

V I N S K A C E S T A



H E R C E G O V I N E



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H E R Z E G O V I N A



W I N E R O U T E



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Projekt implementira Turistička zajednica HNZ & Udruženje vinogradara i vinara Hercegovine

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Panorama - Hercegovina / Herzegovina



Brotnjo - jesenske boje / Autumn colors





Mostar - Panorama planina / Mount Velež

Hercegovina

je povijesna i geografska regija u južnom dijelu Bosne i Hercegovine koja se prije nazivala Humska zemlja, Zahumlje ili Hum. Ukupna površina joj je blizu 10 000 km². Prema popisu iz 1991. godine, Hercegovina ima 437 000 stanovnika. Kao prirodna regija, sastoji se iz dvije mikro regije: niske (primorske ili jadranske) i visoke (gornje ili planinske) Hercegovine. Visoka Hercegovina obuhvaća sliv gornjeg i srednjeg toka Neretve, znatni dio dinarskog predjela, planine Velež, Volujak, Prenj, Čvrstica i Crvanj, te poznata Nevesinjska i Gatačka kraška polja. Niska ili jadranska Hercegovina se prostire oko donjeg toka rijeke Neretve i u slivovima rijeka Bregava i Trebižat. Obuhvaća veliko Popovo polje, Mostarsko polje i kotlinu, te Trebinjsko polje. Sa svojom submediteranskom i mediteranskom klimom Hercegovina spada u regije u kojoj uspijevaju sredozemno voće i povrće. Mnogi je nazivaju "Kalifornijom" Bosne i Hercegovine. Ovdje uspijevaju vinova loza, smokva, breskva, mandarina, jabuka, šipak, maslina i druge sorte, pa sve do ljekovitog bilja kao što su kadulja, vrisak, smilje itd. Upravo zbog ovakve blage klime, Hercegovina je najveći i jedini proizvođač grožđa i vina u Bosni i

Hercegovini. Dvije autohtone sorte, Žilavka i Blatina, odavno su se ovdje udomaćile i daju urod i kvalitetu kao nigdje drugdje.

Hercegovina je zemlja sunca i kamena, a njezine proplanke i udoline prekrivaju nisko i visoko raslinje kao što su drača, hrast, jasen, klen, smreka i borovina. Svakom prolazniku ovaj ambijent nudi nezaboravne poglede i ugođaje za oko i dušu. Kao povijesna regija, Hercegovina nudi puno povijesnih lokaliteta kao što je Stari Grad u Mostaru, 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.



Hercegovina

is a historical and geographical region in the southern part of Bosnia and Herzegovina, once called Humska land, Zahumlje or Hum. The total surface is about 10 000 km². According to the population census from 1991, Herzegovina numbered 437 000 inhabitants.

As a natural region, it consists of two micro regions: low (coastal and Adriatic) and high (upper and mountainous) Herzegovina. The high Herzegovina comprehends the upper and middle Neretva basin, a large part of the Dinaric region, mount Velež, Volujak, Prenj, Čvrstica and Crvanj, and the well-known Nevesinjsko and Gatačko karst plains. The low or Adriatic Herzegovina spreads around the lower course of the Neretva River and in the Bregava and Trebižat river basins. It comprehends the big Popovo plain, Mostarsko plain and valley, and Trebinjsko plain. With its sub-Mediterranean and Mediterranean climate, Herzegovina is a region where Mediterranean fruit and vegetables thrive. Many think of it as the "California" of Bosnia and Herzegovina. Grape vine, fig, peach, tangerine, apple, pomegranate, olive and other varieties, as well as medicinal herbs such as sage, heather, immortelle, etc., grow here. It's

exactly because of this mild climate that Herzegovina is the biggest and single grapes and wine producer in Bosnia and Herzegovina. Two autochthonous varieties, Žilavka and Blatina, have long ago acclimated to the region and yield crops and quality like nowhere else.

Herzegovina is the land of sun and stone, and its glades and vales are covered by low and high vegetation, such as brambles, oak tree, ash, common maple, juniper, and pine trees. This environment provides to each passer by unforgettable views pleasant for the eye and the soul. As a historical region, Herzegovina offers a lot of historical sites such as the Old Town in Mostar, the Old Town of Počitelj, Tekija in Blagaj, Mogorjelo, Radimlja, the tower of Ljubuški, etc. In the museums of Herzegovina several findings and fossils from ancient history have been preserved. Therefore, Herzegovina offers to each visitor a "walk" through time. Mostar, its capital, together with Međugorje, the pilgrimage center, Neum, the seaside resort, and other attractions, represents one of the most desirable regions in the south-east Europe.



Karta Hercegovine / Herzegovina map



Povijest uzgoja vinove loze

Ovdje se vino pije preko 2200 godina

Bosna i Hercegovina baštini vinogradarsku 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 vinarstva zemlja. U srednjem vijeku je gotovo svaka velika 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 IXX. 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 ovdašnjih ljudi. Hercegovački vinari danas žele i hoće biti prepoznati po njihovoj Žilavci i Blatini kao jedinstvenim sortama u vinarstvu svijetu, i prezentirati sebe svijetu kroz ovo vino koje u sebi nosi miris zemlje i žestinu hercegovačkog sunca.



Mogorjelo detalj / Mogorjelo detalj - Čapljina

6 7



Gradnići / Čitluk - Vinski muzej / Wine Museum

History of wine-growing



Cerin / Čitluk - Vinogradari / Wine Growers - 1912.

Wine has been drunk here for 2200 years

Bosnia and Herzegovina inherits the culture of wine growing and producing from the Illyrian period, and the Thracians were the first ones to bring the grapevine seedlings to the Balkans. When talking about the history of wine growing in B i H, it's important to mention that its borders occupied a much broader area than today. Namely, the Medieval Bosnia was once, without the later adjoined southern part (Hum), a distinguished wine-growing and producing country. In the Middle Ages, almost every aristocratic family had their own vineyards. This is clearly evident in the first detailed cadastral records dating from the 15th and 16th century. With the arrival of the Turks, and the islamization process of Bosnia, this type of production gradually extinguished, and finally perished. 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.

At the present, the production of wine here is limited to the confluences of the rivers Neretva and Trebišnjica, corresponding to the Herzegovina wine-growing region with 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, lifestyle of the local people.

The Herzegovina winemakers want to be recognized for their Žilavka and Blatina as unique varieties in the world of wine, and to present themselves to the world through the wine that bears savour of the soil and the fervency of the Herzegovina sun.

Kada bi mogli uskrsnuti svi oni ovdje pod kamen pokopani, možda bi pri jarkoj svjetlosti svanuća prepoznali svoje neispunjene težačke snove.

(Zdravko Ostojić)

If all those buried under the stone could resurrect, maybe with a strong light of daybreak they would recognize their unfulfilled hardworking dreams.

(Zdravko Ostojić)



Čapljina - Mogorjelo



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 slatkovodne i morske ribe, te uz sir iz »mišine« (mišjeha) 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 wine growers. 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 high quality wines are gained from the chosen locations (vineyards), very often with the addition of 15% of Krkošija and Bena, which are also autochthonous varieties of the region of Herzegovina.

Everybody experiences the Žilavka wine in a personal and individual way. It attracts the admirers of a “good drop” 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 yellow-green 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.

The inhabitants of Herzegovina drink Žilavka with boiled or grilled lamb, eel and other fresh-water and sea fish, as well as with cheese from bellows, 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 Allicante 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 probranih položaja vrhunsko suho crveno (crno) vino proizvedeno od istoimene sorte grožđa uz dodatak do 15 % sorti oprašivača.

To je snažno i svježije 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 nereske od govedeg pršuta. Pije se polako, čisto, temperirano 18-20 °C iz lijepo oblikovanih čaša, u seoskom ambijentu i iz drvene bukarke.

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

Blatina is an autochthonous 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 Allicante 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 high 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 harmo-

nious 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 strong meals, meat from game, especially roast-meat, fish stew, and beef ham. It is drunk slowly, clear on 18 to 20 °C, from nicely shaped glasses, and in a rural ambience from the wooden jug.

Beware of its strength! It has the sun condensed in it, along with all of the Herzegovina summer heat collected in it.



Kameni vinogradi

Domovina žilavke je hercegovački krš, postojbina drače, smrike, vriska, pelina i poskoka, gdje sunce nemilosrdno prži šest mjeseci u godini i gdje je svaka gruda zemlje zlata vrijedna.

Lokalitet Blizanci jedinstven je po tome što se od kamene pustinje pretvorio u oazu obilja i ljepote. Vinograd je podignut početkom osamdesetih godina prošlog stoljeća i danas je kao takav raritet u svijetu. Klasične metode kultiviranja zemljišta za nasad vinove loze zamijenjene su moćnim strojevima, riperima i buldožerima. Primjenom suvremenih ampelotehničkih metoda stvoren je supstrat za sadnju vinove loze. U početnim fazama podizanja vinograda, ovaj se poduhvat doimao poput iluzije jer je količina zemlje na ovom lokalitetu zanemariva, a fragmentirani krečnjak čini preko 70 % supstrata. Žilavka je još jednom pokazala da je srasla sa ovim podnebljem i da joj je ime kompatibilno sa osobnošću.

Plantaža Blizanci zauzima površinu od 100 ha, podijeljena je na jedanaest proizvodnih jedinica-tabli, veličina table je 7-9 ha. Na svim tablama su zasađene sorte žilavke i bene u odnosu 90:10 %.

Razmak sadnje je 300x120 cm, a uzgojni oblik koji se koristi je dvokraka horizontalna kordunica sa visinom stabla od 90 cm. Rezidba se obavlja u zimskim mjesecima od prosinca do ožujka, način rezidbe i stupanj opterećenja daje planirani prinos od oko 10 tona po hektaru. Grožđe dobiveno na ovoj plantaži karakterizira i visok sadržaj šećera.

Obrada je podređena specifičnostima supstrata tako da se umjesto uobičajenih jesenskih i proljetnih oranja vrši rastresanje supstrata tzv. šizel kultivatorima, čime se istovremeno potiskuje i razvoj korovske vegetacije. Osiguranje vodnog režima u kritičnim fazama vegetacije riješeno je sustavom navodnjavanja kap po kap. Grožđe s lokaliteta Blizanci se prerađuje u Vinariji Čitluk, i od njega se nadziranom fermentacijom dobiva vrhunsko suho vino. Pretpostavljajući da je osobnost vina u velikom mjeri uvjetovana karakterom ambijenta - kamena, na kojem je grožđe proizvedeno, proizvođač je došao na zamisao da vino proizvedeno s ovog lokaliteta nazove «kamenno vino» i kao takvo se počelo proizvoditi 1990. godine.



Stony Vineyards



Herzegovina karst, homeland of thorn-bushes, spruce, heather, wormwood, and horned viper, where the sun ruthlessly heats six months a year and where every lump of soil is the gold worthy homeland of Žilavka too.

The location of Blizanci is unique for the fact that the stone desert turned into an oasis of luxury and beauty. This vineyard was founded in the early 80s of the past century and as such is a rarity in the world. The classic methods of cultivation of land for plantations of grapevines were replaced here with powerful machines, rippers and bulldozers, and with application of the modern ampelotechnological methods the substratum for plantation of grape vine was created. In the initial phases of foundation of these vineyards, this entrepreneurship seemed an illusion since the quantity of soil in this location is negligible, and the fragmented limestone makes 70% of the substratum.

Once more, Žilavka proved to have coalesced with this climate and that its name is compatible with its features.

