

100% ISTRIA



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UKAZUJE

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GINISTRA FESTIVAL



STARA TVORNICA DUHANA
ROVINJ



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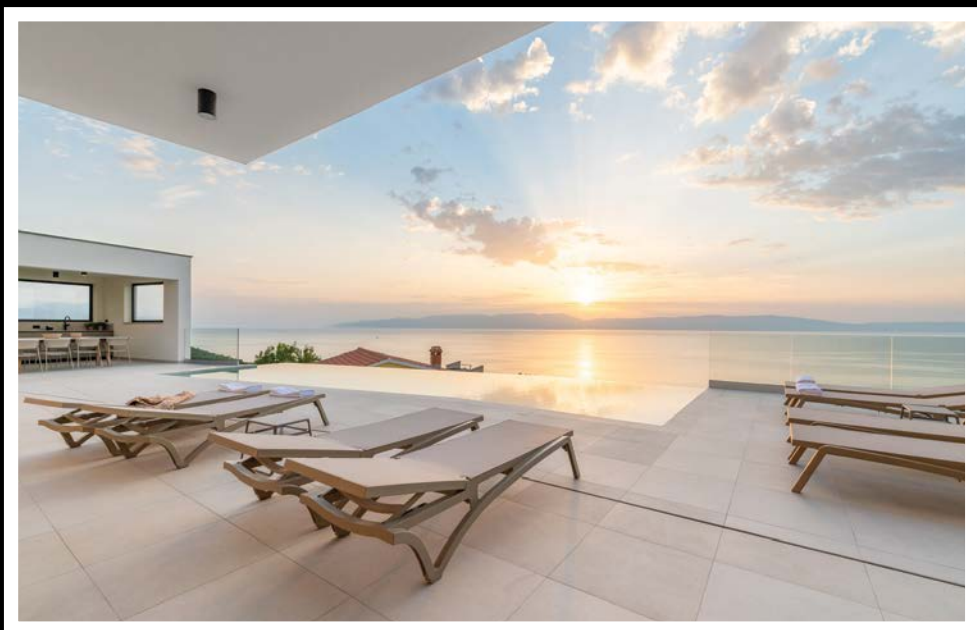
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100% ISTRIA

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Shutterstock, PR foto

PRIJEVOD / TRANSLATION

Dado Čakalo (Sci-Fi)

TISAK / PRINT

Printera

KONCEPT / CONCEPT

NO STRESS MARKETING

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+385 91 1533 231

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NoStressMarketing.com



Naslovnica / Cover art: Tomislav Brajnović

INBUKO

Strateški brending / Brend dizajn
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Dobrodošli



Welcome

Ivan Mikulić

DIREKTOR IZDANJA / PUBLICATION DIRECTOR

Kad smo prije dvije godine započinjali projekt **100% ISTRIA**, znali smo da ćemo upoznati izuzetne ljude koji svojim radom oplemenjuju naš kraj. Ipak, broj inspirativnih pojedina, željnih novih znanja i spremnih na suradnju, premašio je sva naša očekivanja. Zato ovaj broj posvećujemo upravo njima – ljudima koji udružuju snage, i koji svatko iz svog smjera daju ono najbolje od sebe, stvarajući zajedničkim trudom nevjerovatne nove priče i proizvode.

Otkrivajući Istru, njene specifičnosti, lokalitete, a ponajprije upoznajući ljude čovjek dobije potpuno novu perspektivu na cijelu regiju. I taman kad mislite kako ste vidjeli sve, pojave se neka Bira od pira, ljuti umak od terana, ili kostarikanska kava u kombinaciji sa motovunskom bio konopljom. Pri čemu kava nije kava, nego čaj. I tako, čovjek jednostavno počne primjećivati svašta.

Iskreno, ne znamo tko je bio iskreniji u našim razgovorima - mi koji se divimo njihovim uspjesima ili oni sami koji se djetinje smiju i uzbuđeno nam pričaju kako su ideje tekle i pretakale se u stvarnost.

Intervju smo posvetili sjajnoj Velki Šuran, koja organizira najglamuroznija vjenčanja u Hrvatskoj. Svoje snove s nama je podijelila i Stefani Mogorović, mlada lavica oktanske scene, kojoj gorivo nije samo u motoru nego i u srcu.

Daleko najzabavnije je bilo druženje sa Natprirodnjacima - ekipi čija je filozofija življenja pretočena u najbolja vina.

Nakon brojnih upita kada ćemo zakoračiti izvan granica Istre, treća godina postojanja donijela je prirodno širenje – na slovensku Istru, ali i priče koje stižu iz Švicarske i SAD-a, a koje na svoj način i dalje nose istarski duh. Rubrika Made in Croatia nastavit će živjeti zasigurno, a u fokus sve više dolazi i Kvarner – regija koja zaslužuje svoje mjesto pod našim svjetlima. Neki novi smjerovi već se naziru, ali o njima – kad za to dođe pravi trenutak.

Neka vam ljeto bude ispunjeno novim okusima, mjestima i inspiracijama – uživajte u istraživanju. ▽

When we launched the **100% ISTRIA** project two years ago, we knew we would meet extraordinary individuals whose work enriches our region. Even so, the number of inspiring people – eager to learn, open to collaboration, and brimming with creativity – has far exceeded our expectations. This is why we are dedicating this issue to them: to people who join forces and, each in their own way, give their best in crafting remarkable new stories and products through shared effort.

As we continue to discover Istria – its outstanding qualities, places, and above all, its people – our insight of the entire region deepens. Just when you think you have seen it all, something surprising comes up: a spelt-based beer, a fiery Teran hot sauce, or Costa Rican coffee blended with organic Motovun-grown hemp. And just to keep you on your toes, the coffee turns out not to be coffee at all, but tea. In moments like these, one cannot help but start noticing everything.

Honestly, we are not sure who was more sincere in our conversations – us, marvelling at their accomplishments, or our guests, who laughed with childlike joy as they told us how their ideas were born and found their way into the real world.

In this issue, we feature an interview with the brilliant Velka Šuran, who orchestrates the most glamorous weddings in Croatia. We also share the dreams of Stefani Mogorović, a fierce young lioness of the racing scene, whose fuel runs not only through engines but also through her veins.

One of the undoubtedly most entertaining encounters was with the Natprirodnjaci / Supernaturals – a team whose philosophy of life has found its expression in some of the finest wines.

Following many requests to step beyond Istria's borders, our third year has brought a natural expansion into Slovenian Istria and even to stories arriving from Switzerland and the USA, each carrying the Istrian spirit in its own way. The Made in Croatia section will certainly live on, while growing attention turns to Kvarner – a region that rightfully deserves its moment in our spotlight. New directions are already beginning to take shape, but more on that when the time is right.

May your summer be filled with new flavours, places, and sources of inspiration. Enjoy the journey of discovery. ▽

Novigrad-Cittanova

ZA SVA OSJETILA I GODIŠNJA DOBA
FOR ALL THE SENSES, ALL YEAR ROUND

U Novigradu, svakodnevica poprima drugačije boje. To je grad gdje se mediteranski šarm stapa s povijesnom baštinom i gdje svaki trenutak donosi novi doživljaj. Njegova autentična atmosfera, bogata kulturna ponuda i prirodne ljepote čine ga idealnim odredištem u svako doba godine. Šetnja uskim ulicama starog grada otkriva slojeve prošlosti, od kamenih kuća i srednjovjekovnih bedema do gradske lože koja priča o vremenima kada je život tekao sporije, ali bogatije. Upravo ta bogata kulturna baština šetnju Novigradom čini poput putovanja kroz vrijeme.

No Novigrad nije samo pogled u prošlost. To je i grad koji diše suvremenim ritmom – s festivalima, umjetnošću i glazbom koja ispunjava trgove, ali i tihim kutcima za one koji traže mir. More i kopno ovdje nisu granica, već skladan susret elemenata – baš kao što se i tradicija prirodno nadovezuje na inovaciju.

In Novigrad, everyday life takes on a different hue. This is a town where Mediterranean charm blends effortlessly with historical heritage, and where each moment brings a new experience. Its authentic atmosphere, rich cultural offering and natural beauty make it an ideal destination in every season. A stroll through the narrow lanes of the old town reveals layer upon layer of history – from stone houses and medieval walls to the town loggia, which speaks of a time when life was slower, but perhaps richer. This deep cultural heritage makes walking through Novigrad feel like a journey through time.

But Novigrad is far more than a window into the past. It is a town whose pulse takes a modern beat with festivals, art, and music that fill its squares, and quiet corners for those seeking peace. Here, sea and land are not separated elements but flow harmoniously along – just as tradition naturally flows into innovation.

Novigrad kroz cijelu godinu pulsira bogatim programom događanja. Od gastronomskih festivala do kulturnih večeri i sportskih susreta, uvijek se nešto događa, pružajući posjetiteljima dodatni razlog za dolazak i uživanje.

Throughout the year, Novigrad's heart beats with a vibrant calendar of gourmet festivals, cultural evenings, and sporting events. There is always something happening and beckoning visitors to come and enjoy the town.





Novigrad-Cittanova je sinonim za izvrsnost na tanjuru. Pravi mali gastronomski raj u kojemu na svakom koraku nailazite na restorane i konobe koji njeguju autohtone delicije, te na stolove donose ono najbolje što Istra nudi – svježu ribu, istarski pršut, domaće maslinovo ulje, tartufe... Okusi koji ne govore samo o hrani, već o ljudima, zemlji i načinu života. Čaša lokalnog vina savršeno zaokružuje priču – lagano, iskreno i nezaboravno.

Okružen kristalno čistim morem i uređenim plažama grad je ujedno idealan i za opuštanje, te ljenčarenje pod suncem. Za sve one željne aktivnog odmora tu je mreža biciklističkih staza koje vode uz obalu i kroz čarobnu unutrašnjost, nudeći vožnju kroz vinograde i maslinike. Savršen spoj rekreacije i prirodnih ljepota.

Uz to, kilometarske šetnice koje prate obalu pružaju poseban romantičan ugođaj u svako godišnje doba – idealne za opušteno šetnje, nestvarne zalaske sunca i trenutke mira uz šum valova.

Novigrad nije samo mjesto, on je doživljaj koji se nosi sa sobom. Doživljaj gdje se susreću more i kopno, tradicija i inovacija, opuštanje i avantura.

Novigrad-Cittanova is also a byword for excellence on the plate. A true gastronomic haven, where every step brings you to a restaurant or tavern devoted to local delicacies. These establishments serve up the very best of Istria – freshly caught fish, Istrian prosciutto, homemade olive oil, truffles... Flavours that speak not just of food, but of people, the land, and a way of life. A glass of local wine rounds off the experience – light, honest, and unforgettable.

Surrounded by crystal-clear waters and well-kept beaches, the town is also a perfect spot for relaxing and basking in the sun. For those craving a more active break, there's an extensive network of cycling trails that hug the coastline and wind through the enchanting vineyards and olive groves – the perfect mix of recreation and natural beauty.

What's more, the waterfront promenades stretch for kilometres, providing a romantic setting in any season – ideal for leisurely walks, dreamlike sunsets, and quiet moments to the sound of the surf.

Novigrad is not just a place – it's an experience you carry with you. An experience where land and sea meet, where tradition embraces innovation, and where relaxation and adventure go hand in hand.

LJETNI RITAM GRADA

THE SUMMER BEAT OF THE TOWN

Novigrad - Cittanova živi uz ritam glazbe, umjetnosti i zabave / Cittanova comes alive to the rhythm of music, art, and entertainment

SRIJEDOM / WEDNESDAYS

"Music on Every Corner"

ulični glazbenici donose jedinstvenu energiju i atmosferu / *street musicians bring unique energy and atmosphere to the town*

ČETVRTKOM / THURSDAYS

"Movie Nights"

ljetno kino na otvorenom / *open-air summer cinema under the stars*

PETKOM / FRIDAYS

"Live at Jazz Corner"

nezaobilazna stanica za ljubitelje jazza / *a must for jazz lovers*

SUBOTOM / SATURDAYS

"Piazza Grande Music Nights"

koncerti vrhunskih bendova na Velikom trgu / *concerts by top bands on the main square*

NEDJELJOM / SUNDAYS

"Kids' Day"

program za najmlađe, s animacijama i uličnim predstavama / *a fun-filled programme for the youngest visitors, with performers and street entertainment*

JESEN U NOVIGRADU

AUTUMN IN NOVIGRAD

Hedonistički užitci kroz manifestacije koje slave vrhunske okuse / A season of hedonistic pleasures, with events celebrating the finest flavours

27.09.2025.

"Wine & Walk by the Sea"

pješačka avantura s čašom vina u ruci / *a walking adventure with a glass of wine in hand*

31.10. - 01.11.2025.

"Park Food Fest"

jedinstveni street food festival istarske gastronomije / *a unique street food festival of Istrian gastronomy*



Abracadabra

ROVINJ, KANFANAR, ŽMINJ
26. – 28. 5. 2025.

Istarski lutkarski festival u Rovinju već tri godine spaja kreativnost studenata osječke Akademije za umjetnost i kulturu na poziv Pučkog otvorenog učilišta Rovinj, s ciljem približavanja lutkarstva mladima. Festival donosi brojne radionice za djecu i odrasle, suradnju s vrtićima i školama te međunarodna gostovanja koja obogaćuju program i privlače posjetitelje.

The Istrian Puppet Theatre Festival in Rovinj has been bringing together the creativity of students from the Academy of Arts and Culture in Osijek for three years, at the invitation of the Rovinj Open University, with the goal of introducing puppetry to young audiences. The festival features numerous workshops for children and adults, collaborations with kindergartens and schools, and international guest performances that enrich the program and attract visitors.



16. Rovinj Spring Jazz



MMC, ROVINJ

6.6.2025.

JazzIstra Orchestra & Leon Brenko, Hrvoje Galler,
Joe Kaplowitz, Zvezdan Ružić, Kristian Terzić

7.6.2025.

JazzIstra Orchestra & Jasna Bilušić, Lela Kaplowitz,
Valerija Nikolovska, Simon Marlow

Ovogodišnji Rovinj spring jazz festival biti će programski posvećen repertoaru skladanom za jazz orkestre, a koje će izvoditi JazzIstra Orchestra kao pratnja sjajnim hrvatskim jazz pjevačicama i pijanistima. Obrade brojnih jazz standarda i autorske skladbe gostiju festivala slaviti će plesne jazz ritmove, a kako će se festival po prvi puta odvijati na otvorenoj pozornici cilj mu je pozvati publiku na ples.

This year's Rovinj Spring Jazz Festival will be dedicated to a repertoire composed for jazz orchestras, performed by the JazzIstra Orchestra alongside outstanding Croatian jazz singers and pianists. Arrangements of numerous jazz standards and original compositions by festival guests will celebrate danceable jazz rhythms. As the festival will be held on an open-air stage for the first time, its goal is to invite the audience to dance.

Grisia 2025

24. 8. 2025., ROVINJ

Priča rovinjske Grisije počinje u listopadu 1966. godine kada grupa američkih turista posjećuje izložbu Umjetničke kolonije u gradskome muzeju na kojoj izlažu umjetnici koji su Rovinj izabrali za svoje privremeno ili trajno odredište, te izložbu napuštaju s 12 kupljenih umjetnina. Dovoljan poticaj za umjetnike da sljedeće godine, s ciljem da svoje stvaralaštvo približe čim širem krugu ljudi, svoje ateljee na jedan dan presele na ulicu i pokrenu ovu izložbu.

Tijekom svoje povijesti Grisija je bila mjesto susreta akademskih umjetnika, amatera, studenata i djece, pružajući svima priliku za izlaganje. Šarolikost izraza slikara, kipara i performerera – kojih je pojedinih godina bilo i više od stotinu – zajedno s vrevom domaćih ljudi i turista, godinama ispunjava ulice starog Rovinja. Ovoj umjetničkoj demokraciji svjedočili su svi koji su se zatekli na užarenom rovinjskom kamenu, dok su najbolji među sudionicima bili prigodno nagrađeni. Rovinjski muzej i brojni sponzori dodatno su podržavali manifestaciju otkupom izloženih radova.

Ovogodišnja izložba će biti popraćena bogatim programom koji uključuje projekciju dokumentarnih filmova o samoj izložbi u Kazalištu Gandusio, kreativne radionice na kojima će sudjelovati učenici rovinjskih škola, a Grisija Youth biti će sastavni dio programa.



The story of Rovinj's Grisija began in October 1966, when a group of American tourists visited an exhibition by the Art Colony at the city museum, featuring artists who had chosen Rovinj as their temporary or permanent destination. They left the exhibition with 12 purchased artworks—an incentive enough for the artists to take their studios to the streets the following year for a one-day open-air exhibition, making their work more accessible to a wider audience.

Throughout its history, Grisija has been a meeting place for academic artists, amateurs, students, and children, offering everyone a chance to exhibit. The diverse expressions of painters, sculptors, and performers—sometimes numbering over a hundred in a single year—along with the lively crowds of locals and tourists, have filled the streets of old Rovinj for decades. This artistic democracy has been witnessed by all who have set foot on Rovinj's sunlit stone streets, while the most outstanding participants have been duly awarded. The Rovinj Museum and numerous sponsors have further supported the event by purchasing exhibited works.

This year's exhibition will feature a rich program, including screenings of documentary films about the event at the Gandusio Theatre, creative workshops involving students from Rovinj's schools, and Grisija Youth as an integral part of the program.



Pučko otvoreno učilište
Grada Rovinja - Rovigno
Università popolare aperta
della Città di Rovinj - Rovigno

Trka na prstenac / *Tilting at the Ring*

BARBAN
22. -24.8. 2025.

U Barbanu svake godine u kolovozu oživi povijest. Trka na prstenac, prvi put održana davne 1696., nije samo natjecanje – to je povratak u doba časti, hrabrosti i vitezova. Ono što je tadašnji plemić Franjo Loredan zamislio kao viteško nadmetanje u gađanju prstenca, danas je postalo simbol tradicije i ponosa cijele Istre. Na uskom trkalištu, uz zveket kopaljca, jeku truba i galop konja, kroz tradicionalne nošnje i svečanu povorku, pred vašim očima odvija se pravi povijesni spektakl. Samo najhrabriji i najbolje opremljeni konjanici - s mačem, ostrugama, čizmama i šeširom širokog oboda - mogu se suočiti s izazovom preciznosti, snage i časti.

Every August, history comes to life in Barban. The Trka na Prstenac (Tilting at the Ring), first held way back in 1696, is much more than a competition — it's a journey back to a time of knights, courage, and honor. What began as a nobleman's idea for a ring-shooting tournament has become a proud symbol of Istrian tradition. As trumpets sound, lances rattle, and horses thunder down the narrow track, a vivid historical spectacle unfolds. Dressed in traditional costume and riding at full gallop, only the bravest and best-equipped horsemen — armed with swords, spurs, boots, and wide-brimmed hats — take on the challenge of speed, precision, and skill.



Kulturni centar / Cultural Centre **ALEKSANDAR RUKAVINA**

Brtonigla-Verteneglio

10.6. LUDOVICO EINAUDI

21.06. - KIPAR – KIPARSKA ŠKOLA / SCULPTURE SCHOOL

28.06. - RAQUEL RODRIGO – IZLOŽBA / EXHIBITION

03.07 - KINO POD ZVIJEZDAMA / CINEMA UNDER THE STARS – KINO OKO

10.07. - TOO OLD TO DIE PRESENTS: CONTROFIGURA

17.07. - OAZA ART EXPERIENCE – ART WORKSHOP

24.07. - PUPPETA - DJEČJA PREDSTAVA / CHILDREN'S PLAY

31.07. - KINO POD ZVIJEZDAMA / CINEMA UNDER THE STARS - HRVATSKI AUTORSKI FILM / CROATIAN AUTEUR FILM

07.08. - TISJA KLJAKOVIĆ BRAIĆ – IZLOŽBA / EXHIBITION

13.08. TOO OLD TO DIE PRESENTS: STRAY DOGG

21.08. OAZA ART EXPERIENCE - DJEČJA RADIONICA / CHILDREN'S WORKSHOP

28.08. TOO OLD TO DIE PRESENTS: TBD

04.09. KINO POD ZVIJEZDAMA / CINEMA UNDER THE STARS - FESTIVAL KRATKOG METRA NOVIGRAD

11.09. OAZA ART EXPERIENCE - ART WORKSHOP / MEMORIJALNA IZLOŽBA ALEKSANDAR RUKAVINA





SEA STAR

FESTIVAL
2025

23.5.2025.

I HATE MODELS
INDIRA PAGANOTTO
PATRICK MASON
GRŠE
MIACH

24.5.2025.

LOREEN
SENIDAH
ANTONIO ZUZA
LASEECH
MARCEL



ARENA PULA

10.6. LUDOVICO EINAUDI
24.6. TOM JONES
28.6. JEAN-MICHEL JARRE
29.7. BRYAN ADAMS
15.8. PARNI VALJAK

LJETNA POZORNICA OPATIJA

10.7. JACK SAVORETTI
15.7. MAKSIM MRVICA
4.8. PAPA ROACH
23.8. APOCALYPTICA

JAZZ IN ISTRIA

Labin jazz festival

LABIN, STARI GRAD
3. – 5. 7. 2025.

Labin jazz Festival ugošćuje isključivo hrvatske glazbenike, koji svojom osobnošću i umjetničkim radom mogu pokazati što sve jazz jest i ono što će tek postati.

umjetnici su ili već etablirane hrvatske jazz zvijezde ili pak glazbenici o kojima će se tek pričati, pa Festival svake godine oduševljava raznolikošću programa i vrhunskim izvedbama, potvrđujući status nezaobilaznog ljetnog kulturnog događaja u Labinu.

The Labin Jazz Festival exclusively features Croatian musicians who, through their unique artistic expression, showcase all that jazz is — and all it has yet to become.

The artists are either already established stars of the Croatian jazz scene or emerging talents destined to make their mark. With its diverse program and outstanding performances, the Festival continues to impress year after year, cementing its reputation as an unmissable cultural event in Labin's summer calendar.

Jazz is Back BP

GROŽNJAN, TERASA BELVEDERE
17. – 30. 7. 2025.

Nema čarobnijih večeri od onih toplih, ljetnih kada Grožnjan postane pozornica za vrhunski jazz. Uvijek autentičan, ponekad iznenađujuće razigran, jazz se tih dana pretlače iz svake ulice, terase i ateljea, donoseći bogatstvo ritmova i emocija. Ovog ljeta Grožnjan će ugostiti brojne vrhunske glazbenike iz desetak zemalja, koji će svojom strašću i virtuoznošću ispuniti svaki kutak mjesta. Spoj međunarodnog glazbenog iskustva, spontane improvizacije i nespутane kreativnosti pretvara Grožnjan od 1998. godine u centar ljetne jazz scene.

Uz nastupe renomiranih jazzista, glazbenu čaroliju dodatno će oplemeniti i mladi talenti, polaznici Ljetne jazz škole Hrvatske glazbene mladeži, koji svake godine ovom događanju daju poseban umjetnički žar.

Labin Jazz Festival exclusively features Croatian musicians. There's nothing quite like warm summer evenings when Grožnjan transforms into a stage for world-class jazz. Always authentic and at times unexpectedly playful, jazz flows through every street, terrace, and studio, filling the town with a rich blend of rhythm and emotion. This summer, Grožnjan will once again welcome outstanding musicians from different countries, each bringing their passion and virtuosity to every corner of this charming hilltop town. Since 1998, the combination of international musical talent, spontaneous improvisation, and unrestrained creativity has made Grožnjan a true hub of the summer jazz scene.

Adding to the magic are the gifted young performers from the Croatian Music Youth Summer Jazz School, whose energy and artistry bring a fresh and vibrant spirit to the festival year after year.





CENTAR EDUKACIJE
BUTKOVIĆ



english, deutsch, italiano,
español, français, português

kids, junior, teen, adult

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FESTIVAL ULIČNIH ČAROBNJAKA / STREET ART FESTIVAL

TAR-TORRE - CENTAR
13. - 18. 6. 2025.



Tijekom dva festivalska dana Tar se pretvara u pravu malu čarobnu zemlju. Parkovi i šetnice postaju mjesta u koja jednim korakom možete zaroniti u čarobni svijet mašte, bajkovitih scenografija i neobičnih likova. Kostimirani izvođači, domaći i međunarodni umjetnici, pretvorit će ulice u pozornicu punu iznenađenja. Očekuju vas klaunovi koji nasmijavaju do suza, hodači na štulama koji prkose gravitaciji, akrobati koji će vas ostaviti bez daha, lutkari koji oživljavaju priče, žongleri s više ruku nego što je ljudski moguće – pa čak i “najjači ljudi na svijetu”.

Over the course of two festival days, Tar transforms into a true little land of enchantment. Parks and promenades become gateways into a magical world of imagination, whimsical scenery, and fantastical characters. Costumed performers, both local and international artists, will turn the streets into a stage full of surprises. Expect clowns that'll have you laughing to tears, stilt walkers defying gravity, jaw-dropping acrobats, puppeteers who bring stories to life, jugglers with more hands than seems humanly possible — and even the “strongest people in the world.”

SA(N)JAM KNJIGE / BOOK FAIR

PULA, DOM HRVATSKIH BRANITELJA
28. 11.- 7. 12. 2025.

Kao i zadnjih trideset godina, i ova će donijeti čaroliju knjiga u Puli. Najbitniji hrvatski festival knjiga i autora ove godine za glavnu temu je odabrao naslov - Nemiri. Pula postaje centar susreta pisaca i publike, promocije novih izdanja, kao i mjesto koje potiče čitanje i razmjenu znanja među posjetiteljima. Očekujte razne radionice, uzbudljive tribine, kao i poseban program za djecu i mlade.

