The Network for Small European Wine Areas

Connecting Wine Cultures
The Vinest territory is History, tradition and.. innovation

VINEST is a unique network that promotes the interplay of small European wine areas in order to protect and enhance the variety and individuality of their wines, lands and cultures

VINEST is
• European network for sharing experience and know-how in the wine sector.

Vinest
• promotes communication and cooperation between wine areas;
• centres network communications on specific targets;
• protects terroirs;
• maintains traditions.

Vinest aims to
• improve product quality in each area;
• heighten the presence of tourists in small-scale wine producing areas;
• increase the number of young people working in the wine sector;
• protect terroirs from any changes that may prove harmful;
• keep traditions alive;
• stimulate innovations in the participating areas;
• protect and enhance its wine cultural landscapes;

We would like to introduce you to the eight regions that make up the VINEST territory today; to the history, quality and characteristics of our wines, to our wine routes and museums, our special hotel and gastronomic offers and all the local festivals and traditions...

> Weinidylle Südburgenland: Burgenland - Austria.
> Vas County (Kőszeg, Vaskeresztes and Oszkó) - Hungary
> Vipava Valley: Primorska - Slovenia
> Planargia: Sardinia - Italy
> Denominación de Origen Bullas: Murcia - Spain.
> Saale-Unstrut-Gebiet: Sajonia-Anhalt - Germany.
> Groesbeek: Gelderland - The Netherlands.
> Ilok - Srijem: Sredisnja i Istočna - Croatia.

VINEST is History, tradition and innovation
Terroir

The mild climate and rich soil in Southern Burgenland make it an ideal wine-producing area. The growers have always jealously guarded the distinctive regional characteristics of their wines, and recently they have even produced a series of guidelines to define their uniqueness. In Southern Burgenland, producing fine wine is a matter of local pride and wine connoisseurs the world over agree on the superb results their commitment achieves.

Traditions

The delightful “Weinidylle” region is just that, an enchanting, idyllic landscape of rolling hills and sleepy vines. Any wine grower here will tell you that the secret behind the exceptional body and fine bouquets of the wines from Southern Burgenland is quality and not quantity. Most of the producers operate in small vineyards with limited production levels and each step in the growth and vinification process is followed with the utmost care, combining long-standing traditions with the most up-to-date technology. This is why the Weinidylle has become synonymous with excellence, charm and authenticity and why the local people are so eager to share their secrets with the rest of the world.

Wines

This area is particularly famous for its superior, full-bodied reds, matured partially in oaken casks. The superb Blaufränkisch with its rich, tannic bouquet is the main red produced here. In 2010 the Blaufränkisch from Southern Burgenland got the permission to be classified as “Eisenberg DAC” – a controlled name of origin. But the area also boasts excellent Zweigelt, Blauburgers, Cabernet Sauvignons and Merlots.

The white wines are also superb. Velshriedt is a good example of the crisp, fruity whites produced here. But there are also fine Weißeburgunders (Pinot Blanc), Chardonnays, Sauvignon Blancs and Riesling-Sylvaners.

Of particular note is the world-famous Uhudler wine. This fruity wine with a powerful taste of wild berries is something of an institution in Burgenland, even if the grapes actually come from American vines. This unique product is a genuine local attraction and an exciting new experience for any wine enthusiast.

Local attractions

Southern Burgenland has much to offer the visitor: peaceful landscapes, picturesque villages and a wine growing tradition that dates back centuries. In the Weinidylle region, local life, customs and history are so closely tied to the vineyards that you cannot explore the area without exploring its wines. There are the ancient cellars at Heiligenbrunn, the Wine Museum at Moschendorf, the Vinothek Südburgenland, the Uhudler Vinothek and of course, the Vinest Agency, where visitors can sample the products of all the partners in the Vinest Network. Most important of all, however, is simply to relax in the friendly atmosphere of one of the many “Buschenschanks” and enjoy either a dark red Blaufränkisch or a refreshing, cool Velshriedt. Then, with the beauty of the landscape in front of you, time seems to slow its pace and the wonder of the “Weinidylle” finally comes true.
Terroir

The Vinest Network in the Vas County brings together three small wine-growing regions from Western Hungary: Köszeg, Vaskeresztes and Oszkó. The first two fall under the wine district of Sopron that runs along the Austrian - Hungarian border, whereas the second lies further south in the Balaton wine area. The town of Köszeg, situated at the foot of the Alps, has a typical sub-Alpine microclimate and a hard and clayey terrain. These two elements combine to produce full-bodied wines that are rich in acids and tannins.