The Blizanci plantation covers the surface of 100 hectares, it's divided into eleven production units, the size of one unit is 7 to 9 hectares. In each, the varieties of Žilavka and Bena are planted with 90:10 proportion.

Plantation spacing is 300x120cm, and the cultivation system used is double horizontal "kordunica" with trunk height of 90cm. Cutting is done in the winter months from December to March, the way of cutting and burden rate render the foreseen crop of about 10 tons per hectare. The grapes in this plantation are characterized by a high degree of sugar.

Elaboration is subject to the specificity of the substratum, so that instead of the ordinary autumn and spring ploughing the agitation of the substratum is done with the so called "shizel" cultivators, at the same time fighting the development of weed vegetation. The water regime in the critical phases of the vegetation is secured with the irrigation system "drop by drop". The grapes from the Blizanci location are elaborated in the wine cellar Čitluk, and with a controlled fermentation a high quality dry white wine is obtained from it. Supposing that the features of the wine greatly depend on the character of the ambience - the stone on which the grapes are produced the producer came to the idea of naming the wine derived from that location, "stony wine", production of which began in 1990.

Vinogradarske oblasti Wine-Growing regions

Vinogradarski rajoni i površine 1990. godine

Do 1990. godine, BiH je imala 5 781 ha vinograda s 24,5 milijuna čokota europske loze kalemljene na američku podlogu. Od toga, vinogradarski rajon Hercegovina zauzimao je 5 691 ha vinograda ili 98,4%, a rajon Sjeverna Bosna 90 ha ili 1,6%. U slijedećoj tabeli su prikazane tadašnje vinogradarske površine Hercegovine:

Ukupno ha	Hercegovačko-neretvanska županija ha	Zapadno-hercegovačka županija ha	Općina Trebinje ha
5 691	4 274	1 040	377

Total ha	Herzegovina - Neretva Canton ha	West - Herzegovina Canton ha	Trebinje municipality ha
5 691	4 274	1 040	377

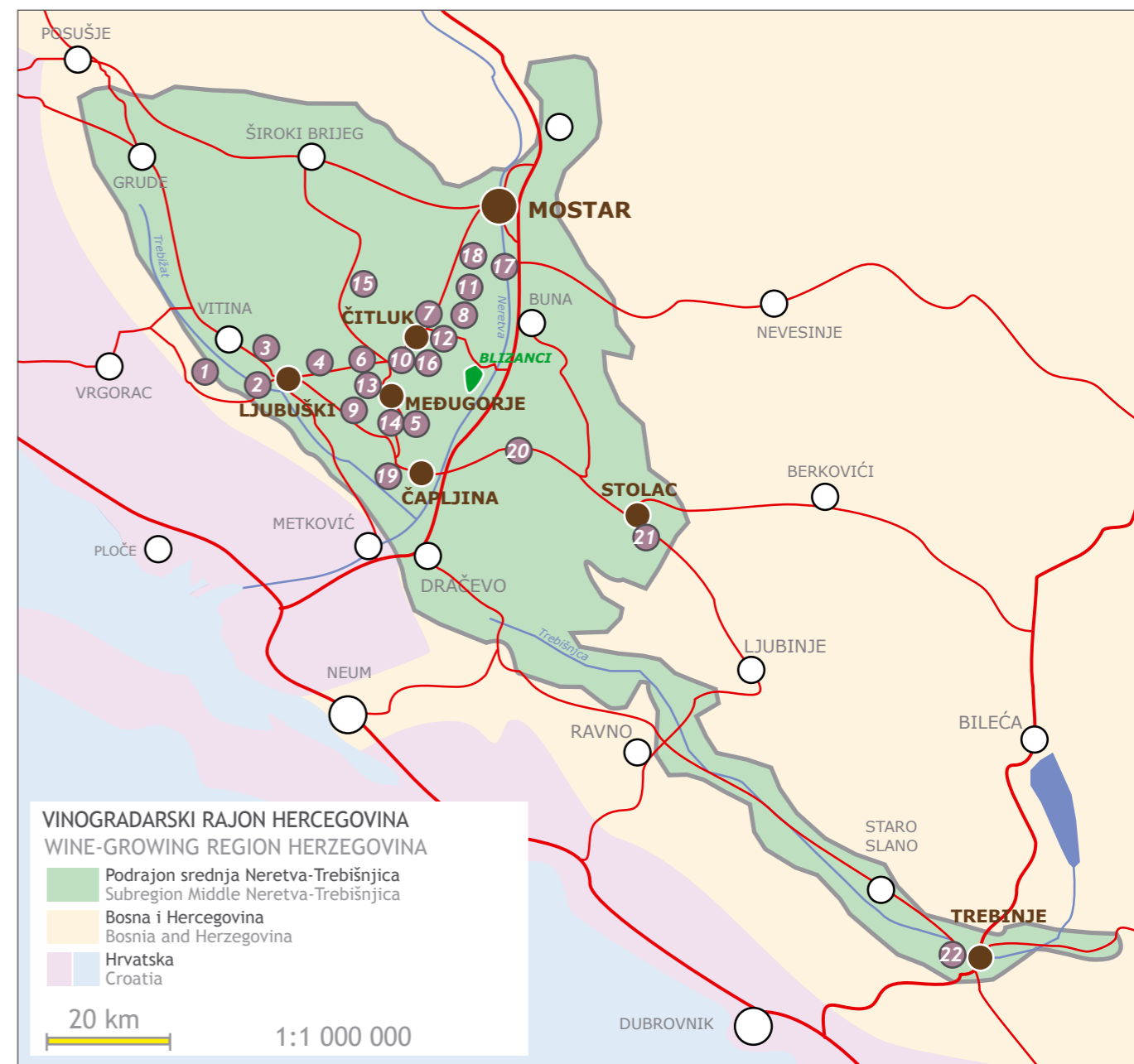
Wine-growing regions and areas in 1990

Until 1990, B&H had 5781 hectares of vineyards with 24,5 million vine plants of European grapevine inoculated on American rootstock. Out of this, 5691 hectares or 98,4% of vineyards belonged to the Herzegovina wine-growing region, while the north Bosnia region had 90 hectares or 1.6%. In the following table are shown the Herzegovina wine-growing areas of that period:



Prema tome, Hercegovačko-neretvanska Županija je bila nositelj vinogradarske proizvodnje, a najveći prostori pod vinovom lozom krasili su općine Mostar, Čitluk, Čapljina i Stolac. Od ukupnih površina, na privatni sektor je otpadalo 3 770 ha, a na društveni 2 161 ha. Pretežito su bile zastupljene bijele vinske sorte (oko 70%), a manjim dijelom crne sorte (oko 30%). Najzastupljenije sorte su bile Žilavka-bijelo i Blatina-crno, te prateće Bena, Krkošija, Smederevka, Vranac, Plavka, Merlot i Cabernet.

Therefore, the Herzegovina - Neretva Canton was the bearer of wine-growing production, and the largest grapevine areas adorning the municipalities of Mostar, Čitluk, Čapljina, and Stolac. Out of the total area, the private sector occupied 3770 hectares, and the social one 2161 hectares. White wine varieties (about 70 %) prevailed over the red varieties (30%). The most often produced varieties were Žilavka white wine, and Blatina red wine, and the accompanying varieties Bena, Krkošija, Smederevka, Vranac, Plavka, Merlot and Cabernet.



VINARIJE / WINERIES

Ljubuški

1. Podrum Begić
2. Vinarija Hepok
3. Vinarija Škegro
4. Podrum Sušac

Čitluk

5. AG Međugorje
6. Hercegovina Produkt
7. Podrum Brkić
8. Podrum Andrija
9. Podrum Buntić
10. Monako 2000
11. Podrum Prskalo

12. Vitai

13. Podrum Sivrić
14. Vinarija Stankela
15. Podrum Stojić
16. Vinarija Čitluk

Mostar

17. Aluminij
18. Podrum Rozić

Čapljina

19. Podrum Rebac
20. VINO Domanovići

Stolac

21. Stolački podrumi

Trebinje

22. Podrum Vukoje



Panorama - Ljubuški



Tvrdava Herceg Stjepan / Herceg Stjepan castle - Ljubuški

Ljubuški

Ljubuški kraj s obiljem vode, bogatstvom flore i faune, začijelo 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 Ljubuškega 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.



www.ljubuski.ba



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.

Ljubuški - Vodopadi Kravice / Kravice Waterfalls





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 Humačka 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 had different exhibits, 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 situated in this museum, probably the oldest Middle Age inscription in BiH.

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



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 franciscan convent there is a gallery with a permanent exhibit showing the "mother and child" subject. Around 70 works are displayed, among which statues, paintings, drawings of our famous artists, from Meštrović and Radauš to Jurkić and Rački.



Humac / Ljubuški - Unutrašnjost franjevačkog samostana / Franciscan convent interior



Humačka ploča iz 12. st
Humac plate from the 12th century

MANIFESTACIJE / EVENTS

Ljubuški Karneval, veljača - Ljubuški
Ljubuško silo, srpanj - Ljubuški

Ljubuški Karneval, February - Ljubuški
Ljubuško silo, 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

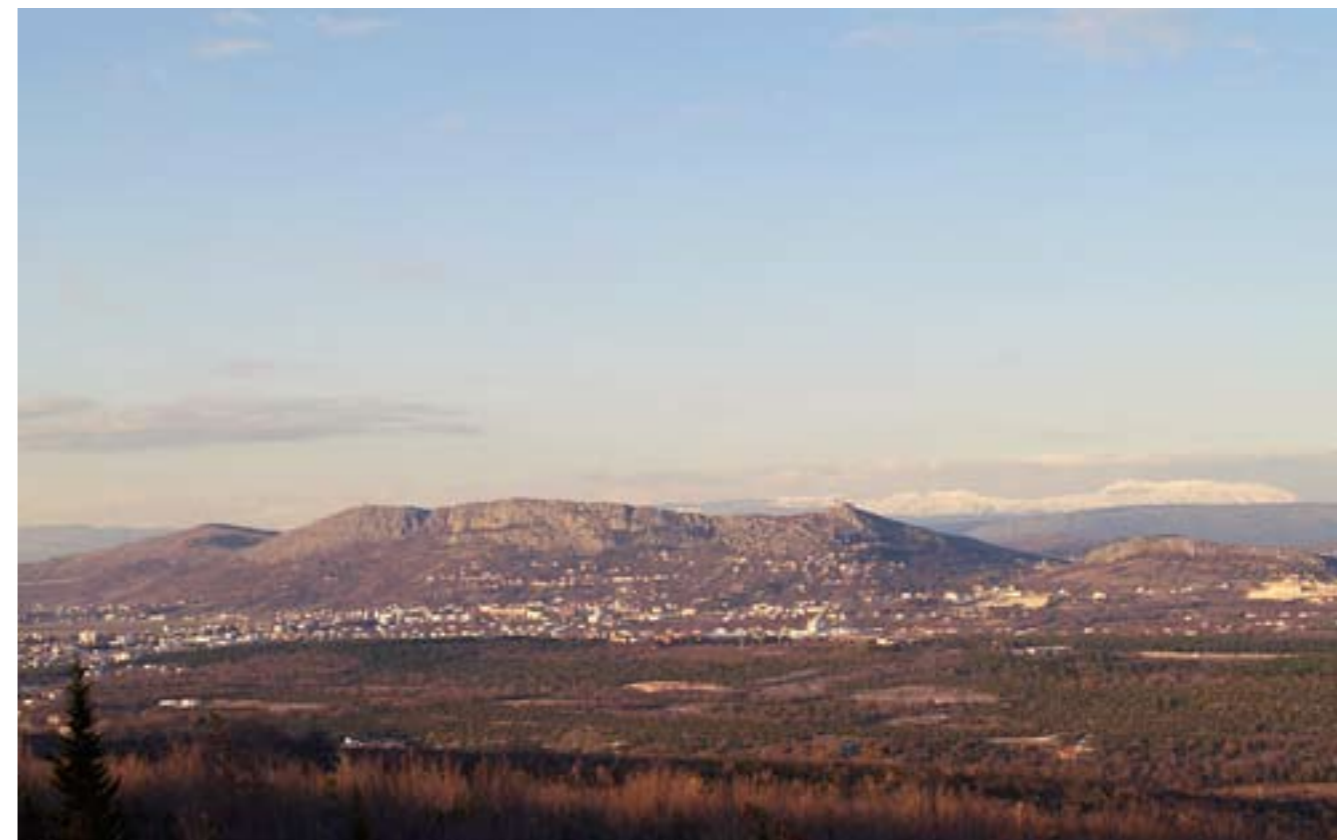
Humac / Ljubuški - Franjevački samostan / Franciscan convent



Vodopadi / Waterfalls - Kravice

U heregovačkom 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.