As in the past thirty years, this one will also bring the magic of books to Pula. The most important Croatian festival of books and authors has chosen *Nemiri** as this year's main theme. Pula becomes a hub for encounters between writers and readers, the promotion of new publications, and a place that encourages reading and the exchange of knowledge among visitors. Expect various workshops, exciting panel discussions, and a special program for children and youth.

**Nemiri - unrests, riots*





CENTAR EDUKACIJE BUTKOVIĆ

TINY THINKERS™

- integrirani program za djecu 3-4 godine
- mini grupe 4-6 polaznika

engleski i hrvatski jezik, matematika,
logika, glazbena i likovna umjetnost

- razvijanje fine i grube motorike, usavršavanje osjećaja za ritam i pokret
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- praktična nastava na svakom satu
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MBF

MBF - Winning in the World to Come, ekskluzivan B2B događaj koji okuplja lidere iz ključnih industrija, pružajući jedinstvenu priliku za vrhunsko umrežavanje. Cilj događaja je potaknuti nova partnerstva, ojačati postojeće odnose i unaprijediti poslovni uspjeh fokusirajući se na donositelje odluka iz privatnog, javnog i akademskog sektora, kao i vodeće tržišne lidere i vizionare iz cijelog svijeta. MBF osigurava najvišu razinu umrežavanja, čineći ga nezaobilaznim događajem za nacionalne, regionalne i međunarodne sudionike. U vremenu velikih promjena u svim industrijama, MBF se bavi aktualnostima iz svih sektora gospodarstva, s naglaskom na održivost, inovacije, nove tehnologije i umjetnu inteligenciju. Poseban fokus ove godine bit će stavljen na resurse i njihovu ponovnu upotrebu, u skladu s globalnim trendovima održivog razvoja.

Događaj je koncipiran kroz izložbeni prostor s ekskluzivnim poslovnim lounge zonama, pažljivo osmišljen konferencijski program prožet najaktualnijim temama te zabavni program koji omogućuje neformalna druženja i stvaranje novih poslovnih prilika.

MBF 2025 je svakako jedan od poslovnih događaja godine koji ne smijete propustiti. Pridružite se liderima koji oblikuju budućnost tržišta i budite dio poslovne zajednice koja pomiče granice inovacija i suradnje.

MBF - Winning in the World to Come is an exclusive B2B event that brings together leaders from key industries, offering a unique opportunity for high-level networking. The event aims to foster new partnerships, strengthen existing relationships, and drive business success by engaging decision-makers from the private, public, and academic sectors, alongside leading market figures and visionaries from around the world. MBF guarantees the highest level of networking, making it a must-attend event for national, regional, and international participants. Amidst major transformations across industries, MBF tackles the most pressing topics in today's economy, with a strong focus on sustainability, innovation, emerging technologies, and artificial intelligence. This year, special attention will be given to resource management and reuse, aligning with global sustainable development trends.

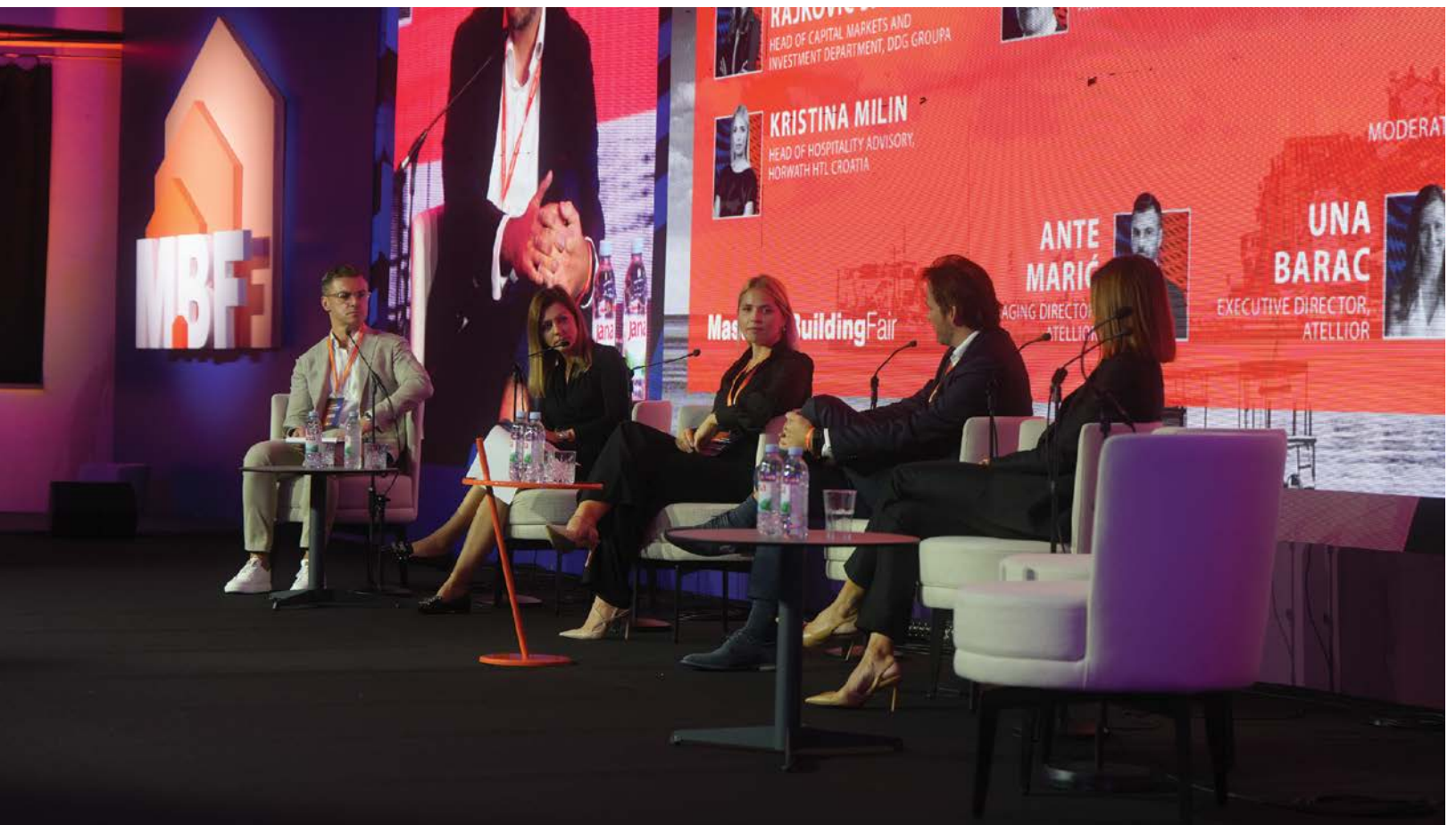
The event features an exhibition space with exclusive business lounge areas, a meticulously curated conference program covering the most relevant topics, and an engaging entertainment segment designed to foster informal networking and new business opportunities.

MBF 2025 is one of the year's premier business events—an opportunity you don't want to miss. Join the leaders shaping the future of the market and become part of a forward-thinking business community that pushes the boundaries of innovation and collaboration.

2.- 5.10.2025.
ROVINJ

Stara tvornica duhana / Old Tobacco Factory

mbf.hr



GinIstra 2025

Rovinj će i ove godine postati epicentar ljubitelja gina, domaćin 4. GinIstre, prestižnog festivala posvećenog vrhunskim ginovima iz regije. Ova manifestacija, koja iz godine u godinu privlači sve veći broj izlagača i posjetitelja, postala je nezaobilazan događaj za sve one koji žele istražiti bogatstvo okusa, mirisa i inovacija u svijetu destilata. Nakon prošlogodišnjeg spektakularnog izdanja, koje je okupilo 47 izlagača iz pet zemalja i privuklo više od 2.000 posjetitelja, ovogodišnja GinIstra donosi još bogatiji i dinamičniji program. Poseban naglasak ove godine stavlja se na autohtone sastojke i inovativne tehnike destilacije, pri čemu će se istaknuti ginovi obogaćeni biljem i aromama specifičnim za mediteransko podneblje. Uz degustacije i edukativne sadržaje, festival će ponuditi i zabavni program za sve gin entuzijaste, profesionalce i druge ljubitelje vrhunskih pića, koji će imat priliku uživati u nezaboravnom iskustvu koje spaja strast, kreativnost i izvrsnost u destilaciji.

17.- 18.10.2025.

ROVINJ

Stara tvornica duhana / Old Tobacco Factory

This year, Rovinj once again becomes the ultimate destination for gin lovers as it hosts the 4th GinIstra, a prestigious festival celebrating the finest gins from the region. Year after year, this event attracts more exhibitors and visitors, establishing itself as a must-visit for those eager to explore the depth of flavors, aromas, and innovations in the world of distillation. After last year's spectacular edition—featuring 47 exhibitors from five countries and drawing over 2,000 visitors—this year's GinIstra promises an even more exciting and dynamic program. The spotlight will be on local ingredients and cutting-edge distillation techniques, with gins infused with botanicals and flavors that reflect the unique Mediterranean landscape. Beyond tastings and expert-led sessions, the festival offers a lively entertainment lineup, bringing together gin enthusiasts, industry professionals, and fine spirits aficionados. Expect an unforgettable experience where passion, creativity, and craftsmanship come together in perfect harmony.



THINK

ASKING THE RIGHT QUESTIONS

Share your thoughts, wishes and goals. It is the first step for a successful relationship. This is a two way process that creates strong foundation for our common future.



EX TEMPORE

GROŽNJAN

25.- 28.9. 2025.

Ex Tempore je međunarodna likovna manifestacija koja svake godine okuplja umjetnike svih generacija i ljubitelje umjetnosti iz cijelog svijeta. Grožnjan tada postaje živa galerija na otvorenom – gradske galerije širom su otvorene, ulice ispunjene posjetiteljima, a program obogaćen izložbama, koncertima, predstavama i vrhunskom eno-gastronomskom ponudom.

To je pravo slavlje kreativnosti koje spaja raznolikost, spontanost i jedinstvenu atmosferu ovog gradića prepunog umjetničkog duha.

Ex Tempore is an international art event that brings together artists of all ages and art lovers from around the world. During the festival, Grožnjan turns into an open-air gallery — with all its galleries open, streets full of visitors, and a program packed with exhibitions, concerts, performances, and great local food and wine.

It's a true celebration of creativity, mixing diversity, spontaneity, and the unique artistic spirit of this charming little town.



ŠUMSKI PJESNICI *The Forest Poets*

PONOR BUTORI, ŠTERNA
1. 8. 2025.

Međunarodna manifestacija Šumski pjesnici jedno je od najneobičnijih događanja u Istri, a svake godine okuplja autore iz više zemalja. Održava se jednom godišnje na šumskom proplanku iznad ponora Butori, nedaleko od Grožnjana, gdje priroda postaje pozornica, a poezija most između kultura i jezika.

Jedinstvenost ove manifestacije leži u njezinu izmještanju iz urbanih prostora u netaknuti prirodni ambijent, čime se potiče razmišljanje o suživotu s prirodom, održivom korištenju resursa i ekološki osviještenom načinu života. Program ostaje vjeran svojoj izvornoj ideji iz 2011., da se minimalno intervenira u okoliš, bez tehničkih pomagala i naglašava važnost očuvanja iskonske ljepote krajolika.

Proplanak se osvjetljava samo lučicama i bakljama, a večernje čitanje poezije – uz krijes i na jezicima sudionika – stvara intimnu i snažnu atmosferu koja Šumske pjesnike čini doživljajem koji se pamti.

One Forest Poets is one of the most unusual literary events in Istria, bringing together poets from several countries each year. It takes place once a year on a forest clearing above the Butori sinkhole near Grožnjan, where nature becomes the stage and poetry connects people across cultures and languages.

What makes this event special is that it moves away from city spaces and into untouched nature. It encourages us to think about living in harmony with the environment, using natural resources responsibly, and leading a more eco-friendly lifestyle. Since it started in 2011, the idea has stayed the same — to keep things simple and leave nature as it is, with no technology and minimal setup.

The clearing is lit only by small lanterns and torches. As night falls, poets read their work by the fire, in Croatian and their own native languages, creating a quiet, powerful atmosphere that makes Forest Poets a truly unforgettable experience.

ACT

SPICING THINGS UP

Every story needs that extra something - hot, sour, sweet - to tickle the senses. We are here to design and communicate the unique flavor of your mission and vision.



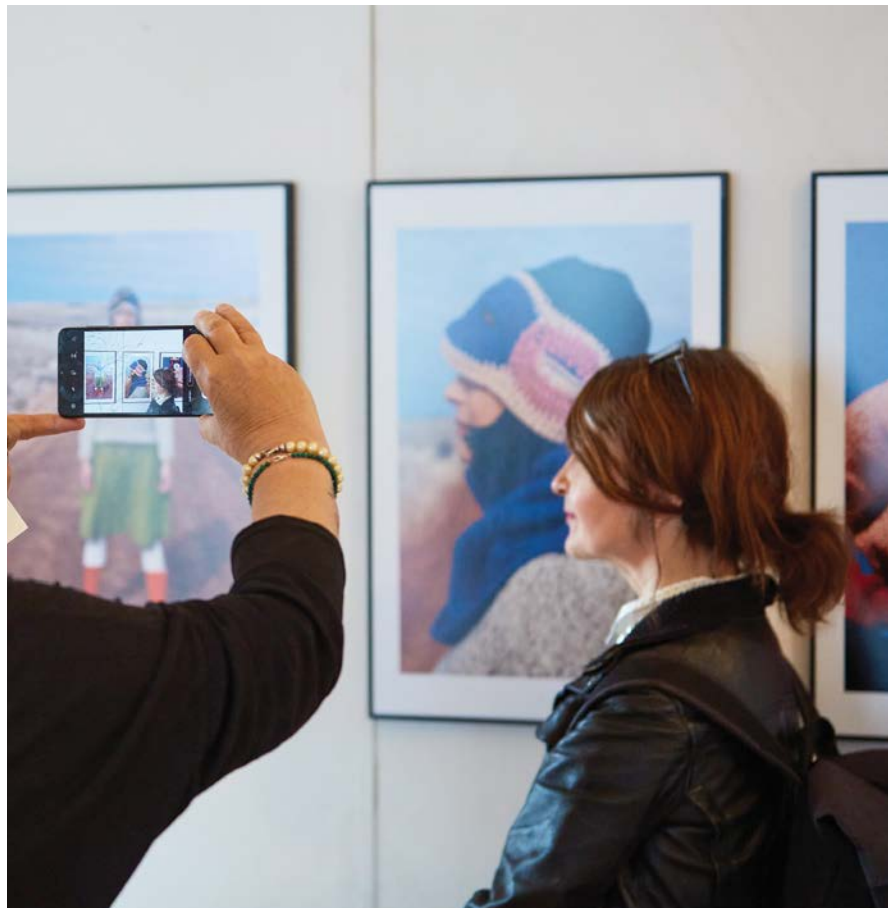
ROVINJ PHOTODAYS

MMC, CVU BATANA, ZT-CI PINO BUDICIN,
GRAND PARK HOTEL ROVINJ; ROVINJ

16.- 30. 5. 2025.

Jedno je od najzujbudljivijih fotografskih događanja u regiji, okuplja talentirane autore iz cijelog svijeta. Ova jedinstvena manifestacija slavi snagu vizualne priče kroz radionice i inspirativna predavanja, tijekom tri dana (16.-18.5.), dok je izložba radova otvorena do 30.5. Bez obzira jeste li strastveni fotograf ili ljubitelj umjetnosti, festival nudi nezaboravno iskustvo i priliku za povezivanje s kreativnom zajednicom.

It is one of the most exciting photography events in the region, bringing together talented authors from around the world. This unique festival celebrates the power of visual storytelling through workshops and inspiring lectures over three days (May 16-18), while the exhibition of works remains open until May 30. Whether you are a passionate photographer or an art enthusiast, the festival offers an unforgettable experience and a chance to connect with the creative community.



PETRAM Wine & Spirits

PETRAM RESORT, SAVUDRIJA
24. 5. 2025.

Jedno od najekskluzivnijih vinskih događaja u Istri na kojemu sudjeluje preko 40 vinarija i destilerija iz regije, kako bi predstavili svoja najbolja vina pred nadolazeću ljetnu sezonu. Očekujte rijetka vina, stare berbe i puno ekskluzivnih degustacija. Festival ima ambiciju da na jednom mjestu i profesionalcima i entuzijastima ponudi ono najbolje na regionalnom tržištu i da bude vrhunska platforma za degustacije, diskusiju i druženje ljubitelja vina i vinskih profesionalaca.

One of the most exclusive wine events in Istria, bringing together over 40 wineries and distilleries from the region to showcase their finest selections ahead of the summer season. Expect rare wines, vintage bottles, and plenty of exclusive tastings. The festival aspires to be a premier gathering point for both professionals and enthusiasts, offering the very best the regional market has to offer. It's a top-tier platform for tastings, discussions, and connecting with fellow wine lovers and industry experts.

CONNECT

DISCOVERING YOUR SILK ROUTE

It's a journey we take together. It may be challenging, it may be smooth. We are here to map your path and keep the eye on the horizon. Your community is waiting for you.



Velka Šuran

Istra je moja inspiracija
I Find Inspiration in Istria

Velka Šuran, dizajnerica interijera iz Pule, već godinama stvara najposebnije trenutke u životima svojih klijenata. Njezina tvrtka LF Weddings postala je sinonim za luksuz, kreativnost i neponovljiva iskustva. Kao jedna od najtraženijih organizatorica destinacijskih vjenčanja u regiji, Velka pomiče granice očekivanog, pretvarajući istarske vizure u kulise najromantičnijih priča.

Istru opisuje kao svoju vječnu muzu – regiju koja, poput nje same, živi za detalje, estetiku i osjećaj. U razgovoru za naš magazin, otkriva kako izgleda njezin svijet, u kojem se stvarnost svakodnevno pretvara u umjetnost.

Interior designer Velka Šuran from Pula has been creating life's most special moments for her clients for years. Her company, LF Weddings, has become a byword for luxury, creativity, and unforgettable experience. As one of the most sought-after destination wedding planners in the region, Velka continues to push the boundaries of expectation, transforming the Istrian landscape into the backdrop of the most romantic love stories.

She describes Istria as her eternal muse – a region that, much like herself, lives for beauty, detail, and feeling. In conversation with our magazine, Velka offers a glimpse into her world, where reality is transformed into art on a daily basis.





Što vas inspirira?

Inspiraciju nalazim u svakodnevnim trenucima – u dječjem smijehu, bojama prirode, detaljima – u malim, ali snažnim trenucima kada nastaju ideje koje oblikuju priče, prostore i nezaboravne događaje. Primjerice, moje dvije djevojčice podsjecaju me svakoga dana kako je svijet ljepši kad ga gledamo srcem – radoznalo, razigrano i bez straha od sanjanja. Suradnja s kolegama iz različitih dijelova svijeta i upoznavanje novih kultura ne samo da proširuju moje horizonte, već i potiču moj istraživački duh i želju za stalnim učenjem. Putovanja hrane moj kreativni duh. Sve to utkano je u moju svakodnevnicu i projekte.

Vaša tvrtka LF Weddings postala je sinonim za luksuzna destinacijska vjenčanja. Što vas izdvaja od drugih?

Vjerujem kako pravi luksuz nije u sjaju, već u pažnji koju posvećujemo svakom detalju. Naš fokus je na stvaranju autentičnih iskustava koja pričaju jedinstvenu ljubavnu priču. Povezanost s lokalnim partnerima, razumijevanje mladenaca i duše destinacije čine nas posebnima. Tražimo lokacije koje oduzimaju dah, često izvan uhodanih okvira, kako bismo svakom paru pružili nešto neponovljivo. S bogatim iskustvom i svježim pristupom svakom projektu, stvaramo vjenčanja koja su odraz stila i karaktera mladenaca. Naša suradnja s chefom Robertom Perićem i LF Cateringom donosi personalizirane jelovnike koji spajaju lokalne okuse s istarskom baštinom, čineći svaki obrok nezaboravnim. Mi nismo tek organizator, mi smo partner u stvaranju emotivnog, elegantnog i neponovljivog iskustva. To je naš poziv, naša strast i pokretačka snaga svakog projekta koji s ljubavlju stvaramo.

Znači sinergija s partnerima je važna stavka, kao i dugoročan odnos i suradnja?

Dugoročni odnosi s partnerima temelj su našeg uspjeha i kvalitete koju pružamo. Povjerenje, profesionalnost i zajednička vizija ključni su za izvanredne rezultate, čineći razliku između dobrog i nezaboravnog. Njeguemo snažnu suradnju s lokalnim i međunarodnim stručnjacima – od fotografa i florista do vrhunskih chefova i tehničkih timova. Iako mnoge aspekte organizacije vodimo interno, povjerenje u stručnjake za specijalizirane elemente omogućuje nam besprijekornu izvedbu i stvaranje iskustva koje nadmašuje očekivanja.

Kako je uopće došlo do toga da se posvetite upravo ovoj niši?

Put prema destinacijskim vjenčanjima započeo je spontano, ali s jasnim unutarnjim osjećajem da sam na pravom putu. Ključni trenutak dogodio se nakon razgovora s Denisom Ivoševićem iz TZ Istre, a dodatnu potvrdu dobila sam odlaskom na kongres Destination Wedding Planners u Firencu, koji mi je otvorio vrata u jedan potpuno novi svijet. Istra je moja inspiracija – Terra Magica koja sjaji svojom ljepotom, poviješću, gastronomijom i dušom ljudi. Vjerujem da ova regija nije samo destinacija, već pozornica za istinski nezaboravna vjenčanja.

Kroz godine usavršavanja na eventima poput Table Design

What inspires you?

I find inspiration in everyday moments – a child's laughter, colours of nature, a detail – basically, in those small but powerful moments that spark stories, spaces, and unforgettable events. My two daughters, for instance, remind me each day that the world is far more beautiful if we see it through our heart. If we let curiosity, playfulness, and dreaming get the better of us. Collaborating with colleagues from different parts of the world and discovering new cultures not only broadens my horizons but also fuels my curiosity and lifelong love of learning. Travel nourishes my creative spirit. All of this is woven into my daily life and every project I work on.

Your company, LF Weddings, has become synonymous with luxury destination weddings. What sets you apart?

I believe true luxury does not lie in the glamour but in attention to detail. Our focus is on creating authentic experiences that tell a unique love story. What sets us apart is the bond we cherish with local partners, a deep understanding of our newlyweds, and of the soul of each wedding destination. We seek out breath-taking venues, often off the beaten tracks, to give our couples something beyond compare. With a wealth of experience and a fresh approach to each project, we design weddings that reflect the couple's style and personality. Our collaboration with chef Robert Perić and LF Catering results in bespoke menus blending local flavours with Istrian heritage, turning each meal into a lasting memory. We are more than just planners – we are partners in creating a meaningful, elegant, and unique experience. This is our calling, our passion, and the driving force behind every project we lovingly bring to life.

So the key element is the synergy and long-term collaboration with your partners?

Long-term partnerships are the foundation of the quality we deliver. Trust, professionalism, and a shared vision are essential for extraordinary results. Therein lies the distinction between good and unforgettable. We cultivate close collaboration with local and international experts – from photographers and florists to exceptional chefs and technical teams. While we manage many aspects of the organisation in-house, we entrust specific aspects to specialists. This results in flawless performance and experiences that exceed expectations.

How did you find yourself drawn to this particular niche?

My journey into destination weddings began quite spontaneously, yet with a clear inner sense that I was on the right path. A pivotal moment came after a conversation with Denis Ivošević from the Istria Tourist Board, reinforced when I attended a destination wedding planners' congress in Florence. That experience opened the door to an entirely new world. I find inspiration in Istria – Terra Magica, radiant with beauty, history, gastronomy, and the soul of its people. I believe this region is not only a destination but a stage for truly unforgettable weddings.

Over the years, I've continued to refine my craft at



Exhibitiona, RSVP-a i EWPC-a, imala sam priliku učiti od vodećih stručnjaka i graditi međunarodna partnerstva. Upravo su ta povezivanja rezultirala projektima koji su prepoznati i izvan Hrvatske. Jedna od najposebnijih suradnji bila je ona s Ericom Jonesom, Pervezom Taufiqom, Joy Stroz i nizom lokalnih partnera, a što je na kraju rezultiralo naslovnicom svjetski poznatog magazina Harper's Bazaar, s kadrovima veličanstvenog indijskog vjenčanja u pulskoj Areni.

Fotografije vjenčanja u Areni obišle su svijet. Koliko je taj projekt bio izazovan?

Vjenčanje u Areni, koje smo radili u suradnji s kolegama iz SAD-a, je definitivno najizazovniji projekt do sada. Riječ je o povijesnoj lokaciji iznimne važnosti, što je zahtijevalo besprijekornu organizaciju i logističku preciznost - od suradnje s brojnim institucijama, poštivanja svih sigurnosnih i konzervatorskih standarda, do tehničke produkcije na najvišoj razini. Arena sama po sebi nosi snagu i dostojanstvo, i zato je imperativ bio očuvati izvornost prostora, a opet istovremeno ga pretvoriti u kulisu sofisticiranog, luksuznog doživljaja. Bio je to projekt koji je spojio prošlost i sadašnjost na način koji se rijetko viđa i upravo u tome leži njegova snaga.

international events such as the Table Design Exhibition, RSVP, and EWPC, which allowed me to learn from leading professionals and build global partnerships. Those connections led to projects recognised far beyond Croatia. One of the most remarkable collaborations was the one with Eric Jones, Pervez Taufiq, Joy Stroz, and an array of local partners which landed the cover of the world-renowned Harper's Bazaar with a feature showcasing an extraordinary Indian wedding held at the Arena of Pula.

The photos from that wedding in the Arena travelled the world. How challenging was that project?

