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V I N S K A C E S T A



H E R C E G O V I N E

UŽIVAJTE U ENOGASTRONOMSKOM BLAGU HERCEGOVINE!

ŽIVJELI!!



S VINOM KROZ VRIJEME HERZEGOVINA



WINE ROUTE WITH WINE THROUGH TIME

Gdje ima vina ima i ...

... kulture, s tim i prirodnih ljepota, vrhunske gastronomije, radosti i kulture življenja ...

Hercegovina, zemlja svjetlosti sa svojim gostoljubljivim vinarima i ugostiteljima već šest godina ima svoju Vinsku cestu Hercegovine, proizvod u kome je objedinjeno sve ono sto vrijedi posjetiti, kušati i doživjeti ...

Osjećamo se jako dobro u našoj mediteranskoj klimi i prirodnim uvjetima gdje i vas pozivamo na doživljaj. Kroz sredinu Hercegovine protiče rijeka Neretva, žila kucavica oko koje je život isprepleten od davnina uz koju se mogu pronaći atraktivni turistički sadržaji. Sa sjevera je planinski lanac koji je pun čistog zraka, divljači i prekrasnih prizora koji je zimi pogodan za zimске sportove, a ljeti za planinarenje, slijedi mediteranski krajolik, kameni krš, mediteransko raslinje intezivnog mirisa koje posjetitelje ne ostavlja ravnodušnim i na kraju Sunce koje se u Hercegovini manifestira u najvećoj snazi koje pokreće vinogradarstvo i čija je intezivna snaga osjetna u vrhunskim kapljicama hercegovačkih vina ... ponajviše u autohtonim vinima Žilavke i Blatine ...

Najljepše od svega je ugodna šetnja ili vožnja hercegovačkom vinskom cestom, hercegovačkim mjestima, selima i nezaboravnim krajolicima ... gdje vas uz put prate vinogradi, maslinici, ljekovito bilje ... susrećući gostoljubljive vinare i uživajući u njihovim vinima, pričama i hercegovačkim i ljubavljaju spremanim autohtonim delicijama ...

Vaša „vinska tura“ hercegovačom vinskom cestom, grupna, obiteljska ili pojedinačna će ostaviti na vas utisak ispunjenosti i inspiracije o kojem ćete dugo pričati ili se uvijek ponovo vraćati ...

Where there is wine there is ...

culture, natural beauties, excellent food, joy and culture of living...

Hercegovina, the land of light with its hospitable wine producers and caterers, proudly invites you to its Herzegovina Wine Route, a product which encompasses everything worth visiting, tasting and experiencing.

We feel great in our Mediterranean climate and natural conditions so we invite you to experience it too.

The Neretva River flows through the middle of Herzegovina. It is the main „artery“ of the region teeming with life since ancient times. Its banks offer many tourist attractions, a mountain range on the north with its fresh air, wildlife and picturesque surroundings suitable for winter sports or hiking during summer, Mediterranean karst abundant in aromatic vegetation which leaves no one indifferent and the Sun manifesting its utmost strength in Herzegovina by helping the process of winegrowing and whose intensive power can be felt and tasted in every drop of Herzegovinian wines... particularly Žilavka and Blatina...

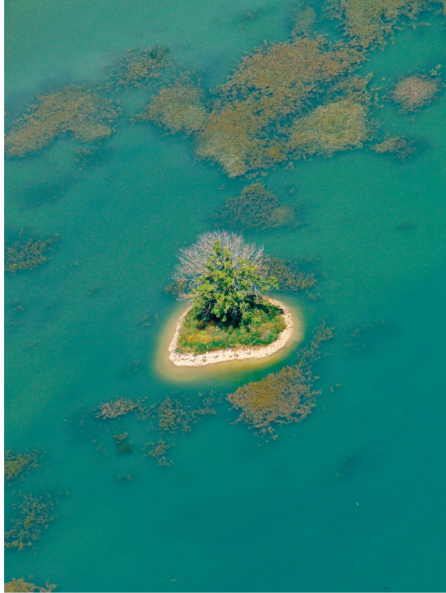
lary Žilavka and Blatina...

The most wonderful is certainly a pleasant walk or ride along the Herzegovina Wine Route, through Herzegovinian settlements, villages and unforgettable landscape, surrounded by vineyards, olive groves, herbs, meeting hospitable wine producers and enjoying their wines, stories and autochthonous Herzegovinian specialties prepared with sincere love and devotion.

Your „wine tour“ along the Herzegovinian wine route, whether it is a group one, with your family or individual, will leave an impression of fulfillment and inspiration. . . which you will talk about for a long time or come back to again. . .



Turističke destinacije Hercegovine // Touristic destinations of Hercegovina

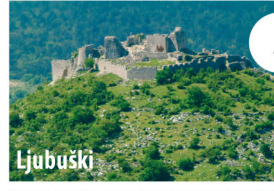


Kao povijesna regija, Hercegovina nudi puno povijesnih lokaliteta kao što je Stari Grad u Mostaru, Trebinje, Počitelj, Blagaj, Mogorjelo, Radimlja, Ljubuška tvrđava itd. U hercegovačkim muzejima su sačuvani nalazi i iskopine iz daleke povijesti. Upravo zbog toga, Hercegovina svakom gostu nudi «šetnju» kroz vrijeme. Mostar joj je glavni grad i zajedno s Međugorjem – hodočasničkim središtem, ljetovalištem Neumom i ostalim atrakcijama predstavlja jednu od najpoželjnijih regija u jugoistočnoj Europi.

As a historical region, Herzegovina has to offer a lot of historical locations such as the Old Town in Mostar, Trebinje, Počitelj, Blagaj, Mogorjelo, Radimlja, the Fort in Ljubuški etc. Findings and artefacts from the past are being kept in museums all around Herzegovina. For this reason, Herzegovina offers a "walk through history" to every visitor. Its capital Mostar, Međugorje – a famous pilgrimage site, seaside resort Neum and other attractions make it one of the most attractive regions in South East Europe.



Blagaj



Ljubuški



Buna



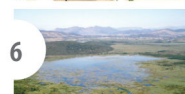
Kravice Waterfalls



Počitelj



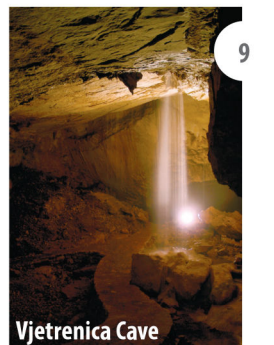
Međugorje



Park Hutovo Blato



Stolac



Vjetrenica Cave



Mostar



Bike-Tour



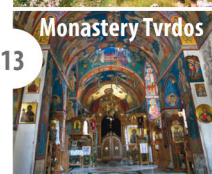
Wine-Tour



Ski Blidinje



Prenj Mountain



Monastery Tvrđos



Rafting





Povijest uzgoja vinove loze

Ovdje se vino pije preko 2200 godina

Bosna i Hercegovina baštini vinogradarsko vinarstvu kulturu još od ilirskoga doba. Prve sadnice vinove loze su na Balkan donijeli Tračani.

Kada govorimo o povijesti uzgoja vinove loze u BiH, bitno je napomenuti da je ovo područje bilo u znatno širim granicama od današnjih. Naime srednjovjekovna Bosna je nekada bila, i bez kasnije pripojenog južnog djela (Huma), prepoznatljiva vinogradarsko vinarska zemlja. U srednjem vijeku je gotovo svaka velikaška obitelj u Bosni imala svoje vinograde. O ovome jasno govore prvi detaljni katastarski popisi koji datiraju iz XV. i XVI. stoljeća.

Dolaskom Turaka, i procesom islamizacije Bosne, ova proizvodnja se u XVI., XVII., i XVIII. stoljeću postupno gasi, i na kraju nestaje.

Uzroci nestanka vinove loze u Bosni su višestruki, a najzaslužniji su česti ratovi, jer vinova loza kao kultura zahtjeva visok stupanj ljudskog angažmana.

Proizvodnja vina danas je ograničena na slivna područja rijeka Neretve i Trebišnjice, odnosno hercegovački vinogradarski rajon s mostarskim, lištičkim i jablaničkim vinogorjem.

Vinarstvo kao gospodarska grana postaje značajan izvor prihoda u Hercegovini krajem IX. stoljeća, kada se bilježe i prvi izvozi vina prema zapadnoj Europi, a ovakav trend se nastavlja osvajanjem tržišta širom svijeta.

Vinarstvo u Hercegovini imalo je svojih uspona i padova ali nikada nije prestalo biti glavna grana poljoprivrede, a može se reći i način života ovdšnjih ljudi.

Hercegovački vinari danas žele i hoće biti prepoznati po njihovoj Žilavci i Blatini kao jedinstvenim sortama u vinarskom svijetu, i prezentirati sebe svijetu kroz ovo vino koje u sebi nosi miris zemlje i žestinu hercegovačkog sunca.





*Kada bi mogli uskrsnuti svi oni ovdje pod kamen pokopani, možda bi pri jarkoj svjetlosti svanuća prepoznali svoje neispunjene težačke snove.
If those buried under the stone could resurrect, they would maybe, illuminated by a strong light of daybreak, recognize their unrealized farmer's dreams.*

(Zdravko Ostojić)



History of winegrowing

Wine has been consumed here for 2200 years

The culture of winegrowing and wine production in Bosnia and Herzegovina dates back to the Illyrian period and the Thracians who introduced grapevine seedlings to the Balkans.

When talking about the history of winegrowing in BiH, it is important to mention that its borders used to encompass a much broader area than today. Namely, the Medieval Bosnia was once, without the later adjoined southern part (Hum), a distinguished winegrowing and wine producing region. Almost every aristocratic family had their own vineyards throughout the Middle Ages. This is clearly evident in the first detailed cadastral records dating back to the 15th and 16th century. With the arrival of the Turks, and the islamization process of Bosnia, this type of production gradually decreased and eventually died out.

There are many reasons for the disappearance of the grapevine in Bosnia, the biggest one being the result of war as grapevine culture requires a high degree of human engagement.

Presently, the production of wine in the region is limited to river basins of the rivers Neretva and Trebišnjica, corresponding to the Herzegovina winegrowing region including Mostar, Lištica and Jablanica vineyards.

Towards the end of the 19th century, with the first wine exports to the Western Europe, wine business becomes a significant source of income in Herzegovina, and this trend continues with market conquering all over the world.

Wine business in Herzegovina has had its ups and downs, but it has never stopped being the main agricultural branch, and one could say, a lifestyle of the local people.

Herzegovinian winemakers aspire to be recognized for their Žilavka and Blatina as unique grape varieties in the world of wine and to present themselves to the world through the wine that captures the savour of the soil and the fervency of the Herzegovinian sun.



Žilavka

Opodrijetlu imena Žilavka teško je dati točan odgovor. Najvjerojatnija je pretpostavka da njeno ime simbolizira fine žilice koje se naziru u doba pune zrelosti grožđa u bobici kroz njenu debelu ali prozirnu kožicu. Dodatak koji se pridaje imenu - hercegovačka, kao da hoće reći da nigdje nije tako raskošna, nježna, blagotvorna i izdašna da nadoknadi brigu i trud vinogradara kao u Hercegovini u kojoj je nastala, formirala karakteristike, prilagodila se i poistovjetila sa sunčanim i kršnim ambijentom Hercegovine.

Od kultivira Žilavka proizvode se kvalitetna, a s probranih položaja (vinograda) vrhunska vina, vrlo često s dodatkom do 15 % Krkošije i Bene, također autohtonih kultivira (sorti) Hercegovine.

Vino Žilavka svatko ponaosob doživljava na svoj način. Ono privlači ljubitelje dobre kapljice svojom posebnosti i osebnosti, specifičnim mirisom, zaobljenošću, snagom karakterističnom za južna vina. Žilavka nosi pečat Hercegovine.

Divna kristalno čista, zelenkasto žuta boja, specifična aroma, skladan odnos alkohola i kiselina i bogat ekstrakt, izdvajaju Žilavku iznad drugih vina. Žilavka je jako vino s 12 – 14 vol. % alkohola, 5 - 6 g/l ukupnih kiselina, uz ukupan ekstrakt 20 do 27 g/l. Svoju pravu punoću i prepoznatljivost postiže dužim odležavanjem u butelji. Hercegovci je piju uz janjetinu lešo ili pečenu na ražnju, zatim uz jegulju i uz druge slatkododne i morske ribe, te uz sir iz »mišine« (mijeha) i pršut. Posluživati je obvezno rashlađenu na temperaturi 10-12 °C.



It is very difficult to give an exact answer about the origin of the name Žilavka, but it can be logically assumed that its name symbolizes fine veins, visible in the period of the full maturity of grapes in the berry, through its thick but transparent skin. Its attribute, „hercegovačka“ seems to want to express its unique grandeur, delicacy, boon, and abundance, as if to redeem the concern and effort of the winegrowers. It also symbolizes the region of Herzegovina, where it grew, formed its characteristics, assimilated and identified with the sunny and karst ambience of Herzegovina.

The variety of Žilavka gives quality wines, while premium quality wines are produced from grapes growing at selected locations (vineyards), very often with the addition of 15% of Krkošija and Bena, which are also autochthonous grape varieties of the region of Herzegovina.

Everybody experiences the Žilavka wine in a personal and individual way. It attracts wine lovers with its singularity and peculiar qualities, particular fragrance, roundness, and strength typical of southern wines. It bears the impression of Herzegovina. The beautiful crystal clear yellowgreen hue, specific aroma, harmonious proportion of alcohol and acidity, and a rich extract, distinguish Žilavka from all other wines. It's a strong wine with 12 to 14 % of alcohol, 5 to 6 g/l of total acidity, with a total extract of 20 to 27 g/l. It gains its genuine plenitude and features the longer it is aging in the bottle. Inhabitants of Herzegovina drink Žilavka with boiled or grilled lamb, eel and other fresh-water and sea fish, as well as with cheese from sheep skin sack, and ham. It is best served refrigerated at 10 to 12 °C.



Blatina

Blatina je autohtoni kultivar (sorta) Hercegovine. Ona ima funkcionalno ženski cvijet (autosterilan) zbog čega se u nasadima uvijek uzgaja s drugim kultivarima (sortama) kao što su Alicante bouschet (Kambuša), Merlot i Trnjak koji su ujedno i oprašivači Blatine.

Zbog kiša u vrijeme oplodnje, znade podbaciti rodom pa je nazivaju «praznobačvom» Blatina je kvalitetno a s probраниh položaja vrhunsko suho crveno (crno) vino proizvedeno od istoimene sorte grožđa uz dodatak do 15 % sorti oprašivača. To je snažno i svježe suho, crveno vino s 12-13.5 vol. % alkohola, 5-7 g/l ukupnih kiselina, 25-32 g/l ekstrakta. Boje je tamno rubin crvene, prepoznatljive svojstvene arome, puna i harmonična okusa.

Kao južno vino posjeduje zadovoljavajuću koncentraciju kiselina. Za vino je dobro da odleži koju godinu u drvenim bačvama, čak štoviše, kakvoća mu raste do pet godina starosti. Preporuča se piti uz jača jela od mesa, divljači, a posebno uz pečenja, riblje paprikaše, te uz narske od govedeg pršuta. Pije se polako, čisto, temperirano 18-20 °C iz lijepo oblikovanih čaša, u seoskom ambijentu i iz drvene bukarice.

Čuvajte se njezine snage! U njoj je kondenzirano sunce i sabrana sva hercegovačka ljetna žega.



Blatina is an autochthonous grape variety of Herzegovina. It has a functional female flower (autosterile), and for that reason it is always cultivated in plantations with other varieties such as Alicante bouschet (Kambuša), Merlot, and Trnjak, which at the same time pollinate Blatina. During the period of insemination, because of the rain, it can fail in giving fruits, and it is then called „praznobačva“ (emptybarrel). Blatina is a quality and in specific locations a premium quality dry red wine, produced with the variety of grapes that has the same name, with 15% addition of pollinating varieties.

It's a strong and fresh dry red wine with 12 to 13.5 % of alcohol, 5 to 7 g/l of total acidity, 25-32 g/l of

extract. It has a dark ruby red colour, particular and characteristic aroma, as well as a full and harmonious taste.

As a southern wine it has a satisfying concentration of acid. It is good to let it age for several years in wooden barrels, even more, the quality is the highest, they say, with up to 5 years of aging.

It is recommended to drink Blatina with intensively flavoured meals, meat from game, especially roastmeat, fish stew, and beef ham. It is drunk slowly, undiluted on 18 to 20 °C, from nicely shaped glasses, and in a rural ambience from a wooden jug.

Beware of its strength! It condenses the sun and all of the Herzegovinian summer heat.

Ostale sorte

Kambuša je crna vinska sorta jako obojenog soka i spada u kategoriju bojadisera. Ova odlika joj osigurava mjesto među pratećim crnim vinskih sortama i koristi se kao komponenta vinima kojima ove odlike nedostaju. Čokot joj je srednje jakosti a mladice dosta duge i žuto smeđe obojene. Grozd je srednje veličine, čunjast i zbijen težine 150 do 200 g. Velike je i redovite rodnosti te osrednje kvalitete.

Merlot, francuska sorta je zahvaljujući jako dobroj rodnosti i otpornosti na niske zimske temperature, te otpornosti na gljivična oboljenja dosta raširena u svijetu. Srednje je bujnosti, mladice su srednje debele, internodiji su dugački i smeđe crvenkaste boje. Cvijet je hermafroditan, grozd je srednje velik, rastresit i piramidalnog oblika. Vina ove sorte su bogata alkoholom, ukupnim kiselinama, boja je rubinskocrvena s aromom šumske maline.

Cabernet, također francuska vinska sorta, koja je u posljednje vrijeme prisutna i u Hercegovini. Podjednako uspješno se uzgaja na dubokim i suhim tlima te nema posebnih zahtjeva za rezidbu. Dobre je otpornosti na gljivične bolesti. Ova sorta daje dobar i redovit rod sa sadržajem šećera u moštu do 23 %, i kiselinama od 7 g/lit. Vino ove sorte je rubinsko crveno, punog i skladnog okusa s prepoznatljivim bukeom koji je kod vinoljubaca dosta cijenjen.

Chardonnay je vinska sorta bijelog grožđa. Uža joj je domovina pokrajina Champagne i Burgundija. Otporna je na sivu plijesan. Zbog svoje stalne rodnosti i zbog kakvoće vina dobivenog preradom njenog grožđa, proširila se manje-više po svim kontinentima. Zbog snažna rasta odgovara joj dugi rez. Bobice su joj ugodno kisele i pune soka koje moraju neposredno poslije berbe biti vinificirane. Vina chardonnay su izvrsna osnova za proizvodnju pjenušca.

The other cultivars

Kambuša is a red grapes variety of strongly colored juice and it belongs to the group of gamay wines. This feature ensures its place among the accompanying red grape varieties and it is used as an additional component in the wines which lack this feature. The vine is not very strong and the cuttings are yellowish brown and quite long. The grape cluster is of medium size weighting 150 – 200 grams. It has enormous and regular fertilization and the wine is of medium quality.

Merlot is a French grape variety widely spread in the world thanks to its good fertilization and resistance to low winter temperatures and fungal diseases. It is of medium density, the cuttings are of medium thickness, internodes are long and brownish red. The flower is hermaphrodite, the grape cluster is medium size and pyramidal. Wines are rich in alcohol, total acidity, and ruby red color with the raspberry aroma.

Cabernet Sauvignon a widely spread French variety cultivated in Herzegovina since recently. It gives equal yield when grown on both deep and dry soils and it does not require special pruning. It is highly resistant to fungal diseases. This variety gives good and regular yield with the must sugar up to 23% and 7 g/lit total acidity. Wine has a ruby red color; it has full taste with easily recognizable bouquet which is highly appreciated by the wine lovers.

Chardonnay is a white grape variety. It originated in the Champagne, Burgundy. It is resistant to powdery mildew, it should be deeply pruned. Due to its regular fertility and the quality of wine from its grapes, it has been spread all over the world. Its berries are pleasantly bitter and full of juice but have to be vinified immediately after being picked. Chardonnay wines are important component of many sparkling wines.





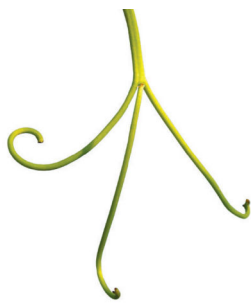
Vranac

Vranac je najpoznatija crnogorska crna vinska sorta koja je raširena i u Hercegovini, Dalmaciji i Makedoniji. Grozd je velik valjkastog oblika, rastersit i duge peteljke. Bobice su velike i okrugle a kožica je tamno plava, jako obojena, tanka i glatka. Prosječna težina grozda je 150 – 350 g. Ovo je sorta dobre i redovite rodnosti i grožđe nakupi visok sadržaj sladora od 22 – 25 % i kiselinama oko 6 g/l, tako da vino dobiveno od ove sorte sadrži od 12 – 13,5 posto alkohola i ugodna je okusa. Mlada vina od vranca trpkva su, napadna mirisa, gotovo divlja, a pripitomit će ih odležavanje u drvenim posudama, bilo u barriqueu, bilo u velikim bačvama. Dobro odnjegovani vranaci snažni su i doslovce napune usta, a u berbama koje im daju više kiselina to mogu biti i vina prikladna za višegodišnja odležavanja.

Vranac

Vranac is the most famous Montenegrin grape variety which is also widely spread in Herzegovina, Dalmatia and Macedonia. Grape clusters are big, egg shaped with long stem. The berries are big, round and the skin is of a rich dark blue color, thin and smooth. An average grape cluster weights 150 - 350 grams. This variety has good and regular fertilization with the amount of sugar 22 – 25 % and 6 g/l of acidity, so the wine has 12 – 13, 5 % alcohol and it has a very pleasant taste. Young wines made of the *vranac* variety of grapes are tart, with intensive aroma, almost wild. They are tamed by aging in wooden barrels, barrique or other types. Well aged *vranac* wines are strong and full bodied. Vintages rich in acids may produce wines suitable for years long aging.





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grad grožđa i vina

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ršovita visoravan Brotnjo ili općina Čitluk je kolijevka vinogradarstva i vinarstva Bosne i Hercegovine. Skoro svaka obitelj u ovoj općini posjeduje vlastiti vinograd i vlastita vina. U pravom smislu riječi u ovoj idiličnoj Općini, gospodarski jednoj od najrazvijenijih u Bosni i Hercegovini, posebno je izražena tradicionalna veza između čovjeka i vinove loze. Ovdje se loza obrađuje stoljećima i pije najbolje vino Žilavka i Blatina, a gosti se dočekuju iz ljubavi.

Vinska cesta Hercegovine sa sloganom „s vinom kroz vrijeme“ je otvorila vrata svim ljubiteljima vina i tradicionalnog načina života. Pored hotela, sportskih objekata, vrhunskih restorana, muzeja i galerija stoje Vam na raspolaganju četrnaest broćanskih vinskih podruma, gdje ćete degustirati najbolja bosanskohercegovačka vina, upoznati radišne stanovnike i njihov način života te kulturno i povjesno naslijeđe ovoga kraja. Domaćin će Vas počastiti tradicionalnim jelima koja u sebi nose mirise davnih vremena.