Panorama - Ljubuški

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 Buturovica, usually ascribed to Herceg Stjepan, even if older than 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 castel 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 the project for the preservation and reconstruction of this historical castle.

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





Vinar / winemaker
Leon Begić

Tvrtna / Company
PODRUM BEGIĆ
„JSB“ samostalna djelatnost

Adresa / Address
Prolog 38. 88320 Ljubuški

tel.: 039 847 084
GSM: 063 322 151
e-mail: leon.begic@tel.net.ba

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

Površina vinograda Cca: vlastiti 1 hektar i kooperanti 1 hektar
Vineyard area Circa 1 hectare + 1 hectare of the subcontractors

Kušaonica DA / Tasting room YES

Kapacitet Cca. 50 osoba / Seating capacity Circa 50 persons

Trgovina DA / Mini boutique YES

Smještaj - 3 - 4 sobe s 5 - 6 ležajeva i sanitarnim čvorom
Accommodation - 3-4 rooms with 5-6 beds and bathroom

Restoran - Može se organizirati s tradicionalnim domaćim jelima i posebnim zahtjevima
Tavern - It can be organized with traditional dishes and particular requests



Tradicijska proizvodnja 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.



HEPOK Vinarija Ljubuški je jedna od najstarijih vinarija na području Bosne i Hercegovine. Tradicionalne vrijednosti i međunarodno poznate sorte Blatina i Žilavka su temelj proizvodnje i ponos ljubuških vinara. Pored ovih autohtonih sorti HEPOK počinje proizvoditi i vina od europskih dominantnih sorti, poput Cabernet Sauvignona, Merlota, Cabernet Franck-a, Zweigelta i Pinot Noira.

Tijekom 2005., podrum je u potpunosti obnovljen, što omogućava proizvodnju vina na visokoj kvalitetnoj razini. Filozofija novog HEPOK-a je, pored suvremenog pristupa tehnološkom procesu proizvodnje vina, primjeniti najmodernije spoznaje i u proces podizanja, uzgoja i berbe grožđa gdje će naglasak biti na kvaliteti uroda, što će u konačnici rezultirati vrhunskim prepoznatljivim proizvodom konkurentnim i na zahtjevnom svjetskom tržištu.

Ambiciozan plan, inovativnost u pristupu vinarstvu i moderan, sposoban i jak menadžerski tim, će Hercegovinu, u skoroj budućnosti, uvrstiti na svjetske vinarske mape, uz bok drugim poznatim vinarskim regijama.

HEPOK Winery Ljubuški is one of the oldest wine cellars in Bosnia and Herzegovina. Traditional values and internationally recognized varieties, such as Žilavka and Blatina, are the production foundation and the pride of Ljubuški winemakers.

Besides these autochthon varieties, HEPOK is starting to produce wines made out of European dominant varieties, such as Cabernet Sauvignon, Merlot, Cabernet Franck, Zweigelt and Pinot Noir.

During 2005. wine cellar has been totally renewed, enabling high quality wine production. Philosophy of new HEPOK is, in addition to modern approach to technological process of wine production, application of contemporary knowledge in planting, raising and picking grapes, with an aim to produce quality other than quantity, resulting with supreme and recognizable wine, able to compete even in demanding international markets.

Ambitious plan, innovation in wine making introduced by modern, strong and capable managing team, will once again in near future, place Herzegovina on world wine making maps, next to other known wine regions.



Vinarija / Winery
Hepok d.o.o.

Tvrtna / Company
Hepok d.o.o.

Adresa / Address
Stjepana Radića bb, 88320 Ljubuški

tel.: 039 830 791
fax: 039 831 644
e-mail: info@hepok.com
web: www.hepok.com

Vina / Wines
Vrhunsko: Blatina, Merlot, Žilavka - 0,75 l
Kvalitetno: Blatina Mostar, Merlot Mostar 0,75 & 1 l
Žilavka Mostar Bridge 0,75 l & 1 l, Samotok bijeli & Samotok crni 0,75 l, 1 l, 3 l, 5 l, 20 l & 0,20 l

High quality: Blatina, Merlot, Žilavka - 0,75 l
Quality: Blatina Mostar, Merlot Mostar 0,75 l & 1 l
Žilavka Mostar Bridge 0,75 l & 1 l, White Samotok & Red Samotok 0,75 l, 1 l, 3 l, 5 l, 20 l & 0,20 l

Površina vinograda 150 hektara
Vineyard area 150 hectares

Kušaonica DA / Tasting room YES

Kapacitet Cca. 20 - 30 osoba
Seating capacity Circa 20 - 30 persons

Trgovina DA / Mini boutique YES





Vinar / winemaker
Mirko Škegro

Tvrтка / Company
Vinarija Škegro

Adresa / Address
Radišići 13, 88320 Ljubuški

tel.: 039 832 900

Vina / Wines
Bijeli krš 0,75 l & 0,20 l
Crni krš 0,75 l & 0,20 l

Ostali proizvodi Lozovača 0,50 l & 1,00 l
Other products Grapevine brandy 0,50 l & 1,00 l

Kušaonica DA
Tasting room YES

Kapacitet 20 osoba
Seating capacity 20 persons

Trgovina DA
Mini boutique YES

Opci trend porasta proizvodnje vina u Hercegovini prihvaća i obitelj Škegro koja se bavi uzgojem vinove loze više od 150 godina, a zvanično je počela s radom 1996. godine stijedeći dugogodišnju tradiciju uzgoja vinove loze i proizvodnje vina u obitelji. Shodno tomu registrira vinariju i planira nove zasade loze. Od tada do danas, Vinarija Škegro uzgaja i proizvodi vino vrhunske kvalitete u ograničenim količinama i s tendencijama povećanja kvantitete. Pored postojećih zasada u slijedećoj godini planiramo zasaditi oko 4000 čokota vinove loze i to 70% blatine a ostatak popratnih sorti. Želja nam je stvoriti prepoznatljiv proizvod, isticati se kvalitetom a ne kvantitetom koristeći nesporne klimatske i ekopedološke uvjete našeg podneblja.

The general increase trend of wine production in Herzegovina has been accepted by the Škegro family who has been dealing with grapevine growing for over 150 years, and started with official work in 1996, following the family's long-time tradition of grapevine growing and wine production. In accordance with this, they register the winery and plan new grapevine plantations. Ever since, the Škegro winery has been growing and producing high quality wine with limited quantity and a tendency to increase it. Besides the already existing plantations, it is planned to plant around 4000 grapevines in the next year with 70% of Blatina, and accompanying varieties for the rest. Our wish is to create a recognizable product, excel in quality over quantity, by using the unquestionable climatic and eco-pedological conditions of our area.



Obiteljski podrum Sušac je smješten u Ljubuškom Cernu. 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 from which a beautiful view of Međugorje and a bigger part of Herzegovina is provided to the visitor. 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 enlivening the authentic Herzegovina ambience. By tasting the wines of this cellar, you will feel the harmony of man, sun, grapevine, and stone.

Površina vinograda 1,5 hektara
Vineyard area 1,5 hectares

Kušaonica DA / Tasting room YES

Kapacitet 30 osoba
Seating capacity 30 persons

Trgovina DA / Mini boutique YES



Vinar / winemaker
Jure Sušac

Tvrтка / 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

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





Panorama - Čitluk

Čitluk



www.citluk.ba

Brotnjo je visoravan smještena na jugozapadu Bosne i Hercegovine. Najveće naselje po broju stanovnika u Brotnju je mjesto Čitluk koje je ujedno i administrativno središte, te Medjugorje koje je u posljednjih dvadesetpet godina postalo jedno od najvećih hodočasničkih destinacija u svijetu.

Stanovnici ovog kraja su se kroz povijest grčevito borili za opstanak pred raznim osvajačima i sa škrtom zemljom, što im je ugradilo snažan duh, odanost, ustrajnost i marljivost.

Vinova loza i duhan su poljoprivredne kulture s kojima su generacije odrastale i od kojih se živjelo. Danas u Brotnju možete uživati u kapljicama vrhunskog vina od autohtonih sorti Žilavke i Blatine, i na taj način osjetiti spoj prirode, tradicije i kvalitete.

Mediterranska klima, topla ljeta i blage zime omogućuju život kulturama kao što je već spomenuta loza, zatim smokva, bajam, naranča i maslina, koji daju poseban topao i pitom izgled kraja i ljudi koji u njemu žive.

Dolaskom u ovaj kraj osjetit će te mir i ljepotu življenja, te sklad čovjeka i prirode. Tradicionalno gostoljubivi stanovnici ovoga kraja učinit će sve da se osjećate ugodno i da vam boravak u ovome kraju bude istinsko zadovoljstvo.



Brotnjo is a plateau situated in the southwest of Bosnia and Herzegovina. The administrative centre and the most inhabited place of the area is Čitluk, while Medjugorje has become in the past twenty five years one of the most famous pilgrimage places in the world.

The people of Brotnjo have desperately fought through centuries with various conquerors and with the scanty land in order to survive, which strengthened their spirit, loyalty, persistence and hardworking.

Grapevine and tobacco have been the agricultural products cultivated by many generations. Nowadays, you can enjoy here the drops of high quality wine made of the autochthonous varieties of Žilavka and Blatina, experiencing thus the union of nature, quality and tradition.

Mediterranean climate with warm summers and mild winters enables cultivation of grapes, figs, almonds, oranges and olives, which give an air of warmth and gentleness to this area and its inhabitants.

By coming here, you will feel the peace and beauty of life, harmony of man and nature. Traditionally hospitable people will do everything to make you feel comfortable and make your sojourn in the region a true pleasure.



Čitluk - jesenske boje / Autumn colors

Medjugorje - Panorama





Kameni vinogradi / Stony vineyards - Blizanci

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 vinyard is situated in the southern part of Brotnjo. 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.



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

Međugorje 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 Međugorja 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.

Međugorje 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 the destination of the pilgrims from all over the world. The fundamental message of Međugorje 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 events in the course of a year are: Apparition anniversary, Youth festival, Assumption, Mass on Križevac, Easter, Christmas, and New Year's Eve celebration.