The wedding in the Arena, developed in collaboration with our colleagues from the US, was by far the most demanding project I have taken on. This is a historic site of immense significance, which required impeccable organisation and logistical precision - from coordinating with numerous institutions and adhering to all safety and conservation protocols, to delivering a top-tier technical production. The Arena commands a sense power and dignity, so preserving the authenticity of the location was crucial, even as we transformed it into the setting for a sophisticated, luxurious experience. It was a project that



Ako je to bio najizazovniji projekt, koji je bio najemotivniji?

Najemotivniji trenutak u mojoj karijeri bio je projekt afričkog vjenčanja u Povijesnom pomorskom muzeju u Puli. Bio je to susret dviju različitih kultura koji je rezultirao harmonijom kakvu se ne može planirati, samo osjetiti. Emocije koje su prožimale prostor, snaga povezanosti i iskrena ljubav prisutna u svakom pogledu i osmijehu učinili su to vjenčanje nezaboravnim. To je događaj koji ću zauvijek nositi u srcu.

Kako izgleda proces od prvog kontakta do realizacije? Kako biste opisali svoj stil rada?

Naš proces započinje iskrenim, otvorenim razgovorom kojim želimo u potpunosti upoznati mladence, osjetiti njihovu energiju, razumjeti njihove želje, stil i viziju. Na temelju toga razvijamo personalizirani koncept koji odražava njihovu osobnost, usklađen s lokacijom, estetikom i atmosferom. Svaki korak, od odabira dobavljača do finalne izvedbe, pažljivo je osmišljen i vođen kroz kontinuiranu komunikaciju i međusobno povjerenje.

Na dan vjenčanja, sve funkcionira poput savršeno usklađenog mehanizma, bez stresa, bez žurbe, s potpunom kontrolom u pozadini. Mladencima i njihovim gostima ostaje samo jedno - da se prepuste trenutku i u potpunosti uživaju u čaroliji koju smo zajedno stvorili. Naš stil temelji se na dubokoj personalizaciji, profinjenoj estetici i suptilnoj sofisticiranosti. Svako vjenčanje doživljavamo kao novu priču - jedinstvenu i autentičnu, prožetu emocijama i osobnim pečatom. Inspiraciju crpimo iz prirode, arhitekture i karaktera prostora, stvarajući harmoniju dizajna i trenutka. Za nas, svaki projekt nadilazi posao - to je prilika da stvaramo uspomene koje traju. To je naša misija, naša strast i čast koju nosimo sa svakim povjerenjem koje nam je ukazano.

Koji su ključni elementi koji čine jedno vjenčanje uistinu nezaboravnim?

Nezaboravno vjenčanje nastaje iz savršene harmonije emocija, estetike i doživljaja. Svaki segment - lokacija, scenografija, glazba, jelovnik - je bitan. U središtu svega je iskustvo - ono koje ne ostavlja goste kao promatrače, već ih uvlači u emotivno i vizualno putovanje kroz jedinstvenu priču.

Kada su mladenci opušteni i puni povjerenja, tada zajedno stvaramo magiju jer upravo je naša zadaća stvoriti prostor u kojem će se oni osjećati sigurno, voljeno i potpuno prisutno u svom najvažnijem danu. Personalizacija je ključ jer ljepota vjenčanja leži u detaljima koji odražavaju ljubav, karakter i zajedničke snove onih koji se vole.

Što Istru čini idealnom destinacijom za luksuzna vjenčanja?

Istra ima snažan karakter, topao i pun duše. Kada tome pridodamo prirodne ljepote, bogatu povijest, kulturnu raznolikost i izuzetnu gastronomiju savršena kulisa je spremna za autentična i nezaboravna slavlja. Na jednom mjestu susreću se čarobni vinogradi, elegantne kamene vile, povijesni gradovi, mediteranski pejzaži. Parovi koji nas biraju ne traže

brought together the past and the present in a way rarely seen - and that is precisely where its strength lies.

If that was the most challenging project, which one was the most emotional?

The most emotional moment of my career was an African wedding held at the Historical and Maritime Museum in Pula. It was a meeting of two distinct cultures that resulted in a harmony which cannot be planned - only felt. The emotions that filled the space, the depth of connection, and the genuine love present in every glance and smile made it an unforgettable celebration. It is an event I will carry in my heart forever.

What does the process look like from the first contact to the wedding day? How would you describe your modus operandi?

Our process begins with an honest, open conversation with the couple. We aim to truly get to know them, feel their energy, and understand their wishes, style, and vision. From this insight we tailor an idea that reflects their personality and is in harmony with the chosen location, aesthetic, and atmosphere. Every step - from selecting suppliers to final execution - is planned meticulously and guided by continuous communication and mutual trust.

On the wedding day, everything runs like a perfectly synchronised mechanism - without stress or haste, fully controlled behind the scene. The couple and their guests have just one task: to immerse themselves in the moment and fully enjoy the magic we have created together. Our style stems from a deep personal approach, refined aesthetics, and understated sophistication. We treat every wedding as a new story - unique and authentic, infused with emotion and personality. We draw inspiration from nature, architecture, and the character of each venue, creating a harmony between design and moment. For us, every project is more than a job - it is an opportunity to create lasting memories. This is our mission, our passion, and honour to receive such trust from our clients.

What are the key elements that make a wedding truly unforgettable?

A truly unforgettable wedding is born of a perfect harmony of emotion, aesthetics, and experience. Every element - the location, the setting, the music, the menu - matters. At the heart of all of this is an inclusive experience that does not leave guests on the fringes, like spectators, but takes them into on an emotional and visual journey through a unique personal story.

When the couple is relaxed and has confidence in us, we can create magic together. Our role is to create a space in which they feel safe, loved, and fully involved in the most important day of their lives. Personalisation is key, as the beauty of a wedding lies in the details that reflect the love, the character, and shared dreams of the couple.

ceremoniju, oni traže emociju, priču, doživljaj. A upravo to nudi Istra. No, najvažnije, ova regija ima i nešto neprocjenjivo - ljude. Strastvene, predane, vizionarske zaljubljenike u svoj kraj, koji s ponosom ulažu u kvalitetu, inovaciju i vlastiti razvoj. Zahvaljujući toj energiji, Istra nije samo destinacija već i inspiracija.

Kada sve to zbrojimo promovirati Istru kao svjetski prepoznatu lokaciju za vjenčanja je uistinu užitak. Kolika je uloga lokalne zajednice u realizaciji vaših projekata?

Promocija Istre kao svjetski prepoznate destinacije za luksuzna vjenčanja zauzima važno mjesto u našem radu. Kroz godine, Istra je postala sinonim za posebna, personalizirana i nezaboravna vjenčanja, a mi smo s ponosom dio tog procesa.

Naš promotivni pristup uključuje aktivno sudjelovanje na najprestižnijim svjetskim eventima industrije vjenčanja. Uloga ambasadora na Table Design Exhibitionu u Istanbulu, kao i brojne nominacije na međunarodnim događanjima u Ras Al Khaimahu i Veneciji, dodatno su ojačale našu vidljivost i pozicionirale Istru kao lokaciju na svjetskoj mapi destinacijskih vjenčanja. Suradnja s globalno prepoznatim brendovima i prisutnost u renomiranim međunarodnim publikacijama igraju ključnu ulogu u oblikovanju imidža Istre kao destinacije iz snova.

No, bez lokalne zajednice, nijedna vizija ne bi mogla postati stvarnost. Naši projekti duboko su ukorijenjeni u suradnji s talentiranim i predanim ljudima. Izgrađeni na povjerenju, dugoročni odnosi s lokalnim partnerima temelj su našeg uspjeha. Zajedno ne samo da promoviramo Istru, već je činimo održivom, relevantnom i konkurentnom destinacijom koja s lakoćom zadovoljava i nadmašuje najviše svjetske standarde.

Sve se više govori o održivim vjenčanjima. Kako LF Weddings implementira održive prakse? Koji su najnoviji trendovi u industriji vjenčanja koje vidite kao dugoročne?

U LF Weddings održivost ne doživljavamo kao prolazni trend, već kao duboko ukorijenjenu odgovornost. Suradujemo isključivo s provjerenim lokalnim dobavljačima, bismo sezone i autohtone proizvode, koristimo višekratne i dugotrajne dekorativne elemente, te optimiziramo logističke procese kako bismo smanjili ugljični otisak.

Jedna od inicijativa na koju smo posebno ponosni je poticanje donacija cvjetnih aranžmana nakon događanja jer ljepota se ne mora gasiti završetkom slavlja, već može nastaviti donositi radost drugima. Što se tiče trendova koji oblikuju budućnost naše industrije, sve se više okrećemo intimnijim i smislenijim konceptima, mikro-vjenčanjima, gdje naglasak nije na broju gostiju, već na jedinstvenom iskustvu i doživljaju. Tehnologija također igra sve veću ulogu - digitalne pozivnice, personalizirane web stranice i interaktivni elementi postaju neizostavan dio suvremenog planiranja.

U svijetu u kojem se sve mijenja velikom brzinom, vrijednosti poput održivosti, lokalnosti i osobnog izraza postaju izuzetno važni.

What makes Istria the perfect destination for luxury weddings?

Istria has a strong, warm, soulful character. Add its natural beauty, rich history, cultural diversity, and exceptional gastronomy, and you get the perfect backdrop for authentic and unforgettable celebrations. In Istria you'll find enchanting vineyards, elegant stone villas, historic towns, and sweeping Mediterranean landscapes. The couples who choose us aren't seeking a simple ceremony; they're looking for emotion, a story, an experience. And this is exactly what Istria offers. But the most priceless of all are its people. Passionate, dedicated, visionary individuals who are deeply in love with their land and who take pride in investing in quality, innovation, and their own growth. Thanks to that energy, Istria is not just a destination – it is a source of inspiration.

Given all that, promoting Istria as a globally recognised wedding location must be a real joy. How important is the role of the local community in bringing your projects to life?

Promoting Istria as a globally recognised destination for luxury weddings is a key part of our work. Over the years, the region has become synonymous with bespoke, highly personalised, and unforgettable weddings – and we are proud to be part of that process.

Our promotional approach includes active participation in the most prestigious international events in the wedding industry. Serving as an ambassador at the Table Design Exhibition in Istanbul, as well as being nominated at global events in Ras Al Khaimah and Venice, has strengthened our visibility and helped position Istria on the world map of destination weddings. Collaborations with globally recognised brands and a presence in renowned international publications play a vital role in shaping Istria's image as a dream location.

But without the local community, no vision could ever come true. Our projects are deeply rooted in collaboration with talented and committed people. Built on trust, our long-term relationships with local partners are the foundation of our success. Together, we not only promote Istria; we make it sustainable, relevant, and competitive – a destination that meets and exceeds the highest global standards with ease.

Sustainable weddings have gained popularity. How does LF Weddings implement sustainable practices? And which emerging trends in the industry do you see as here to stay?

At LF Weddings, we don't see sustainability as a passing trend, but as a deeply rooted responsibility. We work exclusively with trusted local suppliers, prioritise seasonal and home produce, use reusable and long-lasting decorative elements, and optimise logistics to reduce our carbon footprint.

One initiative we are especially proud of is encouraging donations of floral arrangements after the event, because beauty needn't fade with the end of the celebration but can go on to bring joy to others.

As for the trends shaping the future of our industry, we can





Kakvi su planovi za budućnost?

Naša vizija za budućnost usmjerena je na daljnje internacionalno pozicioniranje LF Weddings brenda, te još snažnije pozicioniranje Istre kao prestižne svjetske destinacije za luksuzna, autentična vjenčanja. S posebnom strašću radimo na otkrivanju i aktivaciji novih lokacija koje do sada nisu korištene, a koje svojom energijom i jedinstvenošću imaju potencijal redefinirati standarde unutar industrije. Vizija uključuje i ostvarivanje još većeg broja suradnji s međunarodnim kolegama, na tome intenzivno radimo, dovodeći stručnjake iz svijeta luksuznih vjenčanja kako bismo ih upoznali s Istrom i njezinim brojnim ljepotama te mogućnostima koje pruža kao savršena destinacija i kulisa za izricanje sudbonosnog „Da“.

Naš krajnji cilj ostaje isti – stvarati nezaboravne trenutke koji ostavljaju trajan dojam, ne samo na mladence i njihove goste, već i na samu destinaciju, podižući njezin ugled i doživljaj na svjetskoj razini. ▽

see a clear shift towards more intimate, meaningful concepts, towards micro-weddings focused on unique experience rather than the number of guests. Technology is also playing an ever-growing role; digital invitations, personalised websites, and interactive elements have become essential features of contemporary wedding planning. In a world that is changing at lightning speed, values such as sustainability, local character, and personal expression are becoming increasingly important.

What does the future hold?

Our vision for the future is centred on strengthening the international profile of the LF Weddings brand and, more importantly, on strengthening Istria's position as a prestigious global destination for authentic luxury weddings. We're particularly passionate about discovering and employing new venues whose energy and uniqueness hold the potential to redefine industry standards. Our vision also includes building an even greater collaborative network with international peers. We're actively working on this, bringing luxury wedding professionals to Istria so they can get to know its beauty and potential as a perfect backdrop for the most important 'I do' moment.

Ultimately, our goal remains the same: to create unforgettable moments that leave a lasting impression – not only on the newlyweds and their guests but also on the destination, raising its reputation and allure on a global level. ▽

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MAŠTA, IDEJA, SINERGIJA, INOVATIVNOST *IMAGINATION, IDEA, SYNERGY, INNOVATION*

Tartufi u sirevima, agrumi u likerima, neočekivane ambalaže na proizvodima... sve su to stvari s kojima se susrećemo i postale su dio široke ponude, te kao takve normalne. No, na tim temeljima nastao je posljednjih godinu-dvije sve izraženiji trend suradnji i povezivanja lokalnih proizvođača, obrtnika, umjetnika, dizajnera, arhitekata i marketinških stručnjaka.

Rezultat su kreativne suradnje i inovativni proizvodi. Potaknuti željom za stvaranjem novih vrijednosti, ovi su se pojedinci počeli intenzivnije povezivati, razmjenjivati ideje i razvijati zajedničke projekte. Upravo zahvaljujući tome, nastali su originalni koncepti koji istarsku regiju danas čine prepoznatljivom po spoju autentičnosti, kreativnosti i suvremenog pristupa. Takva zajedništva pokazuju koliko snažan potencijal leži u suradnji, što potvrđuju i brojni jedinstveni proizvodi koji danas oblikuju istarski identitet.

Sinergija lokalnih proizvođača stvara posebnu energiju koja povezuje tradiciju s inovacijama, istovremeno otvarajući nove perspektive na tržištu. Kada primjerice proizvođači hrane i pića, zajednički udruže snage, nastaju iznimni proizvodi koji oživljavaju i promoviraju lokalnu kulturu na sasvim nov i kreativan način. Takva suradnja omogućuje razmjenu znanja, iskustava i resursa, što rezultira kvalitetnijim proizvodima, kreativnim rješenjima i inovativnim konceptima koje proizvođači možda ne bi ostvarili pojedinačno.

Jedna takva suradnja spojila je organske proizvođače - Josipa Vorića iz Buja i eko pivovaru Kampanjolu iz Savičente. Njihova eko Bira od pira, kako je zovu, spoj je organski uzgojenog pira Josipa Bepa Vorića i jednako takvog ječma Kampanjole.

Truffles in cheese, citrus fruits in liqueurs, unexpected packaging designs... all these things have become part of the wide range of products we see on the shelves and now perceive as quite ordinary. Yet on such foundations a strong new trend has emerged over the past year or two, that is, a surge in collaborations between local producers, craftsmen, artists, designers, architects, and marketing specialists.

The result is a series of creative partnerships and innovative products. Driven by a desire to create new value, these individuals have started to work together more closely, exchange ideas, and develop joint projects. Thanks to their efforts, a number of original concepts have come to life, making Istria increasingly recognised for its blend of authenticity, creativity, and contemporary vision.

These collaborations highlight the power of cooperation, evidenced by the many unique products that help shape Istria's identity. The synergy between local producers generates a special energy, linking tradition with innovation while opening new market perspectives. When, for example, food and drink producers join forces, the outcome is extraordinary products that revitalise and promote local culture in an entirely new and creative way. Such collaborations allow for an exchange of knowledge, experiences, and resources, leading to higher-quality products, more creative solutions, and more innovative concepts than individual producers could accomplish on their own.

One such collaboration brought together organic producers Josip Bepo Vorić from Buje and the eco-brewery Kampanjola from Svetvinčenat. Their eco 'Bira od pira' (spelt beer), as they call it, is a union of organically grown spelt by Bepo Vorić and equally organic barley by Kampanjola.



- Priča o Biri od pira krenula je spontano, iz jednog zajedničkog pogleda na svijet – ljubavi prema zemlji, poštivanju prirode i želji da stvorimo nešto autentično, lokalno i iskreno. Pir koji uzgajamo na Santa Luciji, jednoj od najcjenjenijih istarskih terroir lokacija, nosi u sebi sve što zemlja može dati kad joj se pristupi s pažnjom. Kad je Kampanjola došla s idejom da spojimo naš pir s njihovim ekološkim ječmom, odmah smo znali da će to biti nešto posebno – govori Bepo.

- Ovdje ne govorimo samo o pivu – već o filozofiji. O suradnji, povjerenju i zajedničkom stvaranju nečega što ima dušu – nadovezuje se Darko Pekica.

Ovakvo zajedničko djelovanje doprinosi brendiranju samih proizvođača, omogućujući im da postanu prepoznatljivi, autentični i drugačiji od konkurencije. Proizvodi nastali kroz suradnju jasno ističu specifičnosti regije, kulturno nasljeđe, povijesnu baštinu, te prirodne ljepote, pružajući proizvođačima jedinstveno tržišno pozicioniranje koje ih čini privlačnim za potrošače.

GORE / TOP

Bepo Vorić i Kampanjola napravili su jedinstveno pivo

/ Bepo Vorić and Kampanjola have created a unique beer



"The story of 'Bira od pira' started spontaneously, born from a shared love of the land, respect for nature, and a desire to create something authentic, local, and sincere. The spelt we grow at Santa Lucia, one of Istria's most prized terroirs, treasures everything the land can offer when treated with care. When Kampanjola came to us with the idea of combining our spelt with their organic barley, we immediately knew it would be something special," says Bepo.

"It's not about beer alone – it's about the philosophy of collaboration, trust, and creation of something that has a soul," adds Darko Pekica.

Such joint ventures improve the branding of participating producers, allowing them to stand out as recognisable, authentic, and different from the competition. Products born from collaboration highlight the particularities of a locality – its cultural heritage, history, and natural beauty – and enable producers to find a unique market position that appeals strongly to consumers.



Uz specifične okuse i originalne arome, važan element proizvoda je i njihov vizualni identitet koji često oblikuju lokalni umjetnici, crpeći inspiraciju iz povijesnih obilježja, kulturnih simbola i regionalne baštine. Upravo ta pažljivo kreirana vizualna komponenta dodatno naglašava autentičnost proizvoda, čineći svaki proizvod jedinstvenim.

Kada u priču ubacite likovnog umjetnika, kao što su to učinili prilikom suradnje Bujske pivovara San Servolo i Vina Franković, dobivate cjelokupno iskustvo.

Grožnjanski umjetnik Marko Brajković za potrebe novog proizvoda - Istrian Grape Ale – naslikao je umjetničko djelo koje krase ovaj proizvod.

- Inspiracija su bili simboli i motivi San Servola, Santa Lucie, hmelja, ječma, grozdova malvazije i grada Buja. Ujedinio sam sve aspekte kako bi ilustrirao zajedništvo i neraskidivu vezu jednih s drugima – govori Brajković o slici koja krase bocu ovog piva, ako ga tako možemo nazvati.

- Ovo je specifičan i potpuno drugačiji proizvod koji u sebi nosi dva ključna elementa – tradiciju i inovaciju. Tradiciju nam donose Vina Franković koji su za ovaj proizvod osigurali bazu i tijelo korištenjem mošta malvazije, dok smo mi koristeći novi proizvodni pogon i suvremene tehnološke procese unijeli duh inovacije. Uspjeli smo spojiti klasične pivske sastojke poput hmelja i pivskog kvasca s moštom – govori Simon Grbac, suvlasnik Bujske pivovare, dok ispijamo ovaj jedinstveni proizvod izraženih voćnih nota i blage gorične s laganim dodirima slada.

- Istrian Grape Ale utjelovljuje istarsku strast prema inovaciji i duboko poštovanje prema tradiciji, koju mi kao obitelji baštinimo. Ovaj proizvod je rezultat suradnje koja odlično ilustrira duh Istre – kaže Mario Franković čiji mošt je došao od malvazije iz uglednih vinograda Santa Lucie.

Umjetnost, inovacija i odlična marketinška komunikacija vidljiva je na još jednom primjeru sjajne suradnje – one između Studija Tumpić/Prenc iz Rovinja i vinarije Franc Arman. Oni su osmislili čitav koncept koji uključuje ambalažu, korištenje mobilne aplikacije i vrijeme. Da, vrijeme, jer je potrebno tromjesečno strpljenje kako bi brava na kutiji napravila “klik” i otkrila svoj sadržaj.

- Vina, a osobito crna, s vremenom postaju sve bolja, no mnogi ga u neznanju prerano otvaraju čime vino gubi na kvaliteti. Htjeli smo tome doskočiti, jer teranu je, naime, potrebno tri mjeseca da dozrije. To je bio motiv da napravimo ovaj jedinstveni koncept – priča Oliver Arman i dodaje kako je ovdje naglasak na vremenu i strpljenju, obzirom kako vino baš to i zahtijeva.

Besides distinctive flavours and original aromas, such positioning is much owed to visual identity, often shaped by local artists. Drawing inspiration from history, culture, and regional heritage, they highlight the authenticity and uniqueness of these products.

When you add an artist into the mix, as was done in the joint project of the Buje Brewery San Servolo and the Franković winery, you create an all-round experience. The Grožnjan-based artist Marko Brajković created a painting for the new product – Istrian Grape Ale – which now adorns its packaging.

"The inspiration came from the symbols and motifs of San Servolo, Santa Lucia, hops, barley, Malvasia grape clusters, and the town of Buje. I brought all these elements together to illustrate the unity and the unbreakable bond between them," says Brajković about the artwork that now graces the bottle of this beer, if it can even be called a beer.

"This is a very specific and completely different product, embodying two key elements – tradition and innovation. Tradition is represented by Franković Wines, who provided the Malvasia must as the base and body of the beverage, while we provided the spirit of innovation by using our new production facilities and modern technological processes. We managed to combine classic beer ingredients such as hops and brewer's yeast with must," explains Simon Grbac, co-owner of the Buje Brewery, as we sip this unique creation, notable for its pronounced fruity notes, gentle bitterness, and a light hint of malt.

"Istrian Grape Ale embodies Istria's passion for innovation and deep respect for tradition, which our family proudly carries forward. This product is the result of a collaboration that perfectly illustrates the spirit of Istria," says Mario Franković, whose Malvasia must comes from the grapes grown in the renowned vineyards of Santa Lucia.

Art, innovation, and excellent marketing are also evident in another outstanding example of collaboration, the one between the Tumpić/Prenc studio from Rovinj and the Franc Arman winery. The studio designed a concept that combines packaging, a mobile application, and time. Yes, time – because it involves waiting patiently for three months before the lock on the wine box makes a 'click' sound and reveals its contents.

"Wine, red wine in particular, improves over time, yet, unaware of this, many people open the bottle too soon for the wine to reach its full quality. We wanted to address this issue with the Teran variety in particular, as it needs three months to mature properly. This is what stands behind creating our unique concept," explains Oliver Arman and adds that the emphasis is on time and patience, qualities inherent to making a good wine.

LIJEVO / LEFT

Mario Franković, Marko Brajković i Simon Grbac
prilikom predstavljanja Istrian Grape Alea
/ Mario Franković, Marko Brajković and Simon
Grbac at the presentation of Istrian Grape Ale



- Kutija je zaključana lokotom, a sa stražnje strane nalazi se QR kod aplikacije koja će otkriti pravo vrijeme za degustaciju. U tom periodu aplikacija korisniku u određenim vremenskim intervalima šalje zanimljive i edukativne poruke o enologiji. Kao što je vrhunskom vinu potrebno vrijeme za sazrijevanje, tako i vlasnik kutije s vremenom kroz učenje, također na neki način “sazrijeva” do ključnog trenutka. Tada aplikacija šalje šifru kojom se kutija otključava, što znači da su i vino i vlasnik spremni. Vrijeme je ključ. Kad se kutija otvori nakon 90 dana na boci vas dočeka poruka “Vrijeme je za tvoje vrijeme” – objašnjava Anselmo Tumpić cijeli koncept.

Osim što takav pristup produbljuje odnos između proizvođača i kupaca koji sve više cijene autentičnost, kvalitetu i poseban karakter lokalnih proizvoda, produbljuje i odnose samih sugrađana i gospodarstvenika.

GORE / TOP

Savršen spoj dizajna i filozofije

/ Perfect combination of design and philosophy

"The box is secured with a padlock, and on the back there is a QR code linked to an app which reveals the right moment for tasting. While the consumer waits, the app sends them interesting and informative messages about oenology at regular intervals. Just as the wine matures, so does the owner of the box 'mature' through learning until the key moment arrives. At that point, the app sends the code needed to unlock the box, indicating that both the wine and its owner are ready. Time is the key. When the box finally opens after ninety days, the bottle greets you with the message: 'It's time for me time'," explains Anselmo Tumpić, outlining the concept.

Such concepts not only deepen the relationship between producers and customers who increasingly value authenticity, quality, and the distinctive character of local products but also strengthen the bonds between members of a local community and businessmen.

Proizvodi koji nastaju ovakvim suradnjama nisu samo odraz vrhunske proizvodnje nego i simbol posebnog životnog stila, društvene povezanosti, suživota s okolišem i prirodom. Lifestyle aspekt ovih proizvoda privlači ljude koji žele svoj život ispuniti smislom, emocijama i autentičnim doživljajima.

