



Syrmia & Slavonia

Laced with gold

TOURIST BOARD OF THE VUKOVAR-SYRMIA COUNTY



- 4 Wine is an emotion and a lifestyle
- 6 White and red wine sorts
- 7 Wine worthy of kings
- 8 In royal Ilok
- 10 Places you have to visit in Syrmia and Slavonia
- 12 Gourmet story
- 16 Syrmian winemakers with tasting rooms
  - 16 Ilok wine cellars
  - 18 Wines Papak
  - 19 Winery Ivan Čobanković
  - 20 Wine Buhač
  - 21 Winery Trs
  - 22 Winery Knezović
  - 23 Winery Julius Stipetić
  - 24 Wine cellars Krešić
  - 25 Winery Zajac
  - 26 OPG (Family farm) Barbarić
  - 27 Izvori života OPG (Life sources family farm) Zelenika
  - 28 Wine cellar Marija
  - 29 Vineyard house Goldschmidt
  - 30 Vrhunsko Vukovarsko
- 31 Winemakers of Syrmia
  - 31 Winemaker; Winery Srijemska Kapljica
  - 32 Winery Dragun; Winery Dolić-Kraljević
  - 33 OPG (Family farm) Željko Burnaz; Winery Zvonimir Čobanković; Winery Herceg
- 34 They said...

# WINE IS AN EMOTION AND A LIFESTYLE

### THE OLDEST WINE CELLAR OF SYRMIA

The old wine cellar from 1470, one hundred meters long, temperature from 12 to 14 °C

#### ARCHIVAL WINE

Traminac from 1947 was served at the coronation of the Queen Elizabeth II

#### WINE MANIFESTATIONS

Vinkovo in Ilok
and Vukovar
January 22
Dunav Art Festival
in May
Traminac Festival
in June
Ilok grape harvest
in August and September

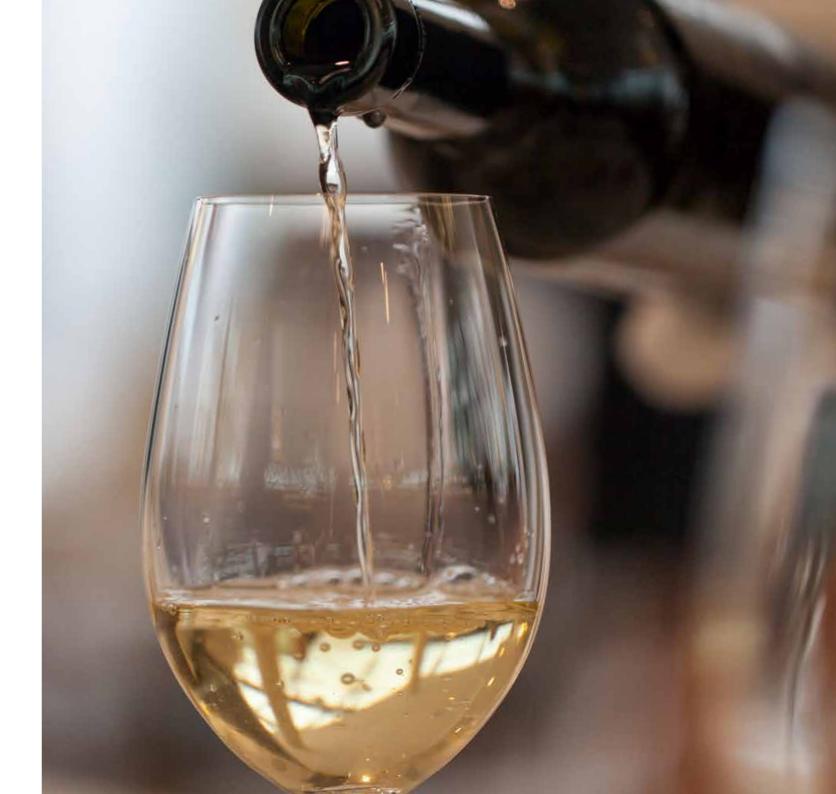
#### SLAST SVIJETA (WORLD'S DELIGHT)

"Delicium mundi", the name the Romans gave to Ilok and it fits perfectly even today E ver since the first vine was planted in the 3rd century in Fruška gora, and the historians claim that the emperor Probus was responsible for that, the wine has become an inseparable part of life in tame Syrmia, where you will be welcomed and honoured like a king. From ancient times, the wines of the Syrmian vineyards have been valued in the world. They were also traded by the Ottomans in the time of Suleiman the Magnificent, they were traditionally served at the royal courts in the most solemn moments... Even today they are talked about, recommended by sommeliers, drunk in famous restaurants, and win prestigious world awards.