Ako iznad svega poštujete prirodu i iskreno druženje, ako tražite mir u idiličnim prizorima, ako želite uvijek spoznati nešto novo i odmoriti se, ako uživate u ispijanju kapljica vrhunskih vina i kušanju tradicionalnih jela onda je Broćanska vinska cesta prava cesta koja će Vas „provesti kroz vrijeme“ s čašicom vrhunskog vina u ruci.

The karst plateau Brotno or the Municipality of Čitluk is the winegrowing and winemaking cradle of Bosnia and Herzegovina. Almost every family in this municipality has its own vineyard and produces its own wines. In this idyllic municipality, which is also one of the most developed municipalities in Bosnia and Herzegovina, the traditional bond between a man and grape vine is especially noticeable in the true sense of the word. In this area grape vine has been cultivated for centuries, the best wines Blatina and Žilavka have been consumed for equally as long, and guests have always been welcomed with love.

Wine Route Herzegovina, with its slogan “with wine through time”, has opened the door to all those who admire wine and a traditional way of life. In addition to hotels, sports facilities, top-quality restaurants, museums and galleries, you also have at your disposal fourteen Brotnjo wine cellars where you can taste the best wines from Bosnia and Herzegovina, meet the hard-working locals and familiarize yourself with their way of life, the cultural and historical heritage of this area. Your hosts will offer you fine traditional cuisine carrying the scents of ancient times.

If you admire nature and honest heart company above all, if you are looking for peace surrounded by idyllic scenery, if you are craving for discovering new things and having a good rest, if you enjoy tasting fine, quality beverages and traditional meals, then the Brotnjo Wine Route is the right road for you to take. It will lead you through time with a glass of excellent wine in your hand.

MANIFESTACIJE / EVENTS

Turističko-kulturno-gospodarstvena manifestacija “Dani berbe grožđa” Brotnjo, između 10. i 25. rujna u Čitluku
Touristic-cultural-economic event “Vintage days” Brotnjo, between 10th and 25th of September in Čitluk

Dan općine Čitluk, 24. svibanj
Municipality of Čitluk day, 24th of May

Dani Matice hrvatske u Brotnju, od 10. rujna do 2. studenoga u Čitluku
Days of Matica hrvatska in Brotnjo, from 10th of September to 2nd of November in Čitluk

Festival mladih, od 01. do 07. kolovoza u Međugorju
Youth Festival, from 1st to 7th of August in Međugorje

HOTELI & RESTORANI / HOTELS & RESTAURANTS

Hotel Brotnjo, tel. 036 640 036, www.hotelbrotnjo.com
Hotel Annamaria, tel.: 036 651 512, www.hotelannamaria.com
Hotel Kaktus, tel.: 036 642 099
Restaurant Garden's, tel.: 036 650 499, www.medjugorje-gardens.com
Restaurant Dubrovnik, tel.: 036 651 472







Kameni vinogradi / Stony vineyards - Blizanci

Vinarija Čitluk / Wine-cellar
Tel.: 036 642 400
www.hercegovinavino.com

Vinograd u kamenu je jedinstven vinograd u svijetu smješten u južnom dijelu Brotnja. Jedinstven je po tomu što je kamena pustinja pretvorena u oazu obilja loze i grožđa. Plantaža zauzima površinu od 100 hektara. Na njoj se uzgaja autohtona vinska sorta Žilavka. Zbog sunca, kamena i sustava napajanja vodom, Žilavku dobivenu s ove plantaže karakterizira visok sadržaj šećera. Od nje se proizvodi čuveno "Kameno vino".

Stony vineyard - the world's unique vineyard is situated in the southern part of Brotnja. Its uniqueness comes from the fact that it turned from a stone desert in an oasis of luxuriance and grapes. The plantation covers a surface of 100 hectares. Autochthonous wine variety Žilavka is grown on it. Because of the combination of sun, stone, and the irrigation system, Žilavka gained in this plantation is characterized by a high level of sugar out of which the famous "Stony wine" is produced.



Vinski muzej / Wine museum - Gradnići

Župni ured / Parish office - Gradnići
Tel.: 036 642 006
GSM: 063 437 282
E-mail:marinko.sakota@tel.net.ba.

U župi Gradnići, nalazi se i najstariji sačuvani vinski podrum u BiH. Potpuno pod zemljom sagradio ga je davne 1855. godine fra Petar Bakula. Podrum je obnovljen i pretvoren u muzej. Danas podrum služi kao muzej i u njemu se nalazi vinoteka u kojoj su izložena sva broćanska vina.

In the Gradnići parish there is the oldest preserved wine-cellar in B&H. It's completely under ground and it was built in 1855 by fra Petar Bakula. The cellar has been renovated and turned into a museum. Nowadays, the cellar is used as a museum with a wine club in which all Brotnjo wines are displayed.



Svetište Kraljice Mira / Shrine of the Queen of Peace - Medjugorje

Župni ured / Parish office Medjugorje
Tel.: 036 651 333
Faks: 036 651 444
www.medjugorje.hr

Medjugorje je trenutno jedno od najvećih marijanskih svetišta u svijetu. Ukazanjem blažene djevice Marije 24. 06. 1981., ovo je mjesto postalo odredište hodočasnika sa svih strana svijeta. Osnovna poruka Medjugorja je mir. Svaki hodočasnik redovito posjeti župnu crkvu Sv. Jakova, Brdo ukazanja, Križevac, Vrt Sv. Franje i Canacolo. Najznačajniji događaji kroz godinu su: Godišnjica ukazanja, Festival mladih, proslava Velike Gospe, misa na Križevcu, proslava Uskrsa, Božića i Nove godine.

Medjugorje is currently one of the biggest Marian shrines in the world. With the apparition of the Blessed Virgin Mary on 24th June, 1981, this place has become a destination of the pilgrims from all over the world. The fundamental message of Medjugorje is peace. Every pilgrim visits the Parish church of St. Jacob, The Hill of Apparition, Križevac, Garden of St. Francis, and Canacolo. The most important annual events are: Apparition anniversary, Youth festival, Assumption, Mass on Križevac, Easter, Christmas, and New Year's Eve celebration.



Galerija fra Didaka Buntića / Gallery of fra Didaka Buntića - Gradnići

Župni ured / Parish office - Gradnići
Tel.: 036 642 006
GSM: 063 437 282
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U drevnoj župi Gradnići, u općini Čitluk, u najstarijoj broćanskoj crkvi i školi nalazi se galerija fra Didaka Buntića. Rođen 1871. godine, kao Franjo Buntić, Fra Didak je bio svećenik i veliki hercegovački prosvjetitelj svoga vremena. Također, bio je narodni zastupnik i graditelj crkava i napokon bio je i umjetnik - slikar. Većina njegovih sačuvanih radova se nalazi u ovoj galeriji, kao i spisi Matice iz toga vremena.

The gallery of Fra Didak Buntić is situated in the ancient parish of Gradnići, Čitluk municipality, in the oldest Brotnjo church and school. Born in 1871 as Franjo Buntić, Fra Didak was a priest and a great Herzegovinian enlightener of his time. Also, he was a representative of the people and a church builder, and after all, an artist - painter. Most of his preserved works are displayed in this gallery, as well as documents of Matice from that period.



**Vinar / winemaker
Grgo Vasilj
Tvrtka / Company
AG Međugorje**

Adresa / Address
88266 Međugorje
Tel.: 036 651 210
Fax: 036 651 792

E-mail: avasilj@gmail.com

web: www.ag-travel.org

GPS: 43° 10' 49.7"N, 17° 40' 26.6"E



Upodrumu AG utemeljenom prije 150 godina, uvijek je na prvom mjestu, kad je o grožđu i vinu riječ, bila ljubav. Kako se s ljubavlju obrađivao vinograd, tako se s ljubavlju osluškivalo vrenje mladog mošta, uređivale bačve, podešavala temperatura njemu potrebna..., jer riječ je o jedinstvenom procesu - sa zemlje obrati najbolje, u bačvama proizvesti najkvalitetnije! Žilavku, Blatinu, Rosse, barrique, a kao dio podrumske proizvodnje i lozu orahovaču, medovaču i šipkov liker.

Podrum AG - sunce iz vinograda ponovno rođeno u bačvama.

For the AG wine cellar, founded 150 years ago, love has always come first when grapes and wine are concerned. With the same loving manner, as in the land cultivation, fermentation of the young must is always carefully observed, barrels thoroughly arranged, the right temperature set up..., because here we are talking about a unique process - choosing the best from the land and producing the best quality in the barrels! Apart from Žilavka, Blatina and Rose Barrique, the cellar also produces walnut brandy, honey brandy and pomegranate liqueur. AG wine cellar - sun from the vineyards reborn in the barrels.



Vina / Wines

Vrhunska Vina / Premium quality wines: Žilavka Međugorje 0,20 l & 0,75 l, Blatina Međugorje 0,20 l & 0,75 l, Carska Blatina barrique 0,75 l, Carska Žilavka 0,75 l, Carska Blatina 075 l

Ostali proizvodi

Loza, Medovača, Travarica, Orahovača, Ši-Loz (liker od šipka) - 0,20 l i 0,50 l

Other products

Grappa, Honey brandy, Herb-flavoured brandy, Walnut brandy, Pomegranate liqueur - 0,20 l and 0,50 l

Kušaonica / Tasting room: Kapacitet 50 osoba / Seating capacity 50 persons





Vinar / winemaker
Miroslav Čorić
Tvrtka / Company
„PODRUMI ANDRIJA“ d.o.o.
 Adresa / Address
 Paoča b.b., 88260 Čitluk
 Tel.: 036 644 102
 Tel. fax: 036 643 102
 GSM: 063 322 162
 E-mail: podrumiandrija98@gmail.com
 www.podrumandrija.com
 GPS: 43° 13' 43.8"N, 17° 44' 18.3"E

Prava ljepota navedenih Andrijinih vina ne otkriva se samo čitanjem njihovih opisa nego kušanjem i umjerenim pijenjem. Da bi to doživjeli dođite u obiteljske PODRUME ANDRIJA nadomak Gospina središta u MEDUGORJU.

Čorića obiteljsko stablo, unatoč teškoj narodnoj povijesti, dokumentirano se prati kroz tri stoljeća (od oko 1740.). Uzgoj vinograda i proizvodnja vina uvijek je bila obiteljska tradicija Čorića. Stari podrum i sada ja sačuvan kao obiteljski muzej i ostatak nekadašnje turske kule sazidane još u 17. stoljeću, tako da je već davno slavio 350. rođendan. Zanimljivo je i sljedeće: Andrijin otac Šimun Čorić (1883-1938) bio je dvanaestak godina u vojnoj službi i time zaslužio veliko imanje. Njegov sin Andrija, osamostalio se 1938. i nastavio tu tradiciju sa suprugom Stojom. Dok su se prije u ovom kraju nudila točena vina, Andrija i Stoja su već 60-tih godina prošlog stoljeća počeli prvi u Hercegovini saditi lozu na široku sadnju i "flaširati" vino. Nastavljajući obiteljsku tradiciju obitelj Andrije Čorića odlučila je izgraditi novi podrum, čiji je kapacitet postigao već polumilijunsku razinu. Uz najsuvremeniju opremu i stručnost dokazanih enologa postiže velike rezultate u proizvodnji kvalitetnih, vrhunskih, prigodnih i arhivskih vina, što potvrđuju mnoge nagrade sa međunarodnih sajmova.

Agroturizam - seoski turizam od 1997 godine. Piknik u vinogradu, sportske aktivnosti, ručkovi i večere, smještaj za 20 osoba u 4 apartmana, obilazak starog podruma i obiteljskog muzeja te znamenitosti Paoče.

The beauty of Andrija wines is not discovered by only reading its descriptions, but also by tast- ing and moderate consumption. Viticulture and wine producing has always been a family tradition of the Čorić family. Old wine cellar and remains of an old Turkish tower built in the 17th century have been preserved and converted to a museum which celebrated its 350th anniversary some time ago. As a curiosity, Andrija's father, Šimun Čorić (1883-1938) served military for over ten years and was awarded a large estate for its service. His son Andrija Čorić, took over the estate in 1938 and kept the tradition alive together with his wife Stoja. Wines produced in the region had been sold in bulk, but Andrija and Stoja have been the first producers in Herzegovina who started planting wide groves and selling wines in bottles. Continuing the family tradition, Čorić family constructed a new, half million litres capacity wine cellar. Thanks to the modern equipment and expertise of experienced oenologists, the winery achieves great results in production of quality, premium quality, commemorative and archive wines illustrated by a number of awards received at international wine fairs.

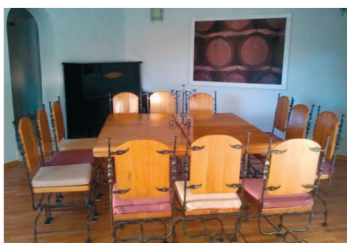
Agro-tourism, rural tourism since 1997. Picnic in a vineyard, sport activities, lunch and dinner, accommodation for 20 persons in 4 apartments, tour of the old wine cellar, family museum and other attractions in Paoča.

Vina / Wines
Vrhunska Vina / Premium quality wines: Žilavka Andrija, Blatina Andrija - 0,20 l & 0,75 l. Žilavka Barrique, Rose Barrique, Blatina Barrique - 0,75 l
Kvalitetna vina: Žilavka, Kvalitetno bijelo, Blatina, Kvalitetno crno & Rose kvalitetno - 0,75 l & 1 l
Quality wines: Žilavka, Quality white wine, Blatina, Quality red wine & Rosé quality wine - 0,75 l & 1 l

Ostali proizvodi: Vinski liker Andrija 0,375 l, Lozovača Andrija 0,75 l & 1 l
Other products: Wine liqueur Andrija 0,375 l, Grapa Andrija 0,75 & 1 l

Kušaonica / Tasting room: Kapacitet 60 osoba / Seating capacity 60 persons





**Vinar / winemaker
Josip Brkić
Tvrtka / Company
Obiteljski podrum - Brkić**

Adresa / Address
Kralja Tvrtka 13, 88260 Čitluk
Tel.: 036 644 466
GSM: 063 320 205
E-mail: info@brkic.ba
www.brkic.ba

GPS: 43° 13' 38.4"N, 17° 41' 35.5"E

Obiteljski podrum Brkić

Josip Brkić

Wine cellar Brkić



U 1979. godini obitelj Brkić osnovala je prvi moderni vinski podrum u BiH. Naša filozofija je proizvodnja prirodnih, organskih vina u ograničenim količinama. Proizvodimo vina isključivo od hercegovačkih autohtonih sorti grožđa, žilavke i blatine. U proizvodnji vina koristimo različite tehnologije prerade, s ciljem da pokazemo cijelu lepezu mogućnosti koje nam daju naše autohtone sorte. U ponudi našeg podruma imamo svježja, mlada vina iz prošle berbe, Žilavka i Blatina Brkić, zatim odležala bijela i crvena vina, koja prvi put izlaze na tržište nakon dvije godine odležavanja u drvenim bačvama (Greda i Plava Greda) i vina proizvedena po biodinamičkim principima (Mjesečar i Crveni Mjesečar). Vina prodajemo na domaćem (70%) i na tržištu SAD-a i EU (30%). Pored vina, također pravimo liker od meda, višnje, oraha, smokve, travaricu, te lozu. Posljednjih godina intenzivno radimo na vinskom turizmu, gdje u našem podrumu i kušaonici vršimo prodaju i degustacije za turiste koji navrate do nas vođeni Vinskom cestom Hercegovine.

In the year 1979 family Brkić founded the first modern wine cellar in BiH. Our philosophy is to manufacture natural, organic wines in limited quantities. We produce wines exclusively from Herzegovinian indigenous grape varieties, Žilavka and Blatina.

In the production of wine we use different processing technologies, in order to display the full range of possibilities that give us our indigenous varieties. In the offer of our cellar we have fresh, young wine from the last harvest, Žilavka and Blatina Brkić, then aged white and red wines which are the first time out on the market after two years of aging in wooden barrels (Greda and Plava Greda) and wineS that are produced by Biodynamic principles (Sleepwalker and Red Sleepwalker). We sell our wines on domestic market (70%) and on the US market and the EU (30%). Besides wine, we also produce honey liqueur, cherry liqueur, walnut liqueur, fig liqueur, herb and vines. In recent years, we are working intensively on wine tourism. In our cellar and tasting room we sell and have degustations for tourists who visit us guided by the Wine road of Hercegovina.

Vrhunska Vina / Premium quality wines:

Žilavka Brkić, Blatina Brkić, Greda, Plava Greda, Mjesečar, Crveni Mjesečar - 0,75 l

Ostali proizvodi: Loza, Travarica, Orahovača, Medovača, Nar, Višnja & Kostilovača
Other products: Grappa, Herb-flavoured brandy, Walnut brandy, Honey brandy & Kostilovača

Kušaonica (od 10-17h) / Tasting room (10-17h): Kapacitet 30 osoba / Seating capacity 30 persons.



Vinar / winemaker
Tihomir Prusina
Tvrtka / Company
“Vinarija Čitluk”
Adresa / Address
 Kralja Tomislava 28, 88260 Čitluk
 Tel.: 036 642 232
 Fax: 036 642 400
 E-mail: vinarija.citluk@tel.net.ba
www.hercegovinavino.com
 GPS: 43° 13' 29.1"N, 17° 41' 33.0"E

Najveća vinarija u BiH, prerađivačkog i smještajnog kapaciteta od 110.000 hl. Vinarija posjeduje najsvremeniju opremu za uvinjavanje grožđa, uređaje za hladnu maceraciju, hladnu i hladnu fermentaciju, te inox cisterne, hrastove i barrique bačve za odležavanje vina. Također ima i najveće površine pod vinogradima koji se prostiru na oko 300 ha na pet vinogradarskih položaja, gdje su posadeni uglavnom autohtoni i udomaćeni kultivari Žilavka, Blatina, Trnjak, Plavac mali i Vranac. U sklopu degustacije u Čitluku je i posjeta najvećoj plantaži u državi. To su Kameni vinogradi, površina od 100 ha, jedinstvena lokacija gdje je kamena pustinja pretvorena u zelenu oazu. Podignuta je početkom osamdesetih godina prošlog stoljeća.

ROMANCA, eno-gastronomski kompleks - vinski podrum s kušaonicom, restoran i vinoteka, je objekat nastao kao logičan slijed razvoja kompanija Vinarija Čitluk/ Hercegovinavino, te pružanja usluga u sklopu turističkog projekta „Vinska cesta“. To je mjesto za promociju, kušanje i uživanje u vinima Vinarije Čitluk. Udaljen je 10 minuta autom od centra Mostara u sred plantaže Konjusi, okružen vinogradom, maslinama i voćnjakom.

The Čitluk Winery is the biggest winery in B&H with a keeping and processing capacity of 110 000 hl. The winery owns over 300 ha of its own vineyards, consisting mainly of Žilavka, Blatina, Trnjak, Plavac and Vranac, recently credited with the plantations of two of the most famous world cultivars, Chardonnay, Cabernet Sauvignon and Merlot. Hercegovinavino d.o.o Mostar, a strategical partner of the Čitluk Winery, owns 100 hectares of vineyards, mainly Blatina, Žilavka, and Vranac. The overall quantity of grapes from these vineyards is turned into wine in the cellar of the Čitluk Winery with the latest winemaking equipment - devices for cold maceration and fermentation, stainless steel tanks, oak barrique barrels for aging wine.

ROMANCA, Oeno-gastronomic complex - wine cellar with a degustation space, restaurant and a wine bar was established as a result of development of Vinarija Čitluk/Hercegovinavino, and introduction of services offered within tourism project “Vinska cesta” (Wine route). It is a space for promotion, tasting and enjoyment of wines produced by Vinarija Čitluk. It is a ten minute drive from the centre of Mostar, in the middle of Konjusi plantage, surrounded by vineyards, olive groves and orchards.

Vina / Wines

Barrique vina (5 vrsta), Vrhunska vina (8 vrsta), Kvalitetna vina (7 vrsta), Stolna vina (4 vrste). Najpoznatija vina iz ponude su: Kameno, Žilavka Mostar i Tvrtko (bijelo, suho), te Blatina de Broto, Vranac i Trnjak (crveno, suho). Vina su redovno nagrađivana visokim ocjenama i priznanjima na godišnjim međunarodnim sajmovima vina u Mostaru (Sajam Mostar), Splitu (Gast) i Zagrebu (Vinovita).
 Barrique wines (5 different types), Top quality wines (8 types), Quality wines (7 types), Table wines. The most popular wines are: Kameno, Žilavka Mostar and Tvrtko (white, dry) as well as Blatina de Broto, Vranac and Trnjak (red, dry). The wines are regularly awarded high marks and medals at the annual international wine fairs in Mostar (Mostar Fair), Split (Gast) and Zagreb (Vinovita).

Kušaonica / Tasting room: Kapacitet do 100 osoba / Seating capacity up to 100 persons
 Restoran / Restaurant: “Romanca”, Tel.: 036 350 331

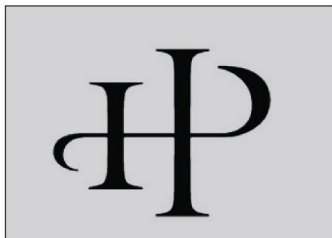




**Vinari / winemakers
Dobroslav i Vlatko Barbarić
Tvrтка / Company
Hercegovina produkt d.o.o.**

Adresa / Address
Gospodarska zona b.b., 88260 Čitluk
Tel.: 036 650 980
Fax: 036 650 920

E-mail: hercegovina_produkt@tel.net.ba
www.hercegovinaprodukt.com
GPS: 43° 12' 23.5"N, 17° 39' 15.0"E



Hercegovina produkt d.o.o. nastavak je višestoljetne tradicije obitelji Barbarić u uzgoju vinove loze, proizvodnji vina i rakije loze od autohtonih sorti Žilavke i Blatine sa zaštićenim geografskim podrijetlom. Suvremenom proizvodnjom počinju se baviti 1995. godine, ukupnog kapaciteta 300 hl, da bi se 2002. godine organizirali u HERCEGOVINA PRODUKT d.o.o., čiji su trenutni kapaciteti 30 000 hl u proizvodnji vina i voćnih rakija. HERCEGOVINA PRODUKT u procesu proizvodnje koristi najsuvremenija tehnološka rješenja, a rezultat toga je vrhunska kvaliteta naših proizvoda.



Hercegovina produkt Ltd. is a continuation of a centuries old winegrowing tradition, and production of wine and brandies out of the autochthonous varieties Žilavka and Blatina with protected growing properties. They began dealing with modern production in 1995 with a total capacity of 300 hl, and in 2002 they became HERCEGOVINA PRODUKT Ltd. with a current capacity of 30,000 hl of wine and fruit brandies production. HERCEGOVINA PRODUKT Ltd. uses the most modern, innovative technologies in its production process, resulting in high quality products.