Vinari su u Istri po mnogočemu pioniri, pa ne čudi kako još jedna priča uključuje vinara. Na istočnoj obali Istre dva susjeda, vinar Lari Juričić i proizvođač ljutih umaka Stefan Petrović, udružili su snage kako bi stvorili nešto sasvim drugačije – ljute umake na bazi terana i muškata.

Ova dva mlada poduzetnika - Lari iz Bartića kod Labina i Stefan iz Koromačnog - svojim smjelim i beskompromisnim stavovima odlučili su kako i najnevjerojatnije kombinacije nisu nemoguće.

- Prvo sam radio sa Larijem na pikantnom maslinovom ulju kojega proizvodi. Ono je nastalo maceriranjem dehidriranih ljutih papričica u ulju godinu dana, uslijed čega je maslinovo ulje poprimilo specifičnu notu pikantnosti i ljutine - govori Stefan, te dodaje kako su nakon te uspješne suradnje odlučili napraviti korak dalje i stvoriti ljuti umak koji će obogatiti paletu Forto umaka, ali i ponuditi sasvim nešto novo svim gurmanima ljutoga.

DOLJE / BOTTOM

Stefan Petrović i Lari Juričić - od pikantnog maslinovog ulja do novih ljutih umaka
/ Stefan Petrović and Lari Juričić - from spicy olive oil to new hot sauces

Products born of such collaborations are not merely a reflection of excellent craftsmanship; they are also symbols of a distinctive lifestyle, of social connection, and of harmonious coexistence with the environment and nature. The lifestyle aspect of these products appeals to people seeking to fill their lives with meaning, emotion, and authentic experiences.

Istrian winemakers have been pioneers in many respects, so it is little surprise that the following story features a winemaker. On the eastern coast of Istria, two neighbours – winemaker Lari Juričić from Bartić near Labin and hot sauce producer Stefan Petrović from Koromačno – joined forces to create something completely different: hot sauces based on Teran and Muscat wine varieties. These two bold and uncompromising young entrepreneurs decided that even the most unlikely combinations were not impossible.

"At first, I worked with Lari on a spicy olive oil he produces. It is made by macerating dehydrated hot peppers in olive oil for a full year, resulting in an oil with a distinctive piquant, spicy note," explains Stefan. After this successful collaboration they decided to take a step further and create a hot sauce to enrich the Forto brand range and offer something entirely new to lovers of all things spicy.





Teran
Hot
Sauce!
Juritic
100% Natural
100ml

- Kad smo došli na ideju da radimo umak od terana bio sam jako zaintrigiran. Bilo je tu mnoštvo pokušaja i pogrešaka dok nismo dobili pravi omjer i dok nismo bili u potpunosti zadovoljni – kaže Lari Juričić, čiji teran se nalazi u ovom jedinstvenom proizvodu.

- Bogate, duboke note terana nadopunjuju toplinu pažljivo odabranih čili papričica, stvarajući glatki, kompleksni umak s uravnoteženom slatkoćom i daškom voćne kiseline – ponosno govori Stefan Petrović i dodaje kako je s muškatom priča bila potpuno drugačija obzirom na njegova aromatična svojstva.

- Bilo da ste kulinariski avanturist ili ljubitelj vina, ova jedinstvena fuzija muškarnog vina i čili papričica podići će svako jelo. Mi smo ga stvorili za razne deserte poput sladoleda od vanilije, cheesecakea ili štrudla od jabuke – kaže Petrović.

U Vodnjanu su se pak skrasili Matteo Cardin i Erika Forlani Cardin, zaljubljenici u kavu. Njihov brand Bora Nera poznat je po preradi specialty kave, koju nabavljaju direktno iz Venezuele, Kostarike i Etiopije od malih farmera, ženskih zadruga i permakulturnih farmi.

- Kava koja dolazi s permakulturnih farmi proizvodi se u skladu s prirodom, a ne protiv nje, kao što je često slučaj u konvencionalnoj poljoprivredi. Permakultura pomaže regeneraciji lokalne bioraznolikosti, a istovremeno omogućava proizvodnju na održiv način za okoliš i zajednice koje od toga žive – govore Erika i Matteo koji su česti gosti svojih dobavljača.

Njihov pristup zainteresirao je nekoliko drugih koji su ušli u suradnju s njima. Jedna od njih je destilerija Monachus iz Premanture. Sinergija Bora Nere i Monachusa izrodila je i poseban gin, dobiven od kave Perù Mayar sa jedne od permakulturnih farmi.

- Dva su razloga zašto nas je zaintrigirala Bora Nera odnosno zašto smo izabrali surađivati s njima sa, te zašto smo izabrali baš tu kavu. Prvi je permakulturni pristup uzgoju kave, a drugi što kava ima okus i aromu čokolade, zrelog voća i meda, uz dašak kiselosti. Kad se ova kava destilira, dobije se jak i raskošan destilat, pun dima, pri čemu u trenu prizove slike crne kave iz bakinog lončića ili espressa iz starinskog talijanskog bara – govori Luka Žuljević iz Monachusa.

Ovaj limitirani gin proizvodi se u zaista malim serijama, čak i za craft standarde, obzirom na ekstrakciju kave.

- Željeli smo se poigrati s pretjeranom ekstrakcijom kako bi dobili nešto razigrano i svježije, a opet da bude uravnoteženo i aromatično – napominje Luka.

"When we came up with the idea of making a sauce from Teran, I was immediately intrigued. There were many trials and errors before we found the right, fully satisfying balance," says Lari Juričić, who provides Teran wine for this unique product.

"The rich, deep notes of Teran complement the warmth of carefully selected chilli peppers to obtain a smooth, complex sauce with balanced sweetness and a touch of fruity acidity," says Stefan Petrović with pride, adding that the story with Muscat was an entirely different challenge, given the wine's aromatic properties.

"Whether you are a culinary adventurer or a wine lover, this unique fusion of Muscat wine and chilli peppers will elevate any dish. We created it to pair with a variety of desserts, such as vanilla ice cream, cheesecake, or apple strudel," says Petrović. Meanwhile, Matteo Cardin and Erika Forlani Cardin, passionate coffee enthusiasts, have found their home in Vodnjan. Their brand, Bora Nera, is renowned for its specialty coffee roasting, with beans sourced directly from small farms, women's cooperatives and permaculture estates in Venezuela, Costa Rica, and Ethiopia.

"Coffee from permaculture farms is produced in harmony with nature, not against it, as is often the case with conventional agriculture. Permaculture supports the regeneration of local biodiversity while enabling production that is sustainable for both the environment and the communities who depend on it," explain Erika and Matteo, who make often visits to their suppliers.

Their approach has attracted several others into collaboration. One of these is the Monachus distillery from Premantura. The synergy between Bora Nera and Monachus has given rise to a very special gin, made with Perù Mayar coffee sourced from a permaculture farm.

"There are two reasons why we were intrigued by Bora Nera and chose to work with them, and why we selected this particular coffee variety. The first is the permaculture approach to growing coffee, and the second is the coffee's flavour and aroma with the notes of chocolate, ripe fruit, honey, and a hint of acidity. This coffee yields a strong, smoky, and sumptuous distillate, instantly evoking images of black coffee brewed in grandmother's pot or of espresso from an old Italian bar," says Luka Žuljević from Monachus.

This limited edition gin is produced in extremely small batches, even by craft standards, due to the nature of the coffee extraction.

"We wanted to play with intense extraction to create something fresh and lively, yet still balanced and aromatic," Luka notes.

Dok pijemo ovaj nevjerojatni gin, Matteo nam poslužuje crnu čokoladu, još jedan zanimljiv proizvod nastao u suradnji sa našim poznatim reperom El Bahatee-jem, koji je ipak postao još poznatiji kao majstor čokolatijer, pravim imenom Stiv Kahlina.

- Ovo je priča koja je u nastajanju i veselimo se tome – kaže Erika.

No, priči o Bora Neri niti tu nije kraj. Naime, svoju Cascaru, osušenu ljusku kave koja se priprema kao čaj, obogatili su sa organski uzgojenim CBD-om iz Motovuna.

- Suradnja između nas i Mattea Flega proizašla je iz njegove ideje o spajanju CBD-a s kavom. Kada je došao k nama, pomislili smo da bi umjesto kave zanimljivija opcija bila Cascara. Isprobali smo je i jako nam se svidjela, pa smo odmah započeli testiranja s raznim uzorcima različitih vrsta konoplje. Proveli smo razne testove dok nismo postigli savršen balans, budući su cvjetovi mnogo intenzivniji od listova, odlučili smo napraviti mješavinu – govori o ovoj suradnji Matteo.

Ovaj proizvod kombinira blagotvorna svojstva oba sastojka, čime se postiže unikatni okus. Konoplja obogaćuje slatki okus Cascare, dodajući mu prepoznatljive cvjetne i biljne note i dodatne kiseline koje daju veću svježinu napitku.

- U nekom trenutku mi je palo na pamet da svježe kuhanom kavom iz moke prelijem svježe listove konoplje (smijeh, op.a.). Tako je nekako počelo. Poslije smo zajednički isprobavali okuse dok nismo našli optimalnu kombinaciju – govori Flego o ovom unikatnom domaćem proizvodu.

Ovaj zaljubljenik u prirodu prije pet godina počeo je saditi konoplju, da bi danas pod brandom Flego Farms radio ulja, balzame i čajeve i to bez ikakvih kemikalija i pesticida.

- Sve je ručno obrađeno i otrimano, što je rijetkost u ovom poslu. Raslo u prirodi, na suncu, bogom dano i sušeno u neposrednoj blizini rasta biljke, sporo i pažljivo za očuvanje mirisa i svježine ove zanimljive i kontroverzne biljke – govori Matteo Flego, čiji je plan da u idućih pet godina postane simbol za kvalitetnu organsku konoplju u Istri.

Kroz ovakav pristup suradnji, lokalni proizvođači ne samo da jačaju gospodarski razvoj svoje zajednice nego aktivno doprinose očuvanju i promociji lokalne kulture i baštine, pružajući jedinstvene, nezaboravne i emotivne doživljaje u svakom proizvodu. ▽

As we sip this remarkable gin, Matteo serves us dark chocolate – yet another fascinating product born of collaboration, this time with the renowned Croatian rapper El Bahatee, better known today as master chocolatier Stiv Kahlina.

"This is a story that is still unfolding, and we are truly excited about it," says Erika.

But the Bora Nera story does not end there. Their Cascara – the dried husk of the coffee cherry, prepared like tea – has been enriched with organically grown CBD from Motovun.

"The collaboration between us and Matteo Flego arose from his idea of combining CBD with coffee. When he came to us, we thought it would be even more interesting to use Cascara instead. We tried it and liked it right away, so we began testing various samples with different types of hemp. After many trials, we achieved the perfect balance. Since the flowers are much more intense than the leaves, we decided on a blend," Matteo explains.

This product combines the beneficial properties of both ingredients, resulting in a unique flavour. The hemp enriches Cascara's natural sweetness with distinctive floral and herbal notes, adding an extra freshness to the beverage.

"At one point it occurred to me to pour freshly brewed moka coffee over fresh hemp leaves," says Flego, laughing. "That's more or less how it all started. Afterwards, we experimented together with flavours until we found the optimal combination."

This nature enthusiast began growing hemp five years ago, and today, under the Flego Farms brand, he produces oils, balms, and teas – all entirely free of chemicals and pesticides.

"Everything is processed and trimmed by hand, which is a rarity in this business. Grown naturally, under the sun, God-given, and dried slowly and carefully near the very spot where the plant grew to preserve the aroma and freshness of this fascinating and often controversial plant," says Matteo Flego, whose ambition is to make Flego Farms synonymous with high-quality organic hemp in Istria within the next five years.

Through this approach to collaboration, local producers are not only strengthening the economic development of their communities, but are also actively contributing to the preservation and promotion of local culture and heritage, offering unique, unforgettable, and emotional experiences through their products. ▽

DESNO / RIGHT

Erika i Matteo udružili su snage sa Monachusom i Matteom Flegom (u sredini) u stvaranju senzacionalnih proizvoda
/ Erika and Matteo joined forces with Monachus and Matteo Flego (in the middle) to create sensational products







ISTRIALUX

PUTOVANJE KAO EMOTIVNO ISKUSTVO *TRAVEL AS EMOTIONAL EXPERIENCE*

IstriaLux je mnogo više od turističke agencije – to je tim strastvenih poznavatelja Istre s bogatim iskustvom u turizmu, predanih stvaranju autentičnih doživljaja i pretvaranju posjetitelja u buduće prijatelje. Njihova misija nije samo iznajmljivanje smještaja, već povezivanje gostiju s dušom destinacije kroz pomno odabrane vile s privatnim bazenima, vrhunske domaćine i jedinstvene lokalne atrakcije.

Naziv IstriaLux odražava spoj regije koju vole i ideje luksuza, no za njih luksuz ne znači isključivo materijalnu raskoš, već nezaboravno iskustvo koje stvara trajne uspomene. Svaka vila, svaki domaćin i svaka preporučena lokacija dio su pažljivo kreirane ponude, osmišljene kako bi gostima otkrili skrivene dragulje Istre i omogućili im istinski doživljaj destinacije. Uz podršku lokalnih domaćina, IstriaLux ne nudi samo odmor – nudi priču, emociju i iskustvo koje se pamti.

IstriaLux is much more than a travel agency – it is a team of passionate connoisseurs of Istria with extensive experience in tourism, dedicated to creating authentic experiences and turning visitors into future friends. Their mission is not only to rent accommodation but to connect guests with the soul of their destination: carefully selected villas with private pools, excellent hosts, and unique local attractions.

The name IstriaLux is an acronym denoting the region they love and the idea of luxury. However, luxury does not denote material opulence alone but rather an unforgettable experience that creates lasting memories. Every villa, host, and location are part of a carefully curated offer designed to reveal the hidden gems of Istria and provide guests with a genuine experience of the destination. With the support of local hosts, IstriaLux offers more than just a holiday – it offers a story, emotion, a memory to cherish.

Stojimo iza svake naše preporuke – bilo da se radi o smještaju, domaćinu ili lokalnoj atrakciji – i jamčimo svojim potpisom vrhunsku kvalitetu koju naši gosti zaslužuju – govori vlasnik agencije Igor Macan, koji, kako sam kaže, sve poslovne odluke temelji na strasti prema turizmu i želi da gostima pruži autentično iskustvo Istre.

- Autentičnost, tradicija i vrijednosti ono su što čini Istru posebnom, i to želimo podijeliti s našim gostima. U suradnji s partnerima, koje pažljivo biramo prema kvaliteti usluge, stvorili smo program vjernosti kako bismo osigurali ekskluzivne pogodnosti i nezaboravna iskustva za naše goste – govori Igor o važnosti suradnje lokalnih poduzetnika koji sinergijski mogu pružiti puno više nego samostalno.

Izuzetno su ponosni na suradnje s preko 20 partnera iz različitih kategorija – gastronomije, aktivnog odmora na otvorenom, kulture.

Kako bi realizacija dogovora prema partnerima, te besprijekorna usluga prema gostima, potreban je i cijeli tim ljudi - od Antonele, koja upravlja uredom smještenim uz povijesni kaštel Morosini-Grimani u Savičenti, Danijele koja brine o financijskom poslovanju agencije i upravlja investicijama, preko Ane i Lucie, specijalistica za rezervacije i marketing, do Matee koja je zadužena za razvoj poslovanja.

- Gosti naših partnera su uvijek dobrodošli i stojimo im na usluzi kroz korištenje vrhunske concierge usluge – govori Antonela, čija organizacijska sposobnost i pažnja prema detaljima osiguravaju vrhunsku korisničku podršku.

IstriaLux pruža i sveobuhvatnu podršku vlasnicima vila, uključujući upravljanje objektima, rezervacije, održavanje i doček gostiju, čime osiguravaju bezbrižno iskustvo za sve uključene strane. Njihov pristup počiva na izgradnji dugotrajnih veza, što najbolje odražava vjernost gostiju koji u potpunosti opravdavaju njihov slogan - Dođi kao gost, vrati se kao prijatelj.

- Trenutno upravljamo portfeljem od 280 vila s privatnim bazenom, od kojih za 30-ak pružamo sveobuhvatne usluge upravljanja – govori Igor i dodaje kako se više od 50% gostiju vraća u vile u kojima nude cjeloviti facility management, dok ukupna stopa povrata iznosi 18%.

"Naš pristup temelji se na povezivanju domaćina i gosta, gdje doživljaj destinacije proizlazi iz stvarnog upoznavanja i istraživanja kraja."

We stand behind every recommendation we make – whether it concerns accommodation, hosts, or local attractions – and guarantee the top quality our guests deserve,” says the agency owner Igor Macan, and adds that all his business decisions stem from his passion for tourism and desire to give his clients an authentic experience of Istria.

“Authenticity, tradition, and its gems are what make Istria special, and this is what we want to share with our clients. In collaboration with partners carefully selected for their quality of service, we have created a loyalty programme to ensure exclusive benefits and unforgettable experiences,” says Igor, emphasising the importance of cooperation with local entrepreneurs who can achieve much more synergistically than individually.

They are particularly proud of their partnerships with over 20 providers from various categories – gastronomy, outdoor activity, and culture.

To honour their agreements with partners and provide flawless service to the clients, the agency employs a team of people – from Antonela, who manages the office located next to the historic Morosini-Grimani Castle in Savičenta to Danijela, who handles the agency’s financial operations and investments, Ana and Lucia, who handle reservations and marketing, and Matea, who is responsible for business development.

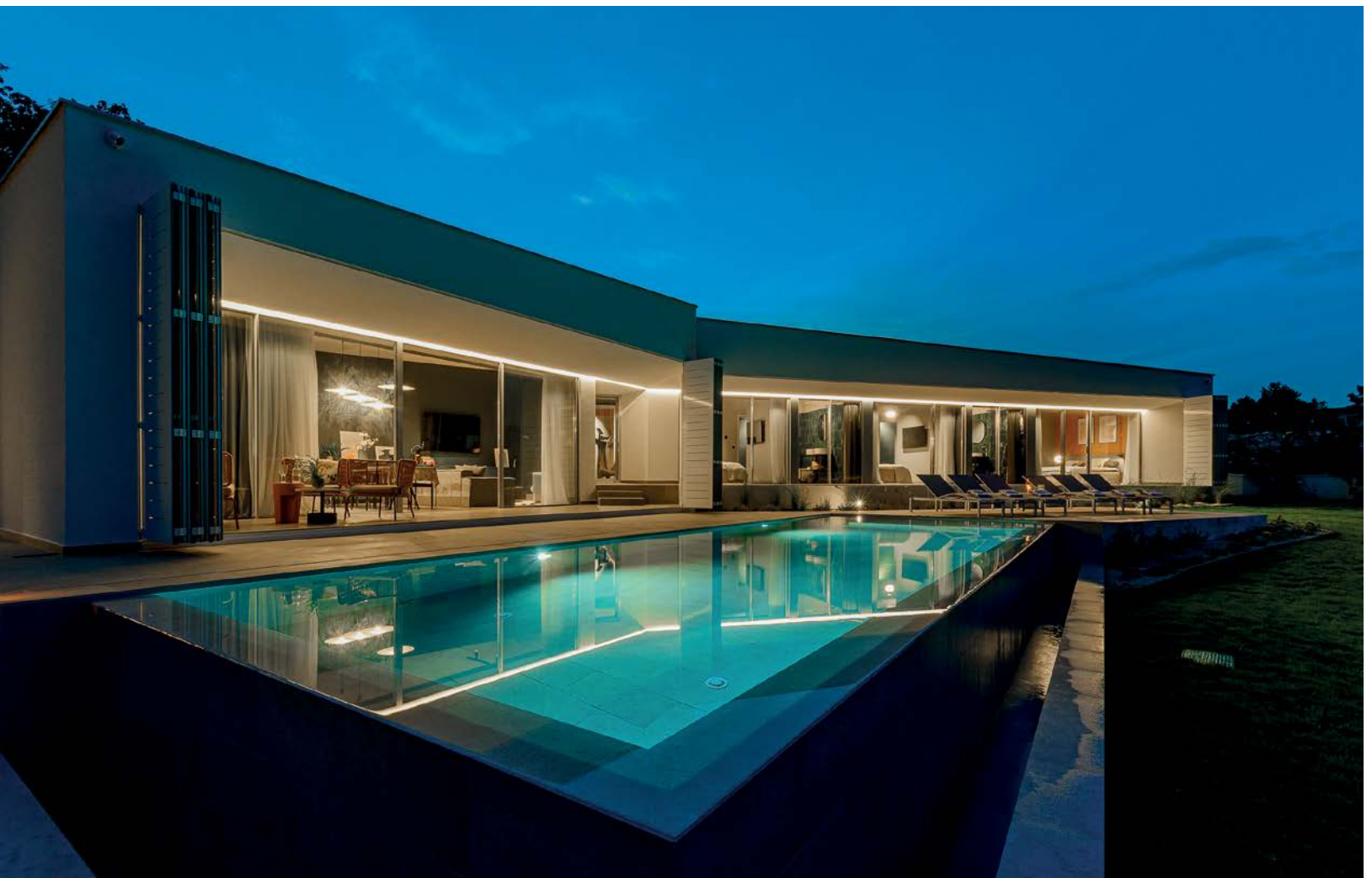
“The guests of our partners are always welcome, and we are at their service through our premium concierge service,” says Antonela, whose organisational skills and attention to detail ensure first-class customer support.

IstriaLux also provides comprehensive support to villa owners, including property management, bookings, maintenance, and guest reception, ensuring a carefree experience for all parties involved. Their approach is based on building long-term relationships, best reflected in the loyalty of their clients, fully justifying their slogan: “arrive as a guest, return as a friend”.

“We currently manage a portfolio of 280 villas with private pools and for around 30 of them we provide complete facility management services,” says Igor and adds that to these villas more than 50% of guests return regularly, while the overall return rate is 18%.

"Our approach is based on connecting hosts and guests, where the experience of the destination arises from truly getting to know and exploring the region."

DESNO / RIGHT
Iza ove uspješne agencije
stoji tim neumornih ljudi
*/ Behind this successful
agency stands a team of
tireless people.*





Svako putovanje znači više od pukog boravka. Vjerujem u stvaranje trajnih veza između gostiju i destinacije. Smatram to temeljem održivog turizma – govori Igor Macan.

Ovo potvrđuje i činjenica kako mnogobrojni gosti izražavaju želju za ulaganje u nekretnine u Istri. Stoga su u IstriaLuxu proširili svoje poslovanje otvaranjem IstriaLux Invest, specijalizirane agencije za investicije. Stečeno iskustvo u upravljanju vlastitim investicijama i savjetovanju klijenata omogućava im da pruže cjelovitu podršku – od početne ideje, planiranja i projektiranja, preko organizacije izgradnje, pa sve do uspješnog plasmana nekretnina na turističko tržište.

- Kombinacija stručnosti u pronalasku idealnih nekretnina i cjelovitog upravljanja njima čini IstriaLux jednim od vodećih partnera u Istri za realizaciju investicijskih projekata, potpuno prilagođenih željama klijenata. Mreža provjerenih partnera jamči visoku kvalitetu izvedbe, a kompleksnost izgradnje vile –

Every journey means more than just a stay. I believe in creating lasting connections between guests and their destination. I consider this the foundation of sustainable tourism.”

This is further confirmed by the fact that many guests express a desire to invest in real estate in Istria, which is why IstriaLux has expanded its business to investment by establishing the IstriaLux Invest agency. The experience gained in managing their own investments and advising clients allows them to provide an all-round support – from the initial idea, planning, and design to construction organisation, and property placement on the rental market.

“The combination of expertise in finding ideal properties and complete management makes IstriaLux one of the leading partners in Istria for implementing investment projects fully tailored to our clients’ wishes. A network of trusted partners guarantees high-quality execution, and the complexity of building a villa – from legal and tax aspects to project design and construction – is transformed into a structured and efficient process under our guidance,” explains Matea Stanić, who is in charge of business development.

U KRUGU / IN THE CIRCLE

Igor Macan, vlasnik agencije
/ agency owner

od pravnih i poreznih aspekata, preko arhitekture i građevinskih radova, do dizajna interijera – pretvara se u strukturirani i efikasan proces pod njihovim vodstvom – objašnjava Matea Stanić, koja je zadužena za segment razvoja poslovanja. Osim što pomažemo u ostvarivanju investicijskih ciljeva, svojim klijentima nudimo i mogućnost zajamčenog prihoda od turističkog najma kupljene nekretnine, osiguravajući dugoročnu isplativost ulaganja – kaže Matea.

U IstriaLuxu vjeruju da istinski uspjeh dolazi iz zadovoljstva njihovih partnera i gostiju. Pravi doživljaj putovanja nadilazi boravak – to je emotivna povezanost, toplina i pažnja.

Njihov pristup temelji se na osobnom odnosu – biti prijatelj i domaćin, pružiti iskustva zbog kojih se gosti rado vraćaju, a partneri vjeruju u njihove odluke.

- Ovakav način rada poboljšava ne samo turizam, već i nas same, potičući da budemo bolji ljudi koji stvaraju pozitivne promjene – u destinaciji, u industriji i u svijetu – zaključuje Igor. ▽

“Besides helping to achieve investment goals, we also offer our clients the possibility of guaranteed income from property rental, ensuring long-term profitability of the investment,” adds Matea.

At IstriaLux, they believe that true success comes from the satisfaction of their partners and clients. The real travel experience goes beyond mere accommodation – it is an emotional connection, warmth, and care.

Their approach is based on establishing a personal relationship – being a friend and a host, providing experiences that make their clients want to return and partners trust their decisions.