The village of Vaskeresztes, on the other hand, is located in the Pinka river plain at the western tip of the Vas (Iron) hill that straddles the border between Hungary and Southern Burgenland in Austria. Here the climate is milder (average temperature: 9° C) and slightly humid (annual rainfall: 700-750 mm).

Compared to these regions, the village of Oszkó is a relatively unknown wine-producing area, but, nevertheless, viticulture is an essential element of local life and every family has its own vineyard and typical thatched, oak log wine press. The climate is drier here too and the soil is more suitable for white wines.

Traditions

Vas County is one of the oldest wine-growing regions in Hungary. Some say that the Romans introduced the art to this area, others that it began even earlier with the Celts. Certainly by the 3rd century AD, especially in the Pannonia hills, wine production had become very well established and numerous artifacts have been found to back this up.

The first written record of wine production in the Vas County dates back to 1279 where it is mentioned in the ledgers of the Köszegi counts. Records also exist of the so-called “Hauers” or Hoe wielders, Bavarian settlers who came here in the 13C specifically to work in the vineyards. Certainly the area is extremely proud of its wine-growing traditions and one of Köszeg’s most treasured possessions is the famous “Book of Grape Harvests.” This unique record of local wine production, containing detailed descriptions and drawings, first appeared in 1740 and has been republished every year since on St George’s Day.

Wines

Köszeg and Vaskeresztes are particularly well known for the Kékfrankos, or Blaufränkisch grape variety and consequently their masterpieces tend to be strong dark red wines such as Zweigelt and Blauburger. However, they also produce some splendid Merlots, Cabernet Savignons and Pinot Noirs, as well as a number of lesser known gems such as the light, Hungarian red, “Kadarka” and the inimitable “Cseresznyi Spicy”.

The Oszkó wineries, on the other hand, prefer ungrafted vines and grape varieties such as the Othello, Noha, and Isabella, which are unfortunately often grown for personal consumption only. White grapes are popular here, and a number of typical Hungarian wines can be found including Szürkebarát (similar to an Auvergnat gris), Hárleve (a full-bodied white with a linden-honey fragrance), Isai Othor (a fine, aromatic white) and Kirslyérsina (the “Royal Princess” of whites).

Local attractions

A visit to Vas County is a must for any wine enthusiast, not only for the splendid and often rare wines, but also for the atmosphere of a tradition that dates back centuries. Wine here is everything, from the quaint thatched wine presses that dot the countryside around Oszkó, to the Wine Museum and Gallery in the picturesque town of Köszeg. A perfect way to visit to the vineyards is along the Köszeg-Vashegy Wine Road where no one can resist stopping off in a traditional wine cellar and sampling some of the local vintages. While enjoying these delights visitors can also appreciate the truly superb scenery of the Köszeg hills, the Írottkő Natural Park and the Pinka valley, the quaint villages around Oszkó and the majestic grandeur of the Köszeg castle. Don’t forget the numerous wine festivals held here, either, especially the annual Köszeg Grape Harvest celebrations, with its splendid wines and truly unique atmosphere.
Terroir

The Vipava valley wine region lies midway between Trieste and Ljubljana. This delightful corner of South-West Slovenia is a highly varied geographical area. Not surprisingly its climate mirrors its varied terrain with a unique blend of mild Mediterranean and continental Alpine temperatures that produce some very special grapes indeed.

Viticulture is, in fact, the main agricultural sector in this fertile valley (60%) and vines cover over 3000 acres of its total area (350 km$^2$). The small, family-based vineyards are mainly concentrated on terraces in the higher areas where the excellent soil allows both white and red varieties to be cultivated as well as a number of rarities to tempt any connoisseur.