Čitluk - Dani berbe grožđa / Vintage days

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



Turistička zajednica HNŽ / podružnica Čitluk-Međugorje-Bijakovci
Tourist community HNC / Branch Office Čitluk-Međugorje-Bijakovci
tel. fax: 036 642 178
www.tzcitluk.com
e-mail: info@tzcitluk.com

Župni ured / Parish office
Međugorje
tel.: 036 651 333
faks: 036 651 444
www.medjugorje.hr

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 Annamaria, tel.: 036 651 512, www.hotelannamaria.com
Hotel Kaktus, tel.: 036 642 099
Restaurant Garden's, tel.: 036 806 575, www.medjugorje-gardens.com
Restaurant Dubrovnik, tel.: 036 651 472

Međugorje - Crkva sv. Jakova / Saint Jacob Church



Čitluk - Panorama



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

U drevnoj župi Gradnići, u općini Čitluk, u najstarijoj bročanskoj 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 Matica from that period.

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

Međugorje - Stara kuća / An old house



Vinski muzej / Wine museum - Gradnići

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 bročanska 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.



Vinar / winemaker
Grgo Vasilj

Tvrtka / Company
AG Međugorje

Adresa / Address
88266 Međugorje

tel.: 036 651 210
fax: 036 651 792
e-mail: grgovasilj@vinoag.com
web: www.vinoag.com

Vina / 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 (likier od šipka) - 0,20 l i 0,50 l

Other products
Grapevine brandy, Honey brandy, Herb-flavoured brandy, Walnut brandy, Pomegranate liqueur - 0,20 l and 0,50 l



Podrumu 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.

Love has always come first, when grapes and wine are concerned, for the AG wine cellar, founded 150 years ago. With the same amount of love as in land cultivation, the 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! Žilavka, Blatina, Rosé Barrique, and as a part of the cellar production this includes also walnut brandy, honey brandy, and pomegranate liquor.

AG wine cellar - sun from the vineyards reborn in the barrels.

Površina vinograda 2 hektara
Vineyard area 2 hectares

Kušaonica DA / Tasting room YES

Kapacitet 35 osoba
Seating capacity 35 persons

Trgovina DA / Mini boutique YES

Smještaj DA / Accommodation YES

Restoran DA / Tavern YES



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 25 000 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 d.o.o is a continuation of a centennial wine-growing 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 d.o.o, with a current capacity of 25,000 hl of wine and fruit brandies production. HERCEGOVINA PRODUKT d.o.o in its production process uses the most modern technological innovations, resulting in high quality products.

Površina vinograda 200 hektara
Vineyard area 200 hectares

Kušaonica DA / Tasting room YES

Kapacitet 100 osoba
Seating capacity 100 persons

Trgovina DA / Mini boutique YES

Restoran DA / Tavern YES



Vinari / winemakers
Vlatko & Dobroslav Barbarić

Tvrtka / Company
Hercegovina produkt - Čitluk

Adresa / Address
Gospodarska zona, 88260 Čitluk

tel.: 036 650 980
fax: 036 650 920
e-mail: hercegovina_produkt@tel.net.ba

Vina / Wines
Vrhunska vina: Žilavka - Zlatna dolina, Blatina - Zlatna dolina
Kvalitetna vina: Žilavka, Blatina, Čitlučki samotok
Stolna vina: „Bečar“ crni, bijeli & ružica

High quality wines: Žilavka - Zlatna dolina, Blatina - Zlatna dolina
Quality wines: Žilavka, Blatina, Čitlučki samotok
Table wines: „Bečar“ red, white & rosé

Ostali proizvodi
Rakije: loza, travarica, viljamovka, kajsijevača, breskovača & višnjevača
Likieri: Orahovača & Cherry extra

Other products
Brandies: grapevine brandy, herb-flavoured brandy, pear brandy, apricot brandy, peach brandy & cherry brandy
Liqueurs: Walnut brandy & Cherry extra





**Vinar / winemaker
Josip Brkić**

**Tvrtka / Company
Obiteljski podrum - Brkić**

**Adresa / Address
Kralja Tvrtka 9, 88260 Čitluk**

tel.: 036 640 192
fax: 036 640 193
GSM: 063 320 205
e-mail: info@vino-brkic.ba
web: www.vino-brkic.ba

**Vina / Wines
Žilavka, Blatina, Žilavka barique, Blatina
barique, Žilavka sur lie, Blatina (australska
metoda / Australian method) - 0,75 l 0,20 l**

**Ostali proizvodi
Loza, Travarica, Orahovača, Medovača &
Kostilovača**

**Other products
Grapevine brandy, Herb-flavoured brandy,
Walnut brandy, Honey brandy & Kostilovača**

**Površina vinograda - vlastiti 0,5 hektara ostalo kooperanti
Vineyard area 0,5 hectares of his own + subcontractors**

Kušaonica DA / Tasting room YES

Kapacitet 30 osoba / Seating capacity 30 persons

Trgovina DA / Mini boutique YES

Restoran DA / Tavern YES



Godine 1979., obitelj Brkić osniva suvremeni podrum koji je bio prvi privatni suvremeni podrum u BiH.

Otac sadašnjeg vlasnika Paško, vodi podrum do 1989. god. kada ga zbog prerane smrti nasljeđuje sin Josip, koji je jednako tada kao i 17 godina poslije najmlađi vinar u BiH. Poslovna ideja podruma Brkić jeste proizvesti vino na što prirodniji način.

U skladu s tim, počele su se primjenjivati nove tehnologije u proizvodnji (sur lie i australska crvena metoda), čiji je cilj da se sa što manje tretmana na grožđu, moštu i vinu dobije što bolja i kvalitetnija kapljica.

Kada nismo zauzeti poslovima u vinogradu i podrumu, želja nam je zajedno s vama podijeliti ugodne trenutke uz naša vina.

In 1979 the Brkić family founded a modern cellar, the first private modern cellar in B&H.

The current owner's father Paško runs the cellar until 1989, when because of a premature death his son Josip succeeds him, who at the time as well as later was the youngest winemaker in B&H.

The business idea of the Brkić cellar is to produce the wine in the most natural way possible.

In accordance with this, new production technologies were beginning to be applied (the sur lie and Australian red method), aiming to gain the best possible drop with the least possible treatment on the grapes, must, and wine.

Our wish is, when not busy in the vineyards and the cellar, to share with you the pleasant moments of our wines.



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 svetišta u Međugorju. Na visoravni Brotnja u vinogradima živopisne Paoče, našle su pogodno stanište, obilje sunca i vrijedne ruke, dvije poznate hercegovačke sorte grožđa, bijela Žilavka i crna Blatina. Upravo u obiteljskom ozračju podruma Andrije Čorića uvinjuje se grožđe i njeguju vrhunska vina ovih sorti.

Nastavljajući obiteljsku tradiciju, obitelj Andrije Čorića odlučila se izgraditi novi podrum u Paoči čiji je kapacitet dostigao polumilijunsku razinu.

Pravi je užitak posjetiti vinograde, te stari i novi podrum.
DOBRO NAM DOŠLI!

The true beauty of wines in general and of Andrija's wines can not be discovered by reading their description but only by tasting and moderate drinking. In order to live that experience, come to the family ANDRIJA CELLARS in the vicinity of the Shrine of the Queen of Peace in Međugorje.

On the Brotnjo platform in the vineyards of the picturesque Paoča, the two famous Herzegovina grape varieties, the white Žilavka and the red Blatina, found a suitable environment, plenty of sun, and diligent hands.

It's exactly in this family atmosphere of the cellar of Andrija Čorić that the grapes are turned into wine and high quality wines of these varieties cherished.

Continuing the family tradition, the family of Andrija Čorić have decided to build up a new cellar in Paoča with a capacity reaching a level of half a million.

It is a real pleasure to visit the vineyards as well as the old and the new cellars.
WELCOME!

**Površina vinograda 80 hektara
Vineyard area 80 hectares**

Kušaonica DA / Tasting room YES

**Kapacitet 60 osoba
Seating capacity 60 persons**

Trgovina DA / Mini boutique YES

Smještaj DA / Accommodation YES

Restoran DA / Tavern YES



**Vinar / winemaker
Miroslav Čorić**

**Tvrtka / Company
„PODRUMI ANDRIJA“ d.o.o.**

**Adresa / Address
Paoča, 88260 Čitluk**

tel.:036 644 102
tel.fax: 036 643 102
GSM: 063 322 162
e-mail: podrumi-andrija@tel.net.ba
web: www.podrumandrija.com

**Vina / Wines
Vrhunska Vina: Žilavka Andrija, Blatina Andrija - 0,20 l & 0,75 l. Žilavka Barique, Rose Barique, Blatina Barique - 0,75 l
Kvalitetna vina: Žilavka, Kvalitetno bijelo, Blatina, Kvalitetno crno & Rose kvalitetno - 0,75 l & 1 l**

**High quality wines: Žilavka Andrija, Blatina Andrija - 0,20 l & 0,75 l. Žilavka Barique, Rose Barique, Blatina Barique - 0,75 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,
Grapevine brandy Andrija 0,75 & 1 l**



Vinar / winemaker
Pero Buntić

Tvrtka / Company
Pur Martin Buntić

Adresa / Address
Miletina, 88266 Medjugorje

tel.: 036 651 138
GSM: 063 377 073
e-mail: obzor.medjugorje@tel.net.ba
web: www.obzor.medjugorje.tel.net.ba

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

Ostali proizvodi
Loza, travarica, orahovača i višnjevača - 0,75 l

Other products
Grapevine brandy, herb-flavoured brandy, walnut brandy & and cherry brandy 0,75 l

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 they have been dealing with a serious production. 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 packed in glass bottles with the Buntić Cellar label. In 1994 the production and filling of Žilavka and Blatina as high quality protected products were finally registered. Besides the high quality Žilavka and Blatina, other products like Loza (Grapevine brandy), 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.

Površina vinograda 1,5 hektara
Vineyard area 1,5 hectares

Kušaonica DA / Tasting room YES

Kapacitet 50 osoba
Seating capacity 50 persons

Trgovina DA / Mini boutique YES

Smještaj DA / Accommodation YES

Restoran DA / Tavern YES



Podrum Ostojić - Tradicija i kvaliteta

Prenoseći i usavršavajući znanje o grožđu i vinu s koljena na koljeno, obitelj Ostojić došla je do zavidnog znanja i kvalitete u izradi vina, tako da danas iz podruma Ostojić izlaze vrhunske poznate vrste vina u BiH. Hercegovačko podneblje kamena i sunca pruža savršene uvjete za uzgoj i preradu najkvalitetnijih sorti grožđa. U tom posebno prednjači Brotnjo gdje se nalaze najkvalitetniji hercegovački vinogradi, poznati po grožđu i vinu već stoljećima.

Iz našeg proizvodnog programa izlaze vrhunska vina Žilavke i Blatine, Barrique vina, domaće rakije, loza, travarica, orahovača, extra loza, medovača i viljamovka.

Ostojić cellar - Tradition and quality

By transmitting and perfecting the knowledge about grapes and wine for generations, the Ostojić family has reached an enviable knowledge and quality in winemaking, therefore currently high quality and famous wine varieties in B&H come from this cellar. The climate in Herzegovina, along with the stone and sun, provides perfect conditions for the growing and elaboration of the best grape varieties, with Brotnjo at the head, where the best Herzegovina vineyards, famous for its grapes and wine for centuries, are situated.

In our production program there are the high quality wines Žilavka and Blatina, Barrique wines, local brandies, grapevine brandy, herb-flavoured brandy, nut brandy, extra grapevine brandy, honey brandy, and pear brandy.

Površina vinograda 3 hektara
Vineyard area 3 hectares

Kušaonica DA / Tasting room YES

Kapacitet 30 osoba
Seating capacity 30 persons

Trgovina DA / Mini boutique YES

Smještaj 2 sobe, 4 ležaja
Accommodation 2 rooms, 4 beds

Restoran DA / Tavern YES



Vinar / winemaker
Vlado Ostojić

Tvrtka / Company
Monako 2000 d.o.o.