“This mode of operation improves not only tourism but also ourselves, encouraging us to be better people who create positive changes – at the destination, in the industry, and in the world,” concludes Igor. ▽



CACHET HOTEL COLLECTION

Švicarska preciznosti i hrvatski šarm
Swiss Precision and Croatian Charm

U svijetu hotelijerstva, gdje se očekivanja gostiju neprestano mijenjaju, a konkurencija nikada ne spava, Cachet Hotel Collection predstavlja jedinstvenu paletu hotela koji nude autentičan boravak, priču o predanosti, strasti i povezivanju dvaju svjetova u jednu harmoničnu cjelinu. Ovo nije lanac hotela – to je jedinstveni koncept koji kombinira najbolje prakse, spajajući visoke standarde kvalitete s autentičnim doživljajem svake destinacije. Svaki hotel unutar kolekcije priča svoju priču, odražavajući duh i karakter lokacije u kojoj se nalazi, dok istovremeno pruža vrhunsku razinu dizajna, usluge i udobnosti.

In the world of hospitality, where guest expectations are constantly evolving and competition never rests, the Cachet Hotel Collection offers a unique selection of five hotels that deliver an authentic stay, merging dedication and passion into one harmonious whole. This is not a hotel chain but a distinctive concept that combines best hospitality practices, blending high quality standards with an authentic experience of each destination. Each hotel tells its own story, reflecting the spirit and character of its location while providing a superior level of design, service, and comfort.



Cachet Hotel Collection ne djeluje kao jedinstveni brend koji nameće univerzalni stil i identitet. Svaki od pet hotela unutar grupe zadržava svoju individualnost, vlastito ime i vizualni identitet, čime se dodatno naglašava posebnost svake lokacije i njezine kulturne baštine. Na taj način svaki gost doživljava autentično iskustvo, prilagođeno karakteristikama mjesta u kojem boravi.

- Unatoč naglasku na jedinstvenosti, u pozadini svakog hotela provode se optimizirani i usklađeni procesi, koji se kontinuirano poboljšavaju implementacijom suvremenih tehnologija i inovativnih rješenja. Istovremeno, ključno nam je očuvati osobni pristup svakom gostu, kako bi se osjetila toplina domaćina i individualna pažnja koja stvara osjećaj ekskluzivnosti i gostoljubivosti – govore nam vlasnici Werner Eglin i Stefan Wetzel.

Dugogodišnja suradnja ovih švicarskih investitora rezultirala je stvaranjem jedinstvenih hotelskih iskustava diljem Švicarske. Blue City, Limathof, Trafo i Kettenbrücke predstavljaju četiri švicarska dragulja u njihovoj prestižnoj kolekciji.

- Održivost i inovacija temelj su našeg poslovanja. Svaki aspekt, od izbora građevinskih materijala do nabave hrane i pića, pažljivo je promišljen kako bi se podržali lokalni proizvođači i ekološki prihvatljive prakse. Naš cilj je smanjiti utjecaj na okoliš, a istovremeno pružiti jedinstveno, luksuzno iskustvo koje poštuje prirodu i lokalnu kulturu – naglašavaju Werner i Stefan.

No, iza uspješnog vođenja ovih hotela ne stoji samo vizija investitora, već i tim predanih liderica koje svakodnevno oblikuju njihovu budućnost. Brigu o svim hotelima vode četiri direktorice, snažne i vizionarske žene koje donose novu dimenziju upravljanju.

- Voditi pet vrhunskih hotela nije samo posao – to je strast, vizija i predanost stvaranju prostora koji gostima donose istinsku ravnotežu i ugodu. Zajedno s kolegicama Jessicom Schmiederer, Theresiom Sokoll i Sanjom Dlouhy, s ponosom provodim filozofiju upravljanja utemeljenu na wellbeing konceptu, gdje svaki detalj – od ambijenta do usluge – odražava brigu o gostima i njihovom cjelokupnom doživljaju. Kod naših direktorica posebno smo osjetili kako jednaku važnost pridaju wellbeing pristupu zaposlenicima kao i gostima, što daje poseban ugođaj našim hotelima – govori Ružica Dujmić, direktorica hotela Blue City i Trafo te članica upravnog odbora Cachet Hotel Collection.

Upravo je ova rođena Hrvatica bila ključna osoba u razvoju najnovijeg pothvata, Blu Mare Hotela u Novigradu. Ovaj peti dragulj u kolekciji, označio je njihovu prvu međunarodnu ekspanziju – i to u Istri. Smješten u idiličnom ribarskom gradiću Novigradu, Blu Mare je simbol filozofije Cachet Hotel Collection. Moderni lifestyle hotel s 27 soba i tri prostrana suitea nudi nevjerojatan pogled na more, wellness sadržaje, restoran i vrhunsku uslugu koja kombinira švicarsku organiziranost s toplinom hrvatskog gostoprimstva.

The Cachet Hotel Collection does not operate as a single brand imposing a universal style and identity. To underline the uniqueness of each location and its heritage, each of the five hotels has its own name and visual identity.

“While the emphasis is on individuality, optimised and harmonised processes operate in the background of each hotel, continuously enhanced by implementing state-of-the-art technologies and innovative solutions. Personal approach to every guest is essential for them to enjoy our warm welcome and attention that creates a sense of exclusivity,” explain the owners Werner Eglin and Stefan Wetzel.

The long-standing collaboration between these Swiss investors has resulted in the creation of unique hotel experiences in the four jewels of their prestigious collection across Switzerland, namely the Blue City, Limathof, Trafo, and Kettenbrücke.

“Sustainability and innovation are the foundations of our business. Every aspect, from selecting building materials to sourcing food and beverages, is carefully considered to support local producers and environmentally friendly practices. Our goal is to minimise our environmental impact while providing a unique, luxurious experience that respects nature and local culture,” Werner and Stefan point out with pride.

However, successful hotel management is not solely driven by investors’ vision but also by a team of dedicated women who shape their future day-in, day-out. The management of all hotels is entrusted to four directors – strong and visionary women who bring a new dimension to leadership.

“Running five premium hotels is not just a job; it is a passion, a vision, and a commitment to creating spaces that provide guests with a genuine sense of balance and pleasure. Together with my colleagues Jessica Schmiederer, Theresia Sokoll, and Sanja Dlouhy, I proudly implement our management philosophy based on wellbeing, where every detail – from ambience to service – reflects care for guests and their overall experience. Our managers are particularly keen on applying the wellbeing approach to both employees and guests, which gives our hotels a distinctive atmosphere, says Ružica Dujmić, director of the Blue City and Trafo Hotels and a board member of the Cachet Hotel Collection.

This Croatian-born hotelier was a key figure in developing the latest project, the Blu Mare Hotel in Novigrad / Cittanova. This fifth jewel of the collection marks their first international expansion – to Istria. Situated in this idyllic fishing town, this modern lifestyle hotel is the emblem of the Cachet Hotel Collection philosophy, featuring 27 rooms and three spacious suites with incredible sea views, wellness facilities, a restaurant, and top-tier service combining Swiss efficiency with the warmth of Croatian hospitality.



DESNO / RIGHT
Vlasnici Stefan
Wetzel i Werner Eglin
sa menadžericom
Ružicom Dujmić
*/ Owners Stefan Wetzel
and Werner Eglin with
manager Ružica Dujmić*



Posebnost naše grupe leži u savršenoj harmoniji i balansu između švicarske preciznosti i hrvatskog šarma. Švicarska stručnost u organizaciji, upravljanju i održavanju najviših standarda osigurava besprijekorno funkcioniranje svakog hotela, dok hrvatska toplina i gostoprimstvo stvaraju ugodnu, opuštenu i autentičnu atmosferu u kojoj se gosti osjećaju kao kod kuće – govori ova uspješna menadžerica s bogatim iskustvom u hotelijerstvu, koja je spojila švicarski poslovni pristup s autentičnim hrvatskim doživljajem gostoprimstva.

Sam proces realizacije hotela nije bio bez izazova. Od birokratskih prepreka do arheoloških otkrića – svaki korak ovog projekta donio je nešto novo, neka nova učenja i potvrdu o važnosti multidisciplinarnog tima. Werner Eglin i Stefan Wetzel su uz pomoć Ružice Dujmić i njenog poznavanja lokalne kulture, uspjeli premostiti sve izazove te stvoriti hotel koji je danas ponos i Hrvatske i Švicarske.

- Izuzetno sam ponosna na uspjeh koji smo postigli. Danas, kada vidim kako naši hoteli odišu harmonijom visoke profesionalnosti i tople gostoljubivosti, znam da smo ostvarili nešto što nadilazi granice i postaje simbol suradnje dviju kultura. Tim koji stoji iza ove vizije dokaz je da kada se spoje prava strast, znanje i upornost, nastaju hoteli koji nadmašuju očekivanja – ističe Ružica.

Otvaranjem Blu Mare hotela, Cachet Hotel Collection ne staje. Planovi za budućnost uključuju daljnju ekspanziju u Hrvatskoj, ali i širenje koncepta na druga atraktivna europska odredišta.

Za one koji traže više od smještaja – koji žele doživjeti putovanje kao spoj luksuza i autentičnosti, inovacije i tradicije, preciznosti i topline, udobnosti i dizajna – Cachet Hotel Collection nudi upravo to.

Dobrodošli u Cachet Hotel Collection – tamo gdje se švicarska preciznost i hrvatski šarm susreću u savršenoj harmoniji, stvarajući iskustva koja se ne zaboravljaju. ▽

***Ovdje svaki detalj
priča priču, a svaki
trenutak ostavlja
trag.***



“The uniqueness of our group lies in the perfect harmony between Swiss precision and Croatian charm. Swiss expertise in organisation, management, and maintaining the highest standards ensures flawless operation in each hotel, while Croatian warmth and hospitality create a pleasant, relaxed, and authentic atmosphere, where guests feel at home,” says this successful hotel manager with extensive experience in hospitality, who has merged the Swiss business approach with the genuine Croatian experience of hospitality.

Completing the project was not without challenges. From bureaucratic hurdles to archaeological discoveries – every step brought something new, fresh insights, and realisation of how important it is to have a multidisciplinary team. With the assistance of Ružica Dujmić and her knowledge of local culture, Werner Eglin and Stefan Wetzel managed to overcome all obstacles and create a hotel that is now a source of pride for both Croatia and Switzerland.

“I am immensely proud of what we have achieved. Today, when I see how our hotels radiate a harmonious blend of high professionalism and warm hospitality, I know we have created something that goes beyond borders and becomes a symbol of the collaboration between two cultures. The team behind this vision proves that when the right passion, knowledge, and persistence come together, hotels emerge that exceed expectations,” says Ružica.

Yet the Cachet Hotel Collection will not stop at the Blu Mare Hotel. Future plans include further expansion in Croatia and bringing the concept to other attractive European destinations.

Those who seek more than just accommodation, who wish to experience an experience that blends luxury and authenticity, innovation and tradition, precision and warmth, comfort and design, should look no further than the Cachet Hotel Collection.

Welcome to the Cachet Hotel Collection – where Swiss precision and Croatian charm meet in perfect harmony, creating unforgettable experiences. ▽

Here, every detail tells a story, and every moment leaves a lasting impression.

BOOGIE LAB USA

AMERIČKO-HRVATSKA SINERGIJA AMERICAN-CROATIAN SYNERGY

Kada se spoje strast i znanje, rezultat je uspjeh koji ne prolazi nezapaženo. Karlo Vulin i Mladen Vidović upravo su to pokazali kroz svoj projekt Boogie Lab. Njihova jedinstvena kombinacija craft pekarnice, brunch bara i restorana ekspresno je osvojila srca Zagrepčana, dok je interes za njihov koncept nadmašio granice Hrvatske. Kvaliteta proizvoda i inovativni koncept koji povezuje gastronomiju, dizajn i urbani lifestyle vrlo brzo su postali primijećeni na međunarodnom tržištu, točnije onom najvećem – američkom.

Glas o njihovoj inovaciji brzo se proširio izvan hrvatskih granica, što je rezultiralo uzbudljivom suradnjom na dinamičnom tržištu New Yorka. Nakon samo jednog sastanka započela je suradnja s uglednim njujorškim ugostiteljima Dennisom Turčinovićem i Josephom Liculom, Hrvatima porijeklom iz Istre. Turčinović porijeklom iz Svetog Petra u Šumi, a Licul iz sela Balarini na Labinštini.

- Otac je iz Svetog Petra u Šumi, a majka iz Labina. Ja sam rođen i odrastao u New Yorku, no imam hrvatsko državljanstvo – govori Dennis Turčinović na tečnom hrvatskom, obzirom je, kako kaže, čitavo djetinjstvo svako ljeto provodio u Hrvatskoj.

On je na čelu američke priče koja posljednjih godinu dana priprema prvu Boogie Lab pekarnicu u New Yorku. I to na impresivnih 800m2. Njegovo iskustvo i kulinarska izvrsnost omogućili su uspješno pokretanje Boogie Bakery tik uz Delmonico's, prvog restorana u Sjevernoj Americi koji je na svoj jelovnik uvrstio inovativne Boogie proizvode, nudeći gostima savršeni spoj kulinarske tradicije i inovacije.

When passion meets expertise, the result is a success that does not go unnoticed. The case in point is the project Boogie Lab launched by Karlo Vulin and Mladen Vidović. Their unique blend of craft bakery, brunch bar, and restaurant has quickly captured the hearts of Zagreb locals, while interest in their concept soon spread far beyond Croatia's borders. The quality of their products and an innovative concept that fuses gastronomy, design, and urban lifestyle have quickly been recognised on the international scene, including the largest of them all.

Word of their innovation soon reached the American market and has led to an exciting partnership on the dynamic New York scene. After just one meeting, a collaboration was established with respected New York restaurateurs Dennis Turčinović and Joseph Licul, both of Istrian Croatian descent. Turčinović has his origins in Sveti Petar u Šumi and Licul from the village of Balarini in the district of Labin.

"My father is from Sveti Petar u Šumi and my mother from Labin. I'm a New Yorker born and raised, but I hold Croatian citizenship," says Dennis Turčinović in fluent Croatian, explaining that he spent every summer of his childhood in Croatia.

He is now at the helm of the American arm of the project that, over the past year, has been preparing the launch of the first Boogie Lab bakery in New York occupying the area of no less than 800 square metres. His experience and culinary excellence enabled the successful opening of Boogie Bakery right next to Delmonico's, the first restaurant in North America to feature innovative Boogie products on its menu, offering guests the perfect union of culinary tradition and innovation.





- Izuzetno sam ponosan što upravljam Delmonico'som i što nastavljam njegovu 185-godišnju tradiciju. Ovaj restoran ima nevjerojatno bogatu povijest, a naš je cilj ne samo očuvati njegovo nasljeđe već i stvarati novu povijest za buduće generacije – ističe Turčinović, suvlasnik ovog legendarnog restorana, ujedno najstarijeg restorana u SAD-u.

- Istra ima bogatu kulturu i gastronomiju, oblikovanu raznim utjecajima, što se savršeno uklapa u dinamičnu i raznoliku kulinarsku scenu New Yorka. Mnogi istarski kuhari i ugostitelji, poput Lidije Bastianich i mog oca, Branka Turčinovića, uspjeli su u New Yorku donoseći tu jedinstvenu gastronomsku baštinu u jedan od najkonkurentnijih restoranskih tržišta na svijetu – govori Dennis.

Predanost kvaliteti i čistoći vidljiva je u minimalističkom pristupu Boogie Bakeryja – svaki kruh izrađen je od samo tri prirodna sastojka, što ga čini lako probavljivim i zdravim izborom. Dok nastavlja mijenjati sliku tržišta zanatskog kruha, Boogie se ističe modernom kombinacijom gastronomije, tehnologije i životnog stila, obećavajući uzbudljivu budućnost punu ukusnih mogućnosti.

- Proizvodnja sourdough kruha u velikim količinama, uz zadržavanje kvalitete i profitabilnosti, veliki je izazov u SAD-u zbog zahtjevnog proizvodnog procesa. Međutim, zahvaljujući naprednoj Boogie tehnologiji fermentacije pomoću umjetne inteligencije, možemo proizvesti visokokvalitetni sourdough od samo brašna, soli i vode u znatno kraćem vremenu nego što je uobičajeno. Ova inovacija revolucionirat će tržište i učiniti Boogie prepoznatljivim u njujorškoj pekarskoj industriji – kaže Dennis.

Smatra kako su Boogie proizvodi izuzetno konkurentni na njujorškom tržištu, no obzirom na to da svaka američka metropola ima svoje gastronomske specifičnosti, određene proizvode će prilagođavati specifičnim potrebama lokalnih zajednica.

- Plan nam je otvoriti Boogie pekarnice u svim većim američkim gradovima, uz potpuno automatizirane proizvodne pogone smještene unutar 50 milja od svakog velikog grada. Na taj način ćemo omogućiti široku dostupnost vrhunskog sourdough kruha – govori o planovima Dennis Turčinović.

I tako je jedan sastanak 2023. godine sa Karlom Vulinom, jednim od najboljih europskih zanatskih pekara, i Mladenom Vidovićem, prekaljenim i inovativnim ugostiteljom, doveo do toga da danas Boogie Lab ima nevjerojatnu priliku za širenje brenda u SAD-u. Dodamo li tome kako su već osigurali ekskluzivne suradnje s Delta Airlinesom za prvu klasu, i opskrbu najboljih restorana i trgovaca u New Yorku i šire, uspjeh je gotovo zagarantiran. Ova ekspanzija predstavlja ne samo poslovni uspjeh već i potvrdu da strast prema gastronomiji može izrasti u priču koja inspirira i prelazi oceane. ▽

LIJEVO/LEFT

Mladen Vidović, Karlo Vulin i Dennis Turčinović
ispred zagrebačkog Boogie Laba

/ Mladen Vidović, Karlo Vulin, and Dennis Turčinović
in front of Zagreb's Boogie Lab

"I'm terribly proud to be running Delmonico's and to be continuing its 185-year legacy. This restaurant has an outstanding, rich history, and our goal is not only to preserve that heritage but also to create new history for future generations," points out Turčinović, co-owner of this legendary establishment – the oldest restaurant in the United States.

"Istria has a rich culture and gastronomy, shaped by many influences, which aligns perfectly with the dynamic and diverse culinary scene of New York. Many Istrian chefs and restaurateurs, like Lidia Bastianich and my father, Branko Turčinović, have made it in New York by bringing that unique gastronomic heritage to one of the most competitive restaurant markets in the world," says Dennis.

Boogie Bakery's commitment to quality and purity is reflected in its minimalist approach; every loaf is made with only three natural ingredients, making it a healthy choice easy to digest. As it continues to reshape the artisan bread market, Boogie stands out with its modern combination of gastronomy, technology, and lifestyle, promising an exciting and flavourful future.

"Producing sourdough bread at scale while maintaining quality and profitability is a major challenge in the US due to the complexity of the process. However, thanks to advanced Boogie fermentation technology powered by artificial intelligence, we can produce high-quality sourdough using just flour, salt, and water in significantly less time than is typical. This innovation is set to revolutionise the market and make Boogie a name in New York's bakery industry," says Dennis.

He believes Boogie's products are highly competitive in New York, but notes that, as every American metropolis has its own culinary identity, some products will be tailored to the specific tastes of local communities.

"Our plan is to open Boogie bakeries in all major US cities, with fully automated production facilities located within 50 miles of each urban centre. That way, we'll ensure widespread access to premium sourdough bread," says Dennis Turčinović of their future plans.

And so, a single meeting in 2023 with Karlo Vulin – one of Europe's top artisan bakers – and Mladen Vidović – an experienced and forward-thinking restaurateur – has led to today's remarkable opportunity for Boogie Lab to expand its brand in the United States. With exclusive collaborations already secured with Delta Airlines for first-class service and supply contracts with top restaurants and retailers in New York and beyond, success seems all but assured. Not only is this business expansion nothing short of a triumph but also a powerful acknowledgement that a passion for gastronomy can evolve into an inspiring story that crosses oceans. ▽

CROATIA SAILING ACADEMY

OSOBNI RAZVOJ KROZ JEDRENJE PERSONAL GROWTH THROUGH SAILING

Croatia Sailing Academy, vodeća škola jedrenja u regiji, za svoju misiju je odredila kako naučiti ljude jedriti i prenijeti im strast prema moru, prirodi i zdravom načinu života. Kroz programe razvijaju samopouzdanje i ljubav prema jedrenju, stvarajući zajednicu entuzijasta koji dijele iste vrijednosti. Promicanje zdravog načina života prirodno proizlazi iz onoga što rade. Njihova škola jedrenja polaznicima nudi priliku da provedu vrijeme na otvorenom, u prirodi i na moru, daleko od užurbanog gradskog života. Jedrenje nije samo sport, već i način života koji potiče fizičku aktivnost, mentalno zdravlje i povezanost s prirodom. Osim toga, Croatia Sailing Academy je proizašla iz sveučilišnog poduzetničkog inkubatora, a suradnju sa sveučilištem i dalje njeguju kroz razne projekte, edukacije i uključivanjem mladih u poduzetničke i sportske inicijative.

- Aktivno doprinosimo lokalnoj zajednici, razvoju mladih talenata i povezivanju obrazovanja s praksom – govori o suradnjama Toni Brkić, direktor CSA.

Croatia Sailing Academy, the leading sailing school in the region, has set itself the mission of teaching people how to sail and sharing with them the passion for the sea, nature, and a healthy lifestyle. Through its programmes, it fosters confidence and love of sailing, creating a community of enthusiasts who share the same values. Promoting a healthy way of life is a natural extension of everything the Academy does. Its sailing courses give the participants a chance to spend time outdoors, in nature and on the sea, far from the hustle and bustle of city life. Sailing is more than a sport – it is a way of life that encourages physical activity, mental well-being, and a deep connection with the natural world. Besides, the Academy has emerged from a university-based entrepreneurial incubator and continues to maintain strong links with the academic community through collaborative projects, educational initiatives, and by involving young people in both entrepreneurial and sporting activities.





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Ova profesionalna škola jedrenja svoje poslovanje temelji na društveno odgovornom poslovanju koje je čvrsto ukorijenjeno u njihovu filozofiju. Stoga je suradnja sa organizacijama poput Rotary klubova sasvim normalan produžetak poslovanja.

- Suradnja sa Rotary klubovima za nas ima posebno značenje obzirom su poznati po svom predanom humanitarnom djelovanju i društveno korisnim inicijativama u lokalnim zajednicama. Kao organizacija koja njeguje vrijednosti odgovornog i pozitivnog djelovanja u društvu, prirodno nam je pružiti podršku upravo onima koji kontinuirano doprinose općem dobru. Ovom suradnjom želimo dati svoj doprinos projektima koji promiču solidarnost, obrazovanje, zdravlje i održivi razvoj u zajednici – govori Toni Brkić.

Vjerujemo da svaka uspješna organizacija ima odgovornost prema zajednici u kojoj djeluje, okolišu koji koristi i ljudima s kojima surađuje. Kroz naše svakodnevno poslovanje nastojimo biti primjer odgovorne prakse, bilo kroz edukaciju, održivost, podršku lokalnim inicijativama ili humanitarni rad – nastavlja Brkić.

U organizaciji Rotary kluba Pula, Rotary kluba Rijeka, Rotary kluba Passport Croatia, Rotary kluba Zagreb Metropolitan i IYFR Hrvatska, ovog proljeća održana je dobrotvorna jedriličarska regata u pulskom i rovinjskom akvatoriju. Dio prikupljenih sredstva planiran je za organizaciju Youth Exchange kampa s temom jedrenja za ljeto 2026.

- U sklopu regate organiziraju se donatorske aukcije, a prikupljena sredstva usmjerena su na razne udruge. Konkretno, mi smo ih ove godine usmjerili učenicima Škole za odgoj i obrazovanje Pula za organizaciju dnevnog krstarenja na kojem će se učenici upoznati s jedrenjem, jedrilicama, pulskim akvatorijem i Brijunskim otočjem, te biti aktivni sudionici ove morske avanture – kaže Franko Gržetić, predsjednik Rotary kluba Rijeka.

Svojim predanim angažmanom pružaju učenicima nezaborna iskustva i omogućuju stjecanje novih znanja i vještina koje su od velikog značaja za učenike. Kroz ideju dnevnog krstarenja nastoje djecu upoznati s osnovama plovidbe, jedrenja i jedrilica. Poseban naglasak stavljaju na iskustvo upravljanja velikom jedrilicom, želeći na taj način ne samo obogatiti dječje doživljaje, već i potaknuti druge sudionike u nautičkom sektoru da se uključe u slične hvalevrijedne inicijative.

- Kroz lekcije jedrenja razvijaju se vrijedne životne vještine poput vodstva, komunikacije, odgovornosti, timskog rada i kulturne razmjene, kao i osobnog rasta – dodaje Toni Brkić, čija tvrtka sa sjedištem u Puli nudi cjelovite tečajeve za skipere, kao i programe jedrenja za sve razine znanja – od apsolutnih početnika do iskusnih jedriličara. ▽

“We actively contribute to the local community, to the development of young talents, and to bridging the gap between education and real-world experience,” says Toni Brkić, director of Croatia Sailing Academy.

This professional sailing school operates according to the principles of social responsibility, which are firmly embedded in its philosophy. As such, its partnerships with organisations such as Rotary clubs are a natural extension of its business ethos. “Working with Rotary clubs holds particular significance for us, as they are widely known for their committed humanitarian work and socially beneficial initiatives within local communities. As an organisation that embraces the values of responsible and positive social engagement, we are proud to support those who consistently contribute to the greater good. Through this collaboration, we aim to support projects that promote solidarity, education, health, and sustainable development,” Brkić explains. “We believe that every successful organisation bears a responsibility to the community in which it operates, to the environment it relies on, and to the people it works with. In our daily operations, we strive to set an example of responsible practice – whether through education, sustainability, support for local initiatives, or charitable work,” he adds.

