, and it is still most tasty immediately after it is baked, while it is still warm.

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## Maribor wine-growing subdistrict

### *The oldest vine in the world*

Maribor's entire wine-growing subdistrict, which is among the largest in Slovenia, is dominated by Laški Riesling. Thanks to favourable natural conditions, this Laški Riesling can boast top quality and champion titles. The right soil and sunny aspects are especially suitable for Renski Riesling and Chardonnay at Kalvarija, Piramida, Malečnik, Vodole and Celestrina, Rulandec and Zeleni Silvanec at Meljski hrib and Yellow Muscat in Kamnica. Although white varieties of wine are still held in high regard here, the queen of wines is still from the 400-year-old coffee-black or velvet-black vine, which is honoured every year with ceremonial vine pruning and grape harvesting.



## GASTRONOMIC SPECIALTIES

**Štajerska sour soup** – This soup, which was originally made during pig slaughters from legs, tail and ears and soured with wine, has become one of the most popular dishes eaten after sleepless, alcohol-filled nights. It also often rounds off wedding receptions and New Year's parties.

**Pohorje pisker** – A typical meat and vegetable stew made of pork, beef and lamb, with the addition of buckwheat and mushrooms in season.

**Olbič or Pohorje žganci** – A type of mash made of potatoes and corn flour and dressed with cracklings.

**Pohorje bunka** – The most famous smoked meat product is Pohorje bunka. During the preparation of pork for consumption, salted whole parts of better-quality pork are stuffed into a pork stomach and beef intestines and slightly smoked and dried in the air. Pohorje bunka is an indispensable element of cured meats.

**Štajerska boiled štruklji** – Štruklji with a cottage cheese filling are boiled and served in water, i.e. in a soup dressed with cracklings or lard.

**Pohorje omelette** – This biscuit omelette, stuffed with cranberries and topped with sweet cream, is an example of the invention of heritage as it was first made at the Postmen's Home on Pohorje in 1952.

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T: +386 (0)2 656 05 61  
M: +386 (0)31 565 146

**Protnerjeva hiša Joannes**  
Vodole 34, 2229 Malečnik  
T: +386 (0)2 473 21 01  
M: +386 (0)41 654 305  
+386 (0)41 345 707  
vino@joannes.si  
www.slovino.com/joannes

**Valdhuber**  
Svečina 19, 2201 Zgornja Kungota  
M: +386 (0)41 346 895  
+386 (0)51 352 865

**Vinag**  
Trg svobode 3, 2000 Maribor  
T: +386 (0)2 220 81 11  
vinag@vinag.si  
www.vinag.si

**Vino Gaube**  
Špičnik 17, 2201 Zgornja Kungota  
T: +386 (0)2 656 35 11  
vinarstvo.gaube@siol.net  
www.vino-gaube.com

**Zlati grič**  
Stari trg 29a, 3210 Slovenske Konjice  
T: +386 (0)3 758 03 50  
info@zlati-gric.si  
www.zlati-gric.si



## Haloze wine-growing subdistrict

*The steepest slopes and most excellent wines*

Exquisitely varietal and harmonious wines simply thrive on the marly and limy soils of Haloze, where the Alpine and Pannonian climates meet. The excellent Renski Riesling is grown on Janški Vrh, as much as 461 metres above sea level. It also reigns supreme on Veliki Vrh. Yellow Muscat ripens in Goricko, Pinot Blanc and Chardonnay on Turški Vrh, Traminec on Majski Vrh, Sauvignon at Hrastovec, Laški Riesling for ice wine on Gorca... In addition to the excellent varietal wines, Haloze's wine-growers are also proud of their Haložan medium dry blended wine, whose character is bestowed upon it by the Šipon, Laški Riesling and Sauvignon varieties.





## GASTRONOMIC SPECIALTIES

**Erpica or jerpica** – Housewives use dough (kneaded flour with bran) left over from bread making to bake these tasty little flat breads, spread with cream and topped with cracklings. Nowadays they are an excellent warm bake at receptions and other social events.

**Haloze gibanica or gobónca** - Haloze gibanica is only one of the numerous variants of pogača, which is characteristic of the culinary image of north-eastern and eastern Slovenia. Gibanica was the most widely used holiday pogača in what once was the impoverished region of Haloze. Its name suggests that it used to be made from phyllo dough, which was folded into several layers and filled with stuffing.

## OVERNIGHT ACCOMMODATION

**Kozarčan, Franc Roškar**  
Pristava 28a  
2282 Cirkulane  
T: +386 (0)2 740 80 30  
+386 (0)2 740 81 31  
M: +386 (0)41 549 526  
kozarcan@email.si  
www.kozarcan.si

**Korpič**  
Marija Korpič  
Dravci 4  
2284 Videm pri Ptuj  
T: +386 (0)2 764 28 81  
M: +386 (0)40 509 610  
korpig@gmail.com  
www.kmetija-korpic.net

**Žurmanov breg**  
Pungarčič Robert  
Drenovec 7  
2283 Zavrč  
T: +386 (0)2 761 06 41  
M: +386 (0)41 604 264  
pungarcic@siol.net

## WINE-GROWERS AND VINTNERS

**Kmetija Pintarjevi**  
Golc, Veliki Okič 1  
2285 Zgornji Leskovec  
T: +386 (0)2 763 06 71

**Ptujska klet**  
Vinarski trg 1, 2250 Ptuj  
T: +386 (0)2 787 98 10  
info@ptujska-klet.si  
www.pullus.si/prva

**Skaza Magister Vini**  
Ulica Vide Alič 41, 2250 Ptuj  
T: +386 (0)2 773 38 51

**Turistična vinogradniška kmetija**  
Pungračič  
Drenovec 7, 2283 Zavrč  
T: +386 (0)2 761 06 41

**Vina Lubaj**  
Kajuhova 3  
2325 Kidričevo  
T: +386 (0)2 796 18 11

**Vinarstvo AS – Arnečič**  
Gradišča 116b  
2282 Cirkulane  
T: +386 (0)2 761 58 61

**Vinarstvo Janžekovič Turčan**  
Turški Vrh 65  
2283 Zavrč  
T: +386 (0)2 766 00 81

**Vinogradniška kmetija**  
Vaupotič Cestnik  
Sedlašek 97a, 2256 Podlehnik  
T: +386 (0)2 768 08 01  
M: +386 (0)41 416 623

**Vinogradništvo Kramar Marjan**  
Majski Vrh 26a  
2284 Videm pri Ptuj  
M: +386 (0)31 553 115

**Vinogradništvo Plajnšek Franci**  
Kočice 54, 2287 Žetale  
T: +386 (0)2 769 29 11



## Šmarje-Virštanj wine-growing region

### *Wine and the oldest pharmacy*

Widely known white and red wines, whose specific character is due to the lay of the hills, are made from the fruits of the noble wines of Laški Riesling, Sauvignon, Pinot Blanc, Chardonnay, Zeleni Silvanec, Renski Riesling, Ranina, Rizvanec, Žlahtnina, Kerner, Modra Frankinja, Pinot, Žametovka, Portugalka, Kraljevina and Šentlovrenka. Along with Virštanjčan, a nice white or red local wine which has been popular for a long time, more and more top quality wines are grown here, which reveal their true characteristics in combination with the abundance of local delicacies.



## GASTRONOMIC SPECIALTIES

**Koroški korenjevec** - A vegetable stew, named after root crops. Only turnips and parsnips were used originally, while today it is made mainly with carrots and parsnips.

**Cheese zafrk(n)jača** - The culinary specialties of the Kozjansko region include a pogača locally known as zafrk(n)jača. Its name comes from the method of preparation of this savoury flat bread, filled with cottage cheese, placed on leavened dough in a baking dish. The parts of the dough which extend beyond the edges of the baking dish are rolled up ("zafrkneti" in Slovenian).

**Kozjansko pockets (kozjanski krapci or ajdov parjek)** - Excellent as a main dish or side dish that goes together with sauces and meat dishes, they are pockets of buckwheat dough, filled with millet porridge and cottage cheese and dressed with cracklings and cream. An exceptional masterpiece!

**Kozjanska mlinčevka** - An exquisitely juicy and filling bread made of several layers of walnut and egg filling. This is an eminently festive dish, which can stand proudly alongside the best cakes.

**Kozjansko bread potica** - A special kind of potica, made by spreading layers of bread soaked in milk with warmed-up cream or whey. The whole is then wrapped into dough leaves and baked in a baking dish.

## OVERNIGHT ACCOMMODATION

**Zdolšek**  
Milena Zdolšek  
Okrog 16, 3232 Ponikva  
T: +386 (0)3 748 22 50  
www.zdolsek.si

**Smoletova gorca**  
Milka Smole  
Polžanska Vas 9  
3240 Šmarje  
T: +386 (0)3 582 42 70

**Jager**  
Stanislav Jager  
Starža na Gori 7  
3222 Dramlje  
T: +386 (0)3 579 80 61

**Bizjak**  
Ida Bizjak  
Orehovec 3  
3253 Pristava  
T: +386 (0)3 810 30 50  
www.turisticna-bizjak.com

**Slemenšek**  
Olga Slemenšek  
Razgor 16  
3212 Vojnik  
M: +386 (0)70 864 203

**Gačnikov hram**  
Anica Levart  
Dražva vas 33  
3215 Loče  
T: +386 (0)3 576 33 68

**Velbana Gorica**  
Angelca Toplišek  
Gostinca 18  
3261 Lesično  
T: +386 (0)3 580 55 40  
M: +386 (0)41 550 366  
velbana.gorca@volja.net

**Arzenšek**  
Franja Bornšek  
Stranice 10  
3206 Stranice  
T: +386 (0)3 576 24 00  
M: +386 (0)41 763 644

**Vinotoč Cugmas**  
Marjan Cugmas  
Dobrava 4a  
3210 Slovenske Konjice  
T: +386 (0)3 57 54 486  
M: +386 (0) 41 824 364  
+386 (0)31 483 554

**Klet Trebče**  
Aleksander Šmalčič  
Trebče 82a  
3256 Bistrica ob Sotli  
T: +386 (0)3 580 40 65  
M: +386 (0) 31 282 600