#### Take a peek into some of 19 wine cellars and tasting rooms in Ilok Wine Route and taste the wines of Vukovar winemakers gathered under the brand Vrhunsko vukovarsko

The most famous Croatian vintners, modest, self-effacing and hard-working, with deep respect for the nature, great masters in wine cellars and an exceptional hosts live in this part of Croatia. Here the wine is an essential part of the cultural identity, an inseparable part of life, people grieve and rejoice with it, you don't just drink it, you enjoy it. Pairing with food of Slavonian and Syrmian cuisine is a great experience for gourmets and wine lovers.

They say that sunrises are the most beautiful in Syrmia, and if you are not an early riser, welcome the sunset on the banks of the Danube or on a wine-growing hill with a glass of fine wine. A magical experience!



#### WHITE SORTS **RED WINE SORTS** GRAŠEVINA / RIESLING FRANKOVKA It is produced by every wine cellar in Ilok and Vukovar, it is of Deep ruby red colour, excellent quality, with fresh fruit aromas, harmonious, elegant sumptuous fruity varietal body structure and pleasant freshness with a recognizable aromas interwoven with finish. It gives rise to exceptional predicates. gentle shades of spices and smoke. It is pleasant, harmonious and full of taste. TRAMINAC soft tannins, rounded, with Although Graševina is the most widespread variety, Traminac great potential for additional gives the best results in Syrmian vineyards. Golden-yellow maturation in the bottle. It shades, with clear varietal aromas, dominant fruit and floral is great as a rose but also in aromas, balanced acids and layered taste. It gives sensational a cuvée. predicate wines. **MERLOT** SILVANAC ZELENI *It will remind you of the* A surprise for the palate, light and pleasant, just like a trip to scents of Slavonian and Syrmia and Slavonia. A bit unexpected, intriguing, relaxing. Syrmian forests in spring. It *It is one of the best Croatian silvans in terms of luxury.* is deep red in colour, offers a combination of fruity scents, CHARDONNAY primarily cherries and wood, Yellow shades with greenish tones, rich aroma with and is drinkable and soft. accentuated notes of fresh fruit. Full of flavour, creamy and rich, but again pleasant and fresh. CABERNET SAUVIGNON Dark ruby red colour, PINOT WHITE harmonious, rounded, Wine for every occasion, light yellow in colour, rich aroma with delicate and ripe tannins accentuated notes of fresh fruit, full, pleasant and fresh. and pleasant taste, good structure and pleasant PINOT GRIS aromas of cloves, Subtle aromas, strong body, harmonious, excellent acids that blackberries and vanilla... give it a lively note, long taste. Classv.

# WINE WORTHY OF KINGS

E legant, fresh, harmonious, complex, dry or semi-dry, optional vintages or icy..., you will always feel the dominant scent of roses in them, and those more experienced will discover nutmeg aromas, sweet fruit, date, honey, mandarin, orange peel, bergamot... And no one, whether a beginner or a wine connoisseur, will remain immune to the top Traminers of the Syrmian vineyards.

It seems that it has always been in this area, but the first Traminer vines were planted in 1710 by the princely family Odescalchi on Principovac, their country estate, today the most famous Syrmian wine-growing position. This attractive picnic area with a renovated summer house is a must stop on the llok Wine Route with about twenty other charming wineries.

The story of the Ilok Traminac, which was drunk at the coronation of Queen Elizabeth II about sixty years ago, confirmed the royal status of this exceptional variety

The route mostly passes through the city, and ends or begins, depending on which side you start, on Radoš, the easternmost wine-growing position in Croatia. You will enjoy the splendour of Traminac, you will not resist the top Graševina, the most widespread grape variety, they will also offer you Pinot Gris or Rhine Riesling, Sauvignon, Chardonnay, and if you are a fan of red wine, you will taste excellent Merlot and Frankovka. Every winemaker has his own trump card, his favourite variety, his own touch, which makes him different. True lovers will not miss the excellent wines in neighbouring Vukovar, the city where Syrmia and Slavonia meet. Here, in the east of Croatia, wine is an emotion and a lifestyle.