Vina / Wines

Vrhunska vina: Žilavka - Zlatna dolina, Žilavka Charisma, Blatina - Zlatna dolina, Blatina Charisma, Vranac

Kvalitetna vina: Žilavka Kum, Blatina Kum, Čitlučki samotok, Vranac, L'Amour

Stolna vina: Bečar crni, Bečar bijeli & Ružica

Premium quality wines: Žilavka - Zlatna dolina, Žilavka Charisma, Blatina - Zlatna dolina, Blatina Charisma, Vranac

Quality wines: Žilavka Kum, Blatina Kum, Čitlučki samotok, Vranac, L'Amour

Table wines: Bečar red, Bečar white & Rosé



Ostali proizvodi

Rakije: Loza, Travarica, Viļjamovka, Kajsijevača, Breskovača & Višnjevača

Likeri: Orahovača & Cherry extra

Other products

Brandies: Grappa, Herb-flavoured brandy, Pear brandy, Apricot brandy, Peach brandy & Cherry brandy

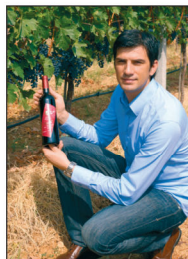
Liqueurs: Walnut brandy & Cherry extra

Kušaonica / Tasting room: Kapacitet 100 osoba / Seating capacity 100 persons

Restoran / Restaurant: 300 osoba / 300 persons "Herceg etno selo Medjugorje"

Tel.: 036 653 400, www.etno-herceg.com





**Vinar / winemaker
Josip Marijanović
Tvrtka / Company
Obiteljski podrum "Marijanović"**

Adresa / Address
Služanj b.b., 88260 Čitluk
Tel.: 036 652 123
Fax: 036 652 023
GSM: 063 177 198, 063 313 953
E-mail: info@marijanovic.ba
www.marijanovic.ba
GPS: N43 13.232 E17 40.389

Priča vinarije Marijanović, priča je o obitelji, tradiciji i ljubavi prema vinu. Smješteni smo u mirnom hercegovačkom selu Služanj, nedaleko od Čitluka i Medjugorja, u kojem već 4 generacije njegujemo dvije autohtone hercegovačke sorte (Žilavku i Blatinu), a u novije vrijeme i dvije francuske sorte (Syrah i Cabernet Sauvignon).

Vino svoju čaroliju najbolje pokazuje u svom rodnom mjestu, podrumu. Da bi potpuno uživali u vinu trebate o njemu što više znati. Nije nam cilj da vino samo pijete, nego da u njemu i uživate. Svaka kapljica ispijena s užitkom bit će za nas najbolja nagrada za sav trud. Zbog toga želimo uspostaviti bliži kontakt s ljubiteljima vina i s onima koji će to tek postati.

Kroz vodene degustacije, uz pomoć naših enologa, upoznat ćete se s procesom nastajanja vina i osnovnim tehnikama degustacije vina.

Vodena degustacija uključuje: obilazak vinograda, obilazak podruma, degustacija vina (min. 3 vrste vina) i zakuska (po dogovoru). Osim vina, možete kušati razne likere i rakije. Naša se kušaonica nalazi u sklopu podruma i može primiti šezdeset osoba. Užitek vodenih degustacija vina u neposrednoj blizini nastajanja, iz ruku njegova tvorca, iskustvo je koje ne smijete propustiti.

The story about the winery Marijanović is the story about family, tradition and love for wine. Our winery is located in Služanj, a peaceful Herzegovinian village, not far away from Čitluk and Medjugorje. For the past four generations we have been nurturing two autochthonous types of vine (Žilavka and Blatina), and lately two French types as well (Syrah and Cabernet Sauvignon).

Wine tourism: Wine works its magic best of all in its birth place - the cellar. One should know as much as possible about wine in order to enjoy it completely. It is not our intention for you only to drink wine, but to enjoy it as well. Every sip you drink with pleasure will be the best prize for our work. For this reason we aim to establish a closer contact with wine lovers and those who will become its lovers. You will be guided through wine tastings and will be introduced to the process of making wine and basic techniques of wine tasting with the help of our wine experts.

Guided wine tasting includes: Visiting the vineyards, Visiting the wine cellar, Wine tasting (minimum three types of wine) and Refreshment (by arrangement). In addition to wine tasting, you can taste various liqueurs and brandy. Our tasting room is located in the wine cellar and it can accommodate sixty people. The pleasure of wine tasting in close proximity of its development, from the hands of its creator, is an experience you can not let pass.

Vina / Wines

Vrhunska / Premium quality Žilavka, Blatina, Syrah i Cabernet Sauvignon 0,75 l

Ostali proizvodi

Loza, Orahovača, Višnjevača i Dunjevača 0,5 l

Other products

Grappa, Cherry brandy & Quince brandy 0,50 l

Kušaonica / Tasting room: Kapacitet 60 osoba / Seating capacity 60 persons





Vinar / winemaker
Vlado Ostojic
Tvrtka / Company
Monako 2000 d.o.o.
 Adresa / Address
 Potpolje 51, 88260 Čitluk
 Tel.: 036 642 161
 Fax: 036 642 693
 GSM: 063 893 298
 E-mail: vino@podrumostojic.ba
 www.podrumostojic.ba
 GPS: N43 13.402 E17 40.691



Prenoseći i usavršavajući znanje o grožđu i vinu s koljena na koljeno, obitelj Ostojic je došla do zavidnog znanja i kvaliteta u izradi vina, tako da danas iz podruma Ostojic izlaze kvalitetne i poznate vrste vina u BiH i šire. Kapacitet vinarije je 300 000 l, a godišnja proizvodnja ovisi o prodaji. Vlastitih vinograda ima oko 3 ha. Proizvode plasiraju najviše na domaće tržište mada nešto izvoze u Švicarsku i Sloveniju. Pored podruma obitelj Ostojic posjeduje i Agroturizam smještajnog kapaciteta 25 ležajeva (12 soba - od toga 9 dvokrevetnih, 1 jednokrevetna i dva apartmana). U Međugorju posjeduju Vila Monaco od 116 ležajeva (46 soba).

Passing on and perfecting knowledge on grapes and wine from generation to generation, the Ostojic family has reached unprecedented knowledge and quality in winemaking, so this cellar provides quality and famous types of wine in BiH and the wider region. Capacity of the winery is 300 000 l, and the annual production depends on the sale. They own vineyards of about 3 hectares. Most products are sold on the domestic market, although some are exported to Switzerland and Slovenia. Apart from the wine cellar, Ostojic family runs agro-tourism business offering accommodation for 25 people (12 rooms - 9 double, 1 single and two apartments). The family owns Vila Monaco in Međugorje offering 116 beds in 46 rooms. Offer includes a degustation hall for 60 people which can be expanded during summer to accommodate 120 guests.

Vina / Wines

Vrhunska vina / High quality vines: Žilavka, Blatina, Vranac i Merlot - 0,75 l

Ostali proizvodi

Loza 0,50 & 1 l, Extra loza 0,50 l, Travarica 0,50 & 1 l, Orahovača, Višnjevača, Dunja i Medovača 0,5l.

Other products

Grappa 0,50 & 1 l, Extra loza 0,50 l, Herb-flavoured brandy 0,50 & 1 l, Walnut brandy 0,50 l, Cherry brandy 0,50 l, Honey and Queen Apple liqueurs 0,5 l

Kušaonica / Tasting room: Kapacitet 100 osoba / Seating capacity 100 persons





Vinar / winemaker
Pero Buntić
Tvrtka / Company
Pur Martin Buntić
 Adresa / Address
 Milešina, 88266 Medugorje
 Tel.: 036 651 138
 GSM: 063 377 073
 E-mail: vinarija.buntic@gmail.com
www.vinarija-buntic.com
 GPS: 43° 11' 11.3"N, 17° 39' 34.1"E

Obitelj Buntić proizvodi vino stoljećima. Već od 1921. godine bavi se ozbiljnom proizvodnjom. Za to vrijeme je proizvedena značajna količina od 10 000 l. Druga značajna godina je 1972., kad je prvi put registrirano kao zanimanje proizvodnja vina. Tad se počinje pakirati vino u staklene boce s etiketom Podruma Buntić. 1994. je konačno registrirana proizvodnja i punjenje Žilavke i Blatine kao vrhunskog zaštićenog proizvoda. Pored vrhunske Žilavke i Blatine proizvodi se Loza, Rose i Blatina barique. Ove vrhunske proizvode možete pronaći u svim bolje opremljenim prodajnim objektima, vinotekama, restoranima kako u zemlji tako i u inozemstvu. Danas u uspješnoj proizvodnji i prodaji sudjeluju tri generacije obitelji Buntić.

The Buntić family has been producing wine for centuries. Since 1921 their production has reached a professional level. During that period, a significant quantity of 10.000 l has been produced. Another important year is 1972, when for the first time winemaking was registered as a profession. That's when wine is bottled with the Buntić Cellar label. In 1994 the production and bottling of Žilavka and Blatina as premium quality protected products were finally registered. Besides the premium quality Žilavka and Blatina, other products like Loza (Grappa), Rosé, and Blatina barique are produced. These high quality products can be found in all well-equipped stores, wine boutiques, and restaurants, both in our country and abroad. Nowadays, three generations of the Buntić family participate in the successful production and sales.

Vina / Wines
 Žilavka, Blatina & Blatina barique 0,75 l

Ostali proizvodi
 Loza, travarica, orahovača i višnjevača - 0,75 l
 Other products
 Grappa, Herb-flavoured brandy, walnut brandy & and cherry brandy 0,75 l

Kušaonica / Tasting room: Kapacitet 50 osoba / Seating capacity 50 persons





**Vinar / winemaker
Veselko Sivrić
Tvrtka / Company
Podrum Sivrić - Proizvodnja vina i rakije**

Adresa / Address
Križi b.b. 88266 Međugorje
Tel. 036 651 545
Tel.Fax: 036 651 106
GSM: 063 323 953
E-mail: anvsivric@gmail.com
www.sivric-medugorje.com
GPS: N43 11.911 E17 40.343



Proizvodnja vina u obitelji Sivrić ima dugu tradiciju-dva i pol stoljeća. Danas njihova proizvodnja vina iznosi cca 500 hl. Kapacitet vinarije je 3,5 vagona, a površina vlastitih vinograda je 1,5 ha. Pored proizvodnje posjeduju i vinoteku "Sivrić Međugorje" u kojoj su izložena vina obiteljskog podruma i vina drugih proizvođača iz Hercegovine. Pored podruma i vinoteke posjeduju i smještajni kapacitet sa 112 ležaja.

Wine production in the Sivrić family has a long tradition, two and a half centuries old. Today their wine production is approximately 500 hl. The winery has a 3,5 wagon capacity and the vineyards spread over 1,5 ha of land. Apart from the wine production, the family runs a wine bar „Sivrić Međugorje“ where they display their own wines and wines of other producers in Hercegovina. They also provide accommodation with a capacity of 112 beds.

Vina / Wines

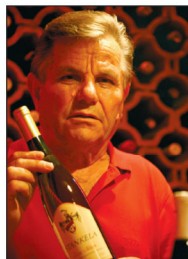
Vrhunska / Premium quality wines: Međugorska Žilavka, Međugorska Blatina, Međugorska Ruža, Florija
Kvalitetna / Quality wines: Žilavka, Blatina
Pakiranja: 6/1, 3/1, 2/1, 1/1 i suvenirska
Packing: 6/1, 3/1, 2/1, 1/1 and souvenir packing

Ostali proizvodi:

Lozovača, Hercegovački Cherry, Orahovača, Međugorska Travarica, Travarica s medom
Other products:
Grappa, Hercegovina Cherry, Walnut brandy, Međugorje herb-flavoured brandy & Herb-flavoured brandy with Honey

Kušaonica / Tasting room: Kapacitet 120 osoba / Seating capacity 120 persons





Vinar / winemaker
Stanko-Stankela Vasilj
Tvrtka / Company
Vinarija Stankela d.o.o.
 Adresa / Address
 Vasilji b.b., 88266 Međugorje
 Tel.: 036 651 042
 Fax: 036 651 460
 E-mail: international@tel.net.ba
 www.international-medjugorje.com
 GPS: 43° 10' 49.6"N, 17° 40' 27.3"E



Jedan od pionira vinarstva u Hercegovini. Trideset i više godina proizvodi vino u buteljama, a danas puni i pakira čuvenu Žilavku i Biatinu. Obiteljska tradicija proizvodnje grožđa i vina se stvorila iz ljubavi. Proizvodnja je čisto ekološka pa je zato cijenjena i tražena diljem Europe.

One of the pioneers in winemaking in Herzegovina with bottled wine production for over 30 years, presently, bottling the well-known Žilavka and Biatina from this region, Being a family tradition, grapes and wine production is done with love and pleasure. Since the production is strictly ecological, the wine produced is appreciated and sought for all over Europe.



Vina / Wines
 Žilavka 0,75 l, 0,375 l & 0,20 l
 Biatina 0,75 l, 0,375 l & 0,20 l

Ostali proizvodi
 Ekstra loza 0,50 l, 0,10 l
Other products
 Extra Grappa 0,50 l, 0,10 l

Kušaonica / Tasting room: Kapacitet 90 osoba / Seating capacity 90 persons





Vinar / winemaker
Žarko Stojić - Matić
Tvrtka / Company
Obiteljski podrum
Žarko Stojić - Matić
 Adresa / Address
 Donji Hamzići, 88265 Čerin - Čitluk
 Tel.: 036 652 123
 Fax: 036 652 023
 GSM: 063 327 730



Najstariji proizvođač vina i rakije u Hercegovini.

Mеду првима, точније 1982. године, гради модеран подрум и регистрира се као произвођач вина и ракије. Данас поседује око 2 хектара власитих, савремених плантажних винограда. Уназад неколико година међу првима је у Херцеговини засадио виноград сортом Cabernet sauvignon и Chardonay, најпознатијим свјетским сортама од којих је добио истоимена вина изврсне квалитете.

Осим с власитих површина, Стојић откупљује Жилавку и Блатину из о најбољих винограда својих сусједна. Подрум је модеран и климатизран. Опремљен је најсавременијим стројевицама за прераду грозда, inox цистернама и бањевима за ферментацију, дрвеним бањевима и barrique бањевима. Све посуде имају систем хлађења и грјања према потреби.

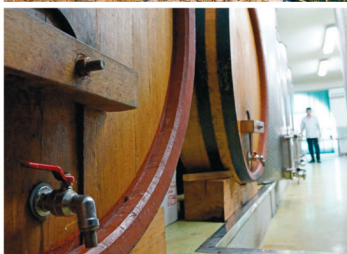
Производња бијелих вина обавља се искључиво у inox посудама, а код црвених вина тиха ферментација, чување и нега одвија се у дрвеним или barrique бањевима.

He is the oldest producer of wine and brandy in Herzegovina.

Among the first, in 1982, he builds a modern cellar and registers himself as a producer of wine and brandy. Currently, he owns 2 hectares of his own, modern plantation vineyards. Several years ago he was among the first in Herzegovina to plant a vineyard with Cabernet sauvignon and Chardonnay varieties, the most famous world varieties out of which he gains wines of great quality.

Besides his own plantations, Stojić buys off Žilavka and Blatina from the best surrounding vineyards. The cellar is modern and air-conditioned. It is equipped with the latest machines for grapes processing, inox tanks and vats for fermentation, wooden barrels and small barrique barrels. Each of the vessels has cooling and heating systems.

The production of white wines is done exclusively in inox vessels, while the red wines are fermented, aged, and kept in wooden and barrique barrels.



Vina / Wines

Vrhunska / Premium quality wines: Žilavka 0,2; 0,75 & 1 l, Blatina 0,2; 0,75 & 1 l, Žilavka barrique 0,75 l, Blatina barrique 0,75 l

Ostali proizvodi

Loza 1 l, Travarica 1 l, Extra loza 0,5 l, Medovača 0,50 l, Orahovača 0,75 l, Viljamovka 0,70 l

Other products

Grappa 1 l, Herb-flavoured brandy 1 l, Extra Grapevine brandy 0,5 l, Honey brandy 0,5 l, Walnut brandy 0,75 l, Pear brandy 0,7 l

Kušaonica / Tasting room: Kapacitet 50 osoba / Seating capacity 50 persons





Vinar / winemaker
Jozo Vučić
Tvrtka / Company
Vinarija "Podrumi Mata"
Adresa / Address
 Blatnica b.b., 88263 Blatnica
Tel.: 036 656 068
GSM: 063 321 408
E-mail: podrumimata@gmail.com
 www.podrumimata.com
GPS: 43° 15' 53.1"N, 17° 42' 2.4"E

Onaj tko zna uživati svoje vino pokazuje umijeće življenja, a tko svoje vino ostavi u tišini dozrijevat i dokazuje osjećaj za kvalitetu. Stoga je naš moto "Bolje manje ali ekološki kvalitetnije."

Kada se tome doda Terroir mjesta Blatnica gdje se nalaze naši vinogradi, te Bročansko sunce koje ovdje ima poseban sjaj s ponosom možemo reći da su to temelji na kojima počiva naša vinarija. Opremljena suvremenom tehnologijom, obiteljska vinarija je utkana u našu stoljetnu tradicijsku proizvodnju vrhunskih vina od autohtonih sorti Žilavka i Blatina. Pored vrhunskih vina Žilavka "MATA" i Blatina "MATA" posebnu pažnju zaslužuju naše rakije i voćni likeri. Zadovoljstvo nam je pozvati Vas na kušanje naših proizvoda, upoznavanje s našom tradicijom i proizvodnjom, te razmjenu naših i Vaših iskustava.

The one who knows to enjoy his wine shows the art of living, and the one who leaves his wine in silence to ripen demonstrates a sense for quality. So our motto is "Better less, but with better ecological quality."

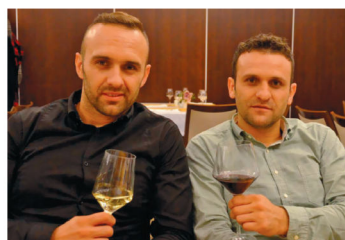
When you add the Terroir of the place Blatnica where our vineyards are and Brotnjo sun which here has a special glow, we can say with pride that these are the foundations on which rests our winery. Equipped with modern technology, a family winery is woven into our centuries-old traditional production of premium wines from indigenous varieties Žilavka and Blatina. Next to the top wines Žilavka "MATA" and Blatina "MATA" special attention deserve our brandies and fruit liqueurs.

It is our pleasure to invite you to taste our products, meet our tradition, production and also to exchange our and your experiences.

Vrhunska vina / Premium quality wines:
 Žilavka 0,75 l & 0,20 l
 Blatina 0,75 l & 0,20 l

Ostali proizvodi
 Loza, Travarica, Orahovača & Cherry 0,50 l, 0,10 l
Other products
 Grappa, Herb-flavoured brandy, Walnut brandy & Cherry

Kušaonica / Tasting room: Kapacitet 30 osoba / Seating capacity 30 persons





Prizori netaknute prirode, koje možete uživati u Vinskoj cesti Hercegovine s čašom vrhunskog vina u ruci ...





Mostar

www.mostar.ba

M grad koji se "svjetlom stoljećima budi"

Mostar je glavno kulturno, političko i finansijsko središte Hercegovine. Već na prvi doživljaj ovog prekrasnog grada osjetit ćete mnoštvo različitosti koje ga čine posebnim. Njegova draž je u tome što je se u njegove ulice utkao duh različitih civilizacija koje su ovdje boravile, duh koji se osjeća u mnoštvu mladih gostoljubljivih ljudi kao i arhitektonskim zdanjima. Ovaj sveučilišni centar regije oduvijek je bio i ostao - grad mostova i grad mladosti.

Čuveni nobelovac Ivo Andrić je napisao: „Kad čovjek prenoći u Mostaru, nije zvuk ono što ga ujutro budi nego svjetlost“. Mostar je grad cvijeća, zelenila i bezbroj puta opjevanog behara koji već u veljači zna procvasti i načiniti čudnovato lijepu i nestvarnu sliku koja nadahnjuje.

Mostar ima specifičnu i rijetko ugodnu mediteransku klimu. Udaljen je svega 60 km od Jadranskog mora. U gradu i njegovoj blizini se nalaze jedinstveni lokaliteti kulturno-povjesnog blaga od kojih treba posebno istaknuti kameni srednjovjekovni Stari most, koji dijeli lijevu i desnu obalu hercegovačkog bisera - rijeke Neretve. Pojedini povjesni ostaci svjedoče o kontinuiranom životu na ovom prostoru od pred antičkog vremena. Najstariji pisani dokument o Mostaru datira iz XV stoljeća.

Kao grad posjeduje kompletnu prostornu infrastrukturu, cestovni i željeznički promet i modernu zračnu luku. Mnoštvo prekrasnih parkova, sportskih terena, muzeja, galerija i klubova čine ga za život idealnim, ljudima nudi pozitivna ushićenja koja se dugo pamte.

The city of Mostar is the cultural, political and financial centre of Herzegovina. Already with the first encounter with this beautiful city, you will feel its diversity which makes it so special. Its charm rests in its streets interwoven with the spirit of many different civilizations which have dwelled here, the spirit felt in its numerous young and hospitable people and its architecture. This university centre of the region has always been and has remained the city of bridges and the city of youth.

Ivo Andrić, world famous Nobel Prize winner once wrote: "When you spend a night in Mostar, it is not the sound that wakes you up in the morning, but - the light". Mostar is the city of flowers and greenery, famous for its blossom, celebrated so many times by poets and poems, flowering sometimes as early as February and creating a strikingly beautiful and dreamy image that can offer only inspiration.

Mostar has a very particular and pleasant Mediterranean climate that can be rarely found elsewhere. It lies at a distance of only 60 km from the Adriatic Sea. In the city itself and in its vicinity there are many unique locations with historical and cultural treasures the most prominent being the Old Bridge, made of stone and dating back to the Middle Ages, which joins the left and the right bank of the Herzegovinian pearl - the river Neretva. There is some historical evidence testifying to the fact that life has continued in this region since pre-historic times. The oldest written document mentioning Mostar dates back to the 15th century.

As a city, Mostar has a complete urban infrastructure, road and railway transport and a modern airport. A number of beautiful parks, sports terrains, museums, galleries and clubs make it an ideal place for living offering people positive excitement that stays in their memory for a long time.

MANIFESTACIJE / EVENTS

Plesni kup Stari most - početkom svibnja (plato ispod Starog mosta) - Mostar / Dance Cup Old Bridge - Beginning of May (plafrom under the bridge) - Mostar

Skokovi sa Starog mosta - kraj mjeseca srpnja - Stari most Mostar / Old Bridge dives - End of July - Old Bridge Mostar

Mostarski karneval - na Poklade dan prije Čiste srijede - Ulice Mostara / Mostar Carneval On Shrove Tuesday - Streets of Mostar

Dani Matice Hrvatske - travanj/lipanj (Uskrсни ponedjeljak) - Mostar / Days of Matica Hrvatska - April/June (Easter Monday) - Mostar

Doček Nove godine u Mostaru - na otvorenom, 31.prosinac - Španjolski trg u Mostaru / New Year's Eve in Mostar - in the open air, 31st December - Španjolski trg in Mostar

Dani hercegovačkog vina i sira - posljednji vikend u listopadu - Restaurant Veranda Mostar / Days of Herzegovina wine and cheese - last weekend of October - Restaurant Veranda Mostar

HOTELI & RESTORANI / HOTELS & RESTAURANTS

Hotel Ero, tel.: 036 386 777, www.ero.ba

Hotel Bristol, tel.: 036 500 100, www.bristol.co.ba

Restaurant Blu Line, tel.: 036 327 879, www.restaurant.blue.line.com

Restaurant Veranda, tel.: 036 512 245, www.biosphere.ba


Restaurant Villa Ivanković, tel.: 036 480 830, www.vila-ivankovic.com

Restaurant Čuprija, tel.: 036 480 608

Restaurant Udovice, tel.: 036 486 389

Restaurant Goranci, tel.: 0 36381 167





Stari most / The Old Bridge - Mostar

Stari most u Mostaru simbol je grada Mostara izgrađen davne 1566. godine. To je jednolučna građevina koja spaja lijevu i desnu obalu rijeke Neretve. Raspon luka je 28,7 m a visina 21 m od ljetne razine rijeke. S njege se održavaju visinski skokovi u srpnju mjesecu svake godine. Upisan je na popis svjetske baštine UNESCO-a 2005. godine. Dolaskom na Stari most uživati će te u nezaboravnom pogledu na rijeku Neretvu i starine koje vas okružuju.