Traditions

Wine making was originally introduced to the Vipava valley over two thousand years ago by the Romans and their love and respect for this art is still reflected in people’s attitudes today. Wine-making is regarded as a way of life here. Just as it was in 1689, when the famous Slovenian author and historian, Janez Vajkard Valvasor, published his classic description of the area, “The Glory of the Duchy of Carniola”. In his book Valvasor claimed that the Vipava valley produced more wine than bread and backed this up by noting that Vipava even included a vine on its coat of arms! Certainly the area has always been very proud of its wine production. In the Middle Ages, when Vipava wines were particularly popular with the court in Vienna, the local authorities went to great lengths to stop Italian winemakers from using the word Vipava to describe their inferior products. And rightly so!

Quality and dedication have always been the key to the superb wines produced here and local winemakers have always understood the need for research and new techniques. Not surprisingly the first book on wine cultivation was published here by Matija Vertovec and this is where the first agricultural school was established as well as the first wine association. And all over a hundred years ago!

Wines

The unique climate in the Vipava Valley produces a host of classic whites, including Ribolla, Sauvignon, Malvazija, Laški Rizling and Chardonnay and a wide variety of splendid reds, such as Merlot, Barbera, Cabernet Sauvignon and Modri Pinot. However, what makes this area particularly special are its rare, autochthonous wines. Thanks to the perseverance of local producers and the adoption of modern production methods, many rare and ancient grape varieties have been re-established. This is the home, for example, of the exquisite Zelen and Pinela grapes. Pinela is a fruity refreshing white with a subtle bouquet and aroma, whereas Zelen is slightly more robust with a distinctive flavour and pale yellow colour, not incidentally as its name (zelen or green) would suggest. Two other very old and rare specialities are Klarnica and the unforgettable dessert wine Pikolit, which with its intense peach aroma and aromatic bouquet is a rare treasure for any palate.

Local attractions

“This is our Valley: come, traveller, drink in its beauty!” (Ivana Slamšič).

As can be expected, an area as varied as the Vipava valley offers its visitor a wide range of spectacular scenery from hills and mountains, to ruined castles, beautifully preserved gothic churches and quaint villages with traditional tiled roofs laden with stones that prevent the roofs from being blown off by the strong north-easterly wind called “burja”. Namely, “burja” can often display its powerful force, reaching the speed as high as 200 kmph. But perhaps the best way to really discover the area is to follow Ivana Slamšič’s advice and “drink in its beauty”. A short drive along the Vipava wine road and you will find yourself in a different world where you can sample local specialities and chat with the winemakers themselves. And what better way to relax than in one of the region’s splendid wine cellars where the locals will always be happy to welcome you, introduce you to some very special vintages and maybe even sing you a song!

Remember, it has taken centuries to create this special atmosphere, so take your time to enjoy it.
Planargia

Terroir

The production zone covers an area of almost two hundred hectares distributed over some small valleys and a series of hills facing towards the sea. To meet the Malvasia di Bosa D.O.C. requirements vines must be cultivated no higher than 325 metres above sea level. Within these restrictions the vineyards vary greatly, although most of them are located at altitudes between 70 and 170 metres. The production area is also marked by a coastal climate which is particularly mild in winter, with mean annual temperatures ranging from a maximum of 17-18°C to a minimum of 12-13°C. In terms of terroir, the best vines are to be found in well-drained, limestone-clay soils with a significant potassium content. What really makes Malvasia di Bosa such a special wine though is the unique geography and microclimate of the Planargia region, the orientation of its valleys and their nearness to the sea. These factors not only provide the vines with ideal ventilation, they also play an important part in improving the quality and quantity of the grapes, which differ according to exposure, the layout of the vineyards and the intensity and frequency of rainfall and the predominant winds, which include the ‘mistral’, levanter and, although more rarely, the north wind.

Wines

Every Mediterranean country has its own Malvasia and the vines as well as the wines are often very different. The variety grown largely in Planargia stands somewhere between the two great families, one of which has a delicate, even if rather immediate aroma and the other which is light with a slightly bitter aftertaste.