**Urška**  
Vilma Topolšek  
Križevac 11a  
3206 Stranice  
T: +386 (0)3 759 04 10  
E: tk.urska@siol.net  
www.kmetija-urska.com

## WINE-GROWERS AND VINTNERS

**Aci Urbajs**  
Rifnik 44b, 3230 Šentjur  
T: +386 (0)3 749 23 73  
M: +386 (0)41 786 428

**Amon Stanko in Greta**  
Olimje 24, 3254 Podčetrtek  
T: +386 (0)3 818 24 82/83

**Andrejka Štraus Kramer**  
Virštanj 3, 3254 Podčetrtek  
M: +386 (0)51 351 216

**Franc Namurš**  
Spodnje Tinsko 9, 3223 Loka Pri Žusmu  
T: +386 (0)3 810 30 53

**Franc Ogrizek**  
Zgornji Gabernik 13, 3241 Podplat  
T: +386 (0)3 582 43 02

**Ivan Mijošek**  
Zgornje Nagonje 4b, 3250 Rogaška Slatina  
M: +386 (0)41 386 510

**Jani Vreže**  
Bobovo 6a, 3240 Šmarje pri Jelšah  
M: +386 (0)41 731 671

**Klet Imeno**  
Imeno 84, 3254 Podčetrtek  
T: +386 (0)3 818 18 00

**Klet Kregar**  
Cerovec pod Bočem 10  
3250 Rogaška Slatina  
M: +386 (0)41 600 333

**Suzana Pečnik**  
Prelasko 9, 3255 Buče  
M: +386 (0)31 607 427



## Events

### February

Kurentovanje – is a Slovenian folk custom practised in pre-Lent celebrations for the purpose of driving winter away. It is marked by a dancing march of kurenti through the village in special clothing and with loud bell ringing.  
Ptuj

### March

The Pruning of the Old Vine has developed into a highly popular event as part of the annual cycle of events dedicated to the Old Vine, culminating in festive grape harvesting. The pruning of the oldest vine in the world is a very important wine-growing and social event at Lent. It is also the time when the master of the Old Vine, the mayor of Maribor, bestows grafts on selected towns.  
Maribor

### April

Holiday of wine and home-made dishes and wine evaluation  
Podgorci, Ormož

### May

Fish and žganci in 101 ways  
Verzej

### June – July

LENT festival  
The Lent festival is an international multicultural festival that features more than 400 events for all tastes and generations over the course of more than 14 days. The festival venues offer concerts of classic, jazz, pop and world music, singer-songwriters' evenings and chanson evenings, theatrical, puppet and dance performances, sports events, creative workshops for children, stand-up comedy, the Folkart folk festival, the Jazzlent festival and a street theatre festival.  
Maribor

### August

The main dish is a special film programme intended for true film buffs, enthusiasts without prejudice and those who are prepared to venture out of the boundaries of good taste and morals. The festival features fantasy, horror, in-

dependent and cult films, which go beyond the established genre forms through the indispensable conceptual addition of wine, for which Prlekija is most famous, and we traditionally open up completely new horizons of culinary and cinematic enjoyment to all our guests.  
Ljutomer

### September

Rafter's christening  
This tourist event, based on reinterpreted elements of the Drava river's rafting heritage, attracts a multitude of visitors and renowned guests every year.  
Maribor

Harvesting of the oldest vine in the world – the ceremonial harvest of the 400-plus-year-old vine at Lent in downtown Maribor.  
Maribor

## PROTECTED PRODUCTS

- Prekmurje ham
- Štajerska-Prekmurje pumpkin seed oil
- Prlekija tünka
- Prekmurje gibanica
- Free-range chicken breeding Breeding chickens for the "Domači gorički piščanec" brand
- Donat Mg natural mineral water
- Edina natural mineral water
- Tempel natural mineral water
- Tiha natural mineral water
- Radenska Classic, Radenska Classic – Petanjski vrelec, Radenska Light, Radenska Radin natural mineral waters

## SELECTED RESTAURANTS

**Gostilna Pec**  
Spodnja Selnica 1  
2352 Selnica ob Dravi  
T: + 386 (0)2 674 03 56  
gostilnapec@siol.net  
www.gostilnapec.si

**Gostilna Šiker**  
Cotar Breda s. p.  
Močna 7, 2231 Pernica  
T: +386 (0)2 7206 921  
F: +386 (0)2 7206 921  
siker@gostilnasiker-sp.si  
www.gostilnasiker-sp.si

**Gostilna Rajh**  
Bakovci pri Murski Soboti  
Soboška ulica 32  
9000 Murska Sobota  
T: +386 (0)2 543 90 98  
M: +386 (0)31 705 007  
www.rajh.net

**Gostilna Tramšek**  
Žerovinci 25b  
2259 Ivanjkovci  
T: +386 (0)2 719 40 97  
gostilna.tramsek@siol.net  
marko.tramsek@siol.net

**Gostilna Francl**  
Zagrad 77, 3000 Celje  
T: +386 (0)3 492 64 60

**Gostilna Pri lipi**  
Helena Kresnik Pažek s. p.  
Mariborska cesta 12  
2366 Muta  
T: +386 (0)2 876 60 90  
F: +386 (0)2 876 60 98  
M: +386 (0) 41 722 091  
info@prilipi.si  
www.prilipi.si

**Restavracija in vinoteka**  
Rožmarin  
Gosposka ul. 8  
2000 Maribor  
T: +386 (0)2 23 43 180  
+386 (0)2 23 43 319  
restavracija@rozmarin.si  
www.rozmarin.si

**Restavracija Pri treh**  
ribnikih Ribniška 9, 2000  
Maribor  
T: +386 (0)2 234 41 70  
trije.ribniki@termemb.si  
www.termemb.si

**Gostilna in hotel Lovenjak**  
Polana 40  
9000 Murska Sobota  
T: +386 (0)2 525 21 53  
F: +386 (0)2 525 21 57  
gostilna.lovenjak@siol.net  
www.gostilna-lovenjak.com

## Information centres

### Wine-growing subdistrict of Šmarje-Virštanj

Šentjur tourist and information centre  
Ulica skladateljev Ipavcev 17  
3230 Šentjur  
T: +386 (0)3 749 2523  
M: +386 (0)41 660 091  
F: +386 (0)3 747 1306  
www.turizem-sentjur.com  
tic@turizem-sentjur.com  
Opening hours: Monday to Friday  
9:00–16:00, (Wednesday until 17:00),  
Saturday 9:00–13:00

### Wine-growing subdistrict of Haloze

Halo d.o.o. – TIC Haloze  
Cirkulane 56  
2282 Cirkulane  
T: +386 (0)2 795 3200  
F: +386 (0)2 795 3203  
www.halo.si  
info@halo.si  
Opening hours: Monday to Friday  
8:00–16:00, Saturday 8:00–11:00

### Wine-growing subdistrict of Maribor

Zavod za turizem Maribor  
TIC Maribor  
Partizanska cesta 6a

2000 Maribor  
T: +386 (0)2 234 6611  
F: +386 (0)2 234 6613  
www.maribor-pohorje.si  
tic@maribor.si  
Opening hours: Monday to Friday  
9:00–19:00, Saturday, Sunday and holi-  
days 9:00–18:00

### Wine-growing subdistrict of Srednje Slovenske gorice

Ptuj tourist and information centre  
Slovenski trg 5  
2250 Ptuj  
T: +386 (0)2 779 6011  
F: +386 (0)2 771 0175  
www.ptuj-tourism.si  
info@ptuj-tourism.si  
Opening hours: Every day 9:00–20:00,  
(closed on 1 January, 1 November and  
25 December)

### Wine-growing subdistrict of Ljutomer-Ormož

Jeruzalem tourist and information  
centre  
Jeruzalem 8  
2259 Ivanjkovci  
T: +386 (0)2 719 45 45

e-mail: ticjeruzalem@gmail.com  
www.jeruzalem.si  
Opening hours: every day 10:00–18:00

### Winegrowing subdistrict of Radgona-Kapela

Radenci Tourism and Sports Institute  
Tourist office Radenci  
Radgonska cesta 27  
9252 Radenci  
T: +386 (0)2 565 18 89  
www.ztsradenci.si  
info.radenci@siol.com  
Opening hours: Monday to Friday  
9:00–16:00, Saturday 9:00–14:00

### Wine-growing district of Prekmurje

Tourist Association of Pomurje  
Krajnčeva 12  
9926 Moravske Toplice  
T: +386 (0)2 534 8822 – Bestätigung:  
Herr Damjan Jaklin  
M: +386 (0)41 326 093  
F: +386 (0)2 534 8823  
www.pt-zveza.si  
info@pt-zveza.si  
Opening hours: Monday to Friday  
7:00–15:00