The Old Bridge in Mostar is the symbol of the City of Mostar built in 1566. It's a one-arch construction that bonds the left to the right bank of the river Neretva. The span of the arch is 28,7 meters long, and the height is 21 meters from the summer water level. A high-altitude diving competition is held here every year in July. It has been introduced in the UNESCO's list of world heritage in 2005. By coming to the Old Bridge, you will enjoy a memorable view of the Neretva river and the surrounding antiquities.



Stari Grad / Old Town - Mostar

Stari Grad u Mostaru je zanimljiv po svojim uskim uličicama punim života. U njemu se nalazi mnoštvo ugostiteljskih objekata i obrta s tradicionalnom ponudom. U njemu se također nalazi mnoštvo kulturno-povijesnih i vjerskih objekata kao što su Stari most, Kriva čuprija, Tabačica, Koski Mehmed - Pašina džamija, Hamam - gradsko kupatilo itd.

Mostar's Old Town is interesting for its lively narrow streets. There are a lot of catering facilities in it and handicraft shops with an array of traditional goods offered. In the Old Town there are a lot of cultural-historical and religious buildings such as the Old Bridge, the Crooked Bridge, Tabačica Mosque, Koski Mehmed- Pasha's Mosque, Tara and Halebija towers, etc.

Turistička zajednica HNŽ - podružnica Mostar
Tourist Board of the HNC - Branch Office Mostar
Tel./faks: 036 580 275
www.hercegovina.ba



Izvor Bune / The source of river Buna - Blagaj

Ovaj izvor se nalazi 12 km jugoistočno od Mostara. Izvire ispod litice visoke više stotina metara. Iz izvora izlazi 43 kubika vode u sekundi. Buna je jedna od najčistijih rijeka u ovome dijelu Europe te je bogata ribom. Dolaskom na izvor moguće je upražnjavati piknik, šetnju, razgledanje kulturno-povijesnog naslijeđa i lokalnu gastro ponudu.

This source is situated 12km south-east from Mostar. It wells under a cliff hundred meters high. 43 cubic metres of water per second come out from the source. The Buna river is one of the cleanest rivers in this part of Europe and very rich with fish. By coming to the source you can enjoy picnic trips, tracking, sightseeing of cultural-historical heritage, and tasting local gastro-offer.



Stjepan grad / Stjepan town - Blagaj

Srednjovjekovno zdanje - Stjepan grad, nastalo na kasnoantičkoj utvrdi ponad Blagaja koji je bio jedan od najvažnijih gradova u Hercegovini. Ovaj hercegov grad je zapravo bio gradska palača, opasana tvrdim bedemima s nazubljenim vrhovima koji su i danas vidljivi. U njemu je stolovao Stjepan Vukšić Kosača pa je zbog toga i dobio ime Stjepan grad. Ovaj grad je bio okosnica političkih i vojnih turbulencija hercegovine sve do 1473. godine kada ga je osvojila turska vojska te je postao sjedište i rezidencija kadije.

Medieval building - Stjepan town, built in the late antique fortress over Blagaj is one of the most important towns in Herzegovina. This herceg's town was actually a town's palace, enclosed in the hard walls with jaggy peaks still visible. Stjepan Vukšić Kosača kept court in it, that's why the town was named after him. This town was the center of political and military turmoils of herceg's land until 1473, when it was conquered by the Turkish army and became the seat and residence of the cadi (oriental civil judge).



Info.tel.: 036 654 310

Manastir / Monastery Žitomistići

Ovaj pravoslavni manastir je izgrađen 1566. godine i jedan je od najznačajnijih pravoslavnih manastira Hercegovine iz 16. stoljeća, a posvećen je Blagovještenju Presvete Bogorodice. Nalazi se južno od Mostara na putu Mostar - Čapljina. Manastir je moguće posjetiti uz najavu.

This orthodox monastery, built in 1566, was one of the most important orthodox monasteries of Herzegovina in the 16th century, and dedicated to the Annunciation of the most holy mother of God. It's situated south of Mostar on the Mostar - Čapljina road. The monastery can be visited with previous notification.





Vinar / winemaker
Zdravko Rozić
Tvrtka / Company
Obiteljski podrum Rozić
 Adresa / Address
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 Fax: 036 644 441
 GSM: 063 319 535

Stoljetna tradicija uzgoja vinove loze, proizvodnja grožđa i spravljanje vina, ljubav prema tom čarobnom napitku, te bogomdano hercegovačko podneblje preduvjeti su bez kojih Misno vino ne bi bilo to što jest. Vinar Zdravko Rozić nasljednik je obiteljske tradicije koju je oplemenio primijenivši najmodernija tehnološka dostignuća u proizvodnji Misnog vina što ga čini prepoznatljivim.

Ovaj vinar proizvodi isključivo vrhunska vina Žilavku i Blatinu u strogo kontroliranim i ograničenim količinama. Brojna su priznanja i medalje kojima su se okitila vina Obiteljskog podruma Rozić kako na domaćim tako i međunarodnim natjecanjima. Zdravko Rozić posebno je ponosan na zlatnu medalju s vinskog sajma Vinovita u Zagrebu 2006. godine. Ova ocjena je dana po najstrožim kriterijima OIV ea.

Ljepota ovog vina nije u pripovijedanju nego u kušanju, zato čaše gore i živjeli!

Acenturies old tradition of winegrowing, production of grapes and winemaking, love for the magic beverage, and the God-sent Herzegovina climate are all prerequisites without which the Misno wine wouldn't be what it is. The winemaker Zdravko Rozić is the heir of the family tradition who ennobled it by applying the latest modern technical achievements in the production of Misno wine, which makes it even more distinguishing.

This winemaker produces exclusively premium quality Žilavka and Blatina wines in strictly controlled and limited quantities. The wines of the Family cellar Rozić have been awarded numerous acknowledgments and medals on both local and international markets. Zdravko Rozić is particularly proud of the gold medal from the wine fair Vinovita in Zagreb in 2006, being aware that this grade was given according to the most rigorous criteria of the OIV.

The beauty of wine is in tasting, not in narrating, so glasses up and cheers!

Vina / Wines

Misno vino Žilavka - Misno vino Blatina - 0,75 l & 0,375 l

Misno wine Žilavka, Misno wine Blatina - 0,75 l & 0,375 l

Ostali proizvodi

Loza 1 l, Travarica 1 l, Extra loza 0,5 l, Medovača 0,50 l, Orahovača 0,75 l & Viljamovka 0,70 l

Other products

Grappa 1 l, Herb-flavoured brandy 1 l, Extra loza 0,5 l, Honey brandy 0,50 l, Walnut brandy 0,75 l & Pear brandy 0,70 l

Kućaonica / Tasting room: Kapacitet 20 osoba / Seating capacity 20 persons





Vinar / winemaker
Velimir Ereš
Tvrtka / Company
Podrum Vilinka
 Adresa / Address
 Sretnice b.b., 88000 Mostar
 GSM: 063 427 411
 E-mail: velimir.eres@tel.net.ba
 www.vilinka.com
 GPS: N43 16.673 E17 44.339



Najmlađi bh. vinar Velimir Ereš za kratko se vrijeme, u svega četiri godine, okitio s devet medalja na međunarodnim sajmovima od Zagreba, Splita, Mostara i Sarajeva. Podrum je nastao 2008. godine, a ideja se rodila dvije godine prije. Vinograd je posaden 2006. godine, nalazi na optimalnom položaju Vilinka, brdo na Sretnicama (Čitluk) na oko 400 metara nadmorske visine. Podrum Vilinka proizvodi Žilavku, Blatinu i Blatinu Barrique. Što se tiče količine, baziramo se na kvalitetu, a s vremenom se planira doći i do 30 tisuća litara koliko je i kapacitet podruma. U Sklopu podruma nalazi se sala za degustaciju kapaciteta 40 osoba.

BH youngest winemaker, Velimir Ereš, has in a short time, in just four years, won nine medals at international fairs in Zagreb, Split, Mostar and Sarajevo. The cellar was made in 2008, and the idea was born only two years before that. The vineyard was planted in the 2006, and is located at the optimal position of Vilinka, the hill of Sretnice(Citluk) at the altitude of about 400 meters. The Vilinka cellar makes Žilavka, Blatina and Blatina Barrique. As to the amount, we focus on quality, and we plan to reach up to 30 000 liters capacity, which is the capacity of the cellar. Within the wine cellar, there is a wine tasting room with the capacity of 40 people.



Vina / Wines
 Žilavka, Blatina & Blatina barique 0,75 l

Ostali proizvodi
 Loza, travarica, orahovača i višnjevača - 0,75 l
Other products
 Grappa, herb-flavoured brandy, walnut brandy & and cherry brandy 0,75 l

Kušaonica / Tasting room: Kapacitet 40 osoba / Seating capacity 40 persons





Čapljina www.capljina.ba

Ljepotica na četiri rijeke

G

rad i općina Čapljina utkani su u razvedene i pitome prostore donjeg toka Neretve. Okružuju ga kasnoantički objekti Mogorjelo i Gabela, egzotični krajolik Struga, drevni kameni Počitelj-nadaleko čuveni kompleks srednjovjekovne arhitekture te Hutovo blato – jedan od najbogatijih rezervata ptica močvarica u Europi. Čapljina je, može se reći - mezimica voda, grad na četiri rijeke: Neretvi, Trebižatu, Bregavi i Krupi. Okolni reljef je ispresijecan različitim oblicima u kojima se nadopunjuju goli krš, riječni tokovi, kanjoni i klisure, vodopadi i blagi pejzaži, te zelena riječna dolina Neretve. Blizina Jadranskog mora i mediteranska klima stvaraju osnovne klimatske uvjete čapljinske regije koje su pogodni za uzgoj vinove loze te mediteranskoga voća i povrća. Danas, kao i stoljećima, Čapljina je mjesto poželjno za život.

The town and the municipality of Čapljina are interwoven into the well-indented and calm area of the lower river Neretva course. It is surrounded by Late Antique monuments Mogorjelo and Gabela, the exotic landscape of Struga, ancient Počitelj – the famous stone complex of the medieval architecture and Hutovo blato – one of the richest wading bird reserves in Europe.

One could say for Čapljina that it is a "fondling of waters" as it is located on four rivers: Neretva, Trebižat, Bregava and Krupa.

The surrounding relief is intersected with various shapes in which the barren karst, rivers, canyons and ravines, waterfalls and mellow landscapes, and the lowland and green Neretva valley complement each other. The vicinity of the Adriatic Sea and the Mediterranean climate create the basic climatic features of the Čapljina region, very suitable for growing grapevine and Mediterranean fruit and vegetables. Nowadays, as well as it has been for centuries, Čapljina is a desirable place to live in.



MANIFESTACIJE / EVENTS

Kup pjevača amatera zabavne glazbe, sredina svibnja - Športska dvorana - Čapljina
Cup of amateur singers of popular music, Middle of May Sports hall - Čapljina

Pustolovna utrka, sredina lipnja (rijeka Trebižat do Hutova Blata) - Čapljina
Adventure race - middle of June (the Trebižat river to Hutovo Blato) - Čapljina

Međunarodni ljetni karneval, sredina kolovoza - Trg kralja Tomislava u Čapljini
International summer carnel, middle of August - King Tomislav Square in Čapljina

Doček Nove godine na otvorenom u Čapljini, 31. prosinca - Trg kralja Tomislava u Čapljini
Open-air New Year's Eve in Čapljina, 31st December - King Tomislav Square in Čapljina

Županijska smotra folklor, početak lipnja - Lokalitet povijesnog Mogorjela
Cantonal folklore festival, beginning of June - The historical settlement Mogorjelo

Proslava Martinja u Domanovićima, 11. studeni - Vinarija Domanovići
Celebration of Martinje in Domanovići 11th of November - Wine-cellar Domanovići



HOTELI & RESTORANI / HOTELS & RESTAURANTS

Motel Karaotok, tel.: 036 814 715, www.hutovo-blato.ba
Restaurant Villa Rustica, tel.: 036 806 575, www.villa-rustica.ba

Vino "Matić" (no tasting room, need to call in advance)
Vinar: Ozrenko Matić, Trebižat bb, Čapljina. GSM: 063 350 682.
E-mail: ozrenko.matic@tel.net.ba. Vina: Blatina i Žilavka 0,75 l





Mogorjelo / Mogorjelo

U neposrednoj blizini Čapljine smješteno je Mogorjelo. To je bila rimska Villa rustica. Taj spomenik spada među najljepša zdanja kasne antičke arhitekture u našem kraju. Predmeti nađeni u Mogorjelu potječu iz IV. Stoljeća. Sama Villa svojim bogatstvom, ljepotom i osebujnošću arhitekture predstavlja oazu vrednota i ljepote, okruženu bogatom mediteranskom vegetacijom.

Mogorjelo is situated in the immediate vicinity of Čapljina. It was a Roman Villa rustica. This monument is among the most beautiful constructions of the late antique architecture in our region. Objects found in Mogorjelo go back to the 4th century. The Villa, with its luxuriance, beauty and peculiarity of architecture represents an oasis of values and beauties, surrounded by the rich Mediterranean vegetation.



Konjički klub / Equestrian club "Vranac"

Na lokalitetu povijesnog Mogorjela se nalazi konjički klub "Vranac" koji nudi posjetiteljima jahanje u prirodi, vožnju kočijom odnosno fijakerom i šetnju s konjima uz rijeku Neretvu. Klub ima pet engleskih galopera, sedam domaćih rasnih konja te dva ponija za djecu. Klub je otvoren svakodnevno za posjetu i jahanje.

In the location of the historical Mogorjelo there is the equestrian club "Vranac" that offers to its visitors riding in the nature, carriage ride, and walk with horses by the Neretva river. The club has five English gallopers, seven local studs, and two ponies for children. The club is open every day for visits and riding.

Turistička organizacija općine Čapljina
Tourist organization of the Čapljina municipality
Tel.: 036 806 123
GSM. 063 357 231



Hutovo blato - Čapljina

Riječ je o jednome od najbogatijih rezervata ptica močvarica u Europi. Udaljeno je 8 km od Čapljine, a prostire se na površini od 7 000 ha. U okrilju netaknute prirode svoje zimsko utočište nalazi preko 200 vrsta ptica. Vode Hutova blata bogate su ribom, od kojih prevladavaju jegulja i šaran. Na uzvišenju Karaotok smješten je istoimeni motel s 35 ležaja, koji nudi odmor, ribolov i čuveni foto - safari.

This is one of the richest reserves of wading birds in Europe. It is 8 km away from Čapljina, and it covers a 7000 ha surface. In the shelter of untouched nature every winter over 200 birds find their refuge. The water of Hutovo blato is rich with fish, the most frequent of which are eel and carp. On the Karaotok mount there is a motel with the same name, with 35 beds, that provides relaxation, fishing, and the famous photo- safari.



Počitelj *počini uz put*

Tvrđava i stari grad / Fortress and Old Town

Turistička zajednica HNŽ · podružnica Čapljina / Stolac
Tourist Board of the HNC · Branch Office Čapljina / Stolac
Tel.: 036 806 321
www.capljina.ba

U dolini Neretve, glavno uporište u obrani od Turaka bilo je u Počitelju. Ovu tvrđavu je sagradio kralj Tvrtko godine 1383., i imala je stratešku ulogu u kontroliranju puta do mora dolinom rijeke Neretve. Danas, povijesni gradić Počitelj, izgrađen ispod tvrđave, ima orijentalni izgled i kao takav potpuno je u funkciji turizma i kulturnih priredbi. Udaljen je svega 3 km od Čapljne.

Počitelj was the backbone of the defence against the Turks in the valley of the river Neretva. This fortress was built by King Tvrtko in 1383, and it had a strategic role in controlling the way to the sea through the Neretva valley. Today, the historical town of Počitelj, built under the fortress, has an oriental style, and is completely in the function of tourism and cultural events. The town is 3 km away from Čapljina.

Likovna kolonija / Art colony - Počitelj

Ova likovna kolonija je najveća kolonija u jugoistočnoj Europi. Svake godine u ljetnom periodu okupi mnoge umjetnike iz raznih dijelova Europe i kao takva je veoma zanimljiva turistima koji posjećuju stari grad Počitelj.

This art colony is the biggest colony in South - East Europe. Every year in the summer this colony gathers many artists from different parts of Europe presenting a spot of interest for tourists visiting the Old Town of Počitelj.



Vinar / winemaker
Gordan Rebac
Tvrtka / Company
Podrum Rebac
Adresa / Address
Trebižat, 88300 Čapljina
Tel.: 036 805 404
Fax: 036 810 441
GSM: 063 350 701
GPS: 43° 7' 44.0"N, 17° 40' 39.7"E

Ovaj mladi vinar je nastavio stoljetno obiteljsko bavljenje vinarstvom oplemenivši ga novim tehnologijama i naslijedenom ljubavlju prema proizvodnji ovog plemenitog pića. 1996. godine vinarija na tržište plasira vino sa zaštićenim geografskim podrijetlom, a u vinariju se uvodi ganymede tehnologija. Usporedno podiže nove vinograde na probраним lokalitetima Trebižata i dubravske visoravni. Pored Žilavke i Blatine Podrum Rebac proizvodi vino Chardonnay.

This young winemaker has continued a centuries old family wine business ennobling it with new technologies and the inherited love for the production of this noble drink. In 1996, the winery places wine with protected growing properties in the market, and introduces the ganymede technology in the production. At the same time new vineyards are planted in the carefully chosen locations of Trebižat and the Dubrave platform. Beside Žilavka and Blatina, Rebac produces also Chardonnay wine.

Vina / Wines
Žilavka, Blatina, Chardonnay 0,2 l, 0,75 l & 1 l

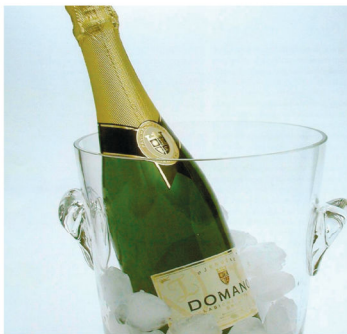
Kućaonica / Tasting room: Kapacitet 30-50 osoba / Seating capacity 30-50 persons





**Vinar / winemaker
Miljenko Crnjac & Ivan Zadro
Tvrčka / Company
Vina Zadro d.o.o.**

Adresa / Address
Domanovići bb, 88305 Domanovići
Tel.: 036 822 301
Fax: 036 822 303
E-mail: info@vinazadro.com
www.vinazadro.com
GPS: 43° 8' 11.3"N, 17° 47' 6.4"E



Tvrčka je nastala na napuštenim i ratom uništenim kapacitetima za proizvodnju vina na lokalitetu Domanovići. Podrum je u cijelosti obnovljen i izgrađena je vinarija 1997. godine. Nabavljena je najmodernija oprema za primarnu preradu „Bucher Vaslien“ Francuska i hlađenje na strojevima „Padovan“. Proizvode se vrhunska vina, a pjenušac od Žilavke je prvi i još uvijek jedini na prostorima BiH. U podrumu je i najveća drvena bačva u BiH kapaciteta 16.230 litara. Dugogodišnju tradiciju proizvodnje vina potvrđuju i brojne domaće i međunarodne nagrade. Uz proizvodnju vina, vinarija je otvorena cjelokupnoj javnosti, a posjećuje je veliki broj ljubitelja vina iz svih krajeva. Godine 2007. vinarija ulazi u strateško partnerstvo s tvrtkom M.C.I. d.o.o. Široki Brijeg, čime dodatno pojačava svoju prisutnost na BiH tržištu.

The company was founded in abandoned and war damaged wine production facilities in Domanovići. The cellar was completely renovated and a winery was built in 1997. The most modern equipment was purchased for the primary elaboration „Bucher Vaslien“ from France, and cooling with „Padovan“ machines from Italy. High quality and Žilavka sparkling wines are produced, the first and the only Žilavka sparkling wine in B&H. In the cellar there is the biggest wooden barrel in B&H, 16 230 litres of capacity. Its longstanding tradition of wine producing is confirmed by numerous domestic and international awards. Apart from the production, the winery is open for public and it is being visited by wine lovers from all over the world. The winery entered into a strategic partnership with the M.C.I. Ltd from Široki Brijeg, which additionally strengthened its position in the BiH market.



Vina / Wines

Vrhunska / High quality wines:

Blatina Crnjac&Zadro, Žilavka Crnjac&Zadro, Cabernet Sauvignon Crnjac&Zadro, Chardonnay Crnjac&Zadro, Merlot Crnjac&Zadro, Rose Crnjac&Zadro, Blatina, Žilavka, Cabernet Sauvignon, Vranac, Pjenušac Domano, Pjenušac / Sparkling wine Domano Vintage - 0,75l, Pjenušac / Sparkling wine Domano 1,5l, 3,0l & 6,0l
Kvalitetna / quality wines:
Žilavka, Blatina, Dubravka, Doman - 0,75l, Dubravka & Doman 1,0l

Ostali proizvodi / Other products

Travarica & Lozovača / Herb-favoured brandy & Grappa
Kušaonica / Tasting room: Kapacitet 100 osoba (Osoba za doček 5) /
Seating capacity 100 persons (5 reception staff members)





Ljubuški

www.ljubuski.ba

Oaza u kamenu

Lj

ubuški kraj s obiljem vode, bogatstvom flore i faune, zacijelo je bio nastanjen u prapovijesno doba, o čemu svjedoče kameni, koštani i metalni nalazi, koji se čuvaju u Muzeju Franjevačkoga samostana Humac, najstarijemu muzeju u BiH. U pisanim izvorima Ljubuški se prvi put spominje 1444. pod nazivom Lubussa.

Ljubuški pripada primorskoj, mediteranskoj i nizinskoj Hercegovini. Uz poznati krški hercegovački reljef, Ljubuški ima i više plodnih polja: Ljubuško, Veljačko, Vitinsko i Studenačko polje, Jezerac i Rastok, njih natapa troimena rijeka Tihaljina - Mlade – Trebižat na kojoj se nalaze dva biserna vodopada – Kravica i Koćuša.

Zbog blage klime i kvalitete zemljišta, općina Ljubuški je u potpunosti pogodna za bavljenje vinogradarstvom pa zbog toga danas njenim krajolikom dominiraju rodni vinogradi. Uz vinograde, područje Ljubuškoga je prepoznatljivo po proizvodnji i ostalog mediteranskog voća i povrća.

U ovoj općini se još uvijek mogu pronaći autentična hercegovačka sela koja najbolje dočaravaju način života u ovome kraju. Šetnjom kroz ove krajeve će te osjetiti duh i snagu stanovnika ovoga kraja.