This spring, a charitable sailing regatta was organised in the waters off Pula and Rovinj, supported by the Rotary clubs of Pula and Rijeka, Rotary Club Passport Croatia, Rotary Club Zagreb Metropolitan, and the International Yachting Fellowship of Rotarians, Croatian chapter. Part of the funds raised are earmarked for a Youth Exchange camp focused on sailing, to be held in the summer of 2026.

“As part of the regatta, charity auctions are organised, and the funds collected are directed towards various associations. This year, we have chosen to support pupils from the Pula School for Upbringing and Education by organising a day-long sailing trip. The pupils will be introduced to sailing, yachts, the local waters of Pula, and the Brijuni Islands and will take part as active participants in this sea adventure,” says Franko Gržetić, President of the Rotary Club Rijeka.

Through their dedicated involvement, the organisers give their pupils unforgettable experiences and help them acquire new knowledge and skills that are invaluable. The idea behind the day cruise is to familiarise children with the basics of navigation, sailing, and the anatomy of a yacht. A particular emphasis is placed on the experience of steering a large sailboat – not only to enrich the children’s experience, but also to encourage others in the nautical sector to join in similar commendable initiatives.

“Through sailing lessons, participants develop essential life skills such as leadership, communication, responsibility, teamwork, cultural exchange, and personal growth,” adds Toni Brkić, whose Pula-based company offers comprehensive skipper courses as well as sailing programmes for all levels, from complete beginners to seasoned sailors. ▽

VINA FRANKOVIĆ

NOVO LICE TRADICIJE
A NEW FACE OF TRADITION



Na jednom od brežuljaka pitoresknh Buja, gdje bijela istarska zemlja rađa vina iznimne kvalitete, smjestila se obiteljska vinarija Franković. Njihovi vinogradi nalaze se na prestižnom položaju Santa Lucia, poznatom po izvanrednim uvjetima za uzgoj autohtonih sorti. Među njima se posebno ističe bujska malvazija, koja nosi prepoznatljiv karakter istarskog terroira.

Strast i predanost obitelji Franković odražavaju se u njihovim uspjesima na međunarodnim natjecanjima, no nagrade su samo dio priče – ono što zaista definira ovu vinariju jest ljubav prema vinogradima i želja za stvaranjem vina koja pričaju priču o zemlji s koje dolaze.

Glavni fokus im je na vinogradima kako bi stvorili što bolji i kvalitetniji proizvod. Kako bi u tome uspjeli, posljednje tri godine potpuno su posvećeni ekološkoj proizvodnji, kako vina tako i maslina.

Upravo ta njihova posvećenost, inovativnost i ljubav čine ovu vinariju posebnom, donoseći na stol vina koja u sebi nose duh Istre i obiteljske tradicije.

Priča o vinariji Franković nije samo priča o vinima. Josip Franković naslijedio je ljubav prema konjima od svog oca, pa tako danas Josip na svom ranču brine o nekoliko njih – Belli, Stelli, i Aronu – čija su imena poslužila i kao inspiracija za nazive vina i maslinovog ulja. Ova povezanost s konjima dodatno je istaknuta u najnovijoj kolekciji etiketa, osmišljenih u čast tradicije obitelji Franković.

- Konji su tu od početka priče, ljubav prema njima usadio nam je djed, prenijela se na mog tatu, a sada i na mene. Iz tog smo razloga odlučili zadržati konje i u novom ruhu - govori nam Mario Franković, koji je od 2024. godine preuzeo vođenje obiteljske vinarije.

Nove etikete, inspirirane upravo konjima, rezultat su pažljivog procesa dizajniranja koji je trajao posljednjih godinu i pol dana. U suradnji sa dizajnerskim studijem, obitelj Franković posvetila je mnogo pažnje detaljima kako bi svaka etiketa odražavala specifičnu osobnost i karakter vina koje predstavlja. Boje, teksture i ilustracije pomno su birane kako bi dočarale emociju i priču iza svake boce. Ove suvremene etikete krasit će novu berbu vina, odražavajući snagu, eleganciju i tradiciju duboko ukorijenjenu u obiteljsku povijest, dok istovremeno donose svjež, suvremen vizualni identitet koji će dodatno istaknuti prepoznatljivost vinarije na tržištu.

In the picturesque town of Buje overlooking the hills whose white Istrian soil produces wines of exceptional quality, there is a family-owned Franković Winery. Their vineyards lie in the prestigious Santa Lucia locality, renowned for its outstanding conditions for cultivating indigenous varieties. The Buje Malvasia stands out, embodying the distinctive character of the Istrian terroir.

The passion and dedication of the Franković family are reflected in their success at international competitions, but awards are only part of the story. What truly defines this winery is their love for the vineyards and desire to create wines that paint the picture of the land they come from.

Their primary focus is on the vineyards as they strive to produce the best and highest quality product. To achieve this, they have dedicated the past three years entirely to organic production of both grapes and olives.

This commitment, combined with innovation and love, is what makes this winery special.

Yet, the story of the Franković Winery is not just about wines. Josip Franković inherited his love of horses from his father, and today, Josip cares for several horses on his ranch. In fact, he named their wines and olive oil after Bella, Stella, and Aron. This connection is highlighted in their latest collection of labels, designed to honour the Franković family's tradition. "Horses have been part of our story from the very beginning. The love for them was instilled in us by our grandfather, passed on to my father, and now to me. This is why we decided to keep the horses in our rebranding," says Mario Franković, who took over the winery in 2024.

The new labels, inspired by horses, are the result of a meticulous, year-and-a-half long redesign process in collaboration with a design studio. Great attention was given to details to ensure that each label reflects the specific character and personality of each brand of wine. Colours, textures, and illustrations have been carefully selected to convey the emotion and story behind each label. They will adorn the new vintage to capture the strength, elegance, and tradition deeply rooted in the family's history, bringing, at the same time, a fresh, modern visual identity that will make the winery even more distinct on the market.

15 hektara vinograda u ekološkoj proizvodnji
hectares of organically cultivated vineyards

4 bijele sorte – Malvazija, Sauvignon, Chardonnay, Muškat Momjanski
white varieties – Malvasia, Sauvignon, Chardonnay, Momjan Muscat

2 crvene sorte – Teran, Cabernet Sauvignon
red varieties – Teran, Cabernet Sauvignon

- Rebranding obuhvaća nove etikete, boce, logo, komunikacijsku strategiju, no naglasak je, naravno, i dalje na vrhunskim vinima koja ćemo se truditi raditi. Želimo postići osvježanje, učiniti vina prepoznatljivim, te privući novu publiku. To je ujedno i jedna od strategija za povećanje prodaje i jačanje pozicije vinarije na tržištu. Velika je promjena, no smatramo da je potrebna kako bi osvježanje bilo potpuno - ističe Mario, i dodaje kako je izuzetno zadovoljan novim ilustracijama, u kojima glavnu ulogu imaju upravo njihovi konji.

- Krajnja ideja je interaktivna etiketa koja bi kupca potaknula na razmišljanje o samome vinu - napominje Franković.

- Ovo je prva faza poslovnog razvoja. Plan za budućnost je premjestiti cijelu proizvodnju na Santa Luciu, gdje su svi vinogradi, te ondje izgraditi kušaonicu u sklopu nove proizvodnje. Na taj način bi poboljšali i olakšali sve poslovne procese u vinariji.

Na taj način poboljšali bismo i olakšali sve poslovne procese u vinariji. Ujedno bi gosti mogli uživati u kušanju vina u samim vinogradima, pri čemu se otvaraju mnoge mogućnosti - od doživljaja terroira iz prve ruke do upoznavanja samog procesa proizvodnje vina - zaključuje Mario Franković. ▽

“The rebranding encompasses new labels, bottles, a logo, and a communication strategy, but the emphasis, of course, remains on the premium wines we strive to produce. We want to refresh our image, make the wines even more distinct, and attract new consumers. This is also one of the strategies to increase sales and strengthen the winery’s position in the market. It’s a big, yet necessary change, or so we believe,” says Mario and adds that he is very happy with the new labels depicting their horses as centrepieces.

“The ultimate idea is an interactive label that would encourage the customer to reflect on the wine itself,” says Franković.

This is but the first stage of their business development plan, as the winery intends to move the entire production to the Santa Lucia vineyards and to build a tasting room within the new premises.

“This will improve and streamline all business and production at the winery. Visitors will have the opportunity to enjoy wine right there in the vineyards, to experience the terroir, and learn about wine production first-hand,” concludes Mario Franković. ▽





frankovic.hr

NOVA VINSKA RENESANSA

The New Wine Renaissance

Istarska vinska scena doživljava ponovno buđenje – tihi, ali odlučni koraci pretvaraju se u renesansu koja ne ostaje nezapažena. Novi vinski podrumi niču u vinogradima kao arhitektonske perle, ali i kao simboli vizije, ulaganja i ambicije koja nadilazi uobičajene standarde. Vinarije Radovan, Damjanić, Kabola, Tomaz, Saint Hills, Meneghetti i Deklić jasno pokazuju smjer – kvaliteta, iskustvo i dugoročna održivost.

Ova nova generacija podruma ne predstavlja samo investiciju u prostor, već strateški iskorak i temelje za dugoročnu održivost. Veći kapaciteti, preciznija kontrola kvalitete, optimalni uvjeti za dozrijevanje vina i potpuno novo iskustvo za posjetitelje.

The Istrian wine scene is reawakening as it quietly marches toward a renaissance that is impossible to ignore. New wineries are emerging amidst the vineyards, not only as architectural gems but also as symbols of vision, investment, and ambition that go far beyond conventional standards. Wineries such as Radovan, Damjanić, Kabola, Tomaz, Saint Hills, Meneghetti, and Deklić are clearly setting the tone – prioritising quality, expertise, and long-term sustainability.

This new generation of cellars is more than an investment into land development; it is a strategic leap that lays the foundation for future sustainability with increased capacities, improved quality control, optimal conditions for wine maturation, and an entirely new experience for visitors.

Svaka na svoj način, ove vinarije stvaraju novu paradigmu – onu u kojoj vino nije samo proizvod, već priča, iskustvo i kulturna vrijednost.

In their own way, each of these wineries forge a new paradigm – one in which wine is not just a product, but a story, an experience, and a cultural value.

RADOVAN

Nedaleko Višnjana, usred valovitog zelenila, nova vinarija obitelji Radovan postala je mjesto gdje se vino ne samo kuša, već i osjeća – kroz prostor, arhitekturu i krajolik. Projekt koji spaja suvremenost s tradicijom, preciznost s emocijom, a obiteljsku priču s ozbiljnom vizijom budućnosti.

Zamisao je nastala u ateljeu Silvija Novaka (3LHD), a realizaciju su vodili stručnjaci iz studija Metrocubo. Krajobraz potpisuje zagrebački OpOp, a interijer je oblikovala Eni Jekić (Alt). No, iza svih tih imena stoji srž projekta – obitelj Radovan. Od početka do kraja, svi su aktivno sudjelovali, unoseći strast i posvećenost. Posebnu ulogu imala je Anna Radovan, arhitektica po obrazovanju, čiji se senzibilitet osjeća u svakom detalju – od materijala do svjetla i boja.

– Kao što su brat i tata perfekcionista kada je u pitanju vino, tako i ja nastojim biti kada su u pitanju uređenje interijera i eksterijera – govori Anna, čiji se osjećaj za sklad ogleda u svakom kutku nove vinarije.

Rezultat je prostor gdje vino i arhitektura dišu zajedničkim ritmom, oblikovani iz obiteljskog entuzijazma i ljubavi prema istarskoj zemlji.

Not far from Višnjan, nestled in undulating greenery, the Radovan family's new winery has become a place where wine is not only tasted, but experienced through architecture and landscape. It is a project that blends modernity with tradition, precision with emotion, and family history with a momentous vision for the future.

The design was born in the atelier of Silvija Novak (3LHD), and project completed by the experts of the Studio Metrocubo. The landscape was designed by the Zagreb-based OpOp Studio, and the interiors by Eni Jekić (Alt Digital). But the heart of the project is the Radovan family. From beginning to end, they were actively involved, bringing passion and dedication to every stage. A special role was played by Anna Radovan, an architect by training, whose refined sensibility is felt in every detail – from materials to lighting and colour.

“Just as my father and brother are perfectionists when it comes to wine, so am I when it comes to the interior and exterior design,” says Anna, whose sense of harmony is reflected in every corner of the new winery.

The result is a space where wine and architecture breathe in the same rhythm, shaped by family enthusiasm and a deep love for the Istrian land.





SAINT HILLS

Vinarija Saint Hills otvorila je svoju “Cantinu” – prostor koji se više osjeća nego opisuje. Okružena netaknutom šumom, vinogradima i stoljetnim maslinama, Cantina pruža gotovo ritualno iskustvo – tišinu koja govori, prirodu koja definira svaki gutljaj, i arhitekturu koja ne dominira, već živi u suglasju s krajolikom.

Saint Hills ne nudi samo vino, već trenutak mira i eleganciju pročišćenu do suštine. Kamen, zelenilo i svjetlost spajaju se s gastronomijom koja poštuje podneblje, a prostor djeluje kao produžetak prirode. Gosti ovdje ne dolaze samo kušati vino, već postaju sudionici priče o tlu, vremenu i ljudima koji znaju slušati zemlju.

Vinarija je stvorena ne da impresionira, već da poveže – čovjeka s prirodom, prošlost s budućnošću, vino s emocijom. U Cantini vrijeme teče sporije, a svaka čaša postaje refleksija dana – od svježine jutra do tišine večeri. To je luksuz u svojoj najplemenitijoj formi.

The Saint Hills winery has opened its Cantina – a space no description can do as much justice as experiencing it. Surrounded by unspoiled woodland, vineyards and centuries-old olive trees, the Cantina gives an experience that borders on a ritual; it speaks with a silence, each sip echoes nature, and architecture lives in harmony with the landscape.

Saint Hills gives more than wine: a moment of peace and elegance distilled to its essence. Stone, greenery, and light converge with a cuisine that respects the local climate, while the indoors feels like a natural extension of the outdoors. Visitors do not come here for wine alone but to partake in a story about the soil, the passing of time, and the people who know how to listen to the land.

The winery was not created to impress, but to connect – people with nature, past with future, wine with emotion. At the Cantina, time flows more slowly, and each glass reflects the passing of the day – from morning crispness to the stillness of the evening. This is luxury in its most noble form.

DEKLIĆ

Nadomak Vižinade, pažnju privlači najnoviji podrum u Istri – projekt obitelji Deklić. Vinarija skladno uronjena u krajolik utjelovljuje spoj napredne tehnologije, suvremenog dizajna i dubokog poštovanja prema vinarskoj tradiciji.

Smještena na tri etaže i gotovo 3.000 kvadrata, vinarija objedinjuje funkcionalnost i estetsku profinjenost. Donja razina je srce proizvodnje – inox tankovi, betonska jaja, drvene bačve i gruzijske amfore tvore prostor u kojem vino odrasta. Gravitacijski sustav omogućuje nježan prijenos grožđa i mošta, čuvajući autentičnost i kvalitetu. Cijeli proces vinifikacije nadzire se preciznim i suvremenim sustavima kontrole, čime se osigurava točnost i ujednačenost tijekom svih faza proizvodnje.

- Podrum je projektiran kako bismo izbjegli suvišnu mehaničku obradu. Time smo stvorili preduvjete za vino vrhunske kvalitete – kažu Deklići.

Jedno je sigurno, u svakom kutku podruma osjeća se strast prema vinu, zemlji i obiteljskoj baštini.

Just a few hundred metres farther away, the Saint Hills winery has opened its Cantina – a space no description can do as much justice as experiencing it. Surrounded by unspoilt woodland, vineyards and centuries-old olive trees, the Cantina gives an experience that borders on a ritual; it speaks with a silence, each sip echoes nature, and architecture lives in harmony with the landscape.

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DAMJANIĆ

U Fuškulinu, nedaleko Poreča, Ivan i Željka Damjanić napravili su hrabar i vizionarski iskorak – otvorili su novi podrum koji označava snažan tehnološki, prostorni i simbolički iskorak. Na 1.200 četvornih metara, uz kapacitet do 300 tisuća litara, stvoren je prostor koji utrostručuje mogućnosti stare vinarije i potvrđuje njihovu poziciju lidera u regiji.

No, ovaj podrum nije samo broj – već i mjesto susreta, dijaloga i doživljaja. Uz proizvodni dio, integrirani su kušaonica, izložbeni salon i prodajni prostor.

- Gosti ne dolaze samo kušati vino, već razumjeti našu priču o obiteljskom trudu, kontinuitetu i ljubavi prema zemlji – govore Damjanići.

Na ukupno 10,5 hektara vinograda koje trenutno obrađuju, Ivan i Željka grade nešto više od vinarije – grade kulturu vina. Novi podrum je njihova platforma za budućnost, ali i njihovo sidro u tradiciji – snažan znak da istarska vinska scena raste u širinu, i dubinu.

I n Fuškulin, just outside Poreč, Ivan and Željka Damjanić have taken a bold and visionary move with their new cellar. Spanning 1,200 square metres, it is a significant technological, spatial, and symbolic leap forward with the capacity of up to 300,000 litres, triple the former winery's. But there is more than just figures. The cellar is a place of encounter, dialogue, and experience. Alongside the production area, it houses a tasting room, exhibition salon, and retail space.

"Our visitors come here not only to sample our wine but also to learn the story of our family endeavour, continuity, and love for the land," say the Damjanić family.

On the 10.5 hectares of vineyards they currently cultivate, Ivan and Željka are creating more than a place to make wine – they are creating a culture of wine. The new cellar is their platform for the future but also their anchor in tradition – a powerful statement that Istria's wine scene is expanding not only in breadth, but in depth.





KABOLA

U mirnom krajoliku Momjana, gdje vinogradi dišu zajedno s poviješću, vinarija Kabola gradi svoj hram vina. Novi podrum, posvećen isključivo odležavanju u amforama, simbolizira autentičnost i povezanost sa zemljom. Proširenjem podzemnog prostora, Kabola širi ne samo kapacitete, već i filozofiju.

Novi prostor osmišljen je tako da posjetiteljima ponudi cjelovito iskustvo, od arhitekture do senzorne priče. Vanjski dio, oblikovan u istarskom stilu, vodi prema unutrašnjosti gdje se nalaze amfore, poredane poput tihih čuvara vremena.

Macerirana vina iz amfora imaju svoj vlastiti karakter. Ona su kompleksna, elegantna, s dugim završetkom. Iza tog enološkog pristupa stoji jasna vizija obitelji Markežić koja želi valorizirati autohtone istarske sorte. Vina nastala u ovom „hramu“ neće biti samo rezultat fermentacije, već odraz zemlje, tradicije i suvremene interpretacije istarskog identiteta.

Ono što Kabola gradi jedinstveno je – ne samo u Istri, nego i šire. Ovaj osebujni koncept čini ih jedinom vinarijom u Hrvatskoj koja posvećuje poseban arhitektonski i filozofski prostor vinu iz amfore. U svijetu u kojem autentičnost postaje sve vrednija, Kabola čini upravo to i stvara trendove.

In the tranquil landscape of Momjan, where the vineyards breathe in rhythm with history, the Kabola winery is building its own temple to wine: a new cellar dedicated to ageing in amphorae as a symbol of authenticity and deep connection to the land. By expanding its underground facilities, Kabola is not only expanding capacity but also its philosophy.

The new space – from its architecture to the story told through the senses – is designed to provide complete wine-making experience. The exterior, shaped in traditional Istrian style, leads into an interior where amphorae are lined up like silent guardians of time.

Macerated wines from these vessels have a character of their own. They are complex, elegant, and distinguished by a lingering finish. Behind this oenological approach lies the clear vision of the Markežić family, who are committed to honouring indigenous Istrian grape varieties. The wines born in this ‘temple’ are not merely the product of fermentation; they are an expression of the land, of tradition, and of a contemporary interpretation of Istrian identity.

Kabola is creating something unique, not only in Istria, but beyond. It is the only winery in Croatia exclusively dedicated to ageing wine in amphorae. In a world where authenticity is increasingly appreciated, Kabola is setting new trends.



MENEGHETTI

U zelenom prostranstvu južne Istre, gdje masline, vinova loza i mirisi Mediterana stvaraju gotovo filmski pejzaž, vinarija Meneghetti nastavlja ispisivati priču o luksuzu koji je utemeljen na autentičnosti. U sklopu treće faze razvoja, 2022. godine izgrađen je novi, suvremeni vinski podrum – diskretno elegantan, tehnološki napredan, savršeno uklopljen u koncept vrhunskog resorta koji ga okružuje. Novi podrum nije samo mjesto gdje se vino stvara, već i ključni element većeg mozaika koji čine ekskluzivne smještajne jedinice, restorani s visokom gastronomijom, wellness sadržaji i umjetnički detalji koji prostoru daju dušu.

Meneghetti spaja najbolje od Istre s najvišim standardima svjetske ugostiteljske scene. Vinska ponuda usko je povezana s kuhinjom koja poštuje sezonalnost i lokalne namirnice, pa svaki gutljaj vina postaje produžetak okusa na tanjuru. Novi podrum omogućuje precizniju kontrolu nad proizvodnjom, veću fleksibilnost i dodatnu stabilnost u vremenu koje traži prilagodbu – ali ništa ne odvlači pažnju s glavne ideje, a to je kvalitete bez kompromisa.

Meneghetti se profilirao kao destinacija za one koji traže osjećaj, sklad i priču.

In the verdant expanse of southern Istria, where olive groves, vineyards, and the scents of the Mediterranean come together in a cinematic landscape, the Meneghetti winery continues to craft its story of luxury rooted in authenticity. As part of the estate's third stage of development, a new, contemporary wine cellar was built in 2022 – discreetly elegant, technologically advanced, and perfectly integrated into the high-end resort that surrounds it. The new cellar is not just a place where wine is made but a key element in a larger mosaic of exclusive accommodation, fine dining restaurants, wellness amenities, and artistic touches that give this space its soul.

Meneghetti combines the very best of Istria with the highest standards of the global hospitality scene. Its wine palette is closely tied to a culinary philosophy that honours seasonality and locally sourced ingredients, so each sip becomes an extension of the flavours on the plate. The new cellar ensures advanced control over production and greater flexibility and stability in a time that calls for adaptation to changing circumstances, yet never strays from the guiding principle of uncompromising quality.

Meneghetti has established itself as a destination for those who look for a sensation, harmony, and narrative.

TOMAZ

Na padinama Motovuna, gdje se vinogradi spuštaju prema dolini Mirne, niknuo je još jedan arhitektonski biser – novi podrum vinarije Tomaz, koji spaja tehnologiju s krajolikom, modernu funkcionalnost s istarskom tradicijom. Kada tome dodamo i nestvaran pogled na dolinu Mirne, Grožnjan, Motovun i Oprtalj, nova vinarija Klaudija Tomaza postaje vizualni i enološki orijentir regije. Istovremeno oplemenjuje motovunski krajolik i osnažuje njegovu vinsku priču, pretvarajući posjet vinariji u iskustvo koje se pamti.

Od samih početaka, u projekt su bile uključene sve generacije obitelji Tomaz. Zajedno su stvarali mjesto koje će nositi njihov potpis – tople, zemljane tonove, autohtoni istarski kamen i karakteristični korten čelik na ulazu, čiji će se hrđavi izgled mijenjati s vremenom, baš kao i vino u podrumu.

Unutrašnjost, dizajnirana u suradnji s Majom Močibob, nosi istu toplinu. Centralno mjesto zauzima stara maslina – nekoć duboko ukorijenjena u tlu gdje je danas podrum, a sada transplantirana kao živi simbol kontinuiteta i poštovanja prema zemlji.

Posebnost prostora je i njegova transparentnost – kroz staklene stijene vinskog bara vidi se srce proizvodnje. Gost ne dolazi samo na čašu vina, već na susret s procesom, s ljudima i s mjestom gdje vino doista nastaje. Taj osjećaj iskrenosti i autentičnosti ono je što vinariju Tomaz čini više od mjesta – čini je doživljajem.

On the slopes of Motovun, where vineyards cascade down towards the Mirna Valley, another architectural gem has emerged – the new cellar of Klaudio Tomaz's winery, a place where technology meets landscape, and modern functionality blends with Istrian tradition. Add a breath-taking view of the Mirna Valley, Grožnjan, Motovun, and Oprtalj, and the new winery becomes both a visual and oenological landmark of the region. By enriching the Motovun landscape and strengthening its wine narrative, it transforms a visit into a memorable experience.

The project involved all generations of the Tomaz family from the outset. Together, they created a space that bears their signature: warm, earthy tones, local Istrian stone, and a distinctive Corten steel entrance, whose weathered surface will evolve with time, just like the wine maturing in the cellar.

The interior, designed in collaboration with Maja Močibob, carries the same warmth. At its centre stands an ancient olive tree, once deeply rooted in the soil where the cellar now stands, and now transplanted as a living symbol of continuity and respect for the land.

A unique feature of the space is its transparency. Through the glass walls of the wine bar one can see into the heart of production. Visitors who come for a glass of wine can learn about the process, the people, and the place where wine comes to life. It is this sense of honesty and authenticity that makes the Tomaz winery more than just a location – it makes it an experience.





VINARIJA DEKLIĆ

Novo poglavlje *A New Chapter*

U srcu istarskog poluotoka, među vinorodnim brežuljcima, uzdiže se nova vinarija obitelji Deklić kao svojevrsan odraz generacija posvećenih vinogradima, gdje se strast prema vinu, istarskom terroiru i obiteljskom naslijeđu pretače u svaku bocu. Vinarija se skladno uklopila u svoj prirodni okoliš, čineći savršenu ravnotežu između tradicije i suvremenog dizajna. Ističe se modernom arhitekturom, koju potpisuje Viktor Vrečko, hrvatski arhitekt sa iskustvom rada u renomiranim europskim studijima. Svaki detalj oblikovan je s vizijom pružanja autentičnog vinskog doživljaja, u harmoniji s prirodom, inovacijama i kvalitetom.