Adresa / Address
Potpolje 51, 88260 Čitluk

tel.fax: 036 642 161
GSM: 063 893 298
e-mail: ostojić@hotmail.com
web: www.monako2000-ostojic.tripod.com

Vina / 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
Grapevine brandy 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



Vinar / winemaker
Josip Prskalo

Tvrtka / Company
Podrum obitelj Prskalo - Paoča

Adresa / Address
Paoča bb, 88260 Čitluk

tel.fax: 036 329 264
GSM: 063 369 541

Vina / Wines
Vrhunsko vino: Žilavka Paoča, Blatina Paoča
0,75 l & 0,375 l

High quality wine: Žilavka Paoča, Blatina Paoča
0,75 l & 0,375 l

Ostali proizvodi
Lozovača Paoča 0,50 l prirodna rakija

Other products
Grapevine brandy Paoča 0,50 l natural brandy

Naš podrum oživljava Hercegovinu koja nestaje i odlazi u prošlost.

Zadržana prošlost u kamenu oživljena je nostalgичnom slikom svega što su naši djedovi radili, zidali, gradili u vinogradu i podrumu. Dio podruma nalazi se u ambijentu kamene gradnje 20-tih godina prošlog stoljeća. U podrumu se nalazi jedinstvena vinoteka kuće u kamenu, gdje se mogu kušati vina stara do 10 godina.

Naš proizvodni znak na etiketi predstavljen je pješčanim satom kao simbolom života u vremenu, života nas osmero braće.
ŽIVJELI UZ PAOČU !

Our cellar enlivens the Herzegovina that is vanishing and becoming history.

The past kept in the stone is brought to life with a nostalgic picture of everything that our grandfathers did and built in the vineyard and the cellar.

A part of the cellar has the ambience of a stone construction from the 20s of the past century. Within the cellar there is a unique wine boutique in stone, where wines aged up to 10 years can be tasted.

Our logo on the label is represented with an hourglass as a symbol of life in time, the life of us, eight brothers.

CHEERS WITH PAOČA !

Površina vinograda 1,2 hektara
Vineyard area 1,2 hectares

Kušaonica DA / Tasting room YES

Kapacitet 15 osoba
Seating capacity 15 persons

Trgovina DA / Mini boutique YES



Uvinu je istina, kaže jedna stara izreka, a sudeći prema uspjehu obitelji Juričić i siguran posao. Vinarija Vitai je obiteljski posao koji ima jako dugu tradiciju u proizvodnji vina. Ovo je jedina vinarija u BiH kojom upravljaju tri žene. Trenutno, to je veliki vinski podrum u kojem se slijede sve suvremene metode u proizvodnji vina, kombinirajući iste s upotrebom autohtonih sorti grožđa iz Hercegovine, te tradicionalnim načinom proizvodnje vina.

Inspiracija za naziv Gangaš potiče od gange - tradicionalne pjesme sa područja Hercegovine, a gangaš je osoba koja pjeva pjesmu.

In vino veritas, says an old proverb, and according to the success of the Juričić family, it is a good business too. The winery Vitai is a family business with a long winemaking tradition. This is the only winery in B&H run by three women. At the moment, it is a great wine-cellar in which all the modern methods of winemaking are used, combining those with the utilization of the autochthonous Herzegovina grape varieties, and traditional ways of winemaking.

The inspiration for the name Gangaš derives from Ganga, the traditional song from the region of Herzegovina, and gangaš is the one who sings it.

Površina vinograda 2 hektara
Vineyard area 2 hectares

Kušaonica DA / Tasting room YES

Kapacitet 20 osoba
Seating capacity 20 persons

Trgovina DA / Mini boutique YES



Vinar / winemaker
Andja & Sanja Juričić

Tvrtka / Company
„VITAI“ d.o.o.

Adresa / Address
Padalovina bb, 88260 Čitluk

tel.: 036 642 893
fax: 036 642 333
e-mail: sjuricic@gmail.com

Vina / Wines
Gangaš bijeli, Gangaš crni, Gangaš bijeli barique, Gangaš crni barique & Gangaš pjenušac

Gangaš white and red, Gangaš white and red barrique & Gangaš sparkling wine

Ostali proizvodi
Gangaš loza, Gangaš travarica - 0,375 l & 0,75 l

Other products
Gangaš grapevine brandy, Gangaš herb-flavoured brandy - 0,375 l & 0,75 l





Vinar / winemaker
Veselko Sivrić

Tvrtka / Company
Podrum - Sivrić

Adresa / Address
88266 Međugorje

tel. fax: 036 651 106
GSM: 063 323 953
e-mail: info@sivric.net
web: www.sivric.net

Vina / Wines
Vrhunska / High quality wines: Međugorska Žilavka, Međugorska Blatina, Međugorska Ruža, Florija
Kvalitetna / Quality wines: Žilavka, Blatina
Pakiranja: 6/1, 3/1, 2/1, 1/1 i suvenirski
Packing: 6/1, 3/1, 2/1, 1/1 and souvenir packing

Ostali proizvodi
Lozovača & Međugorska Travarica
Other products
Grapevine brandy & Međugorje herb-flavoured brandy

Površina vinograda 1,5 hektara / Vineyard area 1,5 hectares

Kušaonica DA / Tasting room YES

Kapacitet 50 - 60 osoba
Seating capacity 50-60 persons

Trgovina DA / Mini boutique YES

Smještaj - Pansion sa salom za sastanke 50-60 osoba, 32 sobe, 1 apartman, 72 ležaja, prirodni park (hrastova šuma), zaštićeni parking za goste
Accommodation - Pension with a meeting hall for 50-60 persons, 32 rooms, 1 apartment, 72 beds, Nature park (Oak-trees wood), parking lot for the guests

Restoran DA - 70 osoba / Tavern YES - 70 persons



Proizvodnja vina u našoj obitelji ima dugu tradiciju - dva i pol stoljeća.

U prošlom stoljeću imali smo zasađenih 25.000 čokota vinove loze. Tridesetih godina prošlog stoljeća naši preci izvozili su vino u Češku i Slovačku u hrastovim bačvama.

Početakom devedesetih godina počeli smo flaširati vino, odnosno prešli na suvremenu tehnologiju proizvodnje vina. Danas naša proizvodnja vina iznosi cca. 500 hl. Pored proizvodnje vina posjedujemo vinoteku „SIVRIĆ MEĐUGORJE“ u kojoj su izložena vina našeg obiteljskog podruma i sva vrhunska vina Hercegovine, dijela Hrvatske i neka vina iz Europe. S ovom vinotekom smo željeli prezentirati našu obiteljsku tradiciju proizvodnje vina i cijele Hercegovine, odnosno pridonijeti promociji naših autohtonih sorti Žilavke i Blatine. Nalazi se na samom ulazu u Međugorje.

Winemaking in our family has a long tradition of two and a half centuries.

During the past century we had 25 000 grapevines planted. In the 1930s, our ancestors exported wine to the Czech Republic and Slovakia in oak-tree barrels.

In the beginning of the 20s we started bottling the wine and using the modern technology in winemaking. Nowadays, our production of wine is around 500 hl. Besides the production of wine, we have a wine boutique „SIVRIĆ MEĐUGORJE“ where the wines from our family cellar are displayed, all the other high quality Herzegovina wines, as well as some from Croatia and other parts of Europe. With this wine boutique we wanted to present our winemaking family tradition, the tradition of the whole of Herzegovina, and to promote our two autochthonous varieties, Žilavka and Blatina. It is situated at the entrance to Međugorje.



Jedan od pionira vinarstva u Hercegovini. Trideset i više godina proizvodi vino u buteljama, a danas puni i pakira čuvenu Žilavku i Blatinu. 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 Blatina from this region, because it is a family tradition of grapes and wine production out of these famous varieties. It is done with love and pleasure. The production is strictly ecological, that is why it is appreciated and requested from all over Europe.



Vinar / winemaker
Stanko-Stankela Vasilj

Tvrtka / Company
Vinarija Stankela d.o.o.

Adresa / Address
Vasilji bb, 88266 Međugorje

tel.: 036 651 042
fax: 036 651 460
e-mail: international@tel.net.ba
web: www.international-medjugorje.com

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

Ostali proizvodi
Ekstra loza 0,50 l, 0,10 l

Other products
Ekstra Grapevine brandy 0,50 l, 0,10 l

Površina vinograda 2 hektara
Vineyard area 2 hectares

Kušaonica DA / Tasting room YES

Kapacitet 90 osoba
Seating capacity 90 persons

Trgovina DA / Mini boutique YES

Smještaj
50 ležaja-hotel, 40 ležaja-pansion
Accommodation
50 beds-hotel, 40 beds-pension

Restoran DA / Tavern DA





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

Vina / Wines
Vrhunska vina / High quality vines: Žilavka, Blatina - 0,20 l & 0,75 l, Blatina Barrique, Chardonnay, Cabernet sauvignon barrique - 0,75 l

Ostali proizvodi
Loza 0,50 & 1 l, Extra loza 0,50 l, Travarica 0,50 & 1 l, Orahovača 0,50 l, Višnjevača 0,50 l

Other products
Grapevine brandy 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

Površina vinograda 2 hektara vlastiti vinograda + otkup
Vineyard area 2 hectares of his own vineyards + buying off

Kušaonica DA / Tasting room YES

Kapacitet 50 osoba
Seating capacity 50 persons

Trgovina DA / Mini boutique YES



Najstariji proizvođač vina i rakije u Hercegovini.

Među prvima, točnije 1982. godine, gradi moderan podrum i registrira se kao proizvođač vina i rakije. Danas posjeduje oko 2 hektara vlastitih, suvremenih plantažnih vinograda.

Unazad nekoliko godina među prvima je u Hercegovini zasadio vinograd sortom Cabernet sauvignon i Chardonnay, najpoznatijim svjetskim sortama od kojih je dobio istoimena vina izvrsne kakvoće.

Osim s vlastitih površina, Stojić otkupljuje Žilavku i Blatinu iz ponajboljih vinograda svojih susjeda. Podrum je moderan i klimatiziran. Opremljen je najsuvremenijim strojevima za preradu grožđa, inox cisternama i badnjevima za fermentaciju, drvenim bačvama i barrique bačvicama. Sve posude imaju sustav hlađenja i grijanja prema potrebi.

Proizvodnja bijelih vina obavlja se isključivo u inox posudama, a kod crvenih vina tiha fermentacija, čuvanje i njega odvija se u drvenim ili barrique bačvama.

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 producer of wine and brandy. Currently, he owns 2 hectares of his own, and a modern vineyards plantation. 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 vineyards of his neighbours. The cellar is modern and air-conditioned. It is equipped with the latest machines for grapes elaboration, inox tanks and vats for fermentation, wooden barrels and small barrique barrels. Each of the vessels have 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.



Vinarija Čitluk je najveća vinarija u BiH sa smještajnim i prerađivačkim kapacitetom od 100.000 hl.

Vinarija posjeduje preko 300 ha vlastitih vinograda uglavnom Žilavke i Blatine, a u novije vrijeme može se pohvaliti mladim nasadima dva najpoznatija svjetska kultivara Chardonnay i Cabernet sauvignon.

Hercegovina vino d.o.o. Mostar strateški je partner Vinarije Čitluk i posjeduje 100 ha vlastitih vinograda uglavnom Blatine, Žilavke i Vranca. Sveukupna količina grožđa iz tih vinograda uvija se u podrumu Vinarije Čitluk koja posjeduje najsuvremeniju opremu za vinifikaciju.

