

HVAR WINE TOUR

A full day of wine and great food visiting two of Croatia's premier wineries, followed by a delightful olive grove picnic!



Plavac Mali is the most known autochthonic grape variety in Croatia and the Dalmatian region. First brought here by Greeks 2234 years ago, Hvar's ancient vineyards and olive groves have been recognized by UNESCO and are now protected as a World Heritage Site, the oldest continuously cultivated agricultural plain in the world!

Admired by wine enthusiasts around the globe, plavac mali's fame might never have happened if wasn't for Croatia's most famous winemaker, Mike Grgich. As a young Croat, Mike left his native land with \$30 in his pocket to find his fortune in America. Today, this legendary founder of Grgich Hills Winery in California; partner of the Mondavi family (and creator of their best chardonnay) and the pioneer of USA wine production in Napa Valley is famous the world over as the wine-maker who stunned the world by winning the famous 1976 Paris blind wine tasting (made into the movie "Bottle Shock")



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For years Mike and a few of his fellow Croatians were convinced that the roots of zinfandel, “America’s grape”, were really Dalmatian. After years of research and DNA testing, Grgich was proved right. Not only was zinfandel Croatian, but it was traced to a small village in Kastela, between Split and Trogir. Another local cultivar, dobricic, from the island of Solta, was later found to be one of the parents of plavac mali which together with plavac mail and plavina, further proved a “first-degree” relationship of zinfandel. As Grgich himself said:

“Apart from the genes of zinfandel, plavac mali has genes of dobricic, a sort that has more colour than zinfandel, and has a thicker foreskin which is prevention to become rotten. I’m predicting a worldwide future for plavac mali, and I strongly believe that it will replace Italian primitivo and American zinfandel.”

“Zinfandel goes to history and future of red wines lies in Plavac Mali”

TOUR DESCRIPTION:

Our glorious full day tour begins in the “heart of Hvar Island”. We'll head south, passing through the island's 1400-meter-long stone tunnel to finally reach the island's most important wine region—the lush vineyards located on the shoreside cliffs. Continuing further to Jelsa we'll visit one of the most famous Croatian winemakers, the Bastijana

WINE CELLAR:

Winery 1: Bastijana

Our tour of the winery includes both their production and cellar storage facilities (loaded with barrique barrels) and an organized wine tasting in 4 courses that will be combined with island finest local appetizers. Our host will be Mr. Andro Tomic , one of the most famous wine producers in Croatia. His wines have conquered and dazzled the world many times over and continue to do so. “La Revue du vin de France”, the respected wine magazine, distinguished his wines as being a benchmark for the future millennium. We invite you try his Mali Plavac, made from grapes grown on the southern hills. You’ll also enjoy his award-winning port wine, Hektor, which is an almost unheard of variety.

Winery 2: Medvid - Dubokovic & 2718 hours of sun in the bottle

Our program continues as we meet the leading Croatian “garage” winemaker to taste wines that have become the most sought after in the country. The reason? You’ll taste what it's like to try “2718 hours in the bottle”. The term “garage” winemaker is sarcastically used by big Bordeaux wine producers and vineyard landlords to denigrate young and ambitious “wine newcomers” without vineyards or with very small land plots. Their feeling is that basing wine production on grapes purchased from other farmers can’t possibly be as good as coming from your own vineyard. Isn’t it wonderful that we have blind taste tests to prove which wine truly deserves to be called great instead of just looking at a famous label?



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The ultimate truth test isn't just winning awards, it's the palate of wine drinkers all over the world. Here in Croatia, Dubokovic wines have become a "must have" in the finest restaurants, hotels and specialized wine shops. Dubokovic - Medvid wines now have the distinction of being the most expensive regular vintage wines in the country!

After the Dubokovic wine cellar tour and wine tasting we'll head to an olive grove for a fabulous lunch/dinner

(Depending on the time of day). This trip ends with an authentic island culinary picnic at the picturesque village of Vrisnik. Your host is one of the best Croatian olive oil producers, Mr. Borivoj Bojanic. His grove has an amazing view of Hvar's 2234-year-old Ager field, a UNESCO World Heritage Site, the oldest preserved agriculture plain in the world. As you savor the subtle flavors of all the local herbs and condiments used in the preparation of your meal and gaze out at Ager field, you will understand the essence of island living among unspoiled nature.

DURATION: This is a full day program, 6 - 8 hours.

WHAT'S INCLUDED: The program as described, pick up, wine tour guide/driver, air-conditioned 4 WD (Toyota Landcruiser or Mitsubishi Pajero). What's extra: Gratuities to guides and items purchased for personal use.

LUNCH MENU:

Appetizer: Local cheese with island extra virgin olive oil/marinated anchovies and olive patč

Main Course: Barbeque

or Stewed fish prepared in the "hunter's way" on an open fire

or Grilled fish

or Grilled fish wrapped up with bacon

Dessert: Fritule - local biscuit, caramelized almond - traditional Hvar type of candy

Beverage: Grappa - local brandy, wine, water, coffe

PRICE PER PERSON:

Minimum 2 person

MEAT BARBECUE 3 COURSE MENU: *from 1590,00 Kn around 215 €*

PEKA 3 COURSE MENU: *from 1815,00 Kn around 245 €*

FISH 3 COURSE MENU: *from 1815,00 Kn around 245 €*