Vinarija koja ostavlja trajan pečat na istarskom krajoliku, te nadilazi samu proizvodnju vina, oblikujući prostor koji utjelovljuje i tradiciju i inovaciju.

In the heart of the Istrian peninsula, amidst rolling vineyards hills, a new winery rises as a reflection of generations of the Deklić family devoted to viticulture. This is where passion for wine, the Istrian terroir, and family heritage is being bottled. The new winery building blends harmoniously with its natural surroundings, striking a perfect balance between tradition and contemporary design by Viktor Vrečko, a Croatian architect with experience in some of Europe's most renowned studios. Every detail was conceived with the vision of providing an authentic wine experience in harmony with nature, innovation, and quality.

A winery leaving a lasting mark on the Istrian landscape, going beyond winemaking to shape a space that embodies both tradition and innovation.

Nova vinarija osmišljena je kao savršena sinergija moderne tehnologije, arhitektonske elegancije i dubokog poštovanja prema vinarској tradiciji. Prostire se na tri razine i gotovo 3.000 četvornih metara, spajajući funkcionalnost i estetsku profinjenost.

Donja razina vinarije srce je proizvodnje i dozrijevanja vina, opremljena najsuvremenijom tehnologijom. Ovdje vino sazrijeva u inox tankovima, betonskim jajima, drvenim bačvama i tradicionalnim gruzijskim amforama, dok gravitacijski sustav omogućuje nježan i prirodan protok grožđa i mošta, čuvajući njegovu autentičnost i kvalitetu.

- Svaki korak vinifikacije pomno je praćen najsuvremenijim sustavima nadzora, osiguravajući preciznost i dosljednost u svim fazama proizvodnje – govori David Deklić, dok nas vodi prema središnjoj razini rezerviranoj za arhivsku sobu u kojoj se čuvaju najprestižnija vina i posebne berbe. - Ovdje se nalazi i ekskluzivan prostor za vertikalna kušanja, gdje posjetitelji mogu istražiti evoluciju vina kroz godine, otkrivajući njegovu slojevitost i jedinstveni karakter. U istom dijelu smješten je i prostor s barrique i tonno bačvama, u kojima vino odležava u idealnim uvjetima, stječući dubinu i kompleksnost – objašnjava David.

Na gornjoj razini nalazi se degustacijska dvorana, dok rooftop terasa nudi nestvaran panoramski pogled na vinograde i brežuljke prizor sve do Jadranskog mora, a u vedrim danima čak i do Alpa i Venecije.

- Novi podrum za nas je puno više od prostora. To je izraz naše posvećenosti stvaranju vina koje istinski odražava terroir, tradiciju i obiteljsku filozofiju rada. Projektiran je po principu gravitacijske proizvodnje, bez nepotrebne mehaničke intervencije. Stvorili smo sve proizvodne preduvjete za postizanje vrhunskog proizvoda – od optimalne kontrole temperature i mikrokline do preciznog praćenja svakog koraka u procesu – kaže Dino Deklić, i dodaje kako su kroz suvremeno opremanje i automatizaciju uspjeli značajno olakšati i ubrzati rad u svim proizvodnim procesima, zadržavajući maksimalnu pažnju na kvalitetu i detalje.

Uz proizvodni dio, podrum je i nova etapa u razvoju vinskog turizma, pri čemu posjetitelji sada imaju priliku doživjeti vino u njegovom izvornom okruženju, te proći kroz cijeli proces stvaranja i osjetiti filozofiju koja stoji iza svake boce.

Spread over three levels and almost 3,000 square metres, it merges functionality with refined aesthetics resulting in a perfect synergy between modern technology, architectural elegance, and deep respect for winemaking tradition.

The lower level of the winery, equipped with cutting-edge technology, houses production and ageing. Here, the wine matures in stainless steel tanks, concrete eggs, wooden barrels, and traditional Georgian amphorae, while the gravity-flow system ensures a gentle, natural flow of grapes and must, preserving their authentic quality.

“Every step of vinification is closely monitored with the most advanced control systems, ensuring precision and consistency at every stage of production,” says David Deklić as he takes us to the central level, which houses the archive room reserved for the most prestigious wines and special vintages.

“This is also where we have created an exclusive space for vertical tastings, where visitors can explore the evolution of the same wine over the years and discover its complexity and unique character. The same area houses a room with barriques and tonneaux, where the wine matures under ideal conditions, gaining depth and complexity,” David explains.

The upper level features a tasting hall, while the rooftop terrace offers a breath-taking panoramic view of vineyards and hills stretching as far as the Adriatic Sea. On pristine days, even as far as the Alps and Venice.

“The new cellar is much more than a physical space for us. It is an expression of our dedication to creating wines that truly reflect the terroir, tradition, and our family’s working philosophy. It was designed around the principle of gravity-flow production to avoid unnecessary mechanical intervention. Now, we have created all the necessary conditions for making top-quality wines – from optimal temperature and microclimate control to precise monitoring of every step of the process,” says Dino Deklić. He adds that with modern equipment and automation, they have managed to significantly streamline every stage of production while maintaining utmost attention to quality and detail.

Besides advancements in production, the new cellar marks a new phase in the development of wine tourism. Visitors can now experience wine in its original setting, walk through the entire winemaking process, and absorb the philosophy behind every bottle.





- Vinski turizam za nas nije samo segment poslovanja, već prilika da podijelimo ono što živimo – emociju, znanje i autentičan doživljaj našeg svijeta. Novi podrum je mjesto gdje se vino rađa, gdje se razvija, i gdje ga s ponosom predstavljamo svijetu – kaže Lucija Deklić, zadužena upravo za segment promocije, a koja smatra kako razvijenom eno-gastro ponudom obitelj dodatno učvršćuje svoju poziciju na tržištu.

- Usmjereni smo na premium segment tržišta, s vinima koja jasno izražavaju terroir, sortu i filozofiju rada. Naš stil je profinjen, uravnotežen i postojan, s naglaskom na eleganciju i dugovječnost vina.

Upravo stoga naša se strategija temelji na kontinuiranom usavršavanju, ograničenim serijama vina vrhunske kvalitete, građenju odnosa s kupcima i partnerima. Vjerujemo kako na duge staze tržište nagrađuje autentičnost što mi u svakom trenutku želimo pružiti – nastavlja Lucija.

Paralelno sa razvojem novog podruma radili su i na redizajnu etiketa. Čiji vizualni identitet donosi osvježanje u skladu sa suvremenom vizijom i karakterom brenda.

- Promjena nije samo estetska, već i simbolična. Prošlo je više od deset godina od prethodnog dizajna, a upravo u tom vremenu rasla je i sazrijevala cijela naša priča, kako u vinogradu, tako i u podrumu, te unutar obitelji. Dizajn je pažljivo oblikovan u suradnji sa Sandom, kako bi prenio ono što vino u boci govori. Etiketa više nije samo oznaka, već nastavak priče koju gradimo – govore Deklići.

Iako u srcu svega i dalje ostaje ono što ih definira – obitelj, tradicija, generacijsko znanje – budućnost obitelji Deklić već sada se nazire.

- Budućnost za nas nije cilj, već put. Nastavit ćemo njime hodati s poštovanjem, strašću i vjerom u ono što stvaramo, te vjerujemo kako ćemo u slijedećih pet do deset godina biti još snažniji i prepoznatljiviji simbol istarske vinske scene – zaključuju Deklići.

Ova vinarija predstavlja nasljeđe utkano u beton – simbol kontinuiteta i jedinstva koji povezuje prošlost i budućnost, obitelj i svijet. Nova vinarija postavlja novi standard u istarskoj vinskoj industriji, s najsuvremenijom tehnologijom, prostorima za degustaciju i edukaciju te heliodromom za luksuzne dolaske. Kroz ovaj projekt, Deklići gradi više od vinarije – oni stvaraju nasljeđe. ▽

LIJEVO/LEFT

Dino, David i Lucija u novom proizvodnom pogonu

/ Dino, David, and Lucija in the new production facility

“For us, wine tourism is not only a segment of business expansion but an opportunity to share what we live and breathe – the emotion, the knowledge, and the authentic experience of our world. The new cellar is where wine is born, where it evolves, and where we proudly present it to the world,” says Lucija Deklić, who is in charge of promotion. She believes that with their eno-gastronomic menu the family is strengthening its position in the market.

“We are focused on the premium segment, with wines that clearly reflect the terroir, varietal character, and our winemaking philosophy. Our style is refined, balanced, and consistent, with an emphasis on elegance and the longevity of our wines. This is why our strategy is based on continuous improvement, limited editions of top-quality wines, and on nurturing strong relationships with clients and partners. We believe that, in the long term, the market rewards authenticity – which is what we strive to deliver at all times,” Lucija continues.

In parallel with the development of the new cellar, the family has also redesigned the wine labels to refresh their visual identity and better reflect the brand’s character and contemporary vision.

“The change is not just aesthetic, but also symbolic. It has been more than a decade since the previous design, and during that time our story has grown and matured – in the vineyard, in the cellar, and within the family itself. The new labels have been designed in collaboration with Studio Sonda to convey the story the wine inside the bottle tells. The label is no longer just a label but a continuation of the story we are building,” say the Deklićs.

Though tradition and generational knowledge remain at the heart of what defines the Deklić family, future is already taking shape.

“For us, the future is not a destination but a journey. We intend to take this journey with respect, passion, and faith in what we are creating and we believe that in the next five to ten years, we will become an even stronger and more iconic landmark of the Istrian wine scene,” conclude the Deklićs.

This winery is heritage embedded in concrete – a symbol of continuity and unity that links past and future, family and the world. It sets a new standard in the Istrian winemaking, with state-of-the-art technology, tasting and education spaces, and even a helipad for luxury arrivals. With this project, the Deklić family is building more than a winery – they are shaping a legacy. ▽

ARBA RESORT 4*, VALAMAR COLLECTION





Valamar ovog ljeta otvara vrata novog luksuznog all-inclusive resorta – Arba Resort 4*, Valamar Collection. Skriven u stoljetnoj šumi hrasta crnike i mirisnih borova, s pogledom na čarobnu obalu gdje se kristalno čisto more prelijeva u nijansama smaragda i tirkiza, ovaj resort postaje vaše novo omiljeno utočište. Bilo da sanjate o opuštanju uz šum valova ili aktivnom odmoru u zagrljaju prirode, Arba Resort nudi savršen spoj elegancije, udobnosti i nezaboravnih doživljaja.

Samo pet kilometara od slikovitog grada Raba, Arba Resort utjelovljuje duh otoka – spoj tradicije, mediteranskog šarma i suvremenog luksuza. Njegov profinjeni dizajn, nadahnut bogatom poviješću i lokalnim nasljeđem, oplemenjen je vrhunskom uslugom i najmodernijim tehnologijama, osiguravajući gostima beskompromisno opuštanje i istinski hedonizam.

U srcu resorta nalazi se 208 prostranih obiteljskih soba i suiteova, dizajniranih s posebnom pažnjom kako bi svaka obitelj uživala u vrhunskoj udobnosti i luksuzu. Kroz interijer i sadržaje hotela ispričane su najpoznatije rapske priče koje približavaju tradiciju i bogatu povijest ovog jedinstvenog otoka, poznatog i kao otok sreće

This summer, Valamar opens the doors of its new luxury, all-inclusive 4-star Valamar Collection Arba Resort. Nestled within ancient holm oak and fragrant pine forests, the resort overlooks a mesmerising coastline where crystal-clear waters shimmer with the shades of emerald and turquoise beckoning to become your new favourite retreat. Whether you dream of unwinding to the sound of waves or seeking an active holiday embraced by nature, Arba Resort offers the perfect blend of elegance, comfort, and unforgettable experiences.

Located just five kilometres from the picturesque town of Rab, Arba Resort embodies the island's spirit – a fusion of tradition, Mediterranean charm, and contemporary luxury. Its refined design, inspired by rich local heritage, goes hand in hand with outstanding service and state-of-the-art technology, making no compromises to relax and indulge its guests.

At the heart of the resort there are 208 spacious family rooms and suites, meticulously designed to provide every family with supreme comfort and luxury. The interiors and amenities retell Rab's most renowned stories, bringing closer the tradition and rich history of this unique 'island of happiness'.



Ovom investicijom Valamar još jedanput podiže ljestvicu hrvatskog turizma spajajući najbolje prakse - udobnost i opuštanje za roditelje te zabava i avantura za djecu.

Roditelji će pronaći svoju oazu mira u Balance Mediterranean Spa centru, wellness svijetu smještenom na 800m². Masaže s prirodnim kozmetičkim proizvodima, ljekovite tinkture lokalnih proizvođača, raznolike saune i ekskluzivne zone za opuštanje čine ga savršenim mjestom za regeneraciju tijela i duha.

Najmlađi gosti će se pak oduševiti avanturama i bogatom sadržaju na preko 1500 m² prostora za igru koji pruža zanimljiv prostor za nestrukturiranu igru, uključujući Maro Smart Play zonu, igralište s mrežom Ropeland i tematske igraonice koje nude cjelodnevnu brigu o djeci.

Djeca će otkrivati čuda flore i faune šume Dundo, učiti o lokalnoj prirodi i povijesti kroz interaktivne radionice, ili uživati u zatvorenom kazalištu, gdje se prikazuju dječje predstave, plesni programi i filmske projekcije. Tu je i šest unutarnjih i vanjskih bazena prilagođenih svim uzrastima, uključujući dječje bazene i vodeni park.

Gastronomska ponuda Arba Resorta pravi je doživljaj za nepce. 80% hrane i pića dolazi iz lokalne proizvodnje, a posebna zvijezda je restoran Arba 772, nazvan po najstarijoj maslini na otoku, zasađenoj davne 772. godine. Ovdje se susreću autentični otočki okusi i moderni mediteranski gastronomski trendovi, uz bogat izbor opcija za vegane i vegetarijance.

Za ljubitelje sporta i rekreacije, Arba Resort nudi pregršt mogućnosti: dvije biciklističke staze, stazu za jogging, biciklistički centar, gym & fitness programe, nordijsko hodanje, ronjenje, SUP, kajak, kao i višenamjenska sportska igrališta za tenis, košarku, mali nogomet, odbojku na pijesku, badminton, stolni tenis i obiteljski mini golf.

Rab je destinacija koja očarava svakim korakom – od slikovitih romaničkih ulica starog grada do prepoznatljivih zvonika i stoljetnih ribarskih i brodograditeljskih tradicija. Uz očaravajući krajolik i neiscrpne mogućnosti za istraživanje, Arba Resort nudi savršen spoj luksuza i autentičnog otočkog duha. Vaš nezaboravan odmor počinje ovdje. ▽

Savršen spoj luksuza i prirodne ljepote koji stvara idealno utočište za obitelji koje traže i opuštanje i avanturu.

With this investment, Valamar once again raises the bar in Croatian tourism by combining best practices – comfort and relaxation for parents, fun and adventure for children.

Parents will discover their haven of tranquillity in the Balance Mediterranean Spa, a wellness centre spanning 800 m². Massages using natural cosmetic products, healing tinctures from local producers, various saunas, and exclusive relaxation zones make it the perfect place for rejuvenating body and soul.

Meanwhile, young guests will be thrilled with adventures and abundant activities across over 1,500 m² of play areas, offering engaging spaces for unstructured play, including the Maro Smart Play area, the Ropeland crochet playground, and themed playrooms providing all-day childcare with creative, educational, and fun activities. Children can explore the wonders of the Dundo forest's flora and fauna, learn about local nature and history through interactive workshops, or enjoy the indoor theatre showcasing children's performances, dance programmes, and film screenings. Additionally, there are six indoor and outdoor pools suitable for all ages, including children's pools and a water park.

The gastronomic spread at the Arba Resort is a true delight for the palate. Eighty per cent of food and beverages are sourced locally, and its star restaurant Arba 772, named after the island's oldest olive tree planted in 772 AD, combines authentic island flavours with modern Mediterranean culinary trends. There is also a rich selection for vegans and vegetarians.

For sports and recreation enthusiasts, Arba Resort provides a number of options: two cycling trails, a jogging path, a cycling centre, gym and fitness programmes, Nordic walking, diving, stand-up paddleboarding, kayaking, as well as multi-purpose sports courts for tennis, basketball, five-a-side football, beach volleyball, badminton, table tennis, and family mini-golf.

Rab is a destination that captivates at every turn – from the picturesque Romanesque streets of the old town to its distinctive bell towers and centuries-old fishing and ship-building traditions. With its enchanting landscape and endless opportunities for exploration, Arba Resort offers the perfect blend of luxury and authentic island spirit. Your unforgettable holiday begins here. ▽

The perfect blend of luxury and natural beauty, creating an ideal retreat for families seeking both relaxation and adventure.





MARO WORLD

Čaroban svijet igre i učenja na više od 1500 m² vrhunski opremljenih igraonica, Maro World postaje omiljeno mjesto za obiteljske avanture i nezaboravne trenutke ispunjene smijehom, kreativnošću i istraživanjem. Svakodnevni zabavni programi pretvaraju igru u pravo malo čudo – od Rainbow Science Experimenta, gdje se znanost i magija spajaju u istraživanju boja svjetlosti, do Bee Keeper's Talka, gdje mali istraživači otkrivaju fascinantni svijet pčela. U Maro's Cooking Classu djeca će s veseljem zamijesiti tijesto i naučiti pripremati tradicionalne otočke kolačiće muštačone, dok će na plaži puštati mašti na volju oblikujući skulpture od pijeska. Ove autentične radionice spajaju praktična iskustva i duh destinacije.

Za one željne istraživanja i izazova, Maro Smart Play donosi inovativni spoj STEM-a i maštovitih aktivnosti, potičući djecu da kroz igru razvijaju kreativnost i znatiželju. Kada padne noć, čarolija se nastavlja u Maro Theatreu, gdje se obiteljske večeri pretvaraju u posebne trenutke – bilo uz ples i glazbu na disko večerima, bilo pod zvjezdanim nebom, uživajući u kinu na otvorenom. Svaka sekunda u Maro Worldu ispunjena je smijehom, učenjem i pravim obiteljskim uspomnama koje će trajati cijeli život.

A magical world of play and learning spread across more than 1,500 m² of state-of-the-art playrooms, the Maro World has become a favourite destination for family adventures and unforgettable moments filled with laughter, creativity, and exploration. Daily entertainment programmes turn playtime into a true wonder – from the Rainbow Science Experiment, where science and magic come together in a colourful exploration of light, to Bee Keeper's Talk, where little explorers discover the fascinating world of bees.

In the Maro Cooking Class, children will enjoy kneading dough and learn to prepare muštačoni, traditional island biscuits, while on the beach, they can let their imagination run wild, shaping intricate sand sculptures. These authentic workshops combine hands-on experiences with the spirit of the destination. For those eager to explore and take on new challenges, Maro Smart Play offers an innovative blend of STEM and imaginative activities, encouraging children to develop creativity and curiosity through play. As night falls, the magic continues at the Maro Theatre, where family evenings turn into unforgettable moments – whether dancing and enjoying music at disco nights or watching films under the starry sky at the open-air cinema. Every second in the Maro World is filled with laughter, learning, and treasured family memories that will last a lifetime.

*Kristalno čisto more na plaži
ispod resorta poziva na plivanje,
ronjenje s disalicom ili samo
uživanje u suncu.*

*The crystal-clear sea on the beach
below the resort invites you to swim,
snorkel, or simply bask in the sun.*



100% ELEKTRIČNE ENERGIJE
IZ OBNOVLJIVIH IZVORA
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BIOKOMPOSTIRANJE NA LICU
MJESTA
ON-SITE BIO-COMPOSTING



Luxury

INVESTICIJE KOJE PODIŽU STANDARD *INVESTMENTS THAT RAISE THE BAR*

Kvalitetan smještaj ključan je za održavanje konkurentnosti na sve zahtjevnijem tržištu. U Istri to dobro znaju i smatraju kako investicije u hotelski sektor igraju presudnu ulogu - ne samo kao poticaj lokalnom razvoju, već i kao alat za privlačenje gostiju koji očekuju visoke standarde usluga, modernu infrastrukturu i autentično iskustvo. Stoga ne čudi kako su između dvije turističke sezone ostvarena značajna ulaganja bilo da je riječ o proširenju postojećih objekata, izgradnji potpuno novog hotela ili renovaciji hotela s dugogodišnjom tradicijom. Svaka od ovih investicija nosi svoj strateški značaj, ali svi dijele zajednički cilj - podizanje razine ponude i jačanje pozicije Istre kao vrhunske turističke destinacije.

Ulaganjem u kvalitetu i autentičan doživljaj, Istra odlučno gradi svoju poziciju destinacije budućnosti za goste koji cijene visoke standarde i jedinstvena iskustva

High-quality accommodation is key to maintaining competitiveness in an increasingly demanding market. Istria understands it well, seeing investments in the hotel sector as crucial – not just as a boost to local development but as a means of attracting guests who expect high standard of service, modern infrastructure, and authentic experience. Significant investments have been made between tourist seasons, whether in expanding the existing properties, constructing brand-new hotels, or renovating historic establishments. Each of these projects holds strategic significance, yet they all share a common goal – enhancing supply and strengthening Istria's position as a premier tourist destination.

By investing in quality and authentic experiences, Istria is decisively shaping its future as a destination for discerning guests who appreciate high standards and unique moments.



Jedan od istarskih pionira luksuznog boutique smještaja, Heritage Hotel & Restaurant San Rocco u Brtonigli, završio je opsežan projekt modernizacije. Investicija je usmjerena na ostvarenje najviše kategorizacije hotela, čime San Rocco nastavlja graditi svoju reputaciju kao jedan od predvodnika luksuznog smještaja u Hrvatskoj. Fokus renovacije nije samo na fizičkom unapređenju prostora, već i na očuvanju autentičnog ugođaja heritage hotela, stvarajući spoj tradicije i suvremenog luksuza. Cilj je jasan - zadržati prepoznatljiv identitet, ali istovremeno odgovoriti na rastuće zahtjeve gostiju koji traže iskustveni turizam visoke klase, uslugu na najvišoj razini i ambijent koji odiše dušom lokalne priče.

One of the pioneers of luxury boutique accommodation in Istria, the Heritage Hotel & Restaurant San Rocco in Brtonigla, has completed an extensive modernisation project. This investment aims to achieve the highest hotel rating, reinforcing San Rocco's reputation as a leader in luxury hospitality in Croatia. The renovation goes beyond structural improvements to focus on preserving the authentic atmosphere of a heritage hotel and blending tradition with contemporary amenities. The goal is clear: to maintain a distinctive identity while meeting the growing demand for high-end experiential tourism, impeccable service, and an ambience that tells a local story.

Još jedan istarski dragulj, Meneghetti Wine Hotel & Winery 5*, član prestižne asocijacije Relais & Châteaux, dodatno je nadgradio već impresivan portfelj sadržaja ovog luksuznog resorta. Investicije su pažljivo usmjerene prema stvaranju potpuno novog standarda luksuza u Istri, daleko iznad same nadogradnje postojećih sadržaja. Potpuno renoviran i proširen Meneghetti Spa centar sada nudi bogat spektar wellness i fitness usluga - od personaliziranih tretmana i programa opuštanja, do aktivnosti poput joge, meditacije, vježbi na vlastitim teniskim i golf terenima, te novouređene vanjske fitness zone s boksačkim ringom. Sve je dizajnirano kako bi gostima pružilo potpunu ravnotežu tijela i uma, u intimnom okruženju prirode. Veliko proširenje donosi i Meneghetti Garden Pavilion, novo zdanje namijenjeno organizaciji ekskluzivnih evenata, konferencija i vjenčanja, dok Meneghetti Beach Club dočekuje ljeto u potpuno novom ruhu sa novim lounge prostorom i preuređenom plažom, kao i novim beach restoranom.

Na pulskoj rivijeri ove sezone svoja vrata po prvi put otvara Heritage Hotel & Resort Monumenti, potpuno novi hotel s pet zvjezdica koji donosi svježu dimenziju luksuza na hrvatsku hotelsku scenu.

Another Istrian gem, the five-star Meneghetti Wine Hotel & Winery and a proud member of the prestigious Relais & Châteaux association, has expanded its already impressive portfolio not only to upgrade its current amenities but to set an entirely new standard of luxury in Istria. The fully renovated and expanded Meneghetti Spa Centre now offers a wide range of wellness and fitness services – from personalised treatments and relaxation programmes to activities such as yoga, meditation, and training on private tennis and golf courses, as well as a newly designed boxing ring and outdoor fitness area. Everything has been designed to provide a balance of body and mind in an intimate natural setting. Another major expansion is the Meneghetti Garden Pavilion, a new venue dedicated to hosting exclusive events, conferences, and weddings. Meanwhile, the Meneghetti Beach Club welcomes the summer season complete renovated, featuring a new lounge area, redesigned beach, and a brand-new beach restaurant.

On the Pula Riviera, this season marks the grand opening of the Heritage Hotel & Resort Monumenti, a five-star hotel introducing a fresh dimension of luxury to Croatia's hospitality scene. Located on a breath-taking peninsula, just steps away from stunning beaches and Marina Polesana, this resort offers a one-of-a-kind experience where rich historical heritage meets refined modernity.





Smješten na očaravajućem poluotoku, tik uz zadivljujuće plaže i Marinu Polesana, ovaj resort nudi jedinstveno iskustvo gdje se bogata povijesna baština susreće s profinjenom suvremenosti. Komplex hotela sastoji se od više arhitektonskih cjelina – nova deluxe zgrada, elegantnog i modernog dizajna, u snažnom je kontrastu s pažljivo obnovljenim povijesnim objektima, nekoć austrougarskim vojarnama, koje danas odišu duhom prošlih vremena. Kroz tu suptilnu igru između starog i novog, Monumenti se pozicionira kao urbani luksuzni resort s dušom, idealan za goste koji traže autentičnost, eleganciju i povezanost s destinacijom.