Vinarija također otkupljuje sve tržne viškove Žilavke i Blatine s područja Hercegovine.

The Čitluk Winery is the biggest winery in B&H with a keeping and elaboration capacity of 100.000 hl. The winery owns over 300 ha of its own vineyards, consisting mainly of Žilavka and Blatina, recently credited with the plantations of two of the most famous world cultivars, Chardonnay and Cabernet Sauvignon.

Hercegovina vino d.o.o. Mostar, 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.

The winery buys off all the market excess of Žilavka and Blatina from the area of Herzegovina.

Površina vinograda 400 hektara
Vineyard area 400 hectares

Kušaonica DA / Tasting room YES

Kapacitet do 100 osoba
Seating capacity up to 100 persons

Trgovina DA / Mini boutique YES



Vinar / winemaker
Tihomir Prusina

Tvrtka / Company
"Vinarija Čitluk" Čitluk

Adresa / Address
Kralja Tomislava 28, 88260 Čitluk

tel.: 036 642 232
fax: 036 642 400
e-mail: vinarija.citluk@tel.net.ba
web: www.hercegovinavino.com

Vina / Wines
Vrhunska vina: Kameno, Tvrtko, Žilavka Mostar, Blatina, Vranac
Kvalitetna vina: Hercegovačka Žilavka, Herceg, Hercegovačka Blatina, Vranac
Stolna vina: Hercegovačko bijelo, Čitlučko bijelo, Ružica, Čitlučko crno

High quality wines:
Kameno, Tvrtko, Žilavka Mostar, Blatina, Vranac
Quality wines:
Hercegovačka Žilavka, Herceg, Hercegovačka Blatina, Vranac
Table wines:
Hercegovačko white wine, Čitlučko white wine, Ružica rosé, Čitlučko red wine

Ostali proizvodi NE / Other products NO





Mostar - Panorama



Mostar - Stari most / Old Bridge

Mostar

Grad Mostar, političko je, finansijsko i kulturno središte regije. Smješten je podno obronaka planina Velež i Čabulja, te brda Hum. Pruža se dolinom rijeke Neretve na nadmorskoj visini između 60 i 80 metara.

Mostar se stoljećima nalazi na raskrižju različitih civilizacija i svaka od njih je u njega utkala dio svoje posebnosti. To je grad starina, sunca, zelenila i cvijeća. Odlikuje se specifičnom i rijetko ugodnom mediteranskom klimom. Udaljen je svega 60 km od Jadranskoga mora. U gradu i njegovoj bližjoj okolici nalaze se jedinstveni lokaliteti kulturno-povijesnog blaga i naslijeđa od kojih prvenstveno treba istaknuti srednjovjekovni Stari most.

Pojedini ostaci svjedoče čak o životu iz pred antičkih vremena na ovom prostoru. Kao grad, posjeduje kompletnu prostornu infrastrukturu, cestovni i željeznički promet te modernu zračnu luku. Najstariji pisani dokument o Mostaru datira iz prve polovice XV. stoljeća, a utemeljenje grada veže se za velikaša hercega Stjepana Kosača. Sredinom prošloga stoljeća, s osnutkom velikih vinarija, Mostar postaje i vinarsko-vinogradarsko središte regije.



www.mostar.ba



The city of Mostar is the political, financial, and cultural center of the region. It's situated under the slopes of the Velež and Čabulja mountains, and the Hum hill. It stretches alongside the Neretva River at 60 to 80 meters above sea level.

For centuries, Mostar has been on the intersection of different civilizations, and each of them has interwoven into it a part of its uniqueness. It's a city of antiquities, sun, vegetation, and flowers. It distinguishes itself with a specific and rarely as pleasant Mediterranean climate. It's located 60 km away from the Adriatic coast. In the city and its immediate vicinity there are unique locations of cultural - historical heritage, among which the medieval Old Bridge should be pointed out.

Certain remains testify about life even before antique times in this area. As a city, it owns a complete space infrastructure, roads and railway transport, as well as a modern airport. The oldest written document dates back to the first half of the 15th century, and the foundation of the city is bound to the magnate Herzeg Stjepan Kosača. Around the middle of the past century, with the founding of big wine cellars, Mostar has also become the grape growing and wine-producing center of the region.



Mostar - Biskupija / Bishopry



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



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 njega 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.



Mostar - rijeka Neretva / Neretva river

MANIFESTACIJE / EVENTS

Plesni kup Stari most - početkom svibnja (plato ispod Starog mosta) - Mostar
Dance Cup Old Bridge - Beginning of May (platform 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 Carnival On Shrove Tuesday - Streets of Mostar

Dani Matice Hrvatske - travanj/lipanj (Uskrnsni 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

Mostar - Hrvatski kulturni centar
Croatian Cultural Centre



Manastir / Monastery Žitomislići

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 way. The monastery can be visited with previous notification.

Info.tel.: 036 654 310



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.

Middle Age 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).



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.



Vinarija / Winery
Aluminij

Tvrtka / Company
Aluminij d.d.

Adresa / Address
Bačevići bb, 88000 Mostar

tel.: 036 375 369
fax: 036 350 065
e-mail: aluminij@aluminij.ba
web: www.aluminij.ba

Vina / Wines
Žilavka, Blatina - 0,25 l, 0,75 l, 2 l & 5 l

Ostali proizvodi
Rakija loza - 0,5 l, 0,75 l & 1 l

Other products
Grapevine brandy - 0,5 l, 0,75 l & 1 l

Od svog utemeljenja do danas Tvornica Aluminij d.d. ulaže velike napore u zaštitu životnog okoliša. U svjetlu tih nastojanja u krugu tvornice je izgrađen ribnjak, zasađeni voćnjaci i vinogradi, a 1995. godine izgrađen je i suvremeni vinski podrum kapaciteta 250 hl. U podrumu se proizvodi vino od autohtonih sorti Žilavke i Blatine od čega se veći dio koristi za potrebe vlastitog restorana i konobe, a samo manji dio završi na tržištu. Unutar ovog kompleksa se nalazi i suvremeno opremljeni motel „Vrt“ kapaciteta 200 osoba.

From its foundation to the present the Aluminij Factory d.d. has been investing great efforts in environmental protection. In the light of these efforts, and within the factory, a fish-pond has been created, and orchards and vineyards planted, and in 1995. a modern wine-cellar was built with a 250 hl capacity. In the cellar is produced wine from the autochthonous varieties Žilavka and Blatina, out of which a major part is used for the purpose of the restaurant and tavern within the factory, while a smaller part ends up in the market. Within this complex there is a modern motel, "Garden", with a capacity for 200 persons.

Površina vinograda 15 hektara
Vineyard area 15 hectares

Kušaonica DA / Tasting room YES

Kapacitet 50 osoba / Seating capacity 50 persons

Trgovina DA / Mini boutique YES

Smještaj DA / Accommodation YES

Restoran DA / Tavern YES



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 primjenivši 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!

A centennial tradition of wine-growing, 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 high quality Žilavka and Blatina wines in strictly controlled and limited quantities. Numerous are the acknowledgments and medals that ornamented the wines of the Family cellar Rozić, 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!



Vinar / winemaker
Zdravko Rozić

Tvrtka / Company
Obiteljski podrum Rozić

Adresa / Address
Selišta bb, Kruševo, 88209 Mostar

tel.: 036 486 286
fax: 036 644 441
GSM: 063 319 535

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
Grapevine brandy 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

Površina vinograda 2 hektara
Vineyard area 2 hectares

Kušaonica DA / Tasting room YES

Kapacitet 20 osoba / Seating capacity 20 persons

Trgovina DA / Mini boutique YES





Čapljina - Panorama



Čapljina - Rijeka Trebižat / Trebižat river

Čapljina



www.capljina.ba

Grad i općina Čapljina utkani su u razvedene i pitome prostore donjeg toka Neretve. Okružuju ga kasnoantički objekti Mogorjelo i Gbela, 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 municipality of Čapljina are interwoven into the indented and tame area of the lower course of the Neretva river. It's surrounded by the late antique monuments Mogorjelo and Gabela, exotic landscape of Struga, ancient Počitelj - the famous stone complex of the medieval architecture, and Hutovo blato - one of the richest reserves of wading birds in Europe.

You could say for Čapljina that it's a "fondling of waters". It's a town on four rivers: Neretva, Trebižat, Bregava, and Krupa.

The relief is intersected with different shapes in which bare karst, rivers, canyons and bays, waterfalls, mild landscapes, and lowland and green Neretva valleys supplement each other.

The vicinity of the Adriatic Sea and the Mediterranean climate create the basic climatic features of the Čapljina region, very suitable for Mediterranean fruits and vegetables growing.

Nowadays, as well as it has been for centuries, Čapljina is a desirable place to live in.



Počitelj - Panorama



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 and as such is very interesting for tourists visiting the Old Town of Počitelj.

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



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



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 carnival, 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

Čapljina - Karneval / Carneval



Tvrđava i stari grad / Fortress and Old Town - Počitelj

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 Čapljine.

In the valley of Neretva, Počitelj was the mainstay of the Turks. This fortress was built by King Tvrtko in 1383, and it had 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 as such is completely in the function of tourism and cultural events. The town is 3 km away from Čapljina.



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.



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.

Turistička organizacija općine Čapljina
Tourist organization of the Čapljina municipality
tel.: 036 806 123
GSM. 063 357 231
www.villa-rustica.ba



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 osebnjuošću 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.





**Vinar / winemaker
Gordan Rebac**

**Tvrtka / Company
Podrum Rebac**

**Adresa / Address
Trebizat, 88300 Čapljina**

**tel.: 036 805 404
fax: 036 810 441
GSM: 063 350 701**

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

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

This young winemaker has continued a centennial 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 ganimede 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.

**Površina vinograda 2 hektara
Vineyard area 2 hectares**

Kušaonica DA / Tasting room YES

**Kapacitet 30-50 osoba
Seating capacity 30-50 persons**

Trgovina DA / Mini boutique YES



Tvrtka je nastala na napuštenim i ratom uništenim kapacitetima za proizvodnju vina na lokalitetu Domanovića. 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.

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.

**Površina vinograda 120 hektara
Vineyard area 120 hectares**

Kušaonica DA / YES

**Kapacitet 50 osoba (Osoba za doček 5)
Seating capacity 50 persons (5 reception staff members)**

Trgovina DA / Mini boutique YES



**Vinar / winemaker
Ivan Zadro**

**Tvrtka / Company
Vino Domanovići**

**Adresa / Address
Domanovići bb, 88305 Domanovići**

**tel.: 036 822 301
fax: 036 822 303
e-mail: vino.domanovići@tel.net.ba**

**Vina / Wines
Vrhunska / High quality wines:
Žilavka, Blatina, Blatina barique, Cabernet sauvignon, Cabernet barique, Vranac & Rose - 0,75 l
Kvalitetna / quality wines:
Doman & Dubravka - 0,75 l, 1 l & 0,20 l
Pjenušac Doman / Sparkling wine Doman**

**Ostali proizvodi
Travarica & Lozovača**

**Other products
Herb-favoured brandy & Grapevine brandy**





Stolac - Panorama

Stolac



www.stolac.ba

Stolac 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 krajoликom 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 poviješću 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 southeastern part of Bosnia and Herzegovina, at the uttermost east of the Herzegovina-Neretva canton. The town was founded on the Bregava riverbanks, it's surrounded by mount Hrgud and the Vidovo field, with neighbouring places rich in cultural history. The west side access to Stolac is the Dubravski platform, particularly known for peach growing, and above all, for the vineyards of Dubrave and the famous wines from Stolac.