The 1972 D.O.C. Production Regulation has recently been modified, so that at present it envisages 4 D.O.C. typologies: the young «Malvasia di Bosa» Dolce; the aged «Malvasia di Bosa» Riserva; the fresh «Malvasia di Bosa» Spumante and the Intense «Malvasia di Bosa» Passito. When young, has a straw-yellow colour with greenish reflections, an intense and persistent aroma of ripe fruit, reminiscent of apricot and peach, and a sweet, smooth and suave taste. Upon aging it changes for a golden colour verging on amber, an ethereal and almond aroma and a dry, full and delicate taste, with olfactive and gustative characteristics very close to Sherry.

Alcoholic strength varies according to the different typologies of the D.O.C. production regulation, with an average alcohol content of 15°. The Malvasia di Bosa is a fine and elegant wine, ideal with almond paste sweets, peculiar artisanal chocolate typologies and herbal cheeses. It’s indeed regarded as an excellent and prestigious “conversation” or “meditation” high quality wine.

Traditions

Like the mystery that shrouds the ancient “nuraghi” and “domus de janas” in this area, the real origins of Malvasia di Bosa wine are lost in the mists of time. The grape was originally introduced to Mediterranean areas by the Venetians in the 13th century after the conquest of the city of Monemvasia in the Peloponnesian and it was probably the island’s trade links that brought it to Sardinia. But according to another theory the introduction of Malvasia grapes to the island dates back to the 5th – 6th centuries AD, that is the period immediately succeeding the fall of the Roman Empire. Whatever its history though, one thing is sure, the unique climate of the island and the experience gained from centuries of perfecting cultivation and production processes make Malvasia di Bosa one of the finest Italian wines.

Local attractions

Planargia covers an area of almost 300 km² in the north western sector of Sardinia and boasts a population of slightly more than thirteen thousand inhabitants; it includes the Municipalities of Bosa, Montresta, Modolo, Suni, Sagama, Tinnura, Flussio, Magomadas and Tresnuraghes. It has been truly blessed with a wealth of natural beauty and historical interest. Its rolling hills, awe-inspiring cliffs, splendid beaches, unpolulated, crystal clear seas and dense holm and cork oak forests offer something for everyone. It is no coincidence that over 50 protected bird species have made their home here, including the griffon vulture that was in grave danger of extinction. The area also boasts an incredibly rich archaeological and artistic heritage created by the succession of civilisations that have left their mark on the area. Set on the banks of the only navigable river in Sardinia, Bosa is a delightful town that nestles under the shadow of the charming medieval castle built by the Malaspina family in 1112. Then, there are the ancient Nuraghi, mysterious giants’ graves, beautiful Romanesque churches, suggestive castles and picturesque medieval villages. The real attraction of the area though lies in the warmth and hospitality of the local people, in their colourful traditions and folk festivals, in their delicious gastronomic specialities and in the aroma, colour and taste of their fine Malvasia di Bosa.
Bullas

Terroir

The area protected by the “Bullas” D.O. (Designation of Origin) is situated in the Northwest of the Murcia region and includes the towns of Bullas, Cehegín, Mula, Ricote and Pliego, the high areas of Lorca and parts of the municipalities of Moratalla, Caravaca and Calasparra. Compared to other wine growing areas the vines in Bullas grow at an extremely high altitude and most of the vineyards are situated at over 600 metres above sea level. As a result this area has a unique Mediterranean climate (the average temperature is 15.6º C), where the winters are cold but short and the summers are long and hot, and even if the yearly rainfall is low (450 mm) it is still higher than the surrounding areas.

Traditions

The history of Bullas is undoubtedly linked with the culture of wine growing as there is evidence that vines have existed in this area since Roman times. From that moment up until the late 19th century when phylloxera devastated the vines, wine-making has always played a fundamental role in the local community and in the various cultures that have passed through this area. Now, the willingness to share these secrets and the innovatory spirit of local cooperatives and wineries have succeeded in combining modern industrial methods and ancient traditions, and this is the key to the superb quality of the wines bearing the Bullas D.O. label.

Wines

In Bullas the Monastrell grape is by far the most predominant variety (88% of the total cultivation), as traditionally this has always been a red wine area. Nevertheless a number of excellent whites and rosés are also made here and grapes such as the Tempranillo (for reds and rosés) and Macabeo, Malvasía and Airén (for whites). Recently several new red varieties have been introduced and despite the fact that the zone is recognized at an official level as a Monastrell region, grape types such as Syrah, Cabernet-Sauvignon, Merlot, Garnacha, Garnacha Tintorera or Petit Verdot are rapidly making ground.