Wine-growing region of Posavje

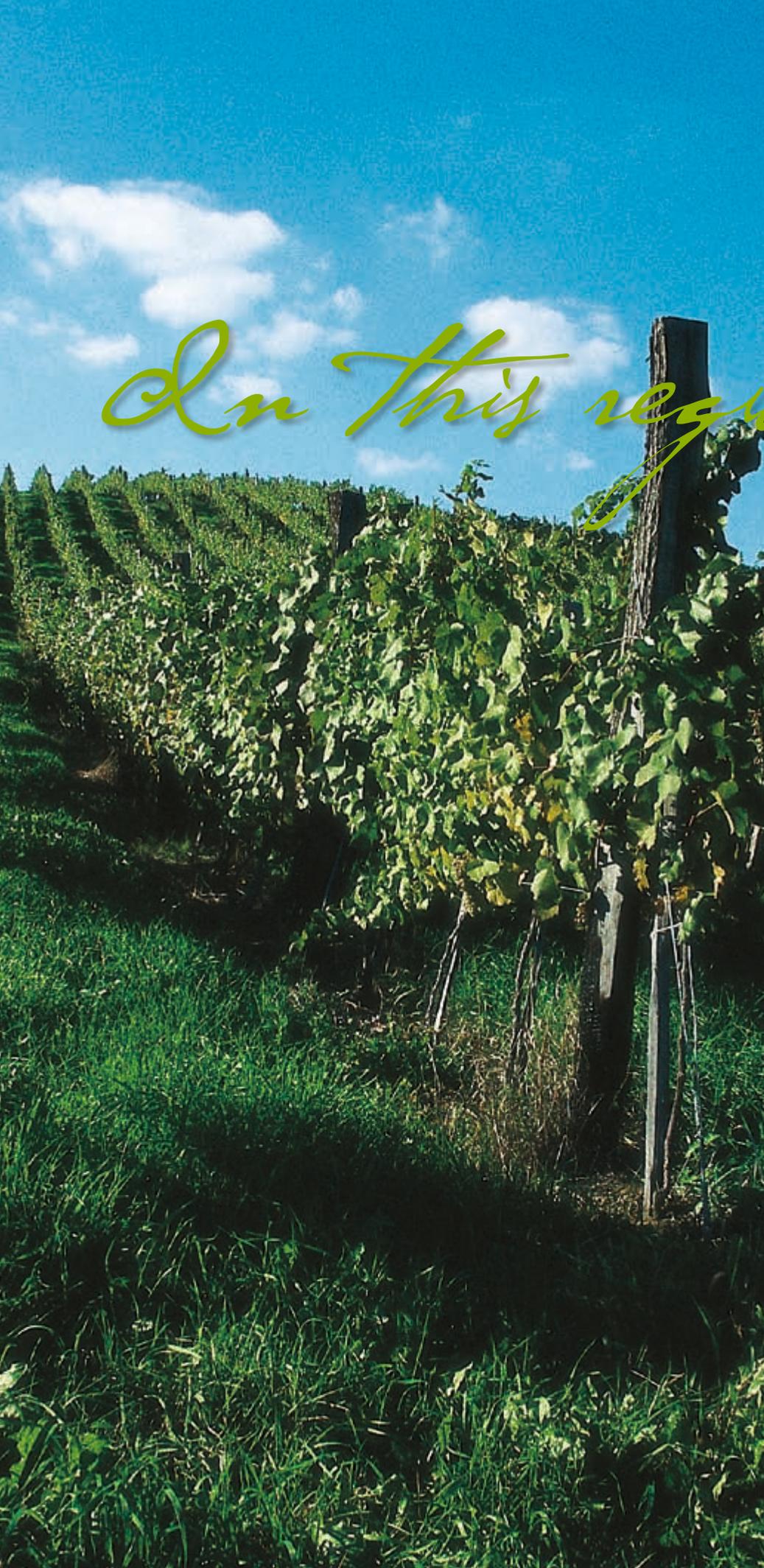
Three  
regions,  
many  
differences



**WINES TYPICAL OF THE WINE-GROWING REGION OF POSAVJE**

- Cviček
- Metliška Črnina
- Bizeljčan (white and red)

The wine-growing region of Posavje was named after the central Slovenian river Sava, as the wine-growing districts extend to the left and right of the river in south-eastern Slovenia. These are the geographic areas of Dolenjska, Bela Krajina and Bizeljsko. The greatest specialty of this wine-growing region is most definitely the wine variety of cviček, a playful, ruby-red wine with low alcohol content, which is favoured by, among others, all those who like good meat dishes and cold meat products. Dolenjska is a picturesque, hilly region, cut through the middle by the meandering Krka river. Settlements were created at its bends centuries ago, as testified by well-known material evidence. Such a centre of Dolenjska is Novo Mesto, its artistic centre is in Kostanjevica, while living in Otočec castle on an island in the middle of the Krka river is an exceptional experience. Dolenjske, Šmarješke and Čateške Toplice spas are there to boost human physical and mental health in this part of Slovenia. Perhaps the most direct encounters with Dolenjska wines and dishes are provided by wine cellars known as zidanice, or “wine cottages”, in which one can also spend the night. A special “little region” is Bela Krajina, the border area with neighbouring Croatia, where the well-known Metliška Črnina and Belokranjec are made. The region has a hilly part and a flatland area with birch groves and exceptionally hospitable inhabitants. Bizeljsko lies on the left bank of the Sava river, and it is home to many excellent wines, including red and white Bizeljčan and red and white Sremican. A specific feature of the region is its wine cellars dug into the ground and called repnice, which provide a unique way of experiencing the exquisite Bizeljsko wines.



# *In this region, it's*

Judging by their geographical position, wines from the Posavje wine growing region ought to be a mixture of wines from the Podravje region (north-eastern Slovenia) and the Primorska region (south-western Slovenia). But are they really? Making generalisations regarding wine and looking for a common denominator often does not end well, as it leaves out wine specifics which are so frequent on the Slovenian wine growing map. Therefore, in this - and in all other descriptions of each of the three Slovenian winegrowing regions - we will have a look both at their common and distinctive features.

The vicinity of the Pannonian Plain, which was covered by seawater in distant history, provides enough sunshine and warmth to the vineyards in the **Bizeljsko Sremič wine growing region**, which results in rich, full-bodied wines when everything goes well with the grape harvest. Still having doubts? How about visiting Janez Šekoranja on his Graben estate? (You will find his address on the list of ten recommended winegrowers and winemakers) Although he holds a BSc in Chemistry, Šekoranja produces very natural wines. His wish is for his wines to reflect the nature, and to express what the soil and the sun have bestowed on them. His wine selection is very diverse, with dry whites predominating. They might have been sweeter had he harvested his grapes earlier; however, he prefers to harvest

# like May all year

Jože Rozman

the grapes when they are very ripe, even overripe. But have no fear, alcohol is not their predominant feature – the wines have a lovely bouquet and a wonderful aroma. However, his wine from Rumeni Plavec – an indigenous wine grape variety of the Bizeljsko Sremič wine growing region which traditionally produces a miserably acidic wine, often ending in 3rd class whites – is a veritable miracle. Despite its dryness, your taste buds will sing when you try Šekoranja's version of this wine. From here, everything will run smoothly, possibly all the way to his Gamay wine, once served even in the White House in Washington.

In the Bizeljsko wine growing region, we find the biggest Slovenian family producer of sparkling wines. Janez Istenič (see the winemakers list for address) holds a BSc in Oenology. He said to himself over 40 years ago: "Why, these Bizeljsko rolling hills and Bizeljsko wines are not THAT much different from the ones in Champagne!" And so he began... Truth be told, he will not let you taste his first sparkling wine from 1968, named Barbara after his daughter who was born around grape harvesting that autumn. Well, he cannot, really – for a long time, only two bottles were left of it in his cellar. One bottle was solemnly opened upon the 35th anniversary of his wine production – and we all respectfully took our hats off to its sparkling, refreshing vivacity. Currently, approximately half a million bottles of sparkling wine are

ageing in the Istenič wine cellar, but his desire is to reach a production of 1 million. Nothing special in the world of sparkling wines – but definitely new in Slovenian territory. However, don't be fooled into thinking that the quality of his wines suffers because of quantity. Janez and his son Miha are very precise and consistent in their dealings with wine. They have a diverse selection of sparkling wines, from brut to demi-sec, so as to satisfy different tastes. Even the taste buds of ladies, who usually prefer sweeter and bubblier varieties.

Another renowned Slovenian producer of sparkling wines is Zdravko Mastnak (listed as the Mastnak wine cellar in the list), who lives in a completely different part of the wine growing region – his estate and a new, modern wine cellar lie in Krakovo nad Sevnico. The ambition of his Valentina and Valvasor sparkling wines is to please the drinker rather than to start deep debates on the attributes of the Traditional Method of sparkling wine production. Valvasor, his second sparkling wine, was named after the famous Slovenian polymath and nobleman Baron Janez Vajkard Valvasor (1641-1693), Fellow of the England's Royal Society, who travelled these regions and, among other things, documented the drinking and other habits of locals to present them in his seminal and lavish work *The Glory of the Duchy of Carniola*.

He crossed the Sava River and visited,

as we are about to now, the **Dolenjska wine growing region**. With over 3,000 hectares of vineyards, this is one of the biggest wine growing regions in Slovenia, right after the Štajerska and the Vipava wine growing regions. However, there are very few winegrowers in the Dolenjska region who own more than five, ten or more hectares of vineyards. We are talking about a dynamic region of rolling hills, whose vineyards are on higher southern positions. The northern positions are covered with woods, and the plains give way to crop and livestock production. Nevertheless, this makes the Dolenjska region all the more interesting for the traveller, even the accidental one. Each vineyard, even those with only 200 or 300 vines, has its own vineyard cottage. If you find its owner in there, you won't be able to pass without tasting some of his wine. There is an old and unwritten rule in the Dolenjska region that 'no thirsty man shall pass your vineyard cottage'. Don't hurt his pride and spoil everything by insisting on paying for the wine. If you see a cured salami hanging from the ceiling, and if the man brings some homemade bread, baked in the traditional baker's oven, do not have any second thoughts. Few pleasures can match eating this homely fare and drinking a glass of Cviček wine with it. Ah, but let us not stop at a single glass – you may as well enjoy several! The alcohol content of this indigenous wine from the Dolenjska region, protected since 2000 with a spe-

cial regulation, is not allowed to exceed 10% and the wine has to be very dry. In addition to providing 'normal' drinking pleasures, Cviček seems to be the wine of choice for people suffering from diabetes and other diseases. Ah, this dear Cviček of ours is just like the Dolenjska region and its people: vivacious, humorous, cheerful, fond of life, friendly and with a springy step. The Cviček Consortium has been active since 2004, uniting the biggest and most prominent producers of Cviček in their desire to firmly place Cviček on the map of quality and well-known wines. We listed some of these producers in our list, others can be found at [www.konzorcijcvicek.com](http://www.konzorcijcvicek.com).

Although we cannot think of the Dolenjska wine growing region without thinking of Cviček first, as this is the only region in the world where this wine is being produced, this is certainly not the only wine from the region that deserves our attention. Each last weekend in May, for more than four decades, Novo Mesto, the capital of the Dolenjska region, has hosted the Cviček Week in its main town square. Many people visit this entertainment event which takes place after more than a month of professional assessments of wines. In the last few years, more than a thousand wines (only from the Dolenjska region!) have been assessed. Judging by the number of wine samples, this has become the biggest wine assessment event in Slovenia. In addition to the Cviček

wine grape variety, we find numerous other wine grape varieties which can be grown in the area: Chardonnay, Sauvignon, Laški rizling (Italian Riesling), Pinot Blanc and Pinot Gris, Cabernet Sauvignon, Modra Frankinja (Blue Franconian), Zweigelt, etc. Owing to these mass wine assessments, wines from the Dolenjska region have achieved in the last decade enviable quality, turning even a visit to a small vineyard cottage into a memorable experience with quality wine, served in the right glasses for it.

