

VINEYARDS WITH A VIEW









## ZAGORJE WINE STORY

All it takes is one glance at the green hills of Zagorje, covered with vineyards and wine cellars - you will immediately see that the vine has rooted itself deeply in Zagorje. The wine story of this region indeed begins with the expression once upon a time. A proof of this is the fossilized leaf of the species that the modern grape vine species evolved from found in Radoboj, which is about 13 million years old and is now proudly exhibited in the Radoboj Museum. Whoever inhabited this gentle region, they took great care of their vineyards and respected this precious liquid.

The ancient Romans certainly had contributed their part, and the Croats picked up where the others left off. According to modern studies, some of the most famous wines originated in wines with each passing vintage. There are ever Zagorje. For example, the autochthonous Belina more reasons to explore this ancient wine region. starohrvatska is one of the ancestral parents of

Chardonnay and Riesling. Zagorje as the world's winery, why not? Obviously, the vine lacked nothing, be it natural conditions or hard-working human hands.

For centuries, wine meant more than just a beverage to the people of Zagorje. It secured people' livelihood, it helped them pay taxes, it was included in their religious practices and national festivities, and it was there to both celebrate and mourn with them. Times change, yet the story continues, in every corner of Zagorje. Small winemakers make wine for pleasure, only as much as they need. More serious wineries continue their long tradition combined with a modern approach, boosting the quality and reputation of Zagorje

# THE "ZAGORSKI BREGI" BRAND

The picturesque hills of Zagorie evoke the idea of a light white wine. We can thank this to the temperate continental climate and moderate altitudes. Such conditions are suitable for the growth of the white grape varieties that yield wines with moderate alcohol content and a not Blanc and Pinot Gris, Graševina, Traminer, slightly higher acidity, possessing attractive floral and fruity aromas. Simply put, it gave us a fresh and flavorful wine that goes down smoothly and leaves us longing for another glass.

A long winemaking tradition means there are many things still done the old-fashioned way. In particular, this refers to numerous preserved indigenous wine varieties, something of a real treasure in the present day. Belina, Kraljevina, Moslavac (Furmint), Zelenac, Plavec Žuti and Sokol - these are just some of the indigenous varieties of Zagorie.

Older vineyards often contain a blend of different vines, which is why their wines are a unique combination bursting with character. In time, these varieties were joined by some international ones, such as Chardonnay, Riesling, Sylvaner, Sauvignon, Pi-

Even the ancestral locals of Zagorje understood that blending varieties meant a winning combination. Each one adds something of its own and together they create a harmonious wine that will be the pride of its winemaker. This is how both smaller wineries and prestigious wineries work. Just like the grapes in a fine blend, the winemakers of Zagorie all joined forces and created a brand called "Zagorski bregi". A name that guarantees compliance with strict standards and tested quality, but above all it guarantees the pleasure of sipping a high quality cuvée.





# PETRAČ WINERY

























































































































# PETROVEČKI WINE















































































































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# RENOWNED WINES AND VINEYARDS WITH A VIEW

Zagorje is a region that has much to offer – from its rich history, cultural heritage and ancient legends to thermal springs, charming accommodations, and natural beauty. However, it is the ocean of green hills that has captivated visitors at first glance. Moreover, the beautiful landscape is a key ingredient in the recipe for ideal rest and relaxation. Especially when it brings with it enjoyment for all senses.

Graced with countless vineyards and wooden cellars, the hills of Zagorje tell an ancient story of harmony between man and nature. Grapevines have been growing here for thousands of years, and viticulture and winemaking are not just a hobby or an occupation, but a way of life. The wines from these blessed vineyards reflect the result of dedicated work and experience passed down through the generations. Light, fresh, and

aromatic, with proven quality, these wines are a perfect representation of their idyllic surroundings

Naturally, fine things are best enjoyed directly at the source, where they originate and thrive. Therefore, exploring the wine roads and experiencing a warm welcome in a local winery or a traditional household is an inevitable part of the Zagorje experience. All it takes is to surrender to the magic of this fairytale landscape. Have a glass of wine and enjoy the unforgettable view of the rolling hills. In the blink of an eye, you will find yourself amidst the most beautiful postcard of Zagorie.

# GASTRO ZAGORJE

Zagorje is not only hilly, fairytale-like and green, but it is also a region full of delicacies. Guests coming in for a meal appreciate that, in addition to a glass of fine wine, they will experience the true delights of the local cuisine. The food is original, authentic, and natural, without much complications, all of which originates from quality ingredients and carefully preserved culinary traditions.

In a predominantly rural, fertile region, one could always find produce from the fields, gardens and orchards, milk, cheese, eggs and flour, some meat – all of which was transformed into simple dishes through the ingenuity of local cuisine. The everyday dishes were modest, but festive occasions called for precious ingredients and special recipes. And so, today's menu includes famous classics such as zagorski štrukli, Zagorje soup, turkey with mlinci, Zlevanka, Bučnica (pumpkin

pie), strudel, makovnjača (poppy seed roll) and orehnjača (walnut roll).

In fact, there are four out of the total number of protected Croatian food products that come from Zagorje. Zagorje acacia honey, zagorski štrukli, Zagorje turkey and Zagorje mlinci all bear the European protected designation of origin or protected geographical indication and are ready to introduce the world to the culinary heritage of their motherland. Technically, it's an entire meal, from the appetizer and the main course to the dessert! Regardless of whether you enjoy local specialties in a rustic cellar, in a country house or in a modern restaurant, it only takes a single encounter for the smells and tastes of Zagorje to remain in the most delicious memory.





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## **Impressum**

Publisher: Tourist board of Krapina Zagorje County

Photography: GO MEDIA, Hrvoje Serdar, Profimedia, Filip Petrišić, Julien Duval, Tomislav Marić, Archive Hotel Kaj

Design: Mrak komunikacije d.o.o.

Print: Idea Graf d.o.o.

Year: 2022.