Ljubuški, a region rich with water, flora, and fauna, was certainly inhabited in the prehistoric period, testimony of which are the stone, bone, and metal findings, kept in the Museum of the Franciscan monastery Humac, the oldest museum in B&H.

In the written sources Ljubuški is mentioned for the first time in 1444 with the name Lubussa.

Ljubuški belongs to the coastal, Mediterranean, and lowland Herzegovina. Besides the well-known Herzegovina karst relief, Ljubuški has several fertile fields: Ljubuško, Veljačko, Vitinsko and Studenačko fields, Jezerac and Rastok, watered by the three-name river Tihaljina - Mlade – Trebižat, with its two pearly waterfalls, Kravica and Koćuša.

Because of a mild climate and soil quality, the Ljubuški municipality is completely suitable for viticulture, with fertile vineyards dominating its landscapes. Besides the vineyards, the area of Ljubuški is also known for its production of other Mediterranean fruits and vegetables.

In this municipality, authentic Herzegovina villages can be found, best representing the way of life in this area. Walking through this region, you will feel the spirit and strength of its inhabitants.



MANIFESTACIJE / EVENTS

Ljubuški Karneval, veljača - Ljubuški
Ljubuško siło, srpanj - Ljubuški

Ljubuški Karneval, February - Ljubuški
Ljubuško siło, July - Ljubuški

HOTELI & RESTORANI / HOTELS & RESTAURANTS

Hotel Hum, Tel.: 039 839 400, www.hotelhum.com
Restaurant Most, Tel.: 039 831 613, www.restoran-most.com



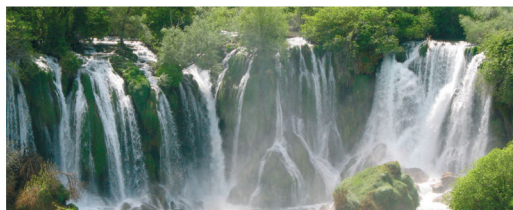




Muzej / Museum - Humac

U franjevačkom samostanu na Humcu smješten je najstariji muzej u BiH, osnovan 1884. godine, 4 godine prije zemaljskog muzeja u Sarajevu, a njegov najpoznatiji kustos bio je fra Bonicije Rupčić. Muzej je imao više postava od kojih je zadnja napravljena 2002., i smješten je u suterenu samostana. Muzej ima arheološku zbirku, numizmatičku zbirku, lapidarij, sakralnu zbirku i etnološki odjel. U njemu se nalazi glasovita Humaćka ploča iz 12. st., vjerojatno najstariji srednjovjekovni natpis u BiH.

The oldest museum in B&H, founded in 1884, four years before the national museum in Sarajevo, is situated in the Franciscan convent on Humac, and its most famous custodian was fra Bonicije Rupčić. The museum has organised various exhibitions, the last one made in 2002 in the basement of the convent. It consists of an archeological, numismatic, stone monuments, and sacral collection and ethnological department. The famous Humac plate from the 12th century is kept in this museum, probably the oldest Middle Age inscription in BiH.



Vodopadi / Waterfalls - Kravice

U hercegovačkom kršu, na području općine Ljubuški nalaze se vodopadi Kravice. Svojim tokom rijeka Trebižat stvara ove čudesne i prekrasne vodopade. Visina samih vodopada iznosi približno 28 metara. Ova prirodna ljepota kroz godinu privuče velik broj posjetitelja. U ljetnom periodu, zbog nižeg vodostaja rijeke, bazen ispod vodopada nudi uživanje u plivanju i vodenim sportovima. Nema sumnje da su vodopadi Kravice jedna od najljepših prirodnih ljepota u Hercegovini uopće. U svako doba godine, zbog razine vodostaja rijeke Trebižat, vodopadi nude različit doživljaj. U sezoni nekoliko restorana koji se nalaze u blizini samih vodopada nude jela s roštilja i riblje specijalitete.

Kravice waterfalls are situated in the Herzegovina karst, on the territory of Ljubuški. The Trebižat river, with its course, creates marvellous and beautiful waterfalls. The height of the waterfall is around 28 meters. This natural beauty attracts a great number of visitors in the course of the year. During the summer period, because of the river's lower level, the pool under the waterfalls offers enjoyment in swimming and water sports. No doubt that these waterfalls are one of the most beautiful natural attractions in Herzegovina. In each part of the year, because of different water levels, the waterfalls offer a different experience. During the high season, various restaurants in the vicinity of the waterfalls have grilled dishes and fish specialties in their menus.



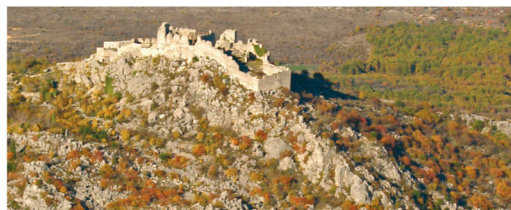
Galerija / Gallery - Humac

Uz muzejsku zbirku, u sklopu franjevačkoga samostana nalazi se galerija sa stalnim postavom na temu "majka i dijete". U njoj je izloženo 70 tak djela, kipova, slika i crteža naših poznatih majstora, od Meštrovića i Radauša, do Jurkića i Račkoga.

Alongside with the museum collection, within the Franciscanconvent there is a gallery with a permanent exhibition showing the "mother and child" subject. Around 70 works are displayed, among which statues, paintings, drawings of our famous artists, from Meštrović and Raduš to Jurkić and Rački.

Franjevački samostan Humac/
Franciscan convent Humac
Tel.: 039 833 000, 039 832 581
www.humac.ba

Turistička zajednica
Tourist community - Ljubuški
Tel.: 039 830 063
GSM: 063 892 966
www.ljubuski.ba



Tvrđava Hercega Stjepana / Herceg Stjepan castle - Ljubuški

U srednjem vijeku, ponad Ljubuškog, na vrhu Buturovice podignuta je tvrđava koja se obično pripisuje Hercegu Stjepanu - premda je starija od njega. Grad su u 17. stoljeću popravljali dubrovački majstori. Nakon osvajanja, Turci su učvrstili i proširili tvrđavu. Ova tvrđava je imala žitnicu, vodospremnik, zatvor, zapovjednikov stan, te u blizini nastambe za vojnu posadu. Početkom 19. stoljeća grad je izgubio vojni značaj i ubrzo počeo propadati. Ova tvrđava danas predstavlja jednu od najvećih turističkih atrakcija na području općine Ljubuški i cijele Hercegovine. Ove godine Općina Ljubuški je izradila projekt za zaštitu i obnovu ove povijesne tvrđave.

The Castle over Ljubuški, on top of Buturovice, usually ascribed to Herceg Stjepan, even if predates him, was built in the Middle Age. After the conquest, the Turks reinforced and enlarged the castle. This castle had a granary, water reservoir, prison, commander's house, and in the vicinity settlements for the army garrison. In the 17th century, the artisans from Dubrovnik repaired the town. In the beginning of the 19th century the town lost its military importance and soon began to decay. This castle represents today one of the biggest tourist attractions in the area of the Ljubuški municipality and the whole Herzegovina. This year, the Ljubuški municipality has drawn up a project for the preservation and reconstruction of this historical castle.



Vinar / winemaker
Leon Begić
Tvrtka / Company
PODRUM BEGIĆ
„JSB“ samostalna djelatnost
 Adresa / Address
 Prolog 38, 88320 Ljubuški
 Tel.: 039 847 084
 GSM: 063 322-151; 063/ 687-658
 E-mail: podrum.begic@gmail.com



Tradicija proizvodnje grožđa i vina stara je preko 100 godina. Proizvođač vina započeo je proizvodnju 1998. na nagovor prijatelja. Prvi put je vino napunio u butelje koje je sam osmislio i za koje je također dizajnirao etikete. Proizvodnja je rasla tijekom narednih godina, usporedo sa povećanjem vlastite proizvodnje, rasla je i proizvodnja kooperanata. Razvoj je pratilo uređenje i opremanje obiteljskog podruma suvremenim tehnologijama. Osnovni motiv unaprjeđenja proizvodnje je očuvanje i produženje tradicije s mogućnošću da jedan od trojice sinova, poveća proizvodnju i eventualno se profesionalno bavi proizvodnjom grožđa i vina.

The tradition of grapes and wine production is about 100 years old. In 1998, persuaded by his friends, winemakers, the producer for the first time filled the bottles, made and labelled by him. Over the following years the production increased, and alongside with cellar production the production of the subcontractors increased too. The development included also the arrangement and equipment of the family cellar with modern technologies. The basic motives of production advancement are conservation and prolongation of the tradition with the possibility for one of the sons (three of them) to increase the production and possibly deal professionally with the production of wine and grapes.

Vina / Wines

Žilavka - butelja / bottle 0,75 l

Plavac mali - butelja / bottle 0,75 l

Ostali proizvodi

Loza - butelja, Travarica butelja 0,50 l & 1,00 l & Rinfuza vino i loza

Other products

Grappa bottle, Herb-flavoured brandy bottle 0,50 l & 1,00 l, & Grapevine brandy and wine in bulk

Kušaonica / Tasting room: Kapacitet Cca. 50 osoba / Seating capacity Circa 50 persons





Vinar / winemaker
Ivan Nižić
Tvrtka / Company
Vinarija Keža
 Adresa / Address
 Studenci b.b., 88320 Ljubuški
 GSM.: 063 372 773
 www.z-keza.com
 GPS: N43 10.268 E17 35.581

Nasadi vinograda Vinarije Keža prostiru se na 25 ha u Studencima, a prilikom sadnje loze naglasak se stavio na autohtone sorte, Žilavku i Blatinu. Kompletan proces proizvodnje vina odvija se uz najmoderniju tehnologiju i u skladu sa vrhunskim svjetskim standardima. Vino se za sada može pronaći u ekskluzivnim restoranima diljem Bosne i Hercegovine, a plan je plasirati proizvod na tržište Republike Hrvatske, Njemačke i Kine. Posjeduje malu salu za degustaciju kapaciteta 20 ljudi.

Keža vineyards spread over 25 hectares in Studenci, and when planting vines the emphasis is placed on autochthonous varieties of Žilavka and Blatina. Complete wine production process takes place using the most advanced technology in line with top international standards. Our wine can now be found in exclusive restaurants throughout Bosnia and Herzegovina, and the plan is to place the product on the Croatian market, Germany and China. We have a small tasting room with capacity of 20 people.

Vina / Wines

Žilavka - butelja / bottle 0,75 l

Blatina - butelja / bottle 0,75 l

Merlot - butelja / bottle 0,75 l

Ostali proizvodi

Loza - butelja, Višnjevača 0,50 l

Other products

Grappa bottle, Chery brandy 0,5 l

Kušaonica / Tasting room: Kapacitet 20 osoba / Seating capacity 20 persons





Vinar / winemaker
Josip Nuić
Tvrtka / Company
Vinogradi Nuić
 Adresa / Address
 Crnopod b.b., 88320 Ljubuški
 Tel.: 039 849 51
 Fax: 039 849 505
www.vinogradinuić.com
 GPS: N43 13.418 E17 40.676



Nastavljajući obiteljsku tradiciju uzgoja vinove loze 2004.god nastala je tvrtka Vinogradi Nuić d.o.o. u selu Crnopod, između Ljubuškog i Medjugorja, na krškom lokalitetu površine 35 ha, zasaden je 190 000 čokota, prvenstveno Žilavke i Blatine. Korištenjem moderne agrotehnike i reguliranjem prinosa dobivamo grožđe vrhunske kvalitete te vina najviše kakvoće. Posjedujemo i moderno uređenu salu za degustaciju kapaciteta 50 osoba gdje se mogu kušati sva naša vina.

Continuing the family tradition of winegrowing, the Nuić Vineyards company was established in 2004. We planted 190 000 vines, primarily Žilavka and Blatina in karst site area of 35 hectares, in the village of Crnopod, located between Ljubuški and Medjugorje. By using modern agricultural techniques and regulating yield top quality grapes give the wines of the highest quality. We own a modern tasting room with the capacity of 50 people, where you can taste all of our wines.

Vina / Wines
 Žilavka, Žilavka selekcija, Ružica, Blatina, Blatina Barique, Cabernet Sauvignon, Trnjak 0,75 l

Ostali proizvodi Loza, Extra loza 0,50 l
 Other products Grappa, Extra Grappa 0,50 l

Kušaonica / Tasting room: Kapacitet 50 osoba / Seating capacity 50 persons





Vinar / winemaker
Jure Sušac
Tvrtka / Company
Obiteljski podrum Sušac - Cerno
 Adresa / Address
 Cerno bb, 88320 Ljubuški
 Tel.: 039 849032
 GSM: 063 329 215
 E-mail: jure.susac@tel.net.ba
 GPS: 43° 12' 44.9"N, 17° 36' 44.0"E



Obiteljski podrum Sušac je smješten u Ljubuškom Cerno. Okružen je vinogradima koji se nalaze na brdovitoj visoravni odakle se posjetitelju nudi prekrasan pogled na Međugorje i veći dio Hercegovine. Prozračna pozicija i specifično tlo jamče izvrsnu kvalitetu grožđa. Posljednih godina obitelj Sušac ulaže mnogo truda u oživljavanje autentičnog hercegovačkoga ambijenta. Kušajući vina ovoga podruma osjetiti ćete sklad čovjeka, sunca, loze i kamena.

The family cellar Sušac is situated in the Ljubuški Cerno. It's surrounded by vineyards on the hilly plateau offers to a visitor a beautiful view of Međugorje and a major part of Herzegovina. The serene position and specific soil guarantee an outstanding grapes quality. During the past years, the Sušac family has been investing a lot of effort in revitalisation of the authentic Herzegovina ambience. By tasting the wines of this cellar, you will feel the harmony of man, sun, grapevine, and stone.



Vina / Wines
 Žilavka 1 l, 0,75 l & 0,50 l,
 Blatina 1 l, 0,75 l, 0,50 l & 0,25 l

Ostali proizvodi
 Rakija loza 1 l, 0,75 l, 0,5 l & 0,25 l
Other products
 Grapevine brandy 1 l, 0,75 l, 0,5 l & 0,25 l



Kušaonica / Tasting room: Kapacitet 30 osoba / Seating capacity 30 persons





**Vinar / winemaker
Mirko Škegro
Tvrtnka / Company
Vinarija Škegro**

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Radišići 13, 88320 Ljubuški
Tel.: 039 832 900; 063/356-795
E-mail: info@blatina.hr
www.blatina.hr
GPS: N43 12.490 E17 32.109



Naša su vina odraz naše ljubavi. Odraz predanog rada i energije koju ulažemo. Odraz Hercegovine i njenih prirodnih ljepota. Skupa s vinima učimo i rastemo. Sretni smo i ponosni kada pronadu put do vas i ispričaju vam priču. Priču koja traje i ostavlja trag. Naši vinogradi, zasadeni Žilavkom, Blatinom i uz ponešto ostalih sorti, dio su Mostarskog vinogorja, a nalaze se u neposrednoj blizini podruma u Radišićima (Ljubuški). Uz mnogo pažnje, znanja i strpljenja, brižno i kroz cijelu godinu vino radimo i gradimo u vinogradu jer čvrsto vjerujemo da samo vrhunsko grožđe daje vrhunska vina. Imamo i salu za degustaciju kapaciteta 15 osoba.

Our wines are a reflection of our love. Reflection of our dedicated work and the energy we invest. Reflection of Herzegovina and its natural beauties. Along with the wines, we learn and grow. We are happy and proud when they find the way to you and tell you the story. The story that lasts and leaves a trail. Our vineyards, planted in Žilavka, Blatina and some other varieties, are part of the Mostar winegrowing region, situated near the cellar in Radišići (Ljubuški). With a lot of care, knowledge and patience, throughout the year we work and make the wine because we firmly believe that only top-quality grape gives top-quality wines. We also have a tasting room with a capacity of 15 persons.

Vina / Wines
Krš Bijeli Žilavka, Krš Crni Blatina, Carsus Žilavka, Carsus Blatina 0,75 l

Ostali proizvodi Lozovača 0,50 l & 1,00 l, Višnjevac 0,35l & 0,50l
Other products Grapevine brandy 0,50 l & 1,00 l, Cherry Brandy 0,35l & 0,50l

Kušaonica / Tasting room YES: Kapacitet 15 osoba / Seating capacity 15 persons



Stolac www.stolac.ba

osvježi se povješću

S

tolac je grad smješten u jugoistočnom dijelu Bosne i Hercegovine, na krajnjem istoku Hercegovačko-neretvanske Županije. Grad je nastao na obalama rijeke Bregave, a okružuju ga planina Hrgud te Vidovo polje s okolnim mjestima koja su ispisana perom bogate kulturne prošlosti. Prilaz Stolcu sa zapadne strane čini Dubravski visoravan, koja je specifična i poznata po breskvi i po dubravskom vinogorju po kojem su poznata stolačka vina.

Stolačko područje je svojim mediteranskim šarmom, dobrom vodom, blagim nebom, pitomim krajolikom i skladom prirodnih ljepota, privlačilo ljude još od prapovijesnih vremena. Iliri i grčki pomorci, rimski patriciji, istočno gotski osvajači, slavenski velikodostojnici, osmanski plemići, venecijanske vojskovođe, austrougarski namjesnici, te mnogi poklonici sunca, svježine rijeke Bregave, kulturno povijesnih valera i tajnovitih poruka iz proteklih stoljeća, ostavili su ovdje svoj trag: gradine i grobove, imena na pločama-poruke za one koji će za njima doći.

Stolac je prostor s najduljom i najraskošnijom povješću gradskog života u Bosni i Hercegovini, a spada u malu skupinu balkanskih prostora na kojima su sačuvana materijalna svjedočenja o urbanim oblicima života kroz razdoblje dugo preko 3.500 godina, koliko su stari posljednji poznati nalazi ilirskog grada Daorsona.

Stolac is a town situated in the south-eastern part of Bosnia and Herzegovina, in the uttermost east of the Herzegovina-Neretva Canton. The town was erected on the Bregava riverbanks and it is surrounded by mount Hrgud and the Vidovo field with neighbouring places rich in cultural history. The western access into Stolac is the Dubravski plateau, particularly known for peach growing and, above all, Dubrave vineyards and the famous wines from Stolac.

The area of Stolac has been attracting people since prehistoric times with its Mediterranean charm, good water, serene sky, tame landscape and harmony of natural beauties. Illyrians and Greek sailors, Roman patricians, Gothic invaders from the east, Slavic high dignitaries, Ottoman nobles, Venetian soldiers, Austro-Hungarian governors, and many other admirers of sun, fresh Bregava waters, cultural and historical values and mysterious messages from the centuries long gone, have left their mark in this area: hill-forts and tombstones, names on stone plates – messages for those to come after them.

Stolac is the place with the longest and the richest history of urban life in Bosnia and Herzegovina. It belongs to a small group of places in the Balkans where material evidence of urban life have been preserved for over 3,500 years, dating back to the time of the last discovered remains of the Illyrian town, Daorson.



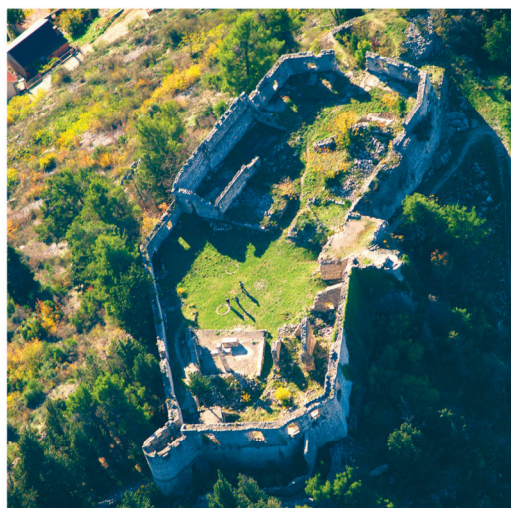
MANIFESTACIJA / EVENT

Martinje-kušanje mladih vina, 11. studeni - Prostor Vinarije "Stolački podrumi"

Martinje - young wine tasting, 11th of November - Wine cellar "Stolački podrumi"

HOTELI & RESTORANI / HOTELS & RESTAURANTS

*Motel Villa Ragusa, tel.: 036 853 700
Restaurant Zavala, tel.: 063 350 218 (Ravno)
Restaurant Oblat, tel.: 063 383 350 (Ravno)*



*Vinarija "Daorson" (no tasting room, need to call in advance)
Vinar: Nedim Marić, Stolac. GSM: 061 386 371,
E-mail: info@vinodaorson.ba. Vina: Blatina i Žilavka 0,75 l, 3 l, 5 l.*





Radimlja

Radimlja je napoznatiji lokalitet stećaka - srednjovjekovnih nadgrobnih spomenika u Hercegovini. Na tom lokalitetu se nalaze 133 stećka različitih oblika i dimenzija. Svakodnevno je dostupan za razgledavanje.

Radimlja is the most famous location of medieval tombstones in Herzegovina. In this site there are 133 tombstones of different size and shape. It's available for visits every day.



Grob pravednika Rav. Moše Danona, židovsko hodočasničko mjesto - Stolac
The tomb of the righteous Moše Danon, Jewish pilgrimage place - Stolac



Helinistički grad Daorson - Ošanići
Hellenistic town of Daorson - Ošanići

Ovaj grad datira iz Ilirskog vremena premda je na ovom lokalitetu kontinuirano postojalo naselje već od 16. - 17. stoljeća prije Krista. Daorson je grad plemena Daorsa koji je za vrijeme Rimljana imao jednu vrstu autonomije. Sastavljen je iz tri dijela: Akropole, predakropolskog prostora i stambeno-gospodarskog dijela. S napadom Delmata iz pravca Cetine razara se 43. i 44. godine i definitivno prestaje život u ovom gradu. Spada u nacionalne spomenike BiH.

This town dates back to the Illyrian period, even though ever since the 16th and 17th century B.C., a settlement has continually existed in this location. Daorson is the town of the tribe Daors, who enjoyed a sort of autonomy during the Roman rule. It consists of three parts: Acropolis, pre-acropolis area, and a residential-economic part. With the invasion of the Dalmatians from the Cetine direction, it was completely destroyed, and in 43 and 44 A.D., life definitely perishes in this town. It belongs to the national monuments of B&H.

Turistička zajednica HNŽ · podružnica Čapljina - Stolac
Tourist Board of the HNC · Branch Office Čapljina - Stolac
Tel.: 036 806 321
www.stolac.ba





**Vinar / winemaker
Andrija Raguž
Tvrtka / Company
„Stolački podrumi“ d.o.o.**

Adresa / Address
Ulica Hrvatskih branitelja bb, 88360 Stolac
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Fax: 036 858 170
E-mail: stolacki.podrum@tel.net.ba



Krš, kamen, sunce, maslina i vinova loza već odavno na dubravskoj visoravni čine jedinstvo koje prkosi vremenu o čemu svjedoče i crteži na stećcima u Radimlji kod Stoca (15. stoljeće) ukrašeni motivima grožđa.