VINEYARD AREA

1.700

hectare

ALTITUDE OF VINEYARDS

200-250

meters

THE MOST COMMON SORT

Graševina / Riesling

THE MOST FAMOUS SORT

*Traminac* 

POTENTIAL

Red wine Frankovka and Merlot

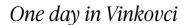
WINE TOURISM SYRMIAN VINEYARDS





#### *In the country*

Forgotten customs, wonderful handicrafts, and premium eno-gastro offer... It all welcomes you in the Route of the Golden Thread that connects Županja with neighbouring villages Štitar, Babina Greda, Kruševica, Cerna, Šiškovci, Gradište, Bošnjaci, Drenovci i Vrbanja. You will enjoy in peace and beauty of the Slavonian villages.



Go for a walk through the baroque centre of the oldest settlement in Europe where life lasts a full eight thousand years. Discover the meaning of Orion, the oldest Indo-European calendar, in the City Museum, take the promenade along Bosut to Krnjaš, the old Šokačka street where the writer Ivan Kozarac, the author of one of the most beautiful love songs, Milovo sam garave i plave, lived.





#### By bicycle in Syrmia and Slavonia

If you like active holidays and nature, cycling through picturesque villages, forests and vineyards is a good choice. The Syrmia route passes through Syrmia and Slavonia, which connects to the international Danube cycling route Eurovelo 6, and if you don't have your own, rent a sports or mountain bike and embark on an adventure to remember.

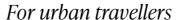


#### On the rivers

There is nothing more beautiful than sailing the mighty Danube in Vukovar on an excursion boat ... Or discover the beauty of the quiet and peaceful Bosut by catamaran, which leads from the centre of Nijemci to the picnic area and bird watching centre Sopotac and further through

Spačva through the mystical forest. You will enjoy it.

ILOK



Vukovar murals, 3D anamorphic paintings and graffiti on promenades, facades and streets are real discoveries for street art lovers. Vukovar is a large open-air gallery. It perfectly intertwines urban culture with the tradition of the Baroque city.



#### Museums you must not miss

On the banks of the Danube, a few kilometers east of Vukovar, a modern and attractive Vučedol Culture Museum was built at the archeological site. The people of Vučedol were real innovators and creatives, they also recorded the first date in history with a pictographic letter - February 22, 2898 years before Christ. Visit the baroque castle Eltz in the baroque center of Vukovar. It houses an attractive city museum with a dozen collections, including Bauer's with a cross-section of modern Croatian painting at the turn of the 19th and 20th centuries.

WINE TOURISM SYRMIA AND SLAVONIA

# MATCH WITH A MOMENT

Behind the best sommelier are years of experience and learning, so when they team up with top chefs you will feel a real explosion of taste. The combination is countless, especially if you are in Syrmia and Slavonia, so the recommendations of an expert are always welcome.

But they will also tell you that the choice of wine is influenced not only by food but also by a number of elements such as atmosphere, season, time of day, society, place, mood...

In fact, the only rule is that there is no strict rule, and if you stick to the one that tastes are not discussed, choose the wine that suits you best at that moment and enjoy. There is nothing wrong with the wines of the Syrmian vineyards!

# THE TASTES OF SYRMIA AND SLAVONIA

For starter small food bites, finger food Slavonian way, even tastier if they are made from black Slavonian pig, Fajfer pig. Greaves, kulen, sausage, bacon, drizzled cheese, ajvar/chutney... then hearty soup, just removed from the heat, still smoking, a perfect introduction to lunch. After that sarma or roast meat, then delicious cookies of all colours and sizes. First of all, brandy, and with each dish, the wine of the Syrmian vineyards is selected...



Just one usual day in Syrmia and Slavonia will look like a real feast, so if you are a gourmet, stop by





1



#### When it comes to kulen...

Graševina or Frankovka? It depends on which variety you prefer. You can pair both wines with spicy kulen, the largest gastronomic icon of this part of Croatia. When it comes to kulen, there are no better masters than Syrmians and Slavonians. They eat it on every occasion and will offer it to you in every restaurant. To them - everyday life, to you the finest delicacy, so only the best wines of the Syrmian vineyards go with it. If you opt for Graševina, choose a semi-dry, more pronounced body, and if you prefer Frankovka, make it more complex, aged in a barrique.