The area of Stolac has been attracting people since prehistoric ages, thanks to its Mediterranean charm, good water, mild sky, tame landscape, and harmony of natural beauties. Illyrians and Greek sailors, Roman patricians, east Gothic conquerors, Slavic high dignitaries, Ottoman nobles, Venetian soldiers, Austro-Hungarian governors, and many admirers of sun, the freshness of the Bregava river, cultural-historical values and mysterious messages of the past centuries have left their trace: remains and tombstones, names on stone plates - messages for those to come after them.

Stolac is a place with the longest and richest history of urban life in Bosnia and Herzegovina. It belongs to a small group of Balkan places where material testimonies about 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.



Stolac - Stolački vinogradi / Stolac vineyards

Stolac - nekropola stećaka Radimlja / Radimlja old tombstones





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 djela: 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.



Radimlja

Radimlja je najpoznatiji 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.

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, which during the Roman period had a sort of autonomy. 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.



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

MANIFESTACIJA / EVENT

Martinje-kušanje mladih vina, 11. studeni - Prostor Vinarije "Stolački podrumi"
Martinje - young wine tasting, 11th of November - Wine cellar "Stolački podrumi"

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

HOTELI & RESTORANI / HOTELS & RESTAURANTS

Motel Villa Ragusa, tel.: 036 853 700

Stolac - Stolački vinogradi / Stolac vineyards



Krš, kamen, sunce, maslina i vinova loza već kodavno 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 laskava priznanja. Osvajaju prestižne nagrade od Pariza, Zagreba, Beograda, Novog Sada, Splita, Mostara itd. Tako je na nedavno održanom međunarodnom ocjenjivanju vina u Splitu, gdje je bilo izloženo preko 220 vrsta bijelih vina, Žilavka-Stolački podrumi, osvojila zlatnu diplomu, čime je potvrđen veliki potencijal sorte Žilavka kao sorte za vrhunska i najbolja vina svijeta.

Vinarija Stolački podrumi u obiteljskom je vlasništvu i raspolaže 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 dijaminata, ona je tekuće zlato zemlje, govori jasno, bez primisli i skrovite namjere.

Karst, stone, sun, olive, and grapevine 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 grapes images.

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 belongs to the family and disposes 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.



Vinar / winemaker
Andrija Raguz

Tvrtka / Company
„Stolački podrumi“ d.o.o.

Adresa / Address
Ulica Hrvatskih branitelja bb, 88360 Stolac

tel.: 036 853 143, 036 854 663

fax: 036 858 170

e-mail: stolacki.podrum@tel.net.ba

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

crno

Žilavka - High quality chosen vintage

Žilavka - High quality

Quality wine: Samotok White & Dalmatino Red

crno

Žilavka - High quality chosen vintage

Žilavka - High quality

Quality wine: Samotok White & Dalmatino Red

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Žilavka - High quality chosen vintage

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Žilavka - High quality

Quality wine: Samotok White & Dalmatino Red

crno

Žilavka - High quality chosen vintage

Žilavka - High quality

Quality wine: Samotok White & Dalmatino Red





Trebinje - Panorama



Trebinje - Rijeka Trebišnjica / Trebišnjica river

Trebinje je grad i središte općine na krajnjem jugu Bosne i Hercegovine, u Hercegovini. Smješten je na rijeci Trebišnjici i smatra se jednim od najljepših gradova Bosne i Hercegovine.

Najnovija arheološka istraživanja obavljena tijekom 1997. i 1998. godine, potvrdila su činjenicu o kontinuiranom životu ljudi na ovim prostorima od paleolita do danas. Prapovijesnih objekata (tumulusi i gradine) je na tisuće i do sada je ispitano samo oko 1 posto. U blizini Bileće je pronađena ilirska grobnica s veoma neobičnim načinom sahranjivanja - Kačanjska grobnica sa veoma vrijednim predmetima od kojih su neki uvezani iz Grčke. To govori da prastanovnici Kačnja nisu bili egzotični pustinjaci, već ljudi sa intenzivnom komunikacijom na širokom prostoru.

Jedna od najstarijih teritorijalno-političkih jedinica formiranih po dolasku Slavena na Balkan bila je Travunija. Prostirala se na jugu do Dubrovnika, na sjeverozapadu preko Veličana do Gacka i Pive, 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, dakle prije svega utvrđena mjesta. Centar ovih gradova bio je Trebinje, po čemu se ova oblast i naziva Trebinjska oblast.

Trebinje



www.trebinje.rs.ba



Trebinje is a town and municipality centre at the uttermost south of Bosnia and Herzegovina, in Herzegovina. It's situated on the Trebišnjica River and for a long time has been considered one of the most beautiful towns in Bosnia and Herzegovina.

The latest archaeological investigations performed in 1997 and 1998, have proven the fact that people have been living here continually from the Palaeolithic age to the present. There are thousands of prehistoric constructions (tumuli and remains), and so far only 1% have been examined. In the vicinity of Bileće, an Illyrian crypt has been found, which appears to have been buried in a very unusual way - a crypt from Kačanj with very valuable objects, some of them imported from Greece. That means that the aborigines of Kačanj were not exotic hermits, but people with intensive communication throughout a broad area.

One of the oldest territorial-political units created with the arrival of Slavs to the Balkans was Travunija that stretched down to Dubrovnik on the south, to Gacka and Piva across Veličani on the north, and to Risno on the southeast. In this area there were five towns, one of them being Trebinje. It's not sure what the character of these towns was, but it's certain that they were military centres, and above all fortifications. The centre of these towns was Trebinje.



Trebinje - Etno selo Uvjeca / Etno village Uvjeca



Manastir / Monastery Tvrdoš

Manastir Tvrdoš potječe iz IV.-VI. stoljeća, izgrađen je na temeljima stare crkve i tokom svoje povijesti je rušen i obnavljan više puta. U manastiru se nalaze freske dubrovačkog slikara Vicka Lovrova i monaha Marka Stefanova -Trebinjca. U prvoj polovici XVI. stoljeća manastir je bio najveći skriptorij slavenskog juga, a istovremeno i kulturno i duhovno središte šireg područja.

The Tvrdoš monastery goes back to the period of the 4th to 6th centuries. It was built on the foundations of an old church and since then was torn down several times and built up again. Frescos of Dubrovnik painter Vicko Lovrov and the monk Marko Stefanov - Trebinjac can be found there. In the first half of the 6th century the monastery was the biggest scriptorium of the Slavic south, and at the same time cultural and spiritual center of a broader area.

HOTELI & RESTORANI / HOTELS & RESTAURANTS

Hotel Leotar, tel.: 059 261 086, www.hotelleotar.com
Hotel Platani, tel.: 059 270 420, www.hotelplatani.com
Motel Konak, tel.: 059 481 288
Restaurant MG, tel.: 059 260 877

Turistička organizacija opštine Trebinje

Tourist organization of the Trebinje municipality
tel.: 059 273 120
faks: 059 273 122
www.herceg-tourism.com



Podrum iz doba Austrougarske - Lastva
Cellar from the Austro - Hungarian period - Lastva

Podrum je izgrađen 1894. godine. U njemu su se čuvala i točila hercegovačka vina od kojih su se neka slala i na bečki dvor.

The cellar was built in 1894. Herzegovina wines were stored and poured here, some of them used to be sent to the Viennese court.



Muzej Hercegovine / Museum of Herzegovina

Ovaj muzej je jedan od najznačajnijih muzeja u Hercegovini. Ima više postavki od kojih izdvajamo arheološku i etnografsku. Također, muzej ima zbirku glasovitog trebinjskog pjesnika Jovana Dučića, te izložbu slika A. Popovića.

This museum is one of the most important museums in Herzegovina. It has various collections among which the archeological and ethnographical ones can be pointed out. Also, the collection of the famous Trebinje writer Jovan Dučić and paintings exhibition of A. Popović can be found in this museum.

Muzej Hercegovine / Museum of Herzegovina
tel.: 059 271 060
Radno vrijeme od 7-14h u sezoni i vikendom od 10 - 13h
Working hours: from 7am to 2pm during the high season and on weekends from 10am to 1pm
www.trebinje.rs.ba



Tvrdoški podrum / Tvrdoški cellar

U sklopu manastira nalazi se poznati Tvrdoški podrum, a u blizini i njegovi vinogradi. Posjeta i degustacija vina u ovome podrumu moguća je, kako za pojedince tako i za organizirane skupine tokom cijele godine.

Within the monastery there is the famous Tvrdoški cellar, and in its immediate vicinity the vineyards. It is possible to visit and taste wine in this cellar both for individuals and organized groups throughout the whole year.

Eparhija Zahumsko-hercegovačka i primorska
Eparhija Zahumsko-hercegovačka and primorska parish
tel.: 059 220 267, 059 273 120
faks: 059 273 122
www.trebinje.rs.ba

MANIFESTACIJE / EVENTS

Trebinjske ljetne svečanosti, od polovine svibnja do listopada - Trebinje
Trebinje summer celebrations, from the middle of May till October - Trebinje

Dučićeve večeri poezije, početak listopada - Trebinje
Dučić's poetry evenings, beginning of October - Trebinje

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

Rezidba vinove loze, 14. veljače Trifun dan - Petrovo selo Trebinje
Grapevine pruning, 14th of February Trifun day - Petrovo selo Trebinje

Trebinje - Manastir / Monastery Tvrdoš



Hercegovačka Gračanica
Hercegovačka Gračanica Crkva

Unutar crkvenog kompleksa nalazi se hram presvete bogorodice, amfiteatar, Vladičin dom, izložba ikona, ljetni vrt itd.

Within the church complex there is a shrine of the most holy mother of God, amphitheater, Vladika's (bishop home), exhibition of icons, summer garden, etc.



Šampion Kvalitete

Podrumi Vukoje Trebinje već 25 godina bave se ograničenom proizvodnjom vrhunskih vina i alkoholnih pića. Vinarija se oslanja na moderne tehnologije, kontrolirane procese fermentacije i tradicionalne metode odležavanja vina u hrastovim „Barik“ bačvama.

The Champion Of Quality

Vukoje Trebinje cellars have been dealing for 25 years now with a limited production of high quality wines and spirits. The winery relies on the modern technologies, controlled process of fermentation and traditional methods of aging in the oak-tree barrique barrels.



Vinar / winemaker
Obren - Zoran Vukoje

Tvrtka / Company
Podrum „Vukoje“ - Trebinje

Adresa / Address
Mirna 28, 89 101 Trebinje

tel.: 059 270 370
fax: 059 270 371
e-mail: r.vukoje@teol.net
web: www.podrum-vukoje.com

Vina / Wines
Hercegovački Vranac Vukoje 0,75 l (6/1;3/1;2/1;1/1)
Hercegovačka Žilavka Vukoje 0,75 l (6/1;3/1;2/1;1/1)
Chardonnay Vukoje 0,75 l (6/1;3/1;2/1;1/1)

Ostali proizvodi
Hercegovačka zlatna loza, Hercegovačka travarica - 0,75 l (6/1;3/1;2/1;1/1), Vukoje bitter „eliksir života“ 0,75 l (1/1)

Other products
Herzegovina grapevine brandy, Herzegovina herb-flavoured brandy 0,75 l (6/1;3/1;2/1;1/1), Vukoje bitter „eliksir života“ 0,75 l (1/1)

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

Površina vinograda / Vineyard area
5 hektara / 5 hectares

Kušaonica / Tasting room DA / YES

Kapacitet / Seating capacity DA / YES
60 osoba / 60 persons

Trgovina / Mini boutique DA / YES

Smještaj / Accommodation DA / YES
Motel 40 ležaja / Motel 40 beds

Restoran / Tavern DA / YES



Rakije

Lozovača rakija (Loza)

Loza je rakija od grožđa koja se proizvodi destilacijom fermentiranog groždanog masulja (kljuka) plemenite vinove loze. Lozovača u prometu mora sadržavati od 40 do 55 vol.% alkohola i sastojke propisane pravilnikom o kvaliteti alkoholnih pića. Spada pod jaka alkoholna pića. Obično je bez boje, jedino ako se čuva u starom drvenom sudu poprimi boju drveta. Izraženog je mirisa i žestokog okusa.