Od utemeljenja 1948. godine do danas, vina iz ove vinarije dobivala su najviše ocjene i las-kava priznanja. Osvajaju prestižne nagrade od Pariza, Zagreba, Beograda, Novog Sada, Splita, Mostara itd. Tako je na nedavno održanom međunarodnom ocijenjivanju vina u Splitu, gdje je bilo izloženo preko 220 vrsta bijelih vina, Žilavka-Stolački podrumi, osvojila zlatnu diplomu, čime je potvrđen veliki potencijal sorte Žilavke kao sorte za vrhunska i najbolja vina svijeta. Vinarija Stolački podrumi u obiteljskom je vlasništvu i raspolaze vlastitim plantažama na površini oko 130 hektara. Svake godine podiže se 15 hektara autohtonih domaćih sorti Žilavke i Blatine, a proizvodi se po uzoru na najnovije europske standarde i tehnologije. Zlatno-zelenkasta boja Žilavke mješavina je jantara i dijamanta, ona je tekuće zlato zemlje, govori jasno, bez primisli i skrovite namjere.

Karst, stone, sun, olives, and grapevines have been creating for ages a unity that defies time, testimony of which can be found on the tombstones (stećci) drawings in Radimlja near Stolac (15th century) decorated with images of grape clusters.

From its foundation in 1948 to the present, wines from this winery have obtained highest grades and complimentary acknowledgements. They have won prestigious awards in Paris, Zagreb, Belgrade, Novi Sad, Split, Mostar, etc. In the recently held international evaluation of wines in Split, where over 220 white wines were presented, Žilavka - Stolac cellars won a gold diploma, thus proving the great potential of the Žilavka variety as a variety for high quality and best world wines.

The winery Stolac cellars are family owned and dispose of its own plantations on a 130 hectares area. Every year 15 hectares of autochthonous varieties Žilavka and Blatina are planted, and the production is done according to the newest European standards and technologies. The gold - greenish colour of Žilavka is a blend of amber and diamonds, it's the liquid gold of the soil, it speaks clear, without afterthought or hidden intention.

Vina / Wines

Žilavka - vrhunsko vino izborna berba

Žilavka - vrhunsko vino

Kvalitetno vino: Samotok bijeli & Dalmatino crno

Žilavka - High quality chosen vintage

Žilavka - High quality

Quality wine: Samotok White & Dalmatino Red

Ostali proizvodi

Domaća loza & Domaća travarica

Other products

Homemade grappa & Homemade herb-flavoured brandy

Kušaonica / Tasting room: Kapacitet 50 osoba / Seating capacity 50 persons



Trebinje

www.trebinje.rs.ba

najljepši grad u jadranskom zaleđu

S

ve u Trebinju dođe kao beskrajni niz paradigmi (i oko njega): Da na malom krševitom prostoru postoje neki objekti i neka mjesta i pojave kojima, poput prave Bachelard-ove kuće, odjekuje veliki kosmički ritam prirode, ljudi i jeseni (ili proljeća, nevažno). Ovaj najjužniji grad Bosne i Hercegovine izgrađen je na obalama rijeke Trebišnjice, a najnovija arheološka istraživanja potvrdila su činjenicu o kontinuiranom životu ljudi na ovim prostorima od paleolita do danas. Praistorijskih objekata, tumulusa i gradina, ima na hiljade i do sada je arheološki istraženo svega jedan posto tako da Trebinje nosi i sinonim grada-muzeja i smatra se najljepšim gradom u BiH i na jadranskom zaleđu.

Jedna je od najstarijih teritorijalno-političkih jedinica na ovom prostoru i formirana je odmah po dolasku Slavena na Balkan. Nazvana je Travunijom i prostirala se na jugu do Dubrovnika, na sjeverozapadu do Gacka i na jugoistoku do Risna. U ovoj oblasti nalazilo se pet gradova među kojima i Trebinje. Ne zna se sa sigurnošću kakav je bio karakter ovih gradova, ali se zna da su to bili vojni centri odnosno utvrđena mjesta. Centar ovih gradova bio je Trebinje po čemu se ova oblast i naziva i danas naziva Trebinjska. Trebinje je danas administrativni i kulturni centar istočne Hercegovine.

Everything in Trebinje (and around it) seems as an endless line of paradigms: there are some buildings, places and occurrences in this small, rocky area which, same as the Bachelard's house, echo with the rhythm of nature, people and fall (or spring for that matter, it doesn't matter). This most southern town in Bosnia and Herzegovina is built along the banks of the river Trebišnjica. Recent excavations proved that people have been living here since the Palaeolithic times. There are thousands of prehistoric structures, tumuli and fortifications out of which only one percent have been explored. For this reason, Trebinje is considered as a town-museum, the most beautiful town in Bosnia and Herzegovina and the Adriatic hinterland.

It is one of the oldest territorial and political entities in this area, established following the arrival of the Slavs to the Balkans. It was named Travunia and it occupied the area between Dubrovnik in the south, Gacko in the north-west and Risan in the south-east. There were five towns in this area, including Trebinje. It is not certain what the role of these towns was but it is known that they were military centres or rather fortifications. Trebinje was the most important of them, therefore the whole area is nowadays named after it. Today, Trebinje is the administrative and cultural centre of the Eastern Herzegovina.

MANIFESTACIJE / EVENTS

Trebinjske ljetne svečanosti, od polovine maja do početka oktobra - Trebinje
Trebinje summer celebrations, from the middle of May till October - Trebinje

Dučičeve večeri poezije, početak oktobra - Trebinje
Dučić's poetry evenings, beginning of October - Trebinje

Početak berbe grožđa, sredina avgusta - Trebinje
Beginning of Vintage Days, middle of August - Trebinje

Rezidba vinove loze, 14. februar, Dan sv. Trifuna - Petrovo selo Trebinje
Grapevine pruning, 14th of February Trifun day - Petrovo selo Trebinje

HOTELI & RESTORANI / HOTELS & RESTAURANTS

Motel Ačimović, Tel.: 059 260 555; <http://motelacimovic.trebinjedanas.com/>

Motel Bellevue, Tel.: 059 285 040 <http://bellevuetrebinje.com/>

Motel Etage, Tel.: 059 261-443; 065 517 095

Motel Konak, Tel.: 059 481 288; <http://motelkonak.trebinjedanas.com/>

Hotel Leotar, Tel.: 059 261 086; www.hotelleotar.com

Hotel Platani, Tel.: 059 270 420; www.hotelplatani.com

Motel Studenac, Tel.: 059 281-581 <http://motelstudenac.com/>

Restaurant Bendiš, Tel.: 059 363 586

Restaurant Brana Gorica-BG, Tel.: 059 627 686

Restaurant Hercegovačka kuća, Tel.: 059 520 297

Restaurant Stara Hercegovina, Tel.: 059 669 707

Restaurant Studenac, Tel.: 059 482 627

Restaurant/Wine Bar Vukoje 1982, Tel.: 059 270 370



Podrum "Bojanić" (no tasting room, need to call in advance)
Vinar: Tomo Bojanić, Pridvorci bb Trebinje. GSM: 065 219-706,
E-mail: podrum_bojanic@yahoo.com. Vina: Vranac i Žilavka,
0,75 l, 5l.

Podrum "Lečić" (no tasting room, need to call in advance)
Vinar: Andrija Lečić, Mostaći 57, Trebinje. GSM: 065 521 937,
065 264 172. E-mail: leccandrija@bobarbanka.com. Vina:
Žilavka, Vranac 0,75 l





Vjerski objekti / Religious Buildings

Na području grada Trebinja nalaze se i veličanstveni vjerski objekti koji zavrjeđuju pažnju turista. Posebno izdvajamo: **Manastir Duži** iz XVI vijeka posvećen pokrovu Sv. Bogorodice, **Manastir Petro-Pavlov** iz VI vijeka, **Manastir Tvrdoš** IV-VI vijek poznat po freskama dubrovačkog slikara **Vicka Lovrovog** i trebinjskog monaha **Marka Stefanova**, **Hercegovačku Gračanicu** u Trebinju posvećenu pjesniku **Jovanu Dučiću**, **Manastir Dobričevo** iz XIII vijeka, **Crkvu Sv. Preobraženja** sa kraja XIX vijeka, **Crkva Sv. Vasilija Tvrdoškog i Ostroškog** u selu **Mrkonjići** rodnom mjestu **Sv. Vasilija Ostroškog**, **Katedrala** sa kraja XIX vijeka i **Osman-pašinu džamiju** u Starom gradu

Several magnificent sacral buildings are situated in the territory of the town of Trebinje:

Monastery Duži built in the XVI century and consecrated to the cover of Mother of God, **Monastery Petro-Pavlov** from the VI century, **Monastery Tvrdoš** from the period between IV and VI century known by the frescoes painted by **Vicko Lovrov** from Dubrovnik and Trebinje's monk **Marko Stefanov**, **Hercegovačka Gračanica** in Trebinje consecrated to the poet **Jovan Dučić**, **Monastery Dobričevo** from the XIII century, **Church of the Holy Transfiguration** built at the end of the XIX century, **Church of the Holy Vasilije Tvrdoški and Ostroški** in the village of **Mrkonjići**, the birth place of the Holy **Vasilije Ostroški**, the **Cathedral** from the XIX century and the **Osman Pasha Mosque** in the Old Town.



Muzej Hercegovine / Museum of Herzegovina

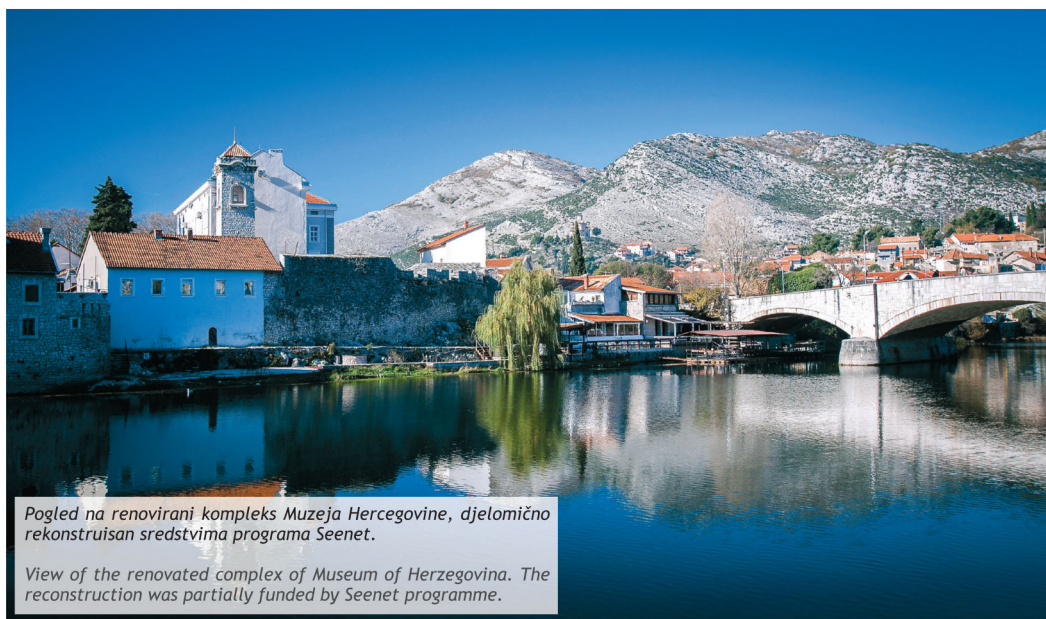
Muzej Hercegovine raspolaže sa šest stalnih postavki: **Dučićevom zbirkom**, etnografskom postavkom, arheološkom zbirkom, memorijalna izložba slika „**Atanasije Popović**“, **Gradska kuća** sa kraja XIX i početka XX vijeka, **Galerijom legata slikarke Milene Šotre** kao i **Legatom Radovana Ždrala** pod nazivom „**Kamenov svet**“.

U sklopu kompleksa Muzeja Hercegovine u potpunosti je rekonstruisan jedini preostali golubarnik (golubovi psimonoše) iz austrougarskog perioda u kom je smješten punkt okusa, nova turistička niša Trebinje.

Museum of Herzegovina displays six permanent exhibitions: **Dučić's collection**, ethnographic exhibition, archeological exhibition, memorial painting exhibition „**Atanasije Popović**“, **Townhouse** from the end of XIX and the beginning of XX century, **Gallery of heirs of Milena Šotra** and **Radovan Ždral** entitled „**Kamenov svet**“.

The museum complex has been completely renovated and it includes the only preserved dovecot from the Austro-Hungarian period.

Turistička organizacija opštine Trebinje
Tourist organization of the Trebinje municipality
tel.: 059 273 120
faks: 059 273 122
www.trebinjeturizam.com



Pogled na renovirani kompleks Muzeja Hercegovine, djelomično rekonstruisan sredstvima programa Seenet.

View of the renovated complex of Museum of Herzegovina. The reconstruction was partially funded by Seenet programme.



Vinar / winemaker
Milica Anđelić
Tvrtka / Company
Vinski podrum Anđelić, Komrad d.o.o.
Adresa / Address
 Gorica b.b., 89101 Trebinje
 Tel.: 065 940 055, 059 259 222
 E-mail: milica@podrum-andjelic.com
 www.podrum-andjelic.com
 GPS: 42°42'37.16N 18°22'45.35E



Porodica Anđelić se uzgojom i preradom vinove loze bavi se više od jednog vijeka. Kao i tada u stvaranju njihovih vina i danas učestvuju isključivo članovi porodice koji svojom posvećenošću i ljubavlju postižu vrhunski kvalitet svih vina. Proizvodni kapacitet vinskog podruma Anđelić je 150.000 litara godišnje. Vinarija raspolaze izdvojenom prostorijom za prijem i primarnu preradu grožđa cca 200m², prostoriju za fermentaciju površine oko 200 m² i 70 m, opremljenu najmodernijom opremom što, uz primjenu adekvatne i savremene tehnologije, omogućava potpunu kontrolu procesa stvaranja vina u ovoj delikatnoj fazi. Podrum za odležavanje vina površine cca 200 m² se čitavom svojom površinom nalazi sedam metara pod zemljom, ukopan u stijenu, tako da pruža prirodne uslove za dozrijevanje vina na konstantnoj temperaturi. U toku je i obnavljanje porodičnih vinograda na kojima se od davnina uspješno uzgajala žilavka i vranac i od njih se dobijala posebna vina. Vinograd je u prošlosti brojao i do 14.000 čokota žilavke i 12.000 čokota vranca. Ova vinarija dobitnik je više nagrada na regionalnim i internacionalnim sajmovima za vrhunski kvalitet ocjenjenih vina.



Anđelić family has been growing and processing grapes for over a century. Creation of their wines has been an exclusive responsibility of the family members who achieved the premium quality of the wines thanks to their devotion and love. The production capacity of the Anđelić cellar is 150,000 litres per year. The winery consists of a 200 m² space for reception and primary processing of grapes, 200 m² of space for fermentation equipped with the most modern equipment which, together with adequate and modern technology, allows for total control over the wine making process in this delicate phase. The cellar is approximately 200m², seven meters underground, built into rock and offering natural conditions for wine aging at constant temperature. Family owned vineyards where žilavka and vranac have been cultivated for ages are currently being regenerated. The vineyards used to have up to 14,000 vines of žilavka and 12,000 vines of vranac. The winery has been awarded a number of medals for the premium quality of its wines at regional and international fairs.

Vrhunska vina / Premium quality wines
 Žilavka, Vranac, Tribun, Lira, Žirado & Mičevac 0,75 l

Ostali proizvodi / Other products: LOZOVAČA- rakija / Grappa

Degustaciona sala / Tasting room:
 Kapacitet 60 + 60 (u dvorištu) / Seating capacity Circa 60 + 60 (outside)



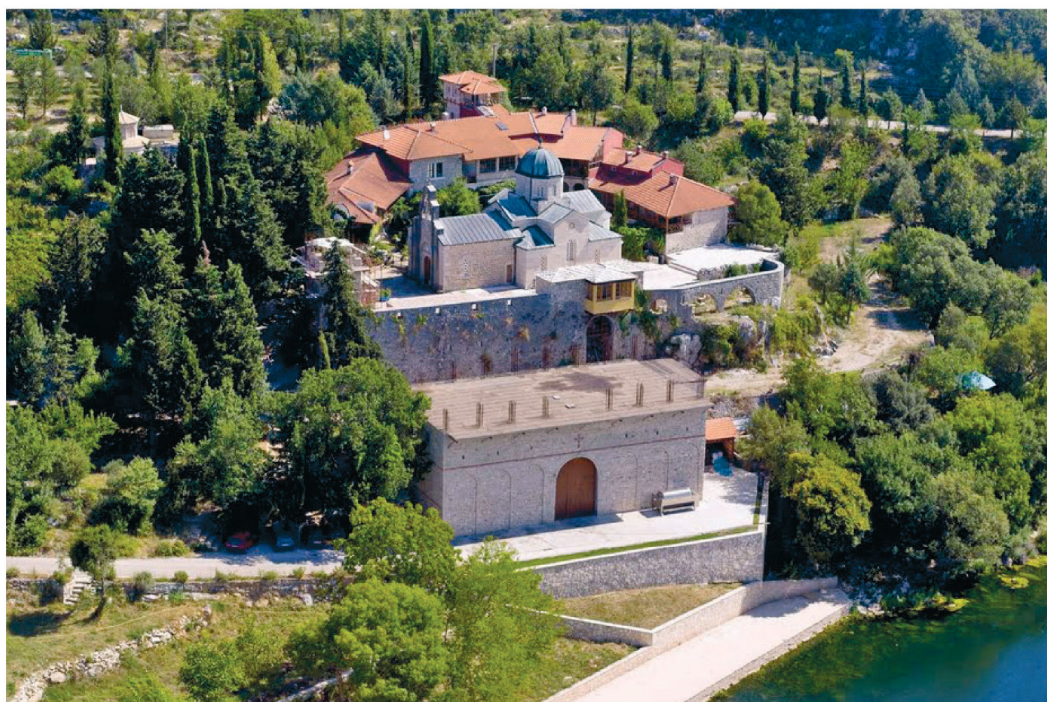


Vinar / winemaker
Tihomir Kuduz
Tvrtka / Company
Tvrdoš Wine
Adresa / Address
 Tvrdoš b.b. St., 89101 Trebinje
Tel.: 059 246 810
Fax: 059 246 811
E-mail: tpdrumi@teol.net
 www.tvrdos.com
N - 42° 43' 08" E - 18° 17' 47"

Monasi manastira Tvrdoš, započeli su pre desetak godina novo poglavlje u priči o manastirskom vinarstvu kod nas. Preuzeli su brigu nad vranacom lozom u Trebinjskom polju gdje su stari zasadi Vranca smešteni na 70 hektara površine i podigli čak 60 hektara mladih vinograda u Popovom polju. Danas manastir ima dva podruma. U starom kamenom podrumu iz 15. vjeka, u stoljetnim hrastovim bačvama sazrijeva vranac, a samo desetak metara dalje, uz samu Trebišnjicu, ukopan je novi podrum opremljen najsavremenijom tehnologijom, ali savršeno uklopljen u postojeći kompleks. Podrumi manastira Tvrdoš njeguju tradicije monaškog vinogradarstva i hercegovačkog podneblja, proizvodeći vina od autohtonih i internacionalnih sorti u podrumu iz 15. vijeka. Žilavka, vranac, šardone, kaberne sovignon, ali i manastirska loza, proizvode se kombinovanjem drevnih i najsavremenijih tehnologija. Tvrdoška vina nagrađivana su srebrnim medaljama na Dekanteru u Engleskoj, Mundus vini u Njemačkoj kao i zlatnim medaljama u Austriji.

The monks of the Tvrdos Monastery opened a new chapter of the wine making story in monasteries ten years ago. They started working old Vranac vineyards covering 70 hectares of land and planted new 60 hectares of vineyards in Popovo polje. The monastery has two wine cellars. Vranac ages in hundred years old oak barrels in an old cellar from the XV century and only ten meters away, next to the bank of the river of Trebišnjica, a new cellar has been built and equipped with the modern technology. Cellars of the Tvrdos Monastery apply traditions of monastery viticulture and Herzegovian climate, producing wines made of autochthonous and international varieties of grapes in the cellar from the XV century. Žilavka, vranac, chardonnay, cabernet sauvignon and traditional monastery varieties are combined using ancient and modern technologies. Tvrdos wines have been awarded silver medals for its quality.

Vrhunska vina / Premium quality wines
 Wine of monastery Tvrdos - Vranac, Wine of monastery Tvrdos - Žilavka, Cabernet Sauvignon - HUM, Chardonnay - OROS, Merlot - IZBA
Kvalitetna vina / Quality wines: Wine of monastery Tvrdos - Metoh
Ostali proizvodi / Other products
 Rakija manastira Tvrdoš - Lozovača, Rakija manastira Tvrdoš - Travarica / Grappa of Monastery Tvrdos, Herb brandy of monastery Tvrdos
Degustaciona sala / Tasting room: Kapacitet 150 osoba / Seating capacity 150 persons





Vinar / winemaker
Radovan Vukoje
Tvrтка / Company
Podrumi Vukoje / Vukoje Cellars 1982
 Adresa / Address
 Mirna 28, 89000 Trebinje
 Tel.: 059 270-370
 GSM: 065 527-433
 E-mail: podrum-vukoje@teol.net
 www.podrum-vukoje.com
 GPS: +42° 42' 56.38" +18° 20' 36.65"



Od 1982. godine se bave ograničenom proizvodnjom vrhunskih vina i alkoholnih pića. Vinarija se oslanja na moderne tehnologije, kontrolisane procese fermentacije i tradicionalne metode odležavanja vina u hrastovim "barrique" bačvama u podrumima osam metara ispod zemlje. Proizvodnja je isključivo usmjerena na kvalitet što pokazuju i mnogobrojna priznanja iz zemlje i inostranstva. Ove godine proglašena je najboljom vinarijom Jugo-istočne Evrope i jedina vinarija u regionu koja je proizvela i prvo prirodno pjenušavo vino. Vinska galerija na šestom i sedmom spratu vinarije, kapaciteta 300 mjesta, sa panoramskim pogledom na grad i vinograde, stvrstava je među nezabildna odredišta ljubitelja vina. Ova vinarija je, za svoja vina, dobila zlatne medalje za kvalitet u Parizu, Ženevi, Milanu, Bergamu, Pragu, Briselu i Beču AWC.

Carski vinogradi se nalaze na lokalitetu Ušće 10 km od Trebinja na ušću dvije rijeke, Trebišnjice i Sušice. Te vinograde je krajem XIX vijeka Austrougarska monarhija proglasila najpogodnijim za žilavku te je tu na površini od 2 hektara podigla čuvene Carske vinograde.

Operate in the limited production of premium quality wines and alcoholic beverages since 1982. The winery employs modern technologies, controlled processes of fermentation and traditional aging methods in the oak "barrique" barrels kept in underground cellars, eight meters deep. It has been awarded a title of the best winery in the South East Europe and it is the only winery in the region that produces natural sparkling wine. The wine bar at the sixth and seventh floor of the winery, accommodating 300 guests, with a stunning view of the town and vineyards makes it the most attractive destination for all wine lovers. This winery has been awarded gold medals for quality of its wines in Paris, Geneva, Milan, Bergamo, Prague, Brussels and Vienna.

Tsar's vineyards are located at Ušće, 10 km away from Trebinje, close to the confluence of two rivers, Trebišnjica and Sušica. Austro-Hungarian wine experts had found the land was the most appropriate for growing žilavka variety and erected vineyards over 2 ha of land at the end of XIX century.