# Slavonia and Syrmia have it all! From traditional to modern restaurants, from cauldron dishes to fine dining... It will be love at first bite!

#### Fish stew and not just any kind...

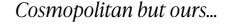
With no fish bones and with pasta that melts in your mouth ... Red ground pepper, the most popular spice in eastern Croatia, does not cover the fine taste of river fish, most often carp and catfish.

This more modern version of the dish from the cauldron was first cooked many years ago at the Michelin-recommended Hotel Dunav in Ilok. Since then, it has not ceased to attract gourmets and fans of traditional cuisine. Silvanac or Graševina will be served with it, and for lovers of red wines, fine cuvees from one of Syrmian wine cellars.



#### Traditional but mundane

Syrmian and Slavonia will wish you a warm welcome in traditional, proven good restaurants where dishes are simmered, long and slow, with a lot of heart and a few secret ingredients, just as the women in past used to do. There are about ten such places, they are the bearers of the label Tastes of Syrmia and Slavonia and it is perhaps best to start an eno-gastro story in them.



How about a spicy burger, homemade smoked sausage on white bean cream with purple cabbage and Parisien fries, glazed pork ribs, chicken fillet in almond crunch, perch fillet... in fine dining style? Warm and Slavonian, and yet modern and urban! For such a gourmet experience, visit restaurant Lu in Vinkovci or Lola in Vukovar. You will enjoy the refined interior, Syrmian and Slavonian hospitality and a glass of the best Syrmian wine.





#### Zucker kommt zuletzt...

In Syrmia and Slavonia, they will offer you the finest cakes, from the simplest, as fine and irresistible as šnenokli (Schneenockerln) to the refined and modern monoportions with which Traminers fit perfectly. You can also replace the dessert with a glass of predicate Traminac. Honey notes, subtle scents of caramel, mandarin and orange peel, layered flavours with lots of butter... Warm, lots... Sugar comes at the end!

WINE TOURISM SYRMIA AND SLAVONIA 15

#### SYRMIAN WINEMAKERS WITH TASTING ROOMS



WHITE WINE SORTS

Graševina/Riesling Traminac Rhein Riesling Chardonnay Pinot White

RED WINE SORTS

Cabernet Sauvignon Frankovka

TASTING BY APPOINTMENT

#### CONTACT

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# **ILOK WINE CELLARS**

Here you will discover the more beautiful side of life. In a glass of powerful Traminac, elegant Graševina, harmonious Frankovka..., in the patina of old Odescalchi's cellars in the city centre or surrounded by vineyards on Principovac and Vukovo, Syrmian hills with a view of llok and the Danube.

Long ago, wines from the llok estates of the Odescalchi family conquered the world. Centuries before you, they were admired by nobles and kings, and today they are talked about by sommelier and wine connoisseurs. The best positions, noble varieties, long tradition, new technologies, experienced experts and, above all, deep respect for nature, are the formula for the success of the most awarded Croatian winery.

With four million litres of wine, 330 hectares of its own and another 660 hectares of subcontracted vineyards, llok wine cellars are one of the largest Croatian wineries











And it's not just a story about premium wine. If you want a real vacation, stay a few days. Ilok wine cellars in the city centre offer 18 apartments and Syrmian specialties in the restaurant Stari podrum. If you like solitude, you will choose one of the six apartments on the Principovac Country Estate with volleyball, tennis, badminton courts, a golf driving range, hiking and cycling trails. The Odescalchi knew why they had built a summer residence in 1864 in that very wine-growing position. Today, there is a lookout point and a gourmet restaurant, a great opportunity to taste top-quality semi-sweet wines of the limited Principovac line.

16 WINE TOURISM

ILOČKI PODRUM

PRINCPOVAC

Duna

# PAPAK LOK

WHITE WINE SORTS

Graševina/Riesling Traminac, Rhein Riesling Chardonnay

RED WINE SORTS

Cabernet Sauvignon Cabernet Franc

ROS

TASTING BY APPOINTMENT

CONTACT

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vinapapak.com

# **WINES PAPAK**





Wonderful silence and vineyards... Welcome to Radoš, the easternmost Croatian wine-growing position, an unavoidable stop on the Ilok wine route. There you will be greeted by Mladen Papak, a famous master in the wine world who gave the Ilok wine story a modern stamp. A tasting room with a covered terrace to enjoy the warmer part of the year and a view of Syrmia with a glass of wine from the top Radoš line are an experience to remember.