Local attractions

From the maze of streets in the old town of Bullas to the picturesque vineyards that line the Mula river valley, this area lives and breathes its ancient wine-making traditions. There are many old cellars in the town (like that of the House- Museum Don Pepe Marsilla or the Bodega de la Balsa) and in the countryside, as well as some ancient remains such as the Roman sculpture of the “Child of the Grapes” found in the villa of Los Cantos. Certainly not to be missed is the Bullas Wine Museum, where visitors can truly appreciate the cultural richness of the wine-making tradition of this area. From the Museum you can start the Bullas Wine Route which will bring you into contact with all the places of interest linked to the main product of this town, from the ancient wineries to the present-day winemaking centres, including the different monumental and natural assets present in the territory of the Municipality which have led to coin the promotional slogan “Bullas, a natural wine cellar”.

The offer is enhanced by a series of services such as the fine traditional country houses, hotels, hostels, camping sites and restaurants offering all the tastes and flavours of the traditional local cuisine.

All these innovations show just how proud the local people are to welcome visitors into their time-honoured world of viniculture and to share the ancient secrets of fine wine-making.
Saale-Unstrut-Gebiet

Terroir

Saale-Unstrut-Gebiet is the northernmost wine-producing region in Europe and one of the smallest in Germany. Its picturesque terraced vineyards are largely centred around the Saale and Unstrut river valleys, but the region also covers mountainous areas such as Höhnstedt. This means the area has a wide variety of soils and vine types. The climate is ideal for vine growing as there is a good balance of sun and rain and the average temperature is surprisingly mild. For the majority of growers in this area wine-making is more a question of passion and pride than a simple occupation.

Traditions

The first official records of wine growing in the Saale-Unstrut-Gebiet date back to 998 when several villages and vineyards in the area were handed over to the Memleben Imperial Monastery. In the centuries that followed the Benedictine and Cistercian orders played an important role in establishing wine-making traditions and turning viticulture into a vital element in the local economy. With the reformation in the 16th century, however, the monastery estates were abolished and the cultivated areas diminished. Since then wine production has had a chequered history. At the beginning of the twentieth century the vineyards ran the risk of disappearing altogether, but the tenacity and faith of the local winegrowers finally won the day. From 1950 onwards many vines were replanted and now these excellent wines, the result of over 1000 years of experience can be enjoyed all over the world.

Wines

This region boasts a vast range of wines. The most common are the dry whites, such as Müller-Thurgau, Weißburgunder (Pinot Blanc), Kerner and Riesling, but in recent years the areas has also increased its production of red wines to 24% of its total output. This means excellent Portugiesers, Spätburgunders (Pinot Noir) and Dornfelders are now produced, as well as the rarer Zweigelt and Andrés. Any visit to this region must include a stop at one of the greatest German producers of sparkling wines, the Rotkäppchen-Mumm Wineries. And indeed here is to be found the largest Cuvée barrel in the whole of Germany. Well worth a visit is also the “Herzogliche Weinberg” (Duke’s Vineyard) in Freyburg where visitors can see the various vine types and the many different cultivation processes actually being used, as also vines that disappeared from the area in 1883. These initiatives, as well as protecting genetic sources and maintaining traditional cultures and methods, also demonstrate the commitment and farsightedness of the local Wine Producers’ Association and the Nature Park Saale-Unstrut-Triasland.