Travarica rakija

Pod imenom travarica stavlja se u promet proizvod dobiven od prirodnih voćnih rakija i grožđanih ili od miješanih rakija, te od voćnog i groždanog destilata. Dodaju se još i sastojci aromatičnoga i gorkog ljekovitog bilja, uglavnom u obliku macerata, aromatskih destilata ili odgovarajućih eteričnih ulja. Udjel alkohola se kreće od 40 do 52 vol.%. Količina ukupnog ekstrakta ne smije biti veća od 50 g/l. Žućkasto svijetle je boje i izraženih stopljenih mirisa različitih vrsta ljekovitog bilja.



Medovača rakija

Medovača je alkoholno piće kojemu je osnovni sastojak rakija-loza kojoj se pridodaje određena količina meda različitog biljnog podrijetla. Med je kompleksan proizvod pčelinjeg metabolizma, on je ujedno mješavina voćnog i groždanog šećera, aromatičnih i sluznih tvari, mravlje kiseline, eteričnih ulja i vode. Zbog toga su i rakije pripravljene uz dodatak meda različite ovisno o porijeklu i količini meda koji se dodaje. Zbog dodatka meda, kao i kod travarice, alkoholnost se kreće od 40 do 52 vol. Ovisno od boje i vrste meda različite su i boje rakije medovače. Međutim većina medovača ima žutozlatnu boju i izražen miris meda.



Brandies

Loza - Grapevine brandy

The grapes brandy Loza is produced by distillation of the fermented grapes marc of the noble grapevine. On the market it must contain between 40 and 55 vol. % of alcohol and the ingredients defined in the regulations on the quality of alcoholic beverages. It belongs to the group of spirits. It's usually colorless. It acquires the color of the wood only when kept in an old wooden vessel. It has a distinctive odour and intensive taste.

Honey brandy (Medovača)

Medovača is an alcoholic beverage produced by adding a certain amount of honey from different herbs to the base of grapevine brandy. Since honey is a complex product from the metabolism of bees, it's also a blend of sugar from fruit and grapes, aromatic and mucilage substances, formic acid, ethereal oils, and water. Because of this combination, brandies made with honey vary depending on the origin and quantity of honey used. With the addition of honey, similar to that of Travarica, the percentage of alcohol content is between 40 and 52% vol. The colour of the honey brandy naturally depends on the original colour and type of honey. However, most of the honey brandies have a yellow - gold colour and a pronounced warm and sweet aroma.

Travarica - Herb - flavored brandy

Travarica is a product gained from natural fruit brandies and grapes or mixed brandies, and fruit and grapes distillate with the addition of aromatic and bitter medicinal herbs ingredients, mainly in the form of macerate, aromatic distillates, and proper ethereal oils. It contains between 40 and 52 vol.% of alcohol. The quantity of total extract must not be more than 50g/l. It has a light yellow color and distinctive blending aromas of various kinds of medicinal herbs.



Recepti - Tradicionalna kuhinja

Raštika

Raštika se obično pripravlja s ostalim zelenjem. Nasjecka se i miješa s ostalim zelenjem i krumpirom, a često se dodaje geršlo i riža. Uvijek se kuha u malo vode jer je u ovoj vodi sadržano sve najvažnije. Većinom se dodaje suho meso (bravetina i svinjetina). Ovo jelo je zdravo za ljudski organizam i nema velikih kalorijskih vrijednosti tako da neće škoditi ako se jede i u većim količinama.



Raštika / Green cabbage

Roštilj

Miješano meso je u Hercegovini vrlo popularno jelo. Sastoji se od raznih vrsta mesa i kobasica. Priprema je vrlo jednostavna. Svježe meso se malo posoli. Kada se meso malo ocijedi stavlja se na namazani roštilj i polako se peče, pazi se da ga jaka vatra ne zapeče i da unutra ostane krvavo - što mnogi ne vole. Na kraju se meso skida s roštilja i stavlja u posudu u kojoj je često na dnu izrezani crveni luk koji mesu daje poseban miris. Roštilj uvijek treba iznova očistiti, a meso što manje okretati dok se peče - po mogućnosti samo jedanput kada je jedna strana već ispečena.



Roštilj / Grilled meat

Sarme

(sarma, jalan sarma, japrak i dolma)

Razlika između navedenih jela, koja su u svojoj osnovi ista, je u tome što se kod sarme mljeveno meso uvija u list kiselog kupusa, pri pripremi japraka - u list raštike, dok se kod dolme ovi sastojci pune u svježu papriku, a kod jalan sarme se ovi ili malo drukčiji sastojci umotavaju u list vinove loze.

Potrebni sastojci: 500 g mljevenog junećeg mesa, 1 friško jaje, kiseli kupus, 200 g riže, 200 g dimljene slanine, suha rebra, svježa nana, crveni luk i ostali začini. Priprema: listove kupusa potopimo u toplu vodu i korijenje skinemo nožem. U smjesu od mesa dodamo jedno jaje, izrendanu mrkvu i crveni luk, rižu, sitno isjeckanu nanu, sitno isjeckanu slaninu i posolimo po želji. Dobivenom smjesom zamotamo sarme i složimo u šerpu. Prethodno dno prekrijemo listovima kupusa a isto učinimo preko složenih sarmi. Po želji između sarma možemo staviti suha svinjska rebra. Sarme se mogu posuti biberom u zrnu i s nekoliko listića lovora. Pritisnemo keramičkim pritiskačem i sve zalijemo hladnom vodom. Kuha se na umjerenoj vatri. Pri završetku kuhanja naknadno se dodaje sos od rajčice (i slatke paprike), vegete i sitno isjeckanog persina.



Sarma / Sarmas

Recipe - Traditional Cuisine

Green cabbage

Green cabbage is usually mixed with other vegetables. It's often cut and added to other vegetable and potato dishes. Grits and rice may be added also. It's always cooked in a small amount of water so that there's no need to pour it out later, because all of the important substance is contained within it. Mutton and pork meat are added the majority of the times. This dish is healthy and it's not high in calories, therefore larger quantities won't hurt.



Grilled meat

In Herzegovina mixed grill is a very famous dish. It consists of different kinds of meat and sausages. The preparation is easy. Sprinkle fresh meat with salt. When drained a little, put the meat on the smeared barbecue and roast slowly, in order to prevent the meat from burning from the outside, and remaining uncooked from the inside - which many people don't like. In the end, take off the meat from the barbecue and put it in a pot with sliced onions on the bottom if desired, because it gives a special aroma to the meat. The barbecue needs to be cleaned as often as possible and the meat shouldn't be turned more than once, when it's roasted on one side.



Čufter - Proizvod od groždanog soka / Čufter - Grape juice product

Sarmas

Rolls: sarma (sauerkraut rolls), jalan sarma (grapevine rolls), japrak (green cabbage rolls) and dolma (stuffed peppers)

These dishes each have similar ingredients. The only difference is that sarma is rolled in cabbage leaves, japrak in green cabbage leaves, for dolma these ingredients are stuffed into the fresh pepper, while for jalan sarma these or similar ingredients are rolled in the grapevine leaf.

Necessary ingredients: 500 g of minced meat of baby beef, 1 fresh egg, sauerkraut, 200 g of rice, dry mutton ribs, onion, and other ingredients.

Preparation: soak cabbage leaves in warm water and take off the roots with a knife. Add one egg to the meat, grated carrot and onion, rice, salt and pepper as desired. Roll the ready mixture in sauerkraut leaves and fold it in a pan. Before that, cover the bottom with cabbage leaves and do the same on the folded sarmas. If desired, dry mutton ribs can be put between the sarmas. The sarmas can be covered over with pepper beans and a few bay - leaves. Squeeze and pour with cold water and oil. Cook with moderate heat. When it's finished cooking, add tomato (and sweet pepper) sauce with Vegeta and finely sliced parsley. In the case of japrak (green cabbage), it is prepared without dry mutton ribs.



Pršut / Ham

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 Menadžeri projekta: Semir Temim i Grgo Vasilj
 Koordinator projekta: Krešimir Milićević i Marin Sivrić
 Ekspert na projektu: Christian Kaufhold
 Asistent: Ilvana Čišić
 Financije: Ramiz Bašić
 Projekt financira Europska unija & Turistička zajednica HNŽ

Vinska cesta Hercegovine
 Tel.: 036 642 178, 036 397 350
 Fax: 036 642 178, 036 397 351
 E-mail: udruga.vinara@tzcitluk.com,
hercegovina@hercegovina.ba
 Web: www.vinskacesta.ba
www.wineroute.ba

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Turističkoj organizaciji Trebinje

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IMPLEMENTATORI / IMPLEMENTATORS:

Turistička zajednica HNŽ
 Hercegovina-Nertva Canton Tourist Board
 Dr. Ante Starčevića bb
 88 000 Mostar, BiH

tel. 036 397 350
 fax: 036 397 351
 e-mail: hercegovina@hercegovina.ba
 web: www.hercegovina.ba

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 Project managers: Semir Temim and Grgo Vasilj
 Project coordinators: Krešimir Milićević and Marin Sivrić
 Expert in the project: Christian Kaufhold
 Assistant: Ilvana Čišić
 Finance: Ramiz Bašić
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Herzegovina Wine Route
 Tel.: 036 642 178, 036 397 350
 Fax: 036 642 178, 036 397 351
 E-mail: udruga.vinara@tzcitluk.com,
hercegovina@hercegovina.ba
 Web: www.vinskacesta.ba
www.wineroute.ba

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Udruga vinogradara i vinara Hercegovine
 Herzegovina Wine Growers and Wine Makers Association
 Kralja Tomislava bb
 88260 Čitluk, BiH

tel./fax: 036 642 178
 e-mail: udruga.vinara@tzcitluk.com

V I N S K A C E S T A**H E R C E G O V I N E**

S VINOM KROZ VRIJEME

AGENCIJE / AGENCIES:**Global Travel d.o.o. - Medugorje**

Medugorje bb, 88266 Medugorje
 tel.: 036 651 489
 fax: 036 651 501
 web: www.global-medjugorje.com
 e-mail: ok@global-medjugorje.com

G-tour d.o.o. - Medugorje

Bijakovići bb, 88266 Medugorje
 tel.: 036 650 126
 fax: 036 650 156
 e-mail: davor@globtour-medjugorje.com

Goya Tours d.o.o. - Medugorje

Bijakovići bb, 88266 Medugorje
 tel.fax: 036 651 700
 web: www.goyatours.com
 e-mail: oli@goya.tours.com

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

Paddy Travel d.o.o. - Medugorje

Glavna ulica bb, 88266 Medugorje
 tel.: 036 650 482
 tel.fax: 036 651 482
 web: www.paddy-travel.com
 e-mail: paddy@tel.net.ba

Vox Tours d.o.o. - Medugorje

Medugorje bb, 88266 Medugorje
 tel.: 036 650 922
 fax: 036 650 771
 e-mail: vox.tours@tel.net.ba

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