Sweet, full, creamy... Such are the predicate wines Papak -Graševina of the selective harvest of dried berries in 2015 and Traminac of the ice harvest of 2016. The peak of flavour









# WINERY IVAN ČOBANKOVIĆ

A layered scent of honey and smoky notes, full of flavour, with an oxidative finish reminiscent of cherry.... Traminac of the 2008 Čobanković berry harvest is a sensation for the palate

Why not start the story with two international varieties, completely atypical for Syrmia and Slavonia? Light, pleasant, intriguing, relaxing... Such is Čobanković's Silvanac green. Pinot Gris, on the other hand, is a strong and characteristic wine with great aging potential. A real wine surprise if you visit his tasting room in the centre of llok. With vineyards on an area of 200 hectares and a little less than two million litres of wine, Ivan Čobankovic is one of the largest producers in eastern Croatia.

WHITE WINE SORTS

Graševina/Riesling Chardonnay Silvanac Green Pinot Gris Traminac

RED WINE SORTS

Frankovka Cabernet Sauvignon

TASTING BY APPOINTMENT

CONTACT

V. Nazora 59, 32236 llok t: +385 98 9344 947 e: ivan.cobankovic1@vu.t-com.hr

vinarija-cobankovic.hr



18 SYRMIA AND SLAVONIA SYRMIA AND SLAVONIA







#### WHITE WINE SORTS

Graševina/Riesling Traminac, Pinot White Charddonay Sauvignon

RED WINE SORTS

Cabernet Sauvignon Merlot

ROSE

TASTING BY APPOINTMENT

CONTACT

Hercegovačka 1, 32236 Ilok t: +385 32 593 100 e: ivan.buhac@vk.t-com.hr

vino-buhac.com

# WINE BUHAČ

Great value for money, especially when it comes to aged Merlot, a wine that every better restaurant should have. Find out why it is so in the tasting room of their winery

When it comes to red wines from the Syrmian vineyards, there are no greater masters than the Buhač family. So say sommeliers, oenologists and lovers of black varieties who have tasted their Cabernet sauvignons, and especially Merlot ripened in wooden barrels. Rich and soft with ripe fruity aromas and full flavour that lasts ... and just praised Rose. You can't stop at just one sip. Although only four of the 20 hectares of vineyards are under Merlot, this variety is Buhač's trademark.



# **WINERY TRS**

They have one of the best Frankovka in Croatia, of the same variety and interesting Rose Franka, light and drinkable Chardonnay, Graševina Dekan full of varietal character and enviable elegance, and their complex semi-dry Traminac, pleasant freshness, stronger body, nice balance with scents of honey, caramel and roses ... And that's just a small part of the offer. Their wine story began in 2006, by merging two llok family farms.

The elite line Dekan is named after the best position where the owners of the winery, friends Zlatko Bošnjak and Marijo Faletar nurture their vineyards



Graševina/Riesling Chardonnay, Traminac

RED WINE SORTS

Frankovka Cabernet Sauvignon

ROSE

TASTING BY APPOINTMENT

CONTACT

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vinarija-trs.com







WINE TOURISM SYRMIAN VINEYARDS

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WHITE WINE SORTS

Graševina/Riesling Chardonnay Pinot White, Traminac

RED WINE SORTS

Cabernet Sauvignon, Merlot

ROSE

TASTING BY APPOINTMENT

#### CONTACT

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facebook Vinarija Knezović Ilok



Viticulture and winemaking is a family passion that is passed down through the generations, and guests enjoy interesting stories from the history of llok, in addition to wines

They introduced bottled wine to the market with their own label and geographical indication in 2003. They have nine hectares of vineyards, 45,000 vines and produce about 50,000 litres of wine a year. They also have a rural tourist farm with a tasting room with 120 seats indoors and 150 outdoors. There, with prior notice, you can pair fine wines with local cuisine such as llok steak, grilled dishes or shepherd's stew.