Let us cross the Gorjanci mountain ridge now, and visit the land of birch trees, fern and vineyards. Welcome to **Bela Krajina**, an idyllic, flat landscape with gentle, friendly people.

Even the wines can be soft here, which is particularly appreciated with mature red wines. Though they are not the most prominent wines of the region, as they require years of ageing, you will find them in the Bela Krajina region nevertheless. At least from those winemakers on our list, but also from Plut of Drašiči, a place with many good winemakers. Opposite the Church of St. Peter in Drašiči, we find Soseska zidanica ([www.belakrajina.si](http://www.belakrajina.si)), a unique wine bank operating for more than 200 years in the middle of the village. In it, wine from more than 60 local winemakers is preserved in the common barrel. The person who borrows from it, i.e. drinks from it, must return wine with interest. In the past,

its purpose was to collect money for the renovation of the village or common good, nowadays it keeps the tradition alive. This could hardly happen in Bela Krajina, where winemaking has been getting even more popular in the last two decades. This is good both for wine lovers and curious travellers. Not so long ago, people from the Štajerska region held the indisputable first place when it came to predicate wines, yet winemakers from Bela Krajina have been tagging closely behind (if not ahead at times). They started with predicate Laški Riesling (Italian Riesling), but these days you will have no trouble finding Traminec (Gewuerztraminer), Sauvignon, Beli Pinot (Pinot Blanc), Sivi Pinot (Pinot Gris), Chardonnay and Rumeni Muškat (Yellow Muscatel), their greatest pride between late and ice wine grape harvesting. For many years, Rumeni Muškat (Yellow Muscatel) was a forbidden wine grape variety in Bela Krajina, but owing to the stubborn Šturm family (see the winemakers list), this wine grape is now allowed to be grown in this region as well. Some time later, the same happened with the Traminec (Gewuerztraminer) wine grape variety. Wines from both wine grape varieties have shown excellent results both in Slovenia and abroad. Other types of wines too have received notable nods from the Decanter World Wine Awards, at international assessments in Ljubljana, Gornja Radgona and elsewhere, most frequently wines from Jožef Prus, Dolc, the Mavretič family and the Metlika Agricultural Cooperative (all are on the winemakers list). The persistent and diligent Jožef Prus has been taking on the ever more prominent winemaker's role not only in Bela Krajina and Slovenia, but also internationally. In August 2009, he won so many Champion Awards for his wines that he and his son had both arms full. He also won the Winemaker of the Year title. Is it a coincidence that he simultaneously opened a new, modern and spacious wine cellar with an attractive wine tasting room? And yet, there are many more good winemakers in Bela Krajina. All the local winemakers gather each May at



Miha and Janez Istenič



the traditional event called 'Vinska vi-gred' (Vineyard Spring), which for three days fills Metlika's town squares. Some say this is the biggest, the nicest and the most peaceful public merrymaking in Slovenia. Once all the festivities are over, a police report is published publicly. Barely a scuffle, or not even that, has been reported. And why should things have been any different? In May, nature is so verdant and fresh, the vines start sprouting leaves... people are generally happy. In the evenings, tiny lights illuminate the houses lying on the rolling hills of Bela Krajina, and everything is so peaceful, so very Bela Krajina-like. Well, not only in May, of course!



## Bizeljsko-Sremič wine-growing region

*Vines in vineyards, wines in repnice*

Cviček is to the regions of Dolenjska what red and white Bizeljčan and Sremičan are to this area. In addition to these blended wines, a varietal Pinot Noir, Modra Frankinja, Zeleni Silvanec, Chardonnay, Laški Riesling, Sauvignon, Šipon, Renski Riesling and Pinot Blanc are maturing in wine cellars and Bizeljsko's unique repnice. The hospitable wine-growers are proud of their late predicate harvests, wines made from selected overripe grape clusters, overripe berries and dry berry selections, as well as ice wines and sparkling wines.





## GASTRONOMIC SPECIALTIES

**Corn prga or pršjača and pleteno srce** - Two bread products that bear testimony to the ceremonial role of grains and bread in this part of Slovenia. Corn prga or pršjača, in its simplicity, is proof of the mastery of local housewives. Its surface is divided into several squares, which tell you how it should be eaten, and this facilitates, in addition to providing welcome flavours, great socialising and communication. Pleteno srce ("woven heart") is a traditional wedding bread originating from Artiče near Brežice. The product is full of symbolic wedding elements with plaited dough, birds, rings and flowers.

**Bizeljsko buckwheat bread** - Bizeljsko buckwheat bread is a salty or sweet type of baked štruklji made from buckwheat dough, filled with cottage cheese and cream. It is most savoury immediately after baking, while it's still warm.

**Bizeljsko mlinčevka** - Bizeljsko mlinčevka is a very tasty and juicy tall bread, made from a filling of cottage cheese between thin layers of mlinci.

## OVERNIGHT ACCOMMODATION

**Klenovšek – Grobelnik**  
(See also Wine-growers and Vintners)  
Slavica Grobelnik  
Podvrh 39  
8292 Zabukovje

**Radej**  
Vidka Radej  
Sremič 37  
8270 Krško  
T: + 386 (0)7 492 14 94

**Pudvoi**  
Darko Ogorevc  
Stara vas-Bizeljsko 89  
8259 Bizeljsko  
T: + 386 (0)7 495 12 28  
M: + 386 (0)31 484 003  
pudvoi@volja.net

**Bela gorca**  
Branko Balon  
Pišeška cesta 2  
8259 Bizeljsko  
T: + 386 (0)31 725 431  
M: + 386 (0)41 507 766

**Repnice Graben**  
(See also Wine-growers and Vintners)  
Mihela Šekoranja  
Kumrovška 6  
8259 Bizeljsko

**Pinterič**  
Martina Pinterič  
Bizeljska cesta 115  
8259 Bizeljsko  
T: + 386 (0)7 49 51 266

## WINE-GROWERS AND VINTNERS

**Aleš Balon**  
Drenovec 3, 8259 Bizeljsko  
M: + 386 (0)31 245 238

**Faan, Fabjančič Andrej**  
Cesta prvih borcev 10, 8280 Brestanica  
T: + 386 (0)7 497 30 50

**Hiša trte in vina Kunej**  
Cesta prvih borcev 40, 8280 Brestanica  
T: + 386 (0)7 497 33 30  
M: + 386 (0)41 435 442  
www.kunej.com

**Istencič**  
Stara vas 7, 8259 Bizeljsko  
T: + 386 (0)7 495 15 59  
M: + 386 (0)41 780 954  
office@istenic.si  
www.istenic.si

**Janez Cerjak**  
Pesje 7, 8270 Krško  
T: + 386 (0)7 497 73 58  
janez.cerjak@siol.net

**Keltis**  
Vrhovnica 5, 8259 Bizeljsko  
T: + 386 (0)7 452 00 60  
M: + 386 (0)31 807 862

**Molipači**  
Bizeljska cesta 33, 8259 Bizeljsko  
T: + 386 (0)7 495 10 31  
M: + 386 (0)31 758 418

**Turistična kmetija Klenovšek - Grobelnik**  
Podvrh 39, 8292 Zabukovje  
T: + 386 (0)7 818 81 76  
M: + 386 (0)41 335 257  
info@grobelnik.si, www.grobelnik.si

**Vino Graben**  
Janez und Mihela Šekoranja  
Kumrovška 6, 8259 Bizeljsko  
T: + 386 (0)7 495 10 59  
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+ 386 (0)30 611 011  
sekoranja\_janez@yahoo.com  
www.vino-graben.com

**Vinska klet Mastnak**  
Orešje 10, 8290 Sevnica  
M: + 386 (0)41 690 136  
zdravko.mastnak@siol.net  
www.vinamastnak.com



## Wine-growing region of Dolenjska

### *Meeting a unique Cviček*

At one time Cviček contained several grape varieties, but today it is ennobled by a harmonious "proportion of Žametovka, as the basis, Modra Frankinja and Kraljevina and other white varieties, ranging from Laški Riesling, Zeleni Silvanec and Yellow Plavec. The most famous Dolenjska dry wine has low alcohol content and is almost without residues of unfermented sugar. Many attribute medicinal properties to the fresh, sourish and highly drinkable Cviček. In addition to Dolenjska's most popular wine child, many noble wines thrive on the low slopes, including Laški Riesling, Chardonnay, Sauvignon, Kerner, Yellow Muscat, Pinot Noir and Modra Frankinja. White Dolenjska wine is popular along with varietal wines.



## GASTRONOMIC SPECIALTIES

**Potancel or potanca** - Potancel or potanca is a thin, most often salty flat bread made from buckwheat dough with a cottage cheese filling. Dolenjska housewives serve it as a greeting to arriving guests or instead of bread together with meat dishes.

**Poprtnik** - An ancient type of ceremonial bread, which was and is still prepared around Christmas time throughout Slovenia. In the past it had to be on the table for all three Christmases and was richly decorated with dough ornaments. The custom of making decorated poprtniki is still widespread in Dolenjska.

**Bean štruklji** - All of Slovenia is familiar with štruklji, ravioli with different methods of preparation and different fillings. The most varied types of štruklji in Dolenjska are bean štruklji, which may be cooked or baked, a main dish or a side dish served with roasted meat or poultry.

**Matevž** - Matevž, also known in some places as "the bear" or "the potato's grandfather" is a tasty, creamy puree-like side dish or main dish made from boiled potatoes and beans, originating from the first half of the 19th century. Originally, it was a dish of the poor communities, but it gradually assumed the role of a popular side dish or main dish in inns and restaurants.

**Roast goose or duck with mlinci and red cabbage** - A dish that is, so to speak, compulsory during the festivities of St. Martin, known as martinovanje. The holiday once represented the ceremonial conclusion of the harvest, while today we celebrate it primarily as the day of young wine or as the day when must converts to wine.