Vrhunska vina / Premium quality wines

Hercegovačka žilavka Vukoje, Hercegovački vranac Vukoje, Tribunia Vukoje chardonnay, Tribunia Vukoje rose, Tribunia Vukoje cabernet, Tribunia Vukoje merlot, Tribunia Vukoje pinot noir, Vukoje 30- syrah, Vranac Vukoje rezerva, Zlatna selekcija crveno, Zlatna selekcija bijelo, Carsko vino

Kvalitetna vina / Quality wines

Primavera red cuvee, Primavera white cuvee, Primavera rose

Ostali proizvodi: Hercegovačka zlatna loza, Hercegovačka travarica & Vukoje bitter „Eliksir života“ - 0,75 l

Other products: Hercegovina grappa, Hercegovina herb-flavoured brandy & Vukoje bitter „Elixir of life“ 0,75 l

Svi proizvodi imaju i drvena ekskluzivna pakiranja / All products have also wooden exclusive packing

Degustaciona sala / Tasting room: Kapacitet 300 osoba / Seating capacity 300 persons

Restoran / Restaurant: "Vukoje 1982" Tel.: 059 270 370

Muzej vina / Wine Museum





Vinar / winemaker
Aleksandar Berak
Tvrtka / Company
Podrum "Berak"
Adresa / Address
 Vojvode Sindelića 55, 89101 Trebinje
Tel.: 065 982 534
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E-mail: vinarijaberak@gmail.com
GPS: N42 42.197 E18 21.556



Porodica Berak je jedna od najstarijih porodica na području Trebinja. Tradicionalno se bave uzgojem vinove loze od dolaska na prostore ove hercegovačke opštine, a smatra se da su doselili u 17. vijeku. Spoj nauke i višestoljetnog obitavanja na hercegovačkom suncu učinilo je ovaj podrum danas prepoznatljivim po specifičnom Rujnom vinu proizvedenom od prastarih sorti surca, kadaruna i plavke. U podrumu koji se nalazi u trebinjskom gradskom naselju Police možete uživati i u vrancu, žilavci, chardoney-u i merlot-u.

The Berak family is one of the oldest families in the Trebinje area. Traditionally, they have been into wine production ever since they inhabited this Herzegovina area, and it is believed they came sometimes in the 17th century. Blend of science and centuries of residence in the Herzegovinian sun has made this cellar distinctive by specific RUJNO wine produced from ancient varieties of Surco, Kadarun and Plavka. In this wine cellar, located in the Trebinje suburban settlement called Police, you can enjoy Vranac, Žilavka, Chardoney and Merlot wines.

Vina / Wines

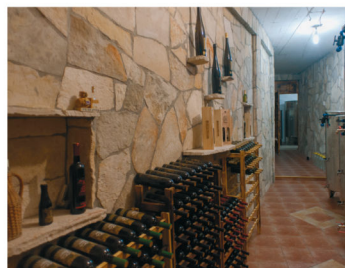
Žilavka - butelja / bottle 0,75 l

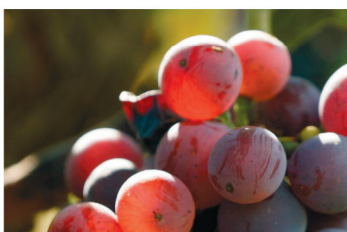
Vranac - butelja / bottle 0,75 l

Merlot - butelja / bottle 0,75 l

Chardonnay - butelja / bottle 0,75 l

Degustaciona sala / Tasting room: Kapacitet 60 osoba / Seating capacity 60 persons

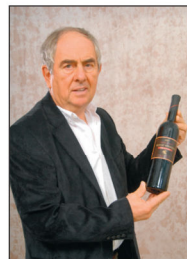




**Vinar / winemaker
Mladen Anđušić
Tvrтка / Company
Podrum "Dračevo"**

**Adresa / Address
Dračevo b.b. 89101 Trebinje
Tel. : 065 597 925**

**E-mail: info@vinarija-andjušić.com
GPS: N42 51.337 E18 03.911**



Na sredini Popovog Polja, 30 kilometara od Trebinja na putu za Mostar, i 12 kilometara od manastira Zavala i pećine Vjetrenica, nalazi se podrum porodice Anđušić. U ambijentu tipičnog hercegovačkog sela Dračevo ovaj podrum istog imena nudi vrhunska vina žilavku i vranac proizvedenu od grožđa iz vinograda u koje gledate dok uživate u ovim vinima. Kako biste na pravi način osjetili tradiciju uzgoja vinove loze u ovom dijelu Hercegovine i doživljeli ruralnu Hercegovinu ovaj podrum nudi i sir i pršut iz vlastite proizvodnje. Prenoseći i usavršavajući znanje o grožđu i vinu sa koljena na koljeno porodica Anđušić došla je do zavidnog znanja i kvaliteta u proizvodnji vina tako da danas iz ovog podruma izlaze vrhunske hercegovačke sorte vina.

In the middle of Popovo Polje, 30 km from Trebinje, on the road to Mostar, and 12 kilometers from the Zavala Monastery and Vjetrenica cave, there is a cellar of the Anđušić family. In the ambience of a typical Herzegovinian village Dračevo, the cellar of the same name offers wines of Žilavka and Vranac produced from grapes grown in vineyards that you overlook while enjoying the wines.

In order to feel the tradition of winegrowing in this part of Herzegovina and experience rural Herzegovina, this cellar offers cheese and ham from its own production.

Passing on and perfecting the knowledge of grapes and wine from generation to generation family Anđušić came to great knowledge and quality in the production of wine, so today this basement can provide top Herzegovinian wines.

Vina / Wines

Žilavka - butelja / bottle 0,75 l

Vranac - butelja / bottle 0,75 l

Merlot - butelja / bottle 0,75 l

Chardonnay - butelja / bottle 0,75 l

Degustaciona sala / Tasting room: Kapacitet 30 osoba / Seating capacity 30 persons



Vinar / winemaker
Jovo Marić
Tvrtka / Company
Vinski podrum Marić
Adresa / Address
 Otok b.b. 89101 Trebinje
 Tel.: 065 563 325
 Fax: 059 277 133
 E-mail: nmaric@ers.ba
 GPS: N42 41.837 E18 20.500

Vinski podrum "MARIĆ" je oformljen 2012. godine i, u stvari je nastavak viševjekovne vinske i vinogradarske tradicije porodice Marić čija imanja se nalaze u Trebinjskom i Petrovom polju pa do granice sa Dalmacijom (Konavli) gdje se i nalazi selo Poljice (par kilometara od Konavala) rodno selo porodice Marić. Treba napomenuti da se vinarija, uglavnom, snabdijeva groždem iz vinograda Petropavlovog manastira (4 vijek) koji se nalazi u blizini podruma. Sa te mikrolokacije u doba Austrougarske monarhije slato je vino za Beč, kao izuzetno kvalitetno. Vinski podrum "MARIĆ" proizvodi oko desetak hiljada boca kvalitetnih vina: vranac, šardone i merlo. Takođe raspolaze sa mogućnošću da primi istovremeno cca 100 turista, tj. da ih posluži mezom i vinima u jednom zatvorenom i dva poluotvorena (nadstrešnice) prostora. Takođe, treba napomenuti da je obezbijeden pristup asfaltnim putem autobusima do vinarije i da se ona nalazi na putu Trebinje-Dubrovnik na izlazu iz grada Trebinja.

Marić wine cellar was established in 2012. It actually builds up on the several centuries old family tradition of viticulture and wine making. Family owned estates are located in the Trebinje and Popovo fields, bordering with Dalmatia (Konavli) where the birthplace of the Marić family, the village of Poljice, is situated. Majority of grapes processed by the winery comes from the neighbouring vineyards of the St. Paul and Peter's Monastery (VI century). During the Austro-Hungarian rule, the premium quality wines produced at this micro-location used to be sent to Vienna. The Marić winery produces about 10.000 bottles of quality wines: vranac, chardonnay and merlot. It can also accommodate about 100 visitors in one closed and two semi opened spaces offering buffets and wines. Access for visitors is possible by busses.

Vina / Wines

Vranac - butelja / bottle 0,75 l

Merlot - butelja / bottle 0,75 l

Chardonnay - butelja / bottle 0,75 l

Degustaciona sala / Tasting room: Kapacitet Cca. 100 osoba / Seating capacity Circa 100 persons



2013/04/26



**Vinar / winemaker
Ranko Petijević
Tvrtka / Company
Podrum "Petijević"**

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Perovića Most b.b., 89101 Trebinje
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Podrum Petijević smješten je uz Goričko jezero i nalazi se pet kilometara od centra Trebinja na magistralnom putu za Nikšić (MNE). Porodična tradicija u ugostiteljstvu i pravljenju vina i uzgoju vinove loze datira još iz 1900. godine. U ambijentu ruralne Hercegovine, nadomak grada Trebinja, gosti mogu da probaju vina žilavka, vranac, merlot i chardonnay kao i domaću lozovu rakiju. Ovaj podrum specifičan je po tome što se u svakoj kapi vina osjeti stara porodična tradicija u pravljenju vina i uzgoju vinove loze što dodatno pojačava ugodan doživljaj Hercegovine. Gosti mogu da uživaju i u domaćoj hrani pravljenoj u ovom podrumu, a za potrebe degustacije.

Petijević cellar is located next to the Goričko Lake, five kilometres away from the centre of Trebinje, along the motorway leading to Nikšić (MNE). Family tradition in viticulture, wine making and catering dates back to 1900. In the atmosphere of rural Herzegovina, close to the town of Trebinje, the visitors can taste žilavka, vranac, merlot, chardonnay, homemade grappa and sample homemade food and delicacies.

Vina / Wines

Žilavka - butelja / bottle 0,75 l
Vranac - butelja / bottle 0,75 l
Merlot - butelja / bottle 0,75 l
Chardonnay - butelja / bottle 0,75 l

Degustaciona sala / Tasting room: Kapacitet 100 osoba / Seating capacity 100 persons





Vinar / winemaker
Bože Sekulović
Tvrtka / Company
Podrum Sekulović
Adresa / Address
 Lastvanski put b.b., 89101 Trebinje
 Tel.: 065 146 722, 059 281 594
 GPS: N42 43.089 E18 21.540



Podrum Sekulović pripada onoj grupi porodičnih podruma u kom možete degustirati vina prepoznatljiva za ovaj dio Hercegovine. Smješten u trebinjskom naselju Gorica, uz magistralni put prema Nikšiću, ovaj podrum nudi Žilavku, Vranac, Chardonnay, Merlot i Cabernet. U udanom ambijentu degustacione sale posjetioci mogu probati i lozovu rakiju i travaricu. Degustaciona sala ima 40 mjesta.

The Sekulović Cellar belongs to that group of family cellars in which you can taste wines recognizable for this part of Herzegovina. Located in Trebinje settlement of Gorica, along the main road towards Niksic, this cellar offers Žilavka, vranac, Chardonnay, Merlot and Cabernet. The pleasant ambience of the wine tasting area the visitors can taste wine brandy and grappa. Wine tasting capacity is 40 seats.



Vina / Wines
 Žilavka - butelja / bottle 0,75 l
 Vranac - butelja / bottle 0,75 l
 Merlot - butelja / bottle 0,75 l
 Cabernet sauvignon - butelja / bottle 0,75 l
 Chardonnay - butelja / bottle 0,75 l

Degustaciona sala / Tasting room: Kapacitet 40 osoba / Seating capacity 40 persons





Gastronomija Vinske ceste / Gastronomy of Wine Route

Sir iz mijeha / Sack cheese

Sir iz mijeha je jedan od najstarijih i možda najskromnijih proizvoda Hercegovine, čije porijeklo seže čak do ilirskih pastira Dinarskih Alpa, a koji je stoljećima hranio lokalno stanovništvo, čak i u periodima gladi: to je otporan sir, masan, hranljiv, koji je zahvaljujući posebnoj obradi preživljavao i najteže zime.

Radi se o siru od ovčijeg, kravljeg ili kozijeg mlijeka, koji sazrijeva u mješinama od ovčije kože: to je genijalan sistem za čuvanje i transport lako kvarljivog prehrambenog proizvoda, a i način da se ne protraći ni jedan dio zaklanih životinja.

Sir iz mijeha, radi svojih karakteristika nije moguće proizvoditi industrijski, a od 2006. je postao prisutan na međunarodnoj Slow Food sceni te je ponosno predstavljao Bosnu i Hercegovinu na značajnim sajmovima sir-eva u Italiji.

It is one of the oldest and perhaps the most humble product of Bosnia and Herzegovina, whose origin dates back to the times of Illyrian shepherds from Dinaric Alps. It has been consumed by the local population for centuries. It is a resistant, fatty and nutritious cheese that due to the special treatment, has managed to survive even the toughest winters providing people with safe existence.

It is a cheese made from sheep, cow or goat milk, which matures in the sacks made of sheep skin. It is an ingenious system for storage and transport of a perishable food product, and a way not to waste any part of the slaughtered animal.

Sack cheese, due to its features cannot be produced industrially, and in 2006 it has entered the international Slow Food scene and proudly represented Bosnia and Herzegovina in some of the most important Cheese fairs in Italy.



Sir Škripavac / Škripavac cheese

Ukoliko jedan proizvod postane simbol nekog mjesta to je zato što u sebi nosi boje, okuse, istoriju i zvukove tog mjesta. Upravo je zvuk osnovna karakteristika škripavca, sira "koji škripi", a čije ime dolazi od onomatopetskog glagola jer se pod zubima osjeti i čuje blago škripanje.

Ovaj sir pravljen od kravljeg mlijeka može se konzumirati odmah nakon par sati od trenutka sirenja. Sušenjem do dva mjeseca, u zavisnosti od vlažnosti zraka i vjetra, dobija se njegova suva varijanta. Tako sušen tradicionalno se stavlja i u mješavinu maslinovog i običnog ulja u kom odležava najmanje tri mjeseca. Ovakvo pripremljen škripavac se „ponovo rađa“ i zove se jednostavnim imenom „sir iz ulja“ te spada u lokalne delicije koje se serviraju uz kvalitetan pršut i neko od mnogobrojnih hercegovačkih vina

Ručno obrađivan prema praksi koja se prenosi s generacije na generaciju, škripavac predstavlja specijalitet područja južne Hercegovine, a moguće ga je kupiti direktno od proizvođača na prelijepoj Trebinjskoj pijaci.

If a product becomes a symbol of a place, it is because it carries the colors, tastes, sounds and history of the place. It is the sound that is the major characteristic of squeaking cheese – a cheese that “squeaks”, whose name comes from the onomatopoeic verb “to squeak”, because one can feel slight squeaking when chewing a piece of this cheese.

The cheese, which is made of raw sheep or cow milk, can be consumed immediately after the curdling procedure. Following a drying period which can take up to two months, depending on the relative humidity and wind, it turns into its dry variety. Dry cheese is then soaked in a mixture of olive and sunflower oil and is left to age for at least three months. Following its aging period, the cheese is reborn and gets a simple name “cheese from oil”. In this form, it is considered a local specialty and served with a good quality dried ham and one of numerous Herzegovinian wines.

Manually processed according to the practice passed down from one generation to another the squeaking cheese represents the specialty of southern Herzegovina, and can be bought directly from the manufacturers or at the wonderful markets located between Trebinje and Ivanica.



Livanjski sir / Livno cheese

Priča o Livanjskom siru je možda i jedna od najljepših priča vezanih za jedan proizvod, koja je počela krajem XIX stoljeća, a u kojoj se, u pozadini velikih europskih događaja isprepliću priče o prvim agronomima. U tadašnjem austro-ugarskom carstvu, Franjo Josip odlučuje da otvori poljoprivrednu stanicu u Livnu i tako ni ne znajući, odredi sudbinu francuskog agronoma Cyprian Jaillet-a iz Lorene, koji biva pozvan da 1900. dođe i njome upravlja. Iako je znao praviti odlične švicarske sireve, Jaillet je eksperimentirao i sa drugim kombinacijama i tako je nastao "balkanski ementaler", koji nakon Prvog svjetskog rata postade poznat kao livanjski sir.

Precizan recept koji se primjenjuje još i danas, a koji dozvoljava mala odstupanja, predviđa mješavinu nepasterizovanog ovčijeg i kravljeg mlijeka u omjeru 80:20. Kod sira koji nije mnogo sazrio kora je tanka, posjeduje tipičnu svjetlo-žutu boju.

The story of the Livno cheese might be one of the most beautiful stories relating to a simple product. It starts at the end of XIX century and it is a story about first agronomists and romances taking place in the background of great European events.

Livno was part of the Austro-Hungarian Monarchy, and Franz Joseph decided to establish a school and an agricultural station. A French agronomist, Cyprian Jaillet from Lorena, was invited in 1900 to manage the school and the station. Even if Jaillet was able to make excellent swiss cheeses he experimented with other combinations and invents this "Balkan ementaler", which was named "Livno cheese" after the First World War.

His precise recipe is still being used. It allows for just a minor variation in the 80:20 ratio of the sheep and cow milk used. In cheese that is not fully matured, the skin is thin, typically light yellow that cannot be found in other Bosnian cheeses.

Pršut / Prosciutto

Na dva koraka smo od Dalmacije, još jednog područja sa dobrim pršutom, ali bilo bi pogrešno udružiti ove proizvode samo zbog geografske blizine. Druga voda, drugi vjetrovi, drugo drvo obilježavaju prekrasne pršute iz zapadne Hercegovine: to su vode rijeke Trebižat, bistré, plahovite, krške pritoke Neretve. To su bura i jugo, koji se susreću i sudaraju i pušu samo ovdje. To je dim graba i bukve, drveća sa visokih nadmorskih visina obližnjih planina. Druga klima mu zatim daje posebnost: nema vlage, nema rose ujutro, niti mraza zimi.

Svinje u ovom području su slobodne, hrane se krompirom iz Vodica, šipcima i smokvama iz Počitelj, pšenicom, raži, ječmom, kukuruzom mljevenim u mlinovima u Čapljini.

I trave sa kojima se začine butovi, uz so, biber, bijeli luk, dio su raskošne raznolikosti biljaka koje su osnova velikog hercegovačkog meda.

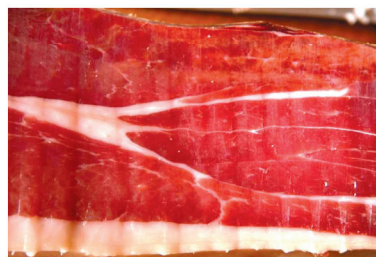
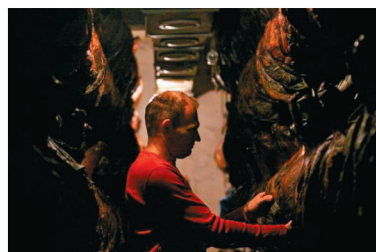
We are at two steps from Dalmatia, another area with good prosciutto; however, it would be wrong to associate these products just because of their geographical proximity.

Different waters, different winds, and different wood mark the beautiful hams from western Herzegovina. These are the waters of the river Trebižat – the bright, impetuous, karst tributary of Neretva. These are the bora and sirocco, which meet and collide, while blowing only in this area. This is the smoke from hornbeam and beech – the trees growing at high altitudes in the nearby mountains.

Another air, then, gives it a special feature: there is neither moisture, nor rose in the morning, nor frost and snow in winter.

Pigs in this area are free grazing; they eat potatoes from Vodice, pomegranates and figs from Pocitelj, and wheat, rye, barley and corn grinded in the Čapljina mills.

The herbs used to season the ham along with salt, pepper and garlic are part of the lavish assortment of plants that also make the main ingredients of the famous Herzegovina honey.



Med / Honey

U Hercegovini se još uvijek mogu naći starinske košnice za proizvodnju meda: to je nasljedstvo koje pripovijeda priču o dugogodišnjoj pčelarskoj tradiciji ovog područja. Hercegovački med je jedan od naporatijih na Balkanu, naročito radi svojih aromatičnih svojstava i radi nezagađene prirode koju karakteriše bogata nektarska vegetacija sa oko 3700 različitih vrsta biljaka, od kojih samo Bosni i Hercegovini ima više od polovice uopće poznatih u cijeloj balkanskoj regiji. Na taj način se dobija med jakog i aromatičnog mirisa koji se ogleda u livadskom medu, medu od vrijeska i medu od žalfije/kadulje.

Miris meda od kadulje je intenzivan i aromatičan. Koristi se sa mesom, pršutom i sezonskim sirom, a najbolji sa onim svježijim. Kao zaslađivač daje svoj maksimum u crnom čaju. Med od vrijeska ima miris srednjeg intenziteta, koji dobro ide sa poluzrelim slasnim sirevima, dok je prelijep u mlakom mlijeku, koje pojačava notu toffee karamela.

In Herzegovina, one can still find old-fashioned beehives for honey production: this is the legacy that tells the story of a long beekeeping tradition in this country. Herzegovinian honey, is one of the best known in the Balkans, especially for its aromatic properties and for unpolluted soil in the area where the bees are situated, which is characterized by abundance of herbaceous plants— approximately 3700 of them, of which more than a half generally known in the Balkans grow in Bosnia and Herzegovina. This is the reason this honey has a strong aroma which is reflected in the Meadow Honey (Livadski med), Heather Honey (Med od vrijeska) and Sage Honey.

The scent of sage honey is intense and aromatic. Sage honey is the perfect companion for meat and ham. It is excellent with seasonal cheese, and even better with squeaking cheese. As a sweetener, it gives its maximum when served with a cup of black tea. Heather honey has a gritty taste that goes well with some half-matured flavorful cheeses. It is not recommended to use it as a sweetener because it tends to take over and disappear, while it is delicious in warm milk, which highlights the toffee caramel note.



Nar-Šipak / Pomegranate

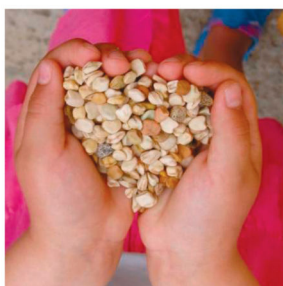
Šipak ili nar je definitivno jedan od simbola Hercegovine. Samonikli, divlji šipci se doslovce nalaze na svakom koraku u ovim krajevima. Kao jedan od simbola Hercegovine šipak je postao i omiljeni motiv slikara što se vidi po našim umjetničkim galerijama gdje najmanje jedna trećina slika s motivom mrtve prirode predstavlja upravo šipke. Ovo voće na našem području je jako jednostavno uzgojiti, a najviše je zastupljena sorta Glavaš. Od šipka najčešće konzumiramo zrna, te pravimo popularni sok od šipka (proizvođač soka od šipka je Udruženje Ecoline).

Plod je okruglastog oblika, različite veličine s debelom korom čija je osnovna boja žuta, a sa sunčane strane se u obliku dopunske boje razlijeva crvena. Zrnje je veliko i sočno, svijetlo crvene boje i kiselkastog okusa. Šipak glavaš dozrijeva krajem rujna ili u prvoj polovici listopada.

Pomegranate is one of the most characteristic symbols of Herzegovina. Wild pomegranate can be found almost everywhere from countryside to city centres. It is also a favourite subject for many local painters who dedicate to it a third of their paintings.

Pomegranate is used in a variety of ways notably as pomegranate juice (produced by our member Ecoline Association) and even spread over toast for breakfast. One pomegranate delivers 40% of an adult's daily vitamin C requirement. In addition to being very useful in culinary or medicine pomegranate is also grown as a decorative plant.