# WINERY JULIUS STIPETIĆ

A beautiful cellar buried in a hill from 1890 with a loggia in a courtyard full of greenery is a protected cultural asset. Rare winemakers can boast of this

Julius Stipetić was a real beer drinker and a top winemaker. Monks from the monasteries of Fruška Gora also came for his great semi-dry Rhine Riesling. Paula Stipetić inherited almost two centuries of family tradition overnight. After her father's death, she took care of the vineyards and the wine cellar and gave her father's recognizable wines a feminine touch. Excellent experts praise her exceptional Graševina.

WHITE WINE SORTS

Graševina/Riesling Rhein Riesling Chardonnay Traminac

RED WINE SORTS

Cabernet Sauvignon

TASTING BY APPOINTMENT

#### CONTACT

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vino-buhac.com



22 WINE TOURISM SYRMIA AND SLAVONIA 23





# Othermi Heri

#### WHITE WINE SORTS

Traminac, Silvanac Green Sauvignon Blanc Graševina/Riesling Pinot Gris, Chardonnay

RED WINE SORTS

Frankovka Cabernet Sauvignon

ROSE

TASTING BY APPOINTMENT

#### CONTAC

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podrumi-kresic.hr

# WINE CELLAR KREŠIĆ

The original cellar for archival wines is an old German bunker from the Second World War, the only preserved of them 17 in the Šarengrad area. A tasting room was later upgraded next to it

A real wine experience on the banks of the Danube! A tour of the vineyards and presentation of the harvest, a walk through the old and new part of the cellar and wine tasting directly from the barrel, followed by a tasting in the tasting room with Syrmian specialties, music and dancing. With a lot of love and laughter, that's what the Krešić family does. Their basement is in the picturesque Šarengrad near llok. There and in neighbouring Opatovac, they cultivate about 100,000 vines.



# D<sub>unav</sub>

#### SYRMIAN WINEMAKERS WITH TASTING ROOMS

# **WINERY ZAJAC**

Only one who understands, and respects nature can fully dedicate himself to wine. From pruning to harvest, from the cellar to the bottle, wine requires a lot of effort and attention at all times

Not a single hour of life spent in the saddle is lived in vain, claim Aleksandra and Zlatko Zajac, passionate riders. On their llok estate with a winery and a rustic tasting room, you can hang out with beautiful horses over a glass of wine. If you wish, you will be taken by carriage through the streets of picturesque llok. They are engaged in agriculture and enjoy cultivating vineyards. Although they have only recently introduced themselves to the market, they have been producing wines for a long time, up to 50 thousand litres a year.

#### WHITE WINE SORTS

Graševina/Riesling Traminac, Chardonnay

#### RED WINE SORTS

Frankovka Cabernet Saugvinon

#### ROSE

TASTING BY APPOINTMENT

#### CONTACT

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#### facebook Vinarija Zajac Ilok





24 SYRMIAN VINEYARDS 2



WHITE WINE SORTS

Graševina/Riesling Traminac

RED WINE SORTS
Frank-Cabernet

COGNAC

Stari Iločki vinjak

BRANDIES

Apple brandy Cherry brandy Apricot brandy Vine brandy Honey brandy Williams pear brandy Traminka Plum brandy

LIQUEUR

Herb brandy

Cherry

TASTING BY APPOINTMENT

#### CONTACT

V. Nazora 27, 32236 Ilok t: +385 98 914 0354 e: info@rakije-barbaric.hr

rakije-barbaric.hr



Here you will taste excellent Ilok brandy and fine Traminka.
Their brandies and liqueurs will glow your cheeks and warm your stomach, and they fit perfectly at the end of a wine tasting

Their modern distillery produces great brandies and liqueurs, and they store about 30,000 litres of wine in the cellar. They have their own orchard with more than 1,500 trees, four acres of vineyards, a rural holiday home and two tasting rooms - with 40 and 15 seats. Guests especially praise the excellent Graševina Barbarić, the most sought-after wine in their cellar.











# IZVORI ŽIVOTA OPG ZELENIKA

(LIFE SOURCES FAMILY FARM ZELENIKA)

Tasting room for top-quality organic sparkling wine, wines and chocolate pralines on the banks of the Danube, a source of drinking water from 1870, accommodation on a farm, fisherman's house or Robinson camp..., a perfect blend of luxury, nature and tradition

Their ecological sparkling wine is drunk by the Rolling Stones, Chinese millionaires, European counts and politicians, offered in top world hotels ... Each of them has a story: *Double Gold* with 24-carat gold, *Carmen Sylve* with pine needle liqueur, *U Sridu* and the most recent *Bigeste* conquered Decanter, and the *Blago mora* matures in amphorae in the depths of the sea.