## OVERNIGHT ACCOMMODATION

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josko.gorenc@gmail.com

Repovž  
Jože Repovž  
Šentjanž 14  
8297 Šentjanž  
T: + 386 (0)7 818 56 61  
gtm.repovz@siol.net  
www.gostilna.repovz.si

## WINE-GROWERS AND VINTNERS

Jarkovič  
Brod v Podbočju 18, 8312 Podbočje  
T: + 386 (0)7 497 70 13  
M: + 386 (0)31 396 313  
info@jarkovic.si, www.jarkovic.si

Kartuzija Pleterje  
Drča 1, 8310 Šentjernej  
T: + 386 (0)7 308 12 25  
kartuzija.pleterje@chartreuse.info  
www.kartuzija-pleterje.si

Klet Pirc  
Ravni 3, 8270 Krško  
T: + 386 (0)7 491 31 08  
M: + 386 (0)41 521 881  
janez.pirc@siol.net, www.klet-pirc.si

Klet Zajc  
Arto 13a, 8293 Studenec  
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Martinčič  
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Vinska klet Bajnof  
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Vinska klet Frelih  
Šentrupert 35, 8232 Šentrupert  
T: + 386 (0)7 600 06 00  
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vinska.klet@frelih.si, www.frelih.si

Vinska klet Jakše  
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Vinska klet Krško  
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katarina.simoncic@kz-krsko.si  
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## Bela Krajina wine-growing district

*Beautiful Anka leads the dance...and pours the wine!*

The people of Bela Krajina know that good wines are grown with the right vine in the right position. The warm oasis of the wine-growing region of Posavje allows excellent wines to be made in Bela Krajina from Chardonnay, Renski Riesling, Pinot Blanc and Gris, Zeleni Silvanec, Yellow Muscat, Kraljevina, Kerner and other varieties. Traditionally, Bela Krajina is a region of quite unique red wines of the Modra Frankinja, Žametovka, Modra Portugalka, Šentlovrenka, Pinot Noir and Gamay varieties. The most famous Bela Krajina wine is the velvety Metliška Črnina made from the grapes of Modra Frankinja and Žametovka. A special experience is to taste the young Portugalka wine, which you can get only in Bela Krajina. Also popular is Bela Krajina Rose. The wine-growers of Bela Krajina were among the first in Slovenia to make ice wine from frozen Laški Riesling grapes.

## GASTRONOMIC SPECIALTIES

**Cereal jaglača or mastenica sausage and čmar** - Two typical semi-durable products from pig slaughtering in Bela Krajina. The cereal sausage is filled with millet porridge and meat. Before it is consumed, it is smoked for up to three to five days, after which it is boiled with kohlrabi and potatoes, possibly also with carrots and potatoes, and less often with sour turnip. Čmar is a type of stuffed pork stomach.

**Črnomelj filling or fuline** - Locals call this compulsory Easter dish "nadev". Intestines are stuffed with bread, pork, bacon and spices. This dish is also prepared at times of major activities in the fields and vineyards.

**Bela Krajina pogača** - In 2001 it was protected as a foodstuff with an indication of traditional reputation. It arose centuries ago on the basis of intercultural contacts with Uskoki, migrants from the Balkans, between the 15th and 16th centuries. The flat bread is sprinkled with salt and cumin, and cut slightly as a grid of squares before baking. This is both the bread's ornament and the indication how it is to be eaten – by breaking off individual squares.

**Bela Krajina povitica** - Locals call it "povética". It is a salty bread made from phyllo dough with a filling of cottage cheese and cream, rolled into a spiral and baked. It is somewhat reminiscent of the Balkan burek.

**Prosta povitica** - This Bela Krajina flat bread is also trademarked. Its special feature is its egg filling, while its name "prosta" means that it has a simple egg filling.



## OVERNIGHT ACCOMMODATION

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Peter Malenšek  
Maline pri Štrekljvcu 17  
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vesna.bajuk@email.si

**Ob izviru Krupe**  
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8333 Semič  
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M: + 386 (0)41 418 162  
daniela.cerjanec@volja.net

**Bahor**  
Zdravko Bahor  
Tanča gora 88  
8343 Dragatuš  
T: + 386 (0)7 354 04 07

**Dragovan**  
Jožef Dragovan  
Grabrovec 14  
8330 Metlika  
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**Pri Martinovih**  
Milena Tomše  
Globočice 8  
8262 Krška vas  
T: + 386 (0)7 496 10 57  
www.martinovi.com

**Pri Selakovih**  
Aleš Selak  
Dobrava pri Škocjanu 32a  
8275 Škocjan  
T: + 386 (0)7 308 17 47  
M: + 386 (0)40 837 389  
sobe.selak@amis.net

**Pr` Martinovih**  
Žan, Marta Krhin  
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T: + 386 (0)7 307 13 94  
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**Šeruga**  
Slavko Šeruga  
Sela pri Ratežu 15  
8222 Otočec  
T: + 386 (0)7 334 69 00  
www.seruga.si

**Vinotoč Colarič**  
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tk.colaric@volja.net  
www.posavje-turizem.com/  
turisticna\_ponudba/kmeti-  
ja\_colaric.htm

**Vinotoč Jelenič**  
Marjan Jelenič  
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## WINE-GROWERS AND VINTNERS

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**Ivan Simončič**  
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**Jožef Prus**  
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+ 386 (0)41 333 240

**Kmetijska zadruga Metlika**  
Cesta XV. brigade 2, 8330 Metlika  
T: + 386 (0)7 363 70 00  
info@kz-metlika.si, www.kz-metlika.si

**Družina Mavretič**  
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**Martin Pečarič**  
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**Otmar Šturm**  
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**Vinogradništvo Malnarič – Nampel**  
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**Vinogradništvo in vinarstvo Dolc**  
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www.vinogradnistvo-dolc.si

**Vizir**  
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M: + 386 (0)41 788 945  
www.vizir.si

# Events

## May

Cviček Week – a number of different events celebrating Cviček, ‘the king of Dolenjska wines’. In addition to wine tastings and evaluations, the entertainment programme presents a good opportunity to learn about regional gastronomy and have fun with the locals.

Novo mesto

## June

Jurjevanje (celebrating St. George’s Day) in Bela Krajina is the oldest folklore festival in Slovenia, based on traditional spring celebrations. Various folklore events keep the traditional rituals alive.

Črnomelj

## July, August

Summer evenings in Novo Mesto – various evening cultural events

Novo mesto

## SELECTED RESTAURANTS

**Gostilna in prenočišča Rakar**  
Gorenje Ponikve 8, 8210 Trebnje  
T: +386 (0)7 34 66 190  
F: +386 (0) 7 34 66 191  
gostilna.rakar@siol.net, www.rakar.si

**Gostilna pri Kuklju**  
Trubarjeva cesta 31, 1315 Velike Lašče  
T: +386 (0)1 78 89 098  
F: +386 (0)1 788 91 30  
M: +386 (0)31 30 44 00  
gostilna.kukelj@siol.net  
www.prikuklju.com

**Ošterija Debeluh**  
Trg Izgnancev 7, 8250 Brežice  
T: +386 (0) 7 496 107 0  
M: +386 (0) 41 634 830  
info@ostarija-debeluh.si,  
www.ostarija-debeluh.si

**Restavracija grad Otočec**  
Grajska cesta 2, 8222 Otočec  
T: +386 (0)7 38 48 706  
jernej.jarc@terme-krka.si  
www.terme-krka.si/si/otocec/kulinarika/

**Gostilna Vovko**  
Ratež 48, 8321 Brusnice  
T: +386 (0)7 30 85 603  
F: +386 (0)7 30 85 400  
anton.vovko@siol.net  
www.markovide.com/vovko/kontaktne

**Gostilna in prenočišča Repovž**  
Šentjanž 14, 8297 Šentjanž  
T: +386 (0)7 81 85 661  
F: +386 (0)7 07 81 85 660  
M: +386 (0)41 732 970  
gtm.repovz@siol.net  
www.gostilna-repovz.si/

**Gostilna Deu**  
Stari trg 3, 8230 Mokronog  
T: +386 (0)7 34 99 640  
F: +386 (0)7 34 99 427  
gostisce.deu@siol.net

**Gostilna Javornik**  
Rakovnik 6, 8232 Šentrupert  
T: +386 (0)7 34 34 534  
gostilna.javornik@siol.net  
www.javornik.com

**Gostišče Kos**  
Trška Gora 12 D, 8000 Novo mesto  
T: +386 (0)7 307 58 90  
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M: +386 (0)41 628 428

**GostilnaŠekoranja**  
Bizeljska cesta 72, 8259 Bizeljsko  
T: +386 (0)7 495 13 10

**Gostilna Kalin**  
Obrežje 6, 8261 Jesenice na Dolenjskem  
T: +386 (0)7 495 71 91  
+386 (0)7 495 72 26

# Information centres

## Bizeljsko Sremič wine growing region

Tourist Information centre Čatež ob Savi  
Topliška cesta 35  
8251 Čatež ob Savi  
T: +386 (0)7 493 67 57  
www.visitbrezice.com  
tic-catez@zpt-brezice.si  
Opening hours: Monday to Friday  
9:00–17:00; Saturday 9:00–16:00; Sun-  
day 9:00–14:00

## Dolenjska wine growing region

Tourist Information centre Novo mesto  
Glavni trg 6  
8000 Novo mesto  
T: +386 (0)7 393 9263  
F: +386 (0)7 3939 265  
www.novomesto.si  
www.dolenjska.net  
tic@novomesto.si  
Opening hours: Monday to Friday  
9:00–18:00, Saturday 9:00–14:00  
(01.10.-31.05.); Monday to Friday  
9:00–19:00, Saturday 9:00–16:00, Sun-  
day 9:00–12.00 (01.06. – 30.09.)