Local attractions

The splendour of the countryside is reason enough to visit the Saale and Unstrut valleys and in February 2000 the region officially became a Nature Park. Forests, valleys and river meadows are ideal for biking or canoeing and the area is rich in plant and animal life, including many rare species. These valleys are not only famous for their natural beauty though, they are also steeped in history. Friedrich Nietzsche studied at the delightful Pforta Monastery School and Johann Sebastian Bach was director of the court orchestra that often played in the splendid baroque palaces of Weißenfels. Then there is the world-famous Naumburg Cathedral, the church ruins in Memleben and any number of castles, market towns and health resorts. Archaeological remains which are truly unique allow visitors to make a fantasy journey back through thousands of years, admiring the beauty of the bronze and gold disc found at Nebra, in Eastern Germany, which depicts the most ancient representation of the sun, moon and stars, and visiting the oldest astronomical observatory in the world at Goseck, near Weißenfels. Scattered over these uncontaminated landscapes are also a number of pretty vineyard houses that are unique to this area. Built mainly in the late 18th and 19th centuries these buildings symbolize the fundamental role that viniculture has played in this area. In 1997 a regional wine museum was opened in the splendid Neuenburg Castle to celebrate over 1000 years of fine wine production.
**Terroir**

Groesbeek is a small wine village situated in the South-East of the Netherlands, near the German border. The hilly landscape of Groesbeek originated in the Ice age. The Groesbeek moraine soil has a (for Dutch standards) rare loess structure: 30 cm black soil as a top layer with an underlying layer of loess. This soil however is ideal for viticulture. Until recently, viticulture in the Netherlands wasn’t possible on a great scale. Since the mid-nineties, several new hybrid grape varieties appeared: Regent, Colonjes Cabernet, Cabernet Cortis, Pinotin, Johanniter, Riesèl, Cabernet Blanc and Helios. These varieties not only have a high degree of resistance to mildew, they also ripen very well in a temperate climate.

The pioneers of viticulture in Groesbeek have been chosen for organic vineyards and thus environmentally-friendly, flavorful wines. On the basis of soil research green manures were planted in preparation for the planting of the vines. An example of this is the “Evangelische Mischung”, a seed mixture which includes buckwheat, crimson clover, Alexander clover, sunflowers and Phacelia. This blend of herbs and plants not only provides a wonderful, colorful spectacle, but it also ensures fertilization of the soil and protects against diseases.

The vines are planted on gently sloping south facing slopes. The new hybrid varieties, which are particularly suited for the Dutch climate, combined with the moraine soil and the passion of the winemakers, offer Groesbeek and its region the opportunity to develop this village into an exciting wine village everyone should experience at least once in a lifetime.

**Traditions**

In 2001 the first vines were planted on Wijnhoeve De Colonjes, a successful enterprise as their Groesbeek wine frequently comes out on top during wine testings. Now five other farmers have followed suit and the area of vines has grown substantially. With 20 hectares of vineyards Groesbeek is the largest wine village of the Netherlands.

Although there has been said that the Romans could have introduced viticulture into this region, it’s more likely that they drank wine here rather than produced it.

During the year there are several wine - and various other events; the absolute highlight - the Nederlandse Wijnfeesten (National Wine Festival) - takes place in the last weekend of September.

**Wines**

The wine village of Groesbeek ensures prize-winning wines pleasing to the palate. White as well as red and rosé wines from Groesbeek won several prizes at prestigious wine contests in Europe. Among others the Berliner Weintrafoxy awarded in 2010, the Pinotin 2009 from Wijngaard de Holdeurn, Médén 2008 from Wijngaard de Pleck and the white wine Riesèl from Wijnhoewde de Colonjes with gold medals.

In 2011 Wijnhoewde de Colonjes even received the award for best Regent Winemaker of 2010 in the category vineyards with less than 15 hectares at the International ´Grüne Woche in Berlin.

**Local attractions**

Its woods, hills, pastures and vineyards make Groesbeek a feast for the eye and the senses. The Wine and Cycle Route Groesbeek leads you past various vineyards and winegrowing farms around Groesbeek, which is proud to be called the wine village of the Netherlands. You can admire the vineyards from your saddle but you can also get off and visit a vineyard or winegrowing farm. Some vineyards are freely accessible others have fixed opening hours.

History, art and culture buffs can indulge themselves in museums such as the Africa Museum, Museumpark Orients and the National Liberation museum 1944-1945. Groesbeek can be explored and experienced in many different ways-running, taking part in the famous International Four-Day Marches, by wine train or cycling along the excellent cycle paths. There are many ways to cross the border, for example by ‘peddle car on the old railway to the German town of Kleve. Food, drinks and accommodation are provided in one of the many restaurants, hotels, holiday lets, apartments, farm camps and group accommodations.