SPARKLING WINE

Bigeste Aureus Carmen Sylva U sridu Double gold

WHITE WINE SORTS

Traminac

TASTING BY APPOINTMENT

#### CONTACT

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opg-zelenika.hr

26 SYRMIA AND SLAVONIA 27





The smell of the Danube, peace and guiet... And a view of the native vineyards. A wonderful ambience for enjoying traditional

specialties and top wines from Syrmian winemakers. Ideal for large groups, business receptions, lunches or dinners, large

family gatherings, team building. After a rich lunch in Syrmia and

Slavonia, don't miss a visit to the Vučedol Culture Museum in the

immediate vicinity.

VUKOVAR

WHITE WINE SORTS Graševina/Riesling

RED WINE SORTS Frankovka

TASTING BY APPOINTMENT

CONTACT

Vučedolska bb, 32000 Vukovar t: +385 91 4790 514 e: turizam@vupik.hr

vupik.hr









RED WINE SORTS Frankovka

ROSE

TASTING BY APPOINTMENT

CONTACT

Ina

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# WINE CELLAR MARIJA

Their 3.5-hectare vineyards are located in the most famous llok wine-growing position Principovac, a cellar with a capacity of 100 thousand litres was built in the middle of the last century, the tasting room has 50 seats, and the family tradition of wine production is five generations long. For the Živković family, viticulture and winemaking are a great love and passion. The formula for success is simple - creative in the cellar, hardworking in the vineyard.

Unpretentious in the vineyard, a challenge in the cellar, it can be tamed only by great masters. This is how winemakers describe Frankovka, so the name Šokica suits her very well

A former farmhouse with a house in a field built in the 1920s, it has been turned into a unique restaurant with a hundred seats. It was named after the first owner





28 WINE TOURISM SYRMIAN VINEYARDS

SYRMIAN WINEMAKERS SYRMIAN WINEMAKERS WITH TASTING ROOMS VUKOVAR







#### WHITE WINE SORTS

Graševina/Riesling, Chardonnay Silvanac Green, Traminac Pinot Gris, Rhein Riesling

RED WINE SORTS Frankovka, Merlot, Cabernet Sauvignon

ROSE, SPARKLING WINE

FRUIT WINE, LIQUEURS AND BRANDIES

TASTING BY APPOINTMENT

#### CONTACT

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vrhunskovukovarsko.hr

# VRHUNSKO VUKOVARSKO





At the tasting of One Taste Vukovar on the food & wine terrace of the store Vrhunsko vukovarsko you will enjoy pairing excellent wines from the best Vukovar winemakers with delicious delicacies from local producers. Harmony of taste in a baroque ambience

Original, high quality, healthy, fresh, a short way from the field to the table - Vukovar is known for its valuable producers and family farms, 24 of them are gathered in the cooperative Vrhunsko vukovarsko. Great wines, famous kulen, salami, bacon, greaves, goat and cow cheeses, jams, but also gold embroidery, bags, souvenirs..., all in one place in the baroque core of Vukovar. Enjoy the view of the food & wine terrace with a glass of fine wine.







#### VINAR / WINEMAKER

They are proud of their predicates. They are their passion. Along with Graševina, Traminac and Pinot Noir, they produce them in a cellar that is more than 400 years old and does not have a single stainless-steel barrel. Everything takes place in wooden barrels - both fermentation and aging. They can produce 13,000 litres of wine a year from 3.2 hectares of vineyards.

WHITE WINE SORTS RED WINE SORTS ROSE Graševina/Riesling, Traminac Pinot Noir

S. Radića 28A, 32236 Ilok | t: +385 98 465 757 e: hrvoje.markovinovic@vinar-ilok.hr | vinar-ilok.hr

## **WINERY SRIJEMSKA** KAPLJICA / SYRMIAN DROP

Jure Kovčalija, the father of the owner of this Šarengrad winery, was an extremely respected Syrmian and Slavonian cooper. All the wines of Srijemska kapljica are still aged in his barrels. About 120,000 litres of wine are produced there annually, and the vineyards are spread over eight hectares.