## Bela Krajina wine growing region

Tourist Information centre Metlika  
Trg svobode 4  
8330 Metlika  
T: +386 (0)7 36 35 470  
F: +386 (0)7 36 35 471  
M: +386 40 454 019  
www.metlika-turizem.si  
tdvigred.metlika@siol.net  
Opening hours: Monday to Friday  
8:00–16:00, Saturday 9:00–12:00

## November

### Numerous St. Marin’s celebrations throughout the Slovenian wine growing regions

11 November, St. Martin’s Day, is a much loved celebration in Slovenia. Martinovo (Martinmas) marks the end of field work and the beginning of the harvesting period. Most importantly, St. Martin’s Day marks the day when the must traditionally turns to wine. Several traditional dishes are served for this celebration, e.g. roast goose, duck, turkey or chicken, braised cabbage and ‘mlinci’.  
Throughout Slovenia

## PROTECTED PRODUCTS

- Kranjska klobasa (Carniolan sausage)
- Bizeljsko buckwheat bread
- Bela Krajina pogača
- Bela Krajina povitica
- Prosta povitica
- Izida spelt
- Natural mineral water
- Dolenjski sadjevec (Dolenjska fruit schnapps)



"Wine growing region of Primorska

One foot  
in a vineyard  
in the sea



WINE GRAPE VARIETIES TYPICAL  
FOR THE WINE GROWING  
REGION OF PRIMORSKA

- Karst Teran
- Refošk (Refosco del Peduncolo Verde)
- Malvasia
- Zelén
- Pinela
- Klarnica
- Grganja or Vitovska Grganja
- Rebula (Ribolla Gialla)
- Other wine grape varieties include Beli Pinot (Pinot Bianco), Sivi Pinot (Pinot Grigio), Chardonnay, Sauvignon, Sauvignonasse (also known as Tocai Friulano), Barbera, Modri Pinot (Pinot Bleu), Cabernet Sauvignon, Merlot and Shiraz.

ard,  
the other

The Primorska wine growing region is nowadays undoubtedly the leading wine growing region in Slovenia. By this we mean leading in all respects, since its tradition of producing extraordinary wines is in most cases accompanied by an equally impressive cuisine. The Primorska wine growing region stretches from Goriška Brda on its western side, to the Vipava Valley, Karst and Slovenian Istria on its southern side. A combination of the Mediterranean and Alpine climates has created the region's unique conditions for growing red and white wine grape varieties. Of all the wine growing regions in Slovenia, Primorska has preserved the highest number of indigenous wine grape varieties. In the Karst, we find a variety of the Refošk wine grape (Peduncolo rosso) from which the famous Karst Teran wine is made, a full-bodied wine with a deep ruby colour. For centuries, Teran has been praised for its health-promoting characteristics (some legendary, some real) and was even prescribed therapeutically by medical doctors in the past. In Slovenian Istria, another type of wine is made from the same wine grape variety – Refošk. Nevertheless, these wine grapes grow close to the sea, on different soil and in a different climate. The sun-drenched vineyards and the proximity of the Adriatic Sea are also excellent for the production of Malvasia and some other types of wines. The Vipava Valley represents the furthest extent of the Mediterranean region, and a home to some exceptional indigenous wine grape varieties, such as Zelén, Pinela, Grganja and Klarnica; in Goriška Brda the same grape variety and wine are called Rebula. In addition to the indigenous wine grape varieties, several other well-known wine grape varieties are grown, namely Beli Pinot (Pinot Blanc), Sivi Pinot (Pinot Gris), Chardonnay, Sauvignon, Sauvignonasse (also known as Tocai Friulano), Barbera, Modri Pinot (Pinot Noir), Cabernet Sauvignon, Merlot and Shiraz. Oh, lest we forget: in that inn around the corner, they serve excellent fresh sea fish!



# For the

“To your right, the Vipava River valley opens at your feet, with smiling valleys that are cultivated like gardens all the way to Gorizia. Due to its noble crops and delicious wines it has oft been called the ‘Paradise of Carniola,’” Matija Vertovec (1784–1851), the priest from Podnanos, romantically wrote in 1820 about the beauty of the Vipava Valley for his sermon at the Church of St. Geronimo on Mt Nanos. His writings, published in 1845 in *Vinoreja* (Wine growing), the first Slovenian book on wine growing and winemaking, are held in high regard even today by wine growers from the **Vipava Valley** and other regions. You will not find a winemaker, producing the indigenous wine grape variety Zelén in the Vipava Valley, who could not tell you what his fellow countryman Vertovec said about the grape. Both Vertovec and today’s winemakers believe this is a rare wine grape variety, which explains why the people of Vipava are so proud of it. It is theirs, an indigenous wine grape variety that does not grow anywhere else in the world. It comes as no surprise then that in 2003, all the main wine growers of the Zelén grape wine variety from the Upper Vipava Valley (although it is also grown in the Lower Vipava Valley) came together and established their own wine Consortium Zelén. As things are with consortiums, they often prescribe stricter rules than the official regulations, so wine made from the Zelén grape variety is now bottled in a special, consortium-protected bottle. This is a guarantee that

# extremely spoiled...

Jože Rozman

you have a genuine, first class Zelén wine in front of you, one that has passed all the required quality checks and received high grades at wine tastings. Moreover, scientific research has recently shown that the Zelén wine contains a high percentage of hydroxy-cinnamonic acids which have anti-oxidant, therefore healing, effects on health. Connoisseurs have also noted aphrodisiac effects of the Zelén wine. In 2006, the Consortium included Pinela, another indigenous wine grape variety in the Vipava Valley, to its list. Vertovec sang the praises of this vine too, saying its “wine has become well-known and loved.” However, the first written record of Pinela goes back as far as 1280, when Otokar, the official historian of the Viennese Court, wrote about the wine grape variety in his book Rimana kronika. Pinela found its geographical home in Planina nad Ajdovščino, as it prefers higher positions with marl soil. Up there, the ardent wine grower Damjan Štokelj has in his own way sworn himself to Pinela (stokelj@gmail.com). Some time ago, on one of the Vipava Valley wine presentations at the Decanter World Wine Awards in London, Štokelj’s Pinela wine was praised by the legendary wine critic Steven Spurrier. He said “one can taste the terroir of the Vipava Valley in it.” Had he tried Klarnica wine, made from the third indigenous wine grape variety from the Vipava Valley, he would have undoubtedly said the same.

You can only taste it in two places: ei-

ther by visiting Bogdan Makovec in Brje (mansus.makovec@siol.net) or the Arkade tourist farm in Črniče (www.arkade-cigoj.com).

A number of other wines from the Vipava Valley winemakers can be sampled in the Vipava winecellar (www.vipavska-dolina.si) in the main square of the town. You cannot miss it. It would be more than a sin to miss out on the exquisite red and white wines from **Goriška Brda**, the most renowned wine growing region in Slovenia, which has been gaining increasing popularity on the world wine markets. The glory of this wine growing region has first and foremost been promoted by the charismatic winemaker Aleš Kristančič from the Movia estate (see the winemakers list), not only in Europe, but also in the United States

of America, Asia and Russia. Kristančič has paved the way for other Slovenian winemakers and firmly placed Slovenian wines on the international wine chart. Furthermore, he keeps surprising us with his extraordinary novelties. One of them is the disgorged sparkling wine called ‘Puro’. The sediment of lees is intentionally left in the bottle, which contradicts the Traditional Champagne Method. The bottle must be stored upside down so that the lees collects in the neck, and it must be opened in a small vessel filled with water, where the yeast shoots out under pressure. His other wine surprise from recent times is Lunar, made from the Rebula (Ribolla Gialla) wine grape variety. The wine is left to ferment, age, and stabilize completely on its own without pressing the grapes.



Primož Lavrenčič - Sutor



Belica



Marjan Simčič



After 7 months of natural vinification, only the free-flowing wine from the unpressed grapes is bottled without filtration and allowed to refine in the bottle before it is released. It is called Lunar because Aleš does little work with the wine, imitating the natural method of vinification which occurs in nature through the stages of the moon without the touch of man. In contrast, traditional winemakers, who wish to produce richer and more mature wines, mix the mixture of grape skins and lees. Marjan Simčič, his closest neighbour and another renowned winemaker (see the winemakers list), is no less busy. To his Classical line of dry, fresh wines, and Selekcija, a line of richer, more intense and mature wines, he added the prestigious wine label Opoka. In Briški dialect, 'opoka' means 'marl', so these wines are made from older grape varieties grown on specially selected positions that allow them to grow deep roots on soil enriched with salts of marl minerals. This adds a pronounced mineral aroma to the wines. Opoka has set new standards in this category of Slovenian wines, just as the wines from Ščurek (see the winemakers list) called Kontra and Up have. Kontra proves that white wine can be produced without undesired oxidation (a frequent mistake with such procedures) despite the extra long maceration. The second wine, Up, has to be enjoyed slowly – such a rich, exquisite Merlot wine should not be subjected to haste. The third winemaker of "the holy Brda four", is Edi Simčič (see the winemakers list), who consistently swears by rich and mature wines. Then again, the name of one of his red wines, Kolos (Colossus), says it all. People say of Edi that if he was drawn by a caricaturist, he would stand in his vineyard with a scalpel and a pair of pincers in his hand. This is how precise he is with his wines. His son Alex has dutifully learned all the winemaking tips and tricks from his father. Mind you, there are many winemakers in the Brda region who would like to achieve what these four men have. Kabaj (see the win-

emakers list) has successfully expanded his range with Amphora red wine; Klinec (see the winemakers list) has dedicated himself to organic winemaking; and Belica from Medana ([www.belica.net](http://www.belica.net)) is not well-known just for his wines, but also for hospitality on his tourist farm, where he serves home-made prosciutto and other cured products. Should you become exhausted from “too much of a good thing”, he also provides accommodation facilities.

However, the neighbouring **Karst** wine growing region is also interesting and very eager to earn such a comparison, most of all because of the architecture, marked by Karst stone, from which the majority of old Karst farmhouses are built, many of them real architectural jewels. Stone is also an important marker in the Karst wine growing tradition, but in a negative sense – it wants to come out, on the surface, causing a perennial lack of Karst soil *terrarossa*. Believe it or not, soil had to be driven in from elsewhere to build many of the karst vineyards. This tradition is centuries-old, with stubborn and diligent farmers digging up soil in sinkholes and driving it to where they wanted their vineyards to grow. In addition to the red soil *terrarosa*, limestone, to the extent tough vine roots are able to penetrate it, also contributes to the typical character of karst wines. These wines are full-bodied, robust, rich in extracts with a special, velvety taste and a pleasant earthy bouquet. Most of all Teran, of which the Karst people are extremely proud. In the past, the best, most exquisite Teran was hidden in the darkest corner of their stone wine cellars, and served only on special occasions, to special guests or as medicine. Today, you would have to be extremely unlucky to find a bad Teran, for which the Consortium of Karst Teran Winemakers is chiefly responsible. A bottle with the label of the Consortium is a guarantee that you have a genuine Teran in front of you, one that has passed all the required quality checks and received high grades at wine tasting.