Wine village Groesbeek: the Romans have been here before, what about you?
Ilok and Srijem, the easternmost town and winegrowing region in Croatia are situated on the right bank of the river Danube where the west slopes of Fruska Gora hill falling gently to the coast. The Srijem winegrowing region is one of the largest wine-growing regions in Croatia, with a long viticulture tradition. Climatic characteristics, determined by cold winters, cool springs, hot summers and moderate autumnal seasons, make this lovely region an ideal place for the cultivation of various varieties. Constant gentle breezes and a position at the appropriate height above sea level, such as in the case of the Ilok vineyards, make this region healthy and ideal for major viticulture achievements.

Traditions

Considering wine tradition, Srijem had a very turbulent past. Archaeological findings are indicating that viticulture was introduced to the area at the time of the Ancient Romans. Their renowned tradition was continuously developed through the Middle Ages, which was disturbed under the Turkish siege of the area. When the Turks left the region, during the late Middle Ages, new lords, the noble family of Odeschalchi, reestablished old viticulture traditions which have been flourishing in the area ever since.

Terroir

Ilok and Srijem, the easternmost town and winegrowing region in Croatia are situated on the right bank of the river Danube where the west slopes of Fruska Gora hill falling gently to the coast. The Srijem winegrowing region is one of the largest wine-growing regions in Croatia, with a long viticulture tradition. Climatic characteristics, determined by cold winters, cool springs, hot summers and moderate autumnal seasons, make this lovely region an ideal place for the cultivation of various varieties. Constant gentle breezes and a position at the appropriate height above sea level, such as in the case of the Ilok vineyards, make this region healthy and ideal for major viticulture achievements.

Wines

Characteristic varietals of the region are Traminac (Traminer) and Graševina (Welschriesling), although the latter is far more popular today. However, one hundred years ago the situation was very much different, with Traminac having been a leading regional varietal. In this region, Traminac is produced as a dry or semi-dry wine. This quality makes Croatian Traminac quite special.

Graševina, on the other hand, is a very popular varietal on the Croatian market, showing tremendous potential in the area. With a significant reduction in cropping and timely harvesting, Graševina is distinguished by flowery and fruity scent with a defined, tangy, juicy and refreshing flavor.

This region proved itself as a welcoming place for all Burgundy varietals, Silvaner, Cabernet Sauvignon, Blaufrankisch and other sorts. The slopes of Fruska Gora are used for the cultivation of special wines. Ice Wines, which are successful on a regular basis, together with dry wines are awarded gold medals at many prestigious competitions worldwide.

Local attractions

Fortified city walls, castle of Odeschalchi counts with the meticulously maintained renaissance garden, church and monastery of St. John Capistran, centuries old wine cellars and rare remains of the Ottoman architecture are part of old, urban city core, one of the best preserved and most interesting in this part of Croatia. Here you will discover the story of Nicolas of Ilok, grand duke, governor and king, of St. Capistran, apostle of the Christian Europe, etc.

Visitors can sightseeing the picturesque, preserved, magnificently restful landscape, visit numerous wine cellars around wine road route in town, which offer quality wine tasting and enjoy domestic atmosphere and various gastronomic choice.

Visit our Danube's kingdom of wine in January, when on St. Vincent Day we bless vineyards. In the cellars of Ilok winemakers you'll find good wine, home-made food and the sound of tamburitza.
VINEST Network partners:

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**Photos:**
P1 Weinidylle Südösterreich, Steve Haider, ARGE Südösterreich, Verein Eisenberg DAC (Austria).
P2 Hrygpoliticár Ká. Klëszpig Coöperative of Wine Producers and Sellers (Hungary).
P3 Vinaři a vinařské družstva v Moravském kraji, Moravia (Czech Republic).
P4 Serafini Druia (Sardinia/Italy).
P5 AIDDoc (Murcia/Spain).
P6 Naturpark Saale-Unstrut-Triasland e.V., Weinbauverband Saale-Unstrut e.V., C. Bauer (Germany).
P7 STEB Groesbeek, Foundation of the Dutch National Wine Festival (The Netherlands).
P8 Tourist Association of Ilok archive, Vesna Štajner (Croatia).
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