WHITE WINE SORTS

Pinot White, Graševina/Riesling Traminac, Rhein Riesling

RED WINE SORTS Cabernet Sauvignon

S. Radića 92, 32234 Šarengrad | t: +385 98 9787 459 e: srijemskakapljica@gmail.com | srijemska-kapljica.hr



31 WINE TOURISM SYRMIA AND SLAVONIA





#### **WINERY DRAGUN**

Their Traminac selective berry harvest is dominated by honey notes, gently sweet and drinkable, looking for another sip... They started modestly in the seventies, today they cultivate ten hectares of vineyards, producing about 100 thousand litres of wine a year. The inscription on their label *Nomen est omen* suggests the similarity of the surname Dragun with the English word dragon.

WHITE WINE SORTS

Graševina/Riesling Traminac traminac izborne berbe bobica Chardonnay RED WINE SORTS

Merlot Cabernet Franc Cabernet Sauvignon

#### CONTACT

Vodenica 11, 32236 llok | t: +385 98 9503 435 e: vinarija-dragun@net.hr | vinarija-dragun.hr

# WINERY DOLIĆ-KRALJEVIĆ

The famous llok winemaker and the first post-war mayor of llok, Stjepan Kraljević, joined forces with his daughter and son-in-law. You will not find Dolić-Kraljević wines in many places, so if you want, for example, to enjoy the great Graševina or the acclaimed Frankovka, you will have to stop by llok or order them by phone.

WHITE WINE SORTS

Graševina/Riesling Sauvignon Blanc, Traminac RED WINE SORTS

Frankovka

#### CONTACT

K. Tomislava 89, 32236 llok | t: +385 91 488 2922 e: dolic.kraljevic@gmail.com



#### WINERY BURNAZ

**CONTACT** Zagrebačka 20, 32236 llok | t: +385 98 856 078

The most sought-after wine of the cellar is Graševina, followed by Traminac, and its other varieties are also praised. The vineyards are spread over 15 hectares, and the capacity of the cellar is 50 thousand litres.

WHITE WINE SORTS

Graševina/Riesling, Traminac, Chardonnay, Rhein Riesling

RED WINE SORTS
Frankovka, Merlot





# WINERY ČOBANKOVIĆ

In their cellar, with a capacity of 40 thousand litres, excellent wines are made, which are filled for the first time in bottles with their own label in 2000. Their vineyards cover 10 hectares.

WHITE WINE SORTS

Graševina/Riesling, Pinot Gris, Silvanac Green, Chardonnay

CONTACT

Stjepana Radića 98a, 32236 Ilok | t: +385 99 2828 972

#### **WINERY HERCEG**

Along with the excellent Graševina, their best-selling wine, the acclaimed Traminers are also made in the Herceg cellar. They cultivate five hectares of vineyards, and their cellar capacity is 30 thousand litres.

WHITE WINE SORTS

Graševina/Riesling, Traminac, Rhein Riesling

RED WINE SORTS
Frankovka

CONTACT

A. Benešića 37, 32236 llok | t: +385 98 574 726 | e: visnjaherceg@gmail.com



32 SYRMIAN VINEYARDS 33



I especially like the wines of the Principovac line of llok cellars and I think that every restaurant that sticks to its wine list should have at least one wine from that line. We can be proud of such wines and offer them to every foreign guest and I could hardly wait for the expression of delight on their faces when they taste them. These are complex, powerful, characterful, distinctive wines, beautifully balanced, masterfully made.

Jelena Šimić Valentić, Sommelier





I really like the Croatian Danube region and whenever I can I gladly go there. I especially like the picturesque town of Ilok which reminds me of similar Austrian or French towns with a viticultural tradition and a close connection with the river that flows next to it, in this case the Danube. It is the Danube that carries the Central European flair that adorns Ilok, and there is also a wine history that makes Ilok special.

Emil Perdec, Sommelier





Traminac that comes from llok is a wine that you can drink every day. It does not burden with massiveness and seduces with accessibility. It is balanced in taste, intense in smell, soft and wide in the mouth, and yet fresh and alive enough to evoke a new sip.

Saša Špiranec, Wine Expert





Traminac is a potent wine for aging even when dry. Ilok wine cellars have an archive about which too little is known. Croatia makes one of the best dry Traminers, and the predicates stand side by side with the Alsatian Gewurztraminers.

Darko Lugarić, Sommelier







#### **IMPRESSUM**

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