In the past, Teran was not deemed suitable for ageing, yet the Vinakras wine cellar (see the winemakers list) has proved that some vintages of Karst Teran do age well in oak barrels and retain their special characteristics for decades. This aged Teran is called Teranton; in the past, this name was used by karst locals for the very best Teran. The Karst wine growing region produces some white wines, too. These, too, are robust wines, yet palatable due to their vivacious acidity. Vitovska is perhaps the most indigenous wine grape variety, which has found its way back into the karst vineyards, also thanks to Čotar (see the winemakers list). What Teran represents to the Karst, Refošk wine represents to the **Slovenian Istria**. Both are made from the same grape variety – the Refošk wine grape (Peduncolo rosso) – but it is known by a different name in the Karst. In Slovenian Istria, therefore, we only find Refošk. So much so, that the Slovenian Istrians claim it is only theirs. Why? Well, Refošk can talk to the farmers in a local inn, the fishermen at the sea, the tourist in a beach hotel restaurant,

the businessmen at business lunches in Ljubljana or anywhere else in Slovenia... Refošk can be charming with candle-lit dinners or receptions and it can bravely compete with other wines in culinary marathons, as the journalist Drago Medved once wrote. This is how things are with this *rex fuscusom*, the ‘king of dark red wines’ in Latin, which gives it its name. The Slovenian Istrians are also very fond of another wine, calling it Istrian Malvasia instead of just Malvasia. This wine can be both a seductive Mediterranean miss and a charming, mature madame. The times of cheap, excessively sulphurised and oxidized Malvasia wine are long gone. All three littoral municipalities organise each spring a festival, dedicated exclusively to Malvasia. The Consortium of Istrian wines takes care of the good name of both Malvasia and Refošk wine, while the third renowned Istrian wine, the intoxicatingly fragrant and sweet Rumeni muškat (Yellow Muscatel), needs no such protection as of yet. It is exceedingly hard to steal the crown from a muscatel wine in the category of sweet wines anyway...



## Wine growing region of Goriška Brda

*Cherries in spring, wine in autumn*

Today, clonal varieties, Chardonnays, Sauvignons, Beli Pinot (Pinot Bianco), Sivi Pinot (Pinot Grigio) and various Cabernets grow on these extraordinary wine-growing terroirs. However, the “queen of indigenous wine grape varieties” is undoubtedly Rebula (Ribolla Gialla), which produces a light-bodied, refreshing and palatable wine. Next to it stand Pikolit, an elegant wine with a fruity bouquet, and Tokaj (Tocai Friulano is nowadays known as Sauvignonasse) with a wonderfully rich taste of almonds. Among the reds, Merlot is the most widespread and popular due to its moderate acidity and deep ruby colour.



## GASTRONOMIC SPECIALTIES

**Križnik bread** - A kind of festive Easter bread from western Brda, made with superior quality ,potica' dough and with the addition of dried figs, steeped in schnapps or wine, hazelnuts, honey and cinnamon. It takes its name from the cross (,križ') cut into the top of the loaf.

**Brda cherries** - In addition to other fruits and vines, cherries are one of the key characteristics of the natural wealth of Brda. Cherry production has a rich tradition here, as Brda people have supplied them to large towns and tourist resorts.

**Polenta** - Although polenta is not an original dish of Goriška Brda, nor other parts of Mediterranean Slovenia, it remains an important component of the staple diet as a main course, and, even more so, as a warm or cold side dish with various meat and vegetable dishes.

**Frtalje or cvrče** - These omelettes, also called 'cvrče', include various fresh herbs, prosciutto and sausages. They demonstrate the local culinary creativity connected with crops harvested in the local natural environment.

**Toči** - Toči is an expression referring to the most diverse meat sauces and goulashes, into which people dipped ('točati') polenta or bread. It is a staple diet for breakfast or dinner and a real treasury of culinary improvisation.

**Krodegini, šankanele and markandele** - Three characteristic products of pig slaughtering on a farm - krodegini or kožarice, šankanele or blood sausages and markandele or pork intestine sausages.

**Fuje** - Rolls of bread, pre-soaked in a prosciutto soup and with flour, eggs, chives and onion added, wrapped into slices of prosciutto. The dish is also known as ,fulje' or ,punjave'.

**Šfojada** - A ,potica' made of puff pastry and stuffed with diverse fillings such as walnuts, pine nuts and raisins.

**Štruklji "wljkava"** - Baked ,struklji' made with unleavened dough, stuffed with sliced fried sausage or salami, olives and spices. The name of these ,struklji' comes from the local dialect name for olives (,wljke'), which are an ingredient of the filling.

**Pišturnj** - A thick puréed dish made of potatoes, green beans and pumpkin, dressed with cracklings or bacon. It can be served on its own or as a side dish.

**Hubanca** - A spirally wrapped ,potica' with a walnut and raisin filling.

**Kuhnje** - The dialect expression ,kuhnja' is used in Goriška Brda for a whole range of the most diverse tasty meat, vegetable and pasta stews that are otherwise known as ,mineštra' (minestrone).



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## Wine growing region of the Vipava Valley

### *Furthest extent of the Mediterranean*

In addition to the well-known wine grape varieties which grow in the Primorska region, In the Vipava Valley we also find several indigenous grapes – the harmonious and refreshing Pinela with a delicate bouquet; the wonderfully rich, slightly acidic Klarnica from the sun-drenched vineyards; and Zelén, the sun-kissed “king of the Vipava Valley wines”, which local winemakers always offer towards the end of wine tastings as it is indeed a very special wine. With some luck, wine connoisseurs may come across Dišečka (in translation: fragrant), the oldest, 200-year-old wine grape variety from the Primorska region, which grows on Col (600m). The Dišečka vine bears grapes which produce only 30 litres of exquisite white wine per year. The Vipava winemakers are also renowned for the superb Sauvignon, Rebula (Ribolla Gialla), Laški rizling (Italian Riesling), Beli Pinot (Pinot Bianco), Chardonnay, Merlot, Cabernet Sauvignon and other wine grape varieties.

## GASTRONOMIC SPECIALTIES

**Vipava jota** - A local variant of the original Carnian dish. A sauerkraut stew with beans, potatoes, lard, flour, garlic and pepper. Some prefer to prepare it with pickled turnips, fresh cabbage, Savoy cabbage or beetroot leaves.

**Bean minestrone** - A thick soup made of cooked mashed and whole beans with polenta. Although this is just one of the several Slovenian minestrone varieties, this one is the most widespread.

**Šelinka** - Šelinka is minestrone-style soup made of celery and celeriac, vegetables, spices and leg of pork. It is served with polenta.

**Skuha (Barley Soup)** - A stew made of lentils or beans with spices, occasionally barley, and a spoonful of dry wine. Sausages and ham leftovers are also cooked in it.

**Vipava prosciutto** - A new brand of high-quality ‚pršut‘ (prosciutto), made from the best pork produced in Slovenia.

**Nanos cheese** - This high-quality dairy product is based on the rich heritage of cattle farming and cheese making on the Nanos plateau, where cheese making was documented as early as the 16th century.

**Vipava štruklji (rolled dumplings)** - ‚Štruklji‘ (rolled dumplings) are made from leavened dough, cooked in a cloth with fillings of walnuts, cottage cheese, raisins and sugar.



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## The Karst winegrowing region

*Where the Karst ends, Teran ends, too*

Teran, this highly prized and unique wine from the Karst region with a deep ruby colour, moderate alcohol content and health-promoting characteristics, was prescribed therapeutically by medical doctors in the 19th century to anemic and pregnant women – it was even sold in Trieste’s pharmacies! The rich and full-bodied red wine is very palatable and can be enjoyed with game, red meat and heavier dishes. Teran is the most perfect complement to the famous Karst prosciutto. In the Sežana karst region, Refošk (Refosco del Peduncolo Verde) or Teranovka grows on 560 hectares of vineyards and is considered the most important wine grape variety. The area enjoys a benign climate which helps ripen the grapes to the desired level for the production of the famed Teran. In addition, Rebula (Ribolla Gialla), Laški rizling (Italian Riesling), Malvasia, Beli pinot (Pinot Blanc), Sauvignon and Chardonnay are produced here.

## GASTRONOMIC SPECIALTIES

**Karst-Jota** - In the Karst, jota is made from sour turnips or sauerkraut, but always includes potatoes. Sweet Karst jota is a specialty and is made with mashed potato and beans with the addition of carrots, spices and a spoonful of vinegar

**Šelinka** - Šelinka is minestrone-style soup made of celery and celeriac, potatoes, rice, occasionally beans, and a spoonful of vinegar or dry wine.

**Karst prosciutto** - The centuries-old tradition of drying pork, especially pork legs, in the Karst wind known as Burja (Bora), has borne this top-quality product with protected designation of origin.

**Karst pancetta** - In the Karst region, meaty bacon is dry-cured to create a delicious pancetta, an important ingredient of Karst cold cuts and a key ingredient of certain dishes.

**Karst zašinek** - Shoulder of pork is dry-cured to create Karst zašinek, another essential ingredient in a typical Karst cold cuts platter.



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## WINE-GROWERS AND VINTNERS

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## The Slovenian Istria Wine Region

### *The sun in a glass*

The most important wine grape variety is Refošk (Refosco del Peduncolo Verde), whose grapes are macerated in open vats. A thick and dark, almost violet wine is a symbol of the lasting Istrian wine tradition which also boasts excellent whites. Istrian Malvasia from the Koper region has a richer taste than Malvasia wines from other regions. Rumeni muškát (Yellow Muscatel), one of the oldest vine varieties in the world, produces an extraordinary aromatic wine in this region. Other respected white grape varieties in the Koper region include Chardonnay and Sivi pinot (Pinot Gris), while red grape varieties include Cabernet Sauvignon and Merlot.