Grah Poljak / Pole beans



Grah poljak je jedan od onih proizvoda koji često rastu ne toliko zahvaljujući trudu vrijednih ruku koliko darovima polja i prirode prkoseći tako klimatskim uslovima i škrtoj hercegovačkoj zemlji.

Grah poljak je nepravilnog oblika, nalik na tucani pijesak veličine oko 1 centimetra. Boja graha je nalik na boju šarenog morskog pijeska tako da ga možemo naći u različitom spektru boja.

U prošlosti je bio jako zastupljen na području trebinjskog kraja i othranio je čitave generacije ranijih naraštaja. A to je sasvim u skladu i s tradicijom vezanom uz bilo koji grah jer je riječ o tipičnoj zimskoj namirnici koju neki nazivaju i sirotinjskim mesom. Poljak, u narodnoj medicini, slovi kao izuzetno zdrava vrsta graha sa neuporedivo boljim svojstvima nego ostale poznate mahunarke. On, kažu u narodu, djeluje na snižavanje holesterola i šećera u krvi te u novije vrijeme nalazi svoju novu perspektivu kao gurmanska delicija. U Trebinju vam ga serviraju uz obećanje zdravlja. Danas, nakon skoro pola stoljeća zanemarivanja, zahvaljujući strpljivom radu Slow Food Conviviuma Trebinje, Hercegovina na ponovnom otkrivanju ovog graha koje je započelo 2005. god, poljak se vratio na polja i na stolove na području Trebinja dokazujući se kao jedan od najvažnijih predstavnika biodiverziteta u regiji.

Poljak beans is one of those crops which successfully grow not only due to care of hardworking farmer's hands but also thanks to its resistance to adverse climate soil conditions. The beans are of irregular shape about 1 cm in size. The colour resembles the colourful sea sand and it can be found in a variety of shades.

Poljak beans used to be a regular crop in the region of Trebinje which fed generations of the local population. It is a typical winter crop, sometimes called the "meat of the poor". Traditional, folk medicine considers it a particularly healthy type of beans, much more beneficial than other types of known legumes. It affects the level of cholesterol and blood sugar and nowadays, it is being rediscovered as a gourmet delicacy. In Trebinje, it is served with a promise of health. After nearly half a century of neglect, thanks to the persistent efforts of the Slow Food Convivium Trebinje, that have been invested in its rediscovery since 2005, Poljak beans made its return to the fields and dining tables in the region of Trebinje as one of the most important examples of the regional biodiversity.

Raštika / Collard

Zima nije zima u Hercegovini bez raštike i suhog mesa: radi se o tradiciji koja je ostala uglavnom nepromijenjena stoljećima a čiju glavnu ulogu igra poseban tip kupusa sa listovima i "bez glavice" čije uzgoj u ovim područjima seže u davnu prošlost.

Raštika je prilično raširena na gradskim pijacama, te je povrće vrlo prilagodljivo svim uvjetima tla i klime, često raste i spontano te se bere u najhladnijim mjesecima.

Prema tome, jasno je zašto je za poljoprivrednike u prošlosti predstavljala dragocjenu hranu u borbi protiv gladi te su brižno čuvali njeno sjeme kako bi osigurali proizvodnju iz godine u godinu; ali još i danas oni koji uzgajaju raštitku ljubomorno čuvaju svoj urod, do te mjere da su odbili da prepuste vlastitu pratnju jednom izuzetnom kupcu kao što je Gospa, koja ju je probala na svom balkanskom putovanju te je ostala zatečena posebnim kiselo slatkim okusom tih nevjerojatnih zelenih hercegovačkih listova.

In Herzegovina, winter is not winter if there is no collard greens and smoked meat. It is a tradition that has remained largely unchanged for centuries, where the cultivation of a special type of cabbage with leaves, but "no cabbageheads" has been playing the key role for centuries.

Collard greens are fairly widespread in the urban green markets. The plant is very adaptable to all conditions of soil and climate and often grows spontaneously. It is harvested in the coldest months.

Thus, it is clear why the farmers have considered it the precious food in the fight against hunger in the past and why they have carefully guarded the seeds to ensure its cultivation from one year to another. However, even nowadays, the cultivators of collard greens still guard their crop protectively to such an extent that they have refused to provide their escort even to an exceptional customer, such as pop star Madonna, who tasted it on her Balkan Tour and was stunned by the special sour sweet taste of these incredible Herzegovina green leaves.



Restorani Vinske ceste / Restaurants of Wine Route

Restaurant "Udovice"

Adresa / Address
Sretnice b.b. 88203 Kruševo
Tel.: 036 486 389
Fax: 036 486 103
E-mail: restoran@udovice.ba
www.udovice.ba
GPS: N43 16.292 E17 43.723

Restoran Udovice je nastao 1953. zahvaljujući poduzetnosti dvije žene, Kate i Ruže Kordić koje su, kada su ostale udovice, odlučile da otvore odmoriste na putu koji povezuje Mostar i Čitluk. Od tada je mjesto bilo poznato kao „kod Udovica“ i još i danas nudi maštovita jela domaće kuhinje, od kojih su janjetina s ražnja i kruh ispod peke specijalitet kuće. Osim jela nudi se domaća vina i rakije u vinskome podrumu koji se nalazi u sklopu restorana.

The restaurant Udovice opened in 1953 due to the efforts of two women, Kata and Ruža Kordić who, after remaining widows decided to open an inn on the road connecting Mostar and Čitluk. Since that time, this place has been known as "at the widows" and it still offers very imaginative domestic dishes and our own specialty among them the lamb, ad home-made bread are truly delicious! We prouce our homemade wine and our wine cellars are situated under the restaurant.



Restaurant "Goranci"

Adresa / Address
Pod jelom b.b. 88000 Mostar-Goranci
Tel.: 036 381167
E-mail: info@konobagoranci.com
www.konobagoranci.com
GPS: N43 24.940 E17 44.403

U našem ugodnom enterijeru, na 12 km od Mostara, nudimo tradicionalna jela pripremljena pod sačom. Naši specijaliteti su janjetina i teletina, te hobotnica i šaran. Naročito smo ponosni na naše uštipke, sir iz mijeja i hercegovački pršut. Restoran također nudi iznajmljivanje bicikala za biciklističku stazu dugu 13 km.

In our pleasant interior, located 12 km from Mostar, we offer traditional dishes prepared under "sac", with specialties such as lamb and veal, and dishes such as octopus and carp. We are particularly proud of our Herzegovina donuts, sack cheese, and Herzegovina ham. The restaurant also offers a bike rental for a cycling path with a length of 13 km.



Konoba "Oblat"

Adresa / Address
88390 Ravno -Neum
Tel.: 063 383 350
GPS: N42 53.187 E17 58.296

Restoran Oblat je tipična hercegovačka konoba u kojoj možete da kušate janjetinu i kozetinu ispod peke i Rosjetite šarm malog hercegovačkog naselja. Uz ljubazne domaćine ova konoba smještena u centru Ravnog, uz put koji vas vodi do špilje Vjetrenica, nudi i domaća vina i lozovu rakiju. Restoran raspolaze sa 50 mjesta

The restaurant Oblat is a typical Herzegovina tavern where you can taste the lamb and goat "peka" and feel the charm of a small Herzegovinian village. By the road to Vjetrenica, the kind hosts of this tavern located in the center of Ravno, offer local wines and local brandy. The restaurant's capacity is 50 seats.



Gostionica "Zavala"

Adresa / Address

Zavala b.b. 88390 Ravno -Neum

Tel.: 063 350 218

E-mail: gostionica.zavala@gmail.com

Facebook: Gostionica Zavala

GPS: N42 53.177 E17 58.293

Gostionica Zavala je objekt sagrađen 1903. godine. Služeći prvobitno kao željeznička postaja na liniji Sarajevo-Dubrovnik danas je to ugostiteljski objekt smješten između špilje Vjetrenica i manastira Zavala, na staroj željezničkoj pruzi. Ovaj restoran danas čini nezaobilazno odredište turističke ponude općine Ravno. Nudimo veliki izbor jela ispod peke, raznovrsna jela na žaru kao i zaboravljena jela iz ovih krajeva. Uz jela pripremljena na tradicionalan način nudimo i veliki izbor vrhunskih vina, domaćih rakija i ostalih alkoholnih i bezalkoholnih pića. Restoran raspolaže sa mjesta 50 mjesta unutar objekta i 120 na terasi.

The facility of Zavala restaurant was built in 1903. Serving initially as a railway station on the Sarajevo-Dubrovnik line, today is a restaurant located between Vjetrenica caves and Zavala Monastery. This restaurant now represents an inevitable tourism destination in Ravno municipality. We offer a large variety of "peka" dishes, a variety of grilled meats and traditional dishes from these regions, often forgotten. With dishes prepared in the traditional way, we offer a wide selection of fine wines, brandy and other alcoholic and non-alcoholic beverages. The restaurant's capacity is 50 seats inside the restaurant and 120 on the terrace.



Tražite li pogodno mjesto za opuštanje i udisanje čistog zraka, Blidinje je definitivno pravi izbor. Na samo dva sata vožnje do mora, ovo se hercegovačko izletišta može pohvaliti očuvanim okolišem i neponovljivim planinskim prizorima Vrana i Črnsnice. Odlučite li se za ovo odredište, napraviti ćete izuzetan potez na uklanjanju stresa kao posljedice suvremenog gradskog načina života. Hajdučke Vrleti Blidinje su cjelovito jedinstvene. Smještene na odvojenoj i egzotičnoj lokaciji, predstavljaju spoj izdvojene vjekovne arhitekture, iznadajuju prirodne ljepote i tradicije da stvore raznolikost iskustava i odmora koji će zadiviti i one najzahtjevnije. Doživljaj iznad uobicajenog. Ljepota i dubina kvalitete osiguravaju da niti jedan posjetitelj neće ostati jednak, niti jedan gost nepromijenjen. To je sigurno, čudesno mjesto! Hajdučke Vrleti naime nabavljaju isključivo domaću hranu iz blidinjskog kraja.

Are you looking for a convenient place for relaxation and breathing clean air, Blidinje is definitely the right choice. Only a two-hour drive to the beach, this resort boasts Hercegovina nature and the unique mountain scenery of Črnsnica and Vrana. If you opt for this destination, you will make an extraordinary move to eliminate stress, a result of modern urban lifestyles. Hajdučke Vrleti Blidinje is a unique place. Located on a distant and exotic location, represents a blend of isolated medieval architecture, amazing natural beauty and tradition to create a variety of experiences and holidays that will impress even the most demanding. Experience beyond the ordinary. The beauty and depth of quality to ensure that no visitor will remain the same, and no guest unchanged. It is a safe, wonderful place! Hajdučke Vrleti use only local food made in Blidinje area.



Restaurant "Hajdučke Vrleti"

Adresa / Address

Blidinje b.b. 80240 Tomislavgrad

Tel.: 039 718 522

E-mail: info@hajduckevrleti-blidinje.com

www.hajduckevrleti-blidinje.com

GPS: N43 39.189 E17 31.974



Restaurant & Wine bar "Vukoje1982"

Adresa / Address
Serafima Perovića 1, 89101 Trebinje
Tel.: 059 270 370
Fax: 059 270 371
E-mail: podrumvukoje@gmail.com
GPS: N42 43.204 E18 21.135



Vinoteka „Vukoje 1982“ je mjesto u kome se istinski doživljava pravo „vjenčanje“ vrhunskih vina i jela Hercegovine sa posebnim naglaskom na „Slow Food“ koncept služenja. U ovom restoranu, koji više od 30 godina njeguje okuse Hercegovine, uživacete u tradicionalnim jelima od tipičnih hercegovačkih proizvoda servirana uz vrhunska vina „Vinarije Vukoje“. Sve namirnice koje se koriste za pravljenje vrhunskih delicija u ovom restoranu su iz vlastite organske proizvodnje te je ovaj restoran jedino i pravo mjesto za upoznati eno i gastro raznolikost i ljepotu Hercegovine. Restoran raspolaže sa 50 mjesta, a u basti restorana jos 40.

Restaurant Wine bar "Vukoje 1982" is a place where you truly experienced a real "wedding" of excellent wines and dishes from Herzegovina with special emphasis on the "Slow Food" concept of service. In this restaurant, which for 30 years nurtured Herzegovina flavors, you can enjoy the traditional dishes of the typical products of Herzegovina served with top quality wines from "Wine cellar Vukoje". All foods that are used to make delicacies at this restaurant are from our own organic production, which makes this restaurant unique and proper place to introduce wine and culinary diversity and beauty of Herzegovina.



Restaurant "Bendiš"

Adresa / Address
Grab b.b., 89101 Trebinje
Tel.: 065 363 586
065 536 820
GPS: N42 36.245 E18 25.478



U autentičnoj hercegovačkoj kući, izgrađenoj 1872. godine nalazi se restoran Bendiš koji nudi tradicionalnu hranu Hercegovine. Lociran na 12-om kilometru magistralnog puta Trebinje - Herceg Novi, ovaj restoran obezbjeđuje puni doživljaj Hercegovine. Pored pečenja ispod sača, svih vrsta roštilja te domaćeg sira i pršuta ovaj restoran ima i veoma dobru vinsku kartu proizvođača iz Hercegovine. Unutra je na raspolaganju 30 mjesta, a na terasi restorana, 100 mjesta.

In this authentic Herzegovinian house, which was built in 1872, the restaurant Bendiš is offering traditional food of Herzegovina. Located on a 12th kilometer of the highway Trebinje - Herceg Novi, this restaurant provides a full experience of Herzegovina. In addition to "sač"dishes, all kinds of barbecue and homemade cheese and ham, this restaurant has a very good wine list of producers from Herzegovina. Inside there is 30 seats available and the terrace of the restaurant can seat another 100.





Restaurant "Hercegovačka kuća"

Adresa / Address
Mosko bb, 89101 Trebinje
Tel.: 065 520 297
065 520 082

E-mail: motelkonak@yahoo.com

GPS: 42°46'08.74" N 18°23'54.83" E 1931 ft



Restoran Hercegovačka kuća nalazi se u sklopu Motela Konak koji raspolaže sa 105 ležajeva i nalazi se na putu Beograd-Sarajevo-Trebinje-Dubrovnik. Restoran Hercegovačka kuća jedinstven je ugostiteljski objekat koji svojim okruženjem, enterijerom i gastro ponudom pruža užitak u najboljem iz Hercegovine. Nudimo cievara, pršut, domaći sir škipavac i sir iz ulja, janjetina sa ražnja, prijesnac, uštipke, kupus raštan sa kaštradinom i druga jela iz hercegovačke kuhinje te vino iz vlastitog podruma.

Restaurant Hercegovačka kuća is part of Motel Konak, which is equipped with 105 beds and located on the Beograd-Sarajevo-Trebinje-Dubrovnik road. Hercegovačka kuća restaurant is a unique facility which offers the best of Herzegovina in its surroundings, interior and cuisine. We offer cievara, prosciutto, organic skipavac cheese, oil cheese, lamb on the spit, prijesnac, pastries, cabbage and other traditionally Herzegovinian meals as well as the wine from our own cellar.



Restaurant "Studenac"

Adresa / Address
Milentija Perovića b.b., 89101 Trebinje
Tel.: 059 482 627
GPS: N 42° 42,713' E 18° 22,403'



Ako tražite svježju pastrmku, nema boljeg mjesta od Studenca. Studenac se nalazi na kristalno čistoj, hladnoj rijeci Trebišnjici iza Arslanagića mosta. U vrijeme vrućih ljetnih dana, najljepše je sjediti vani. Imamo i vlastiti ribnjak gdje možete izabrati svoju pastrmku. Također, ne zaboravite probati naš domaći hljeb.

If you are looking for fresh trout, there is no better place than Studenac. Studenac is located on the crystal-clear, cold Trebišnjica River and behind the Arslanagića Bridge. During hot summer days, the best choice is to sit outside. We have our own fishpond where you can select your own trout. Also, make sure to try our delicious homemade bread.

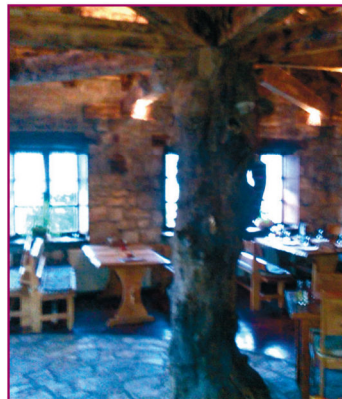
Restaurant "Stara Hercegovina"

Adresa / Address
Tuli b.b., 89101 Trebinje
Tel.: 065 669 707
065 778-584

E-mail: restoranstarahercegovina@yahoo.com
www.starahercegovina.com
GPS: 42°38'51.00" N 18°22'35.00" E 2097ft

Otvoren 2008., Restoran Stara Hercegovina se nalazi na nekoliko minuta od ceste za Herceg Novi i od glavnih puteva za Trebinje i Dubrovnik, na padinama prelijepeg sela Tuli, čija je arhitektura među najreprezentativnijim u lokalnom pejzažu. Karakterizira ga impozantno stablo u glavnoj sali, restoran po načinu kako je namješten priziva - sve originalne zanatske ručne radove - i po strukturi tipičnu hercegovačku kuću.

Opened in 2008, the restaurant Stara Hercegovina is located barely a few minutes from the road to Herceg Novi and the main roads to Trebinje and Dubrovnik. It lies on the sides of the beautiful village Tuli whose architecture is among the most representative in the local surrounding. It is characterized by a tree in the main dining room. The restaurant itself is structured and furnished like a typical Herzegovinian house with original traditional crafts.



Restaurant "Branja Gorica"

Adresa / Address
Milentija Perovića 68, 89101 Trebinje
Tel.: 065 627 686
Fax: 059 287 007
E-mail: restoranbg@yahoo.com
GPS: N42 42.712 E18 22.607



Ukusnim zalozajima i gutljajima dobrog vina spajamo boemsku tradiciju i gastronomske užitak! U renoviranom objektu sa dva ljetnjikovca kapaciteta 50 mjesta možete uživati u ukusima mediteranske, nacionalne kuhinje, ali i u tradicionalnim hercegovačkim jelima koja se pripremaju po originalnim receptima. Ističemo nadaleko poznatu jagtnjetinu sa ražnja i ispod sača. U sklopu restorana nalazi se i velika bašta natkrivena prirodnim hladom, kapaciteta 100 mjesta, dvije sale zatvorenog tipa kapaciteta 70 mjesta i obezbijeden parking za automobile i autobuse. Dodite u restoran "Branja Gorica".

In a completely renovated space we offer delicious snacks and sips of wine, blending bohemian tradition and culinary delight! In the restaurant "Branja Gorica" you can enjoy the tastes of the Mediterranean, national cuisine but also traditional Herzegovinian meals, prepared according to original recipes.

The restaurant is located in a large garden and covered shade, with 100 seats, two halls closed, with a capacity of 70 seats and secured parking for cars and buses. We offer well-known lamb on a spit and sac. We will also welcome you with pleasant atmosphere and relaxing music that will make you come back.





S VINOM KROZ VRIJEME
V I N S K A C E S T A



H E R C E G O V I N E
WITH WINE THROUGH TIME

WWW.VINSKACESTA.BA
WWW.WINEROUTE.BA

**Turisticke agencije i informacije /
Travel agencies and information:**

Fortunatrade tours d.o.o. - Mostar
Rade Bitange 34, 88000 Mostar
Tel.: 036 552 197
Tel.Fax: 036 551 888
web: www.fortuna.ba
E-mail: fortuna_mostar@bih.net.ba

Lasta Travel d.o.o. - Mostar
Kralja Petra Krešimira IV br. 1, 88000 Mostar
Tel.: 036 332 011/012
Fax: 036 332 013
web: www.lasta.ba
E-mail: travel@lasta.ba

Sarajevo Funky Tours d.o.o. - Sarajevo
Besarina Čikma 5, Baščaršija 71000 Sarajevo
Tel.: 062 910 546
web: www.sarajevofunkytours.com
E-mail: sarajevo.citytours@gmail.com

Green Visions d.o.o. - Sarajevo
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Fax: 033 922 528
GSM: 061 213 278
web: www.greenvisions.ba
www.sarajevo-travel.ba
E-mail: sarajevo@greenvisions.ba
Skype ID: greenvisions

Friend Travel d.o.o. - Trebinje
Stari grad 132, 89101 Trebinje
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GSM: 065 650 796
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www.friendtravel.net
E-mail: friendtravel@teol.net
Skype ID: friend.travel

WEB:

www.hercegovina.ba
www.wineandmore.eu
www.okusihercegovinu.com
Vino i čokolada: www.divina.ba
Ujedinjena Hercegovina: on FACEBOOK
Udruga Sommeliera BIH: on FACEBOOK

IMPRESSUM:

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PROJEKT INFO:

FIRST PHASE OF PROJECT
EU support Tourism



Implemented by
Tourist board of
Hercegovina – Neretva Kanton
and
Hercegovina Wine Growers and Wine Makers Association



SECOND PHASE OF PROJECT

supported by



co-financed by



Program lead partner



Implemented by



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www.wineroute.ba

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Tel.: 036 554 150
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Web: www.okusihercegovinu.com

ZAHVALE NA SURADNJI:

Turističkoj organizaciji Trebinje

Turističkoj zajednici Zapadno-hercegovačke županije

Načelnicima općina: Ljubuški, Čitluk, Mostar, Čapljina, Stolac i Trebinje

Svim institucijama i pojedincima koji su na bilo koji način pomogli u provedbi projekta "Vinska cesta Hercegovine".

H E R Z E G O V I N A



W I N E R O U T E



crkva u Medugorju
Church in Medugorje

crkva na Šćitu-Rama
Church in Šćit-Rama

Foto-safari
Photo-safari

Jedrenje
Sailing

Kajak/rafting
Kayak/Rafting

Kamp
Camping

Lov
Hunting

Marina
Marina

Mogorjelo-rimske iskopine
Mogorjelo-Roman excavations

Park prirode Hutovo Blato
Nature Park Hutovo Blato

Pećina
Cave

Plaža
Beach

Planinarjenje
Hiking

Plivanje
Swimming

Dobro došli
Welcome

Willkommen
Benvenuti

MOSTAR - KONJIC (BORAČKO J.)	83 km
MOSTAR - JABLANIČKO J.	60 km
MOSTAR - RAMA	80 km
MOSTAR - ČITLUK	23 km
MOSTAR - ČAPLIJINA	34 km
MOSTAR - NEUM	80 km
MOSTAR - STOLAC	36 km
MOSTAR - SARAJEVO	135 km
MOSTAR - SPLIT	163 km
MOSTAR - DUBROVNIK	145 km

Hercegovina-neretvanski kanton-županija
Herzegovina-Neretva Canton



Srednjovjekovni kameni spomenici
Medieval Stone Monuments

Stari grad-Počitelj
Old Town-Počitelj

Tekija - vrelo Bune
Tekija-Buna river spring

Trupa / Boat (Karatok - Hutovo Blato)

Vožnja čamcem
Boating

Skijanje
Skiing

Ronjenje
Diving

Ribolov
Fishing

Rafting

Herzegovina Wine Route

Plivanje
Swimming



HERZEGOVINA



WINE ROUTE

ENJOY ENO-GASTRONOMIC TREASURES OF HERZEGOVINA!

CHEERS!!

www.wineroute.ba