## GASTRONOMIC SPECIALTIES

**Olive bread and fig bread** - Examples of festively enriched bread made of white flour to which sliced or mashed olives or dried figs are added.

**Istrian jota** - Istrian ,jota' is made with sauerkraut and beans, but is differentiated from the Karst ,jota' in that it does not contain potatoes.

**Fritaje or frtalje** - A typical spring egg omelette containing wild asparagus, pre-roasted with prosciutto or bacon, spring shoots of wild hops, bryony, butcher's broom and clematis. In Pomjan above Koper, the largest Istrian asparagus fritaja is prepared each year on 30 April, with as many eggs as there are days in the current year.

**Pasta** - Home-made pasta used to be made only for major celebrations, weddings and other occasions. It is dressed with fried pancetta or eaten with goulash and other sauces.

**Minestrone** - Minestrone are everyday stews in Istria. The most widespread are ,bobići' (corn) and ,paštafažoj' (pasta and beans), while ,rižibiži' (rice), vegetable and barley minestrone, are also made.

**Nákelda** - Rolls made of stale bread soaked in chicken soup, eggs, grated ewe's cheese, raisins, bacon and summer savory as the main spice.

**Istrian štruklji** - All kinds of ,štruklji' (strudels) are made from highly elastic phyllo pastry in Istria. They have diverse fillings, e.g. cottage cheese, cheese, prosciutto, cracklings, spinach, walnuts, apples, potatoes and various herbs, and are mostly cooked, not baked.

**White and red bakala (cod fish spread)** - ,Bakala' is probably the most popular dried and salted codfish product and was, in its white version, a typical Christmas Eve dish. The red ,bakala' goes well with boiled potatoes, bread and polenta.

**Fish in 'šavor' marinade** - ,Šavor' means a fish marinade in the local Primorska dialect. Marinating fish is a method that is especially suitable for smaller sea fish, e.g. anchovies, sardines, picarel and red mullets.

**Calamari, sardines and anchovies** - Calamari or squid are prepared in a number of ways. The most popular are grilled calamari, but they can also be stuffed or fried. Calamari risotto is another excellent dish.

**Pedoči (mussels)** - Pedoči (mussels) are, according to folk wisdom, at their best in July and August. They are prepared in a number of ways - very popular methods are mussels in 'buzara' sauce or pan-fried.

**Fig loaf** - An exceptional product made of dried ground figs, which are formed into a loaf with fig or grape juice and lightly rolled in flour. Such a loaf remains edible for a very long time. Cut into slices, it is enjoyed as a healthy natural dessert without added sugar or preservatives.



## OVERNIGHT ACCOMMODATION

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Dragonja 111, 6333 Sečovlje  
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M: +386 (0)41 607 819  
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**MonteMoro**  
Šmarska cesta 30, 6000 Koper  
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**Pucer z Vrha**  
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## Events

### February

Wine Festival  
Šempas

### March

Br'stovska šparglijada (Festival of Asparagus Dishes)  
Brestovica bei Komen

### April

Salt pans Feast celebrating St. George  
The Salt pans Feast traditionally takes place on the last weekend in April. A new season of salt-harvesting begins on St. George's Day. Events include a salt-evening, salt-dinner, a trip to the Piran Fair and a visit to the Salt pans Museum, an afternoon in the spa (with salt and fango mud), St. George procession in Piran, a trip to the Salt pans, live music and more.  
Piran and the Sečovlje salt pans

Spring, Nature and Wine  
Medana, Brda

Festival of Flowers, Wine and Olive Oil  
Ankaran

### April/May

Largest Istrian asparagus fritaja (made from Istrian wild asparagus and eggs) - cultural and ethnological programme.  
Pomjan

### May

Rebula and Olive Oil Festival – wine and olive oil tastings.  
Višnjevnik (Goriška Brda)

Refošk Festival  
Marezige, Koper

Brda and Wine  
day of open wine cellars  
Šmartno, Brda

### June

Traditional Olive Festival  
Dekani

### July

Polenta Festival – traditional cooking of polenta, farmers' fun and games, presentation of traditional customs and entertainment programme.  
Ozeljan

International Mediterranean Folklore Festival  
Koper, Izola, Piran

Erasmus' Medieval Knight Tournament  
Erasmus' Medieval Knight Tournament is based on records and illustrations from the 16th century, and offers visitors a glimpse into life in the Middle Ages. It is accompanied by a Medieval Feast with dishes prepared according to the original

medieval recipes and served in a manner used 500 years ago.  
Postojna, Predjama

### August

Teran and Pršut (Prosciutto) Festival – this is a big and popular event which represents an important promotion of the Karst; it is the main cultural and ethnographical event of the Karst wine growing region. The biggest attraction of the event is undoubtedly the procession of decorated farmers' carts and the election of the Teran Queen.  
Dutovlje

'Čompe Night' – a culinary festival dedicated to jacket potatoes, called 'čompe' in the Bovec region.  
Bovec

### September

'Sweet Istria' – festival promoting Istrian culinary specialties, as well as culinary and cultural traditions which are closely connected that the Istrian region.  
Koper

Tolminska Frika Festival – an interesting culinary event celebrating the preparation of 'frika', a gastronomic specialty made from potatoes and cheese, which originates in Posočje and neighbouring Alpine regions.  
Tolmin

## PROTECTED PRODUCTS

- Tolminec cheese
- Nanos cheese
- Bovec cheese
- Extra virgin olive oil from the Slovenian Istria
- Piran salt
- Karst honey
- Karst prosciutto
- Brinjevec (Karst juniper brandy)
- Brkinski slivovec (Brkini slivovitz)

### November

Numerous St. Martin's celebrations throughout the Slovenian wine growing regions

11 November, St. Martin's Day, is a much loved celebration in Slovenia. Martinovo (Martinmas) marks the end of field work and the beginning of the harvesting period. Most importantly, St. Martin's Day marks the day when the must traditionally turns to wine. Several traditional dishes are served for this celebration, e.g. roast goose, duck, turkey or chicken, braised cabbage and 'mlinci'.

Throughout Slovenia

## SELECTED RESTAURANTS

**Gostilna Mohoreč**  
Kubed 66a, 6272 Gračiče  
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**Restavracija grad Socerb**  
Socerb 7, 6275 Črni Kal  
T: +386 (0)5 659 23 03  
M: +386 (0)41 571 544  
gradsocerb@siol.net  
www.socerb.eu

**Gostilna pod Slavnikom**  
Podgorje1, 6216 Podgorje  
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**Gostilna in prenočišča Skok**  
Štorje 27, 6210 Sežana  
T: +386 (0)5 768 54 09  
g.skok@siol.net

**Domačija Majerija**  
Matej in Nataša Tomažič  
Slap 18, 5271 Vipava  
T: +386 (0)5 368 50 10  
F: +386 (0)5 368 50 11  
M: +386 (0)41 405 903  
info@majerija.si  
www.majerija.si

**Grajska klet na gradu**  
Kromberk  
Grajska cesta 1  
5000 Kromberk  
T: +386 (0)5 302 71 60  
F: +386 (0)5 302 71 61  
M: +386 (0)41 692 237  
restavracija@gradkromberk.si

**Gostilna „Za gradom“ Rodica**  
Kraljeva 10, 6000 Koper  
T: +386 (0)5 628 45 50

**Gostilna Mahorčič**  
Rodik 51, 6240 Kozina  
T: +386 (0)5 680 04 00  
F: +386 (0)5 680 04 01  
M: +386 (0)41 679 588

**Gostilna Apolonia**  
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6210 Sežana  
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F: +386 (0)5 734 55 15  
info@apolonia.org

**Gostilna Ravbar 1888**  
Dol pri Vogljah 5  
6221 Dutovlje  
T: +386 (0)5 734 61 80  
F: +386 (0)5 734 61 80

**Gostilna pri Lojzetu,**  
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**Gostilna Žeja**  
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**Restavracija Pikel**  
Rožna dolina, Vipavska 94,  
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info@pikel, www.pikel.si



## Information centres

### Goriška Brda wine growing region

Tourist Information Centre  
Brda  
Grajska cesta 10  
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F: +386 (0)5 395 95 95  
www.brda.si  
tic@obcina-brda.si  
Opening hours: Monday to  
Friday 9:00–16:00

### Vipava Valley wine growing region

Tourist Information Centre  
Vipava  
Glavni trg 1  
5271 Vipava  
T: +386 (0)5 368 70 41  
www.vipavska-dolina.si  
tic.vipava@siol.net  
Opening hours: 10:00–18:00,  
Saturday 9:00–14:00 (July,  
August, September every day  
9:00–19:00)

### Karst wine growing region

Tourist Information Centre  
Sežana  
Partizanska cesta 63  
6210 Sežana  
T: +386 (0)5 731 0128  
M: +386 (0)31 744 235  
www.kras-carso.com  
tic.sezana@siol.net  
Opening hours: Monday to  
Friday 8:00–16:00, Saturday  
8:00–18:00, Sunday 9:00–  
14:00

### Slovenian Istria wine growing region

Tourist Association Portorož  
Obala 16  
6320 Portorož-Portorose  
T: +386 (0)5 674 82 60  
F: +386 (0)5 674 82 61  
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ticpo@portoroz.si  
Opening hours: Monday to  
Saturday 9:00–17:00, Sunday  
9:00–14:00, in summer  
months 9:00–21:00 every day



## *How the inns were selected*

The following inns and restaurants were selected because they are renowned in Slovenia for their quality of service and cuisine. Some of them are members of the international gastronomic society Chaîne des Rôtisseurs.

## *How the winemakers were selected*

If we take into consideration that Slovenia has more than 1,600 winemakers who bottle their own wines, it becomes clear that it is impossible to list all the wine cellars worth visiting when we have a list of ten or so winemakers available per wine growing region or sub-region. Therefore, we have decided to select and recommend some of the most prominent, breakthrough, innovative, extraordinary and representative winemakers. We believe you will have no trouble finding many other winemakers in this country. In fact, when you visit winemakers, most of them will gladly tell you about a nearby or even a more distant wine cellar worth visiting. In addition, all the wine growing regions are strewn with wine routes with clearly marked signs directing you to numerous wine cellars, as well as vineyard and tourist farms that are not presented in our list.

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