Sve tri investicije, svaka na svoj način, potvrđuju kako je ulaganjem u kvalitetu i doživljaj, Istra čvrsto usmjerena prema turizmu budućnosti. Bilo da je riječ o očuvanju tradicije, širenju luksuznih sadržaja ili stvaranju potpuno novih destinacija, zajednička nit vodilja ostaje ista - ponuditi vrhunsko iskustvo gostu koji zna što traži i zna prepoznati pravu vrijednost. ▽

The hotel complex consists of several architectural elements: a new deluxe building boasting elegant and contemporary design juxtaposed to meticulously restored historic structures, once Austro-Hungarian military barracks, now infused with the spirit of the past. Through this subtle interplay of old and new, Monumenti positions itself as an urban luxury resort with soul, ideal for guests who seek authenticity, elegance, and a deep connection with the destination.

Each of these three investments reaffirms Istria's steadfast commitment to the tourism of the future in its own way, whether by preserving the heritage, expanding luxury amenities, or creating entirely new destinations. However, the guiding principle remains the same – to provide an outstanding experience to guests who know what they seek and recognise true value. ▽



PETRAM

RESORT & RESIDENCES

OPUŠTANJE I HEDONIZAM HEDONISM AND RELAXATION

Smješten na jedinstvenoj lokaciji s koje se pruža veličanstven pogled na tri zemlje koje povezuje beskrajno plavetnilo mora – Italiju s njezinim impresivnim Dolomitskim Alpama, čarobnu Sloveniju i sunčanu Hrvatsku – Petram Resort & Residences pruža doživljaj koji ostavlja bez daha, kako vizualno, tako i emocionalno.

Ovaj luksuzni resort savršen je spoj mediteranskog šarma, suvremenog dizajna, inovativnog koncepta, održive gradnje i vrhunske udobnosti. Svaki detalj, od elegantno uređenih interijera do pažljivo biranih materijala, odiše sofisticiranošću i profinjenošću.

Perched on a singular vantage point offering sweeping views of three nations united by the infinite blue sea – Italy with its majestic Dolomites, enchanting Slovenia, and sun-kissed Croatia – Petram Resort & Residences delivers an experience that captivates both the eye and the heart.

This luxurious resort is a perfect mix of Mediterranean charm, contemporary design, innovative concepts, sustainable building, and unparalleled comfort. Every detail, from the elegantly designed interiors to the meticulously selected materials, speaks of refinement and sophistication.

5* resort / *rooms*

85.000 m² površina resorta / *resort area*

179 premium apartmana / *premium apartments*

55 luksuznih vila / *luxury villas*





Gosti mogu birati između profinjeno dizajniranih apartmana i luksuznih vila za odmor, koje nude potpunu privatnost i diskretan komfor, te odišu atmosferom doma. Svaka smještajna jedinica promišljeno je uređena kako bi ispunila najviše estetske i funkcionalne standarde, prilagođene i najzahtjevnijim očekivanjima – od prostranih dnevnih boravaka i moderno opremljenih kuhinja, do elegantnih spavaćih soba, privatnih terasa i bazena, uz očaravajuće poglede na more ili mirisna istarska brda.

Petram Resort & Residences nije samo destinacija koja nudi nezaboravne trenutke i luksuzno okruženje, već i mjesto gdje je svaki aspekt boravka pomno osmišljen za uživanje i potpuno opuštanje, te gdje je svaki gost pozvan da uspori, udahne punim plućima i prepusti se potpunom osjećaju slobode i blagostanja. Stoga je na vama da izaberete hoćete li uživati u raskošnim spa tretmanima, infinity bazenu na krovu s panoramskim pogledom na Piranski zaljev, plažama, ili gurmanskim večerama gdje se lokalne delicije spajaju s najboljim istarskim vinima.

- U našem mirnom, elegantnom i skladnom okruženju, gosti mogu obnoviti svoju životnu energiju, osvježiti tijelo i um, i vratiti unutarnju ravnotežu – govori Renata Lichtberger, direktorica prodaje i marketinga.

Mediterran je uistinu vječna inspiracija za život iz snova i stoga se ovdje svaki trenutak pretvara u hedonistički užitek. Resort je u mnogome najmjereniji upravo onima koji se žele u potpunosti posvetiti svom zdravlju i dobrobiti, te se ponosi suvremenim spa centrom koji uključuje širok spektar usluga – od unutarnjeg bazena, finske i turske saune, preko aromaterapije i prostorija za opuštanje, do personaliziranih tretmana i masaža osmišljenih prema individualnim potrebama, a koje potpisuju iskusni majstori zanata.

- Upravo zbog tog osjećaja potpunog bijega od svakodnevice i uranjanja u svijet luksuza, mira i vrhunske usluge gosti nam se od prvog dana vraćaju, na ovu neodoljivu obalu i slikovitu Savudriju – govori Lichtberger.

Topli osmijeh i besprijekorna usluga očekuje vas u bilo kojem trenutku dana ili noći. Raznolikost sadržaja čini boravak u Petramu posebnim iskustvom. Tri restorana nude bogatstvo okusa, a posebno se ističe rooftop restoran s pogledom koji oduzima dah, gdje se mediteranske delicije sljubljuju s probranim vinima. Iako je naglasak na autohtonoj kuhinji, restorani su internacionalnog karaktera, a posebnost je i ponuda sushija pripremljenih od najsvježijih namirnica probranih od strane chefova kuhinje.

Noćima Petram oživljava kroz nezaboravne glazbene večeri, ekskluzivne evente, vatromete i nastupe regionalnih zvijezda – jer ovdje zabava nije dodatak, već sastavni dio doživljaja.

Guests may choose between exquisitely designed apartments and luxurious holiday villas, each providing complete privacy and discreet comfort in a home-like atmosphere. Every accommodation unit is thoughtfully arranged to meet the highest aesthetic and functional standards, catering to the most discerning expectations – from spacious living areas and modern, fully equipped kitchens to elegant bedrooms and private terraces and pools, all boasting enchanting views of the sea or the fragrant Istrian hills.

Petram Resort & Residences is not just a destination offering unforgettable moments and a luxurious setting; it is a place where every aspect of your stay is carefully crafted for enjoyment and complete relaxation. Here, every guest is encouraged to slow down, breathe deeply, and surrender to the profound sense of freedom and well-being. You can choose to indulge in lavish spa treatments, the rooftop infinity pool with panoramic views of the Piran Bay, the beaches, or gourmet dinners, where local delicacies are paired with the finest Istrian wines.

“In our tranquil, elegant, and harmonious environment, guests can rejuvenate, refresh body and mind, and restore inner balance,” says Renata Lichtberger, director of sales and marketing.

The Mediterranean has always inspired pursuit of a dream life, which is why every moment spent here becomes one of hedonistic delight. The resort is tailored for those wishing to abandon themselves to health and well-being, as it proudly features a modern spa centre with a wide array of services – from an indoor pool, Finnish and Turkish saunas, aromatherapy, and relaxation rooms to treatments and massages designed to meet individual needs, all delivered by seasoned experts.

“It is precisely because of this sense of complete escape from everyday life and of immersion into a world of luxury, peace, and outstanding service that our guests have been returning to this irresistible seaside and the picturesque Savudrija from day one,” adds Lichtberger.

A warm smile and impeccable service await you at any hour of the day or night. The variety of amenities makes the stay at Petram a unique experience. Three restaurants offer a wealth of flavours, The rooftop restaurant stands out with its breath-taking view and harmonious pairing of Mediterranean delicacies with select wines. While the emphasis is on authentic cuisine, the restaurants have an international flair. A special feature is the sushi spread prepared from the freshest ingredients selected by the chefs.

At night, Petram comes alive with unforgettable music programmes, exclusive events, fireworks, and performances by regional stars. Here, entertainment is not an addition but an integral part of the experience.

U trenucima kada sunce tone u more, a nebo se prelijeva u zlatno i ljubičasto, večeri na krovnoj terasi poprimaju sasvim novu dimenziju kada se ista pretvara u najpoželjniju pozornicu. Za koncerte na krovu uvijek se traži mjesto više – ne samo zbog impresivne kulise, već i zbog iznimnih glazbenih imena koja redovito nastupaju. Neki od najpoznatijih izvođača s regionalne scene već su postali stalni i rado viđeni gosti resorta, a publika ih iznova dočekuje s oduševljenjem. Glazbene večeri pod zvijezdama ovdje su mnogo više od nastupa – one su iskustvo koje se pamti, trenutak u kojem se glamur i emocija savršeno sljubljuju.

Jednako ekskluzivan je i Wine&Spirits Festival, koji okuplja najbolje iz svijeta vina i destilata. U intimnoj, ali vibrantnoj atmosferi, gosti imaju priliku kušati proizvode domaćih i inozemnih vinara, otkrivati jedinstvene okuse prestižnih destilerija iz regije, i uživati u najfinijim kubanskim cigarama. Sve to u ambijentu gdje se gušta polako, bez žurbe, uz zalogaje koji reinterpretiraju lokalnu kuhinju s mjerom i stilom.

Za ljubitelje aktivnog odmora tu su tenis, golf, biciklističke ture kroz slikovite pejzaže, te razni izleti.

Od svog otvorenja 2023. godine, Petram Resort & Residences postao je sinonim za hedonizam, sofisticirani odmor i osjećaj potpune slobode.

Luksuz se ne mjeri samo sadržajima – već osjećajem potpune slobode, ugone i zadovoljstva, koji traje dugo nakon odlaska.

- Istra, a i cijela regija izuzetno je napredovala, turistički i ekonomski, i kao rezultat toga je nastao naš resort koji odgovara svim potrebama današnjih gostiju – kaže Renata Lichtberger i ističe kako je ovo jedinstvena destinacija u Europi. ▽

As the sun sets into the sea and the sky becomes gold and violet, evenings on the rooftop terrace take on a new dimension, becoming the most coveted stage. Rooftop concerts are always in high demand, not only because of the impressive setting but also thanks to exceptional musical talents who perform there on a regular basis, including some of the most renowned regional artists, who have become regular guests of the resort, consistently welcomed with enthusiasm by the audience. Musical evenings under the stars are much more than performances; they are memorable experiences where glamour and emotion pair perfectly.

Equally exclusive is the Wine & Spirits Festival, which gathers the best from the world of wines and spirits. In an intimate yet vibrant atmosphere, guests have the opportunity to taste products from local and international winemakers, discover unique flavours from prestigious regional distilleries, and enjoy the finest Cuban cigars in an ambiance where indulgence is savoured slowly, with every bite that reinterprets local cuisine with measure and style.

For those enjoying active holidays, there are tennis courts, golf and cycling courses set in picturesque landscapes, and a variety of outing opportunities.

Since its opening in 2023, Petram Resort & Residences has become synonymous with hedonism, sophistication, and a sense of complete freedom.

Luxury is not measured by amenities alone, but by the feeling of full freedom, comfort, and satisfaction that lingers long after departure.

“Istria and the entire region have made huge strides in tourism and economy. One of the pinnacles of these strides is our resort, which meets all the needs of modern-day guests,” says Renata Lichtberger, emphasising that this is a unique destination in all of Europe. ▽

DESNO / RIGHT

Najduži krovni infinity bazen u Europi
dugačak 105 m

/ The longest rooftop infinity pool in
Europe measuring 105 m





HEDONIZAM

HEDONISM

Elegantno ljetno uživanje
Elegant Summer Indulgence





Oduvijek prisutna među umjetnicima, državnicima i bonvivanim, cigara je kroz stoljeća postala više od luksuza – ona je ritual. Trenutak posvećen isključivo uživanju, bez žurbe, bez kompromisa, kada vrijeme usporava, a svijet dobiva drugačiji okus. U društvu kvalitetnog pića, nakon gurmanske večere ili na terasi s pogledom koji oduzima dah – cigara je ta, koja spaja ljude i priče. Ona je simbol elegancije, samopouzdanja i umijeća uživanja, pa samim tim nije rezervirana samo za posebne prilike, već za svaki dan koji se živi. One su izbor ljudi koji znaju cijeniti detalje i razumiju kako je luksuz upravo taj „me time“ i precizno odabrani trenuci zadovoljstva.

U destinacijama poput Istre, gdje vrhunska gastronomija i ekskluzivan turizam idu ruku pod ruku, cigara se prirodno uklapa u hedonističku sliku. Ne kao dodatak, već kao stil života koji se diše punim plućima – mirno, otmjeno i s karakterom.

U samom srcu Rovinja, tik uz marinu, na šetnici Grand Park Hotela – jednog od najekskluzivnijih hotela u Hrvatskoj – smjestio se Havana Cigar Shop. Ova sofisticirana trgovina pravo je utočište za ljubitelje finih cigara, luksuznog pribora, premium pića i elegancije koja ne poznaje kompromise.

Associated for centuries with artists, statesmen, bon vivants, and luxury, cigar smoking has evolved into a ritual of its own. It is a moment devoted to pure pleasure, taken at length and entirely, as time slows down and the world takes on a different flavour. Enjoyed with a fine drink, following a gourmet dinner, or on a terrace with an astounding view, the cigar brings people and stories together. It is a symbol of elegance, confidence, and the art of enjoyment and should not be reserved for special occasions only but for any day lived to the fullest. Cigar is the choice of people who appreciate the detail and who understand that true luxury lies in the ‘me time’ and in carefully chosen moments of delight.

In destinations where top-tier gastronomy and exclusive tourism go hand in hand, like in Istria, the cigar fits naturally into the hedonistic lifestyle. Not as an afterthought, but as an integral part of a way of life lived fully – calmly, stylishly, and with distinction. In the heart of Rovinj, right by the marina, along the promenade of the Grand Park Hotel – one of Croatia’s most exclusive establishments – you’ll find the Havana Cigar Shop. This refined boutique is a sanctuary for aficionados of fine cigars, luxury accessories, premium spirits, and uncompromising elegance

U ponudi se nalaze najfinije cigare s Kube, Dominikanske Republike, Nikaragve, Hondurasa, Meksika, poput prestižnih brendova Cohiba, Romeo y Julieta, Partagas., Davidoff, Arturo Fuente, Oliva, Plasencia. Joya de Nicaragua, te mnogih drugih, kao i cigarillos. Tu su naravno i vrhunski pribori i dodaci za istinske uživatelje - uključujući humidore, rezače i upaljače prestižnih brendova Elie Bleu, Adorini, Les Fines Lames i drugih.

Havana Cigar Shopovi nalaze se i u Splitu, Zagrebu te Ljubljani, a zahvaljujući dugogodišnjoj predanosti kvaliteti, ova mreža trgovina postala je sinonim za luksuz i kulturu cigara u regiji. Posebno se ističe cigar lounge Havana 22 u Zagrebu, ekskluzivan prostor za istinske hedoniste gdje se uživanje u cigari pretvara u doživljaj. Tvrtka Camelot, predvođena Renatom Kapušin Kosanović i Alenom Kosanovićem, već tridesetak godina njeguje filozofiju kvalitete u spoju sa strašću, a edukacije o cigarama i posebni eventi sa servisom i personalizacijom ringova dodatno obogaćuju ovu priču.

- Cigara nije dodatak, ona je dio kulture uživanja, baš kao i čaša izvrsnog whiskyja ili ruma - ističe Alen.

U konačnici, cigara u Hrvatskoj nije samo luksuzni proizvod, već simbol stila života koji u kombinaciji s izvrsnom hranom, pićem i destinacijom postaje dijelom priče koja slavi uživanje, mir i dobar ukus.

Ljeto je savršeno vrijeme za uživanje u cigari, dok sunce grije kožu, a lagani povjetarac nosi miris mora i borovine. U sporim ljetnim danima, kada vrijeme uspori i život poprimi notu lepršave bezbrižnosti, prava cigara može biti savršen dodatak vašem ritualu uživanja. Pravilnim odabirom možete osjetiti puni spektar aroma kroz cijeli dan, od svilenkastih jutarnjih nota do raskošnog večernjeg finala. Ovog ljeta uživajte u eleganciji i profinjenosti uz savršeno balansirane cigare poput ležernijih i nježnijih varijanti karakternih cigara Davidoff Signature 2000, koja se savršeno slaže uz liker od meda, ili Oscar Valladares 2012 Connecticut Robusto, uz pratnju odležanih rumova. Kraj dana obilježite profinjenom cigarom koja kombinira cvjetne, citrusne i blago začinske note, s bogatom, ali nenametljivom kompleksnošću - Joya de Nicaragua Numero Uno Toro - i čašom vrhunskog pjenušca.

Za one koji preferiraju nešto izraženije i jače okuse tu su cigare s dubokim tonovima kože, kave i tamne čokolade i raskošnih zemljanih nota poput Zino Davidoff Robusto, Oliva Melanio V Double Figurado ili Arturo Fuente Don Carlos No.2., a koji se savršeno uparuju s viskijem, tamnim rumom ili džinom odležanim u bačvama.

Bilo da tražite trenutak za sebe ili zajednički užitek u dvoje, pažljivo odabrane cigare i pića stvaraju harmoniju okusa i mirisa koja podiže svaki ljetni trenutak na novu razinu. Uživajte u sofisticiranosti, gdje se duh ljeta susreće s umjetnošću uživanja. ▽

Its offer includes the finest cigars and cigarillos from Cuba, the Dominican Republic, Nicaragua, Honduras, and Mexico, including prestigious brands such as Cohiba, Romeo y Julieta, Partagas., Davidoff, Arturo Fuente, Oliva, Plasencia, Joya de Nicaragua, and many more. Aficionados will also appreciate the superb range of accessories – humidors, cutters, and lighters of renowned brands such as Elie Bleu, Adorini, and Les Fines Lames.

Havana Cigar Shops can also be found in Split, Zagreb, and Ljubljana. Thanks to years of dedication to quality, this network has become synonymous with luxury and cigar culture in the region. Of particular note is Havana 22, a cigar lounge in Zagreb, an exclusive haven for hedonists. Camelot, the company behind the brand led by Renato Kapušin Kosanović and Alen Kosanović, has been nurturing a philosophy of quality and passion for over thirty years. Their events and educational experiences – from cigar masterclasses to personalised ring band services – add depth to this story.

“A cigar is not a mere accessory – it is part of the culture of enjoyment, just like a glass of fine whisky or rum is,” says Alen.

Ultimately, in Croatia, the cigar is not just a luxury product but a symbol of a lifestyle that, in combination with superb food, drink, and location, makes part of a narrative that celebrates pleasure, tranquillity, and refined taste.

Summer is the perfect time to enjoy a cigar. The sun warms your skin and a light breeze carries the scent of sea and pine. In the languid pace of summer days, when time seems to loosen its grip and life takes on an air of carefree grace, the right cigar can be the perfect complement to your enjoyment ritual. With careful selection, you can experience a full spectrum of aromas throughout the day – from silky morning notes to a rich, elegant evening finale. This summer, you can indulge in elegance and refinement with perfectly balanced cigars such as the light and mellow Davidoff Signature 2000, beautifully paired with a honey liqueur, or the Oscar Valladares 2012 Connecticut Robusto, best enjoyed alongside a well-aged rum. End the day with a refined cigar that combines floral, citrus, and subtly spiced notes with a rich yet unobtrusive complexity – the Joya de Nicaragua Número Uno Toro – and a glass of premium sparkling wine.

For those who prefer bolder, more distinct flavours, there are cigars with deep notes of leather, coffee, dark chocolate, and rich earthiness – such as the Zino Davidoff Robusto, Oliva Melanio V Double Figurado or Arturo Fuente Don Carlos No. 2 – which pair beautifully with whisky, dark rum, or barrel-aged gin.

Whether you are seeking a moment to yourself or want to share it with someone, a careful selection of cigars and fine spirits can create a harmony of flavours and aromas that elevates any such moment to a level of sophistication in which the spirit of summer meets the art of enjoyment. ▽

*Harmoniju okusa i mirisa koja
podiže svaki ljetni trenutak na
novu razinu*

*Harmony of flavours and aromas
that elevates any such moment*



VINOGRAD KAO ŽIVI ORGANIZAM

Vineyard as a Living Organism

Kada je austrijski filozof Rudolf Steiner 1924. godine održao niz predavanja postavio je jasno temelje biodinamičke poljoprivrede. Govorio je o tome kako zemlja nije puka podloga, već živo biće koje diše i razvija se, te kako biljke ne rastu samo zbog hranjivih tvari, već i pod utjecajem kozmičkih sila – sunca, mjeseca, planeta – i da pri tom čovjek nije gospodar zemlje, već njezin čuvar i suradnik. To je holistički i duhovni pogled na prirodu, gdje se svaki komad zemlje tretira kao živi organizam, i u kojem svi dijelovi – biljke, tlo, mikroorganizmi, životinje i ljudi – djeluju u međusobnoj harmoniji.

Sukladno tome, biodinamička vina predstavljaju više od načina proizvodnje – riječ je o filozofiji života, uzgoja i suživota s prirodom – čiji je cilj stvaranje održivog i samoodrživog sustava koji poštuje prirodu i njezine cikluse.

In 1924, Austrian philosopher Rudolf Steiner delivered a series of lectures that laid the foundations for biodynamic agriculture. To him the soil was not as a mere substrate but a living being that breathes and evolves. Plants, he said, do not grow thanks to nutrients alone, but are influenced by cosmic forces – the sun, the moon, the planets – and in this, man is not the master but guardian and companion of land. It is a holistic, spiritual view of nature, one in which every plot is treated as a living organism, where all elements – plants, soil, microorganisms, animals, and humans – operate in harmony.

Accordingly, biodynamic winegrowing is more than a method of production – it is a philosophy of life, of cultivation, and coexistence with nature. Its aim is to create a sustainable and self-sustaining system, one that respects nature and its cycles.

Upravo takva je i ekipa okupljena oko kolokvijalnog naziva Natprirodnjaci, kako im je ime dao Edi Maružin i koji ih redovno okuplja na raznim javnim događanjima, a još više privatnim druženjima. Tomislava Brajnovića, Marinka Pavlovića, Damira Mihelića, Rafaela Ravnika, Raula Širolu i Dimitrija Brečevića povezuje ista ideja – vino ne nastaje samo u podrumu, već mnogo ranije, još u tišini vinograda, gdje zemlja diše svojim ritmom, gdje korijen loze traži vodu među zemljom i kamenjem, a zrak miriše na bilje. Za njih biodinamika nije ni tehnika ni trend, već tiho savezništvo s prirodom – način života koji ne traži podčinjavanje, već suživot. Ne uzgajaju lozu da je pokore, već da je slušaju. Zalažu se za zdrav uzgoj, vjerujući kako je vino koje se pije odraz zemlje s koje dolazi – čisto, iskreno, neukroćeno. Taj pristup ne smatraju dužnošću, nego dubokim poštovanjem prema zemlji, vodi, suncu i svemu živom. Vinogradi im nisu strogo uređene monokulture, već živi organizmi gdje među lozama pčele traže nektar, ovce pasu travu, a kopriva, smilje i vrijesak rastu slobodno, kao svjedoci jednog drugačijeg odnosa prema prostoru.

I sami su raznoliki kao bilje koje raste među trsovima – dolaze iz različitih profesija, nose sa sobom iskustva iz svijeta znanosti, umjetnosti, ekonomije. Možda su zbog toga njihovi vinogradi više od prostora za uzgoj – oni su pozornice za ideje, mjesta gdje se spajaju znanje i intuicija, praksa i poezija. Tu se vino ne stvara samo kao proizvod, već kao izraz, kao poruka.

Njihova vina zato nisu ni laka ni predvidiva – ponekad su nježna i sjetna, ponekad oštra i beskompromisna, ali uvijek govore istinu o zemlji i ruci koja ih je dotaknula. Ona nisu dizajnirana, već rođena iz zemlje i kamena, iz sunca, iz pogleda koji ne odustaje. U njima je okus zemlje, okus stvarnog, okus hrabrosti da se radi drugačije.

Kod njih vrijeme nije neprijatelj, već saveznik. Vino ne nastaje u žurbi, već traži tišinu, stprljenje i čekanje, ponekad godinama. U vremenu ubrzanosti i proizvodnje na zahtjev, oni biraju sporost i nepredvidivost. Uče iz neuspjeha jednako kao iz uroda. Znaju da loza pamti, da svaka godina nosi priču, a vino – ako ga pustiš da progovori – sve ispriča bez riječi.

Vino je i ritual, tihi čin povezanosti s nečim dubljim. Zakapaju rogove napunjene pripravicima iz kravljeg gnoja i bilja, prate lunarne kalendare i ritmove planeta. Netko će u tome vidjeti praznovjerje, a netko znanje koje prethodi znanosti. No, oni znaju da biljke osjećaju, a tlo pamti.

Ne traže potvrde ni nagrade, jer njihova vina ne nastaju da bi se svidjela svima. Ona su iskonska, neobuzdana, puna pulsa i pogrešaka, kao i svijet iz kojeg potječu. U toj nesavršenosti leži njihova ljepota. I savršenost. ▽

This is also the philosophy shared by a group colloquially known as the Supernaturals, a name coined by Edi Maružin, who regularly brings the group together at various public events and, even more often, at private gatherings. Tomislav Brajnović, Marinko Pavlović, Damir Mihelić, Rafael Ravnik, Raul Širola, and Dimitri Brečević are united by a single idea: wine is not born in the cellar alone but much earlier, in the tranquility of the vineyard, where the earth breathes in its own rhythm, vine roots search for water between the soil and stones, and the air carries the scent of wild herbs. For them, biodynamics is neither a method nor a trend but a quiet alliance with nature – a way of life that does not seek dominance, but coexistence. They do not cultivate the vine to subdue it but to listen to it. They champion healthy growing, believing that the wine one drinks should reflect the soil from which it comes – pure, honest, untamed. They do not regard this approach as an imposition, but as an expression of deep reverence for the soil, water, the sun, and all living things. Their vineyards are not strictly controlled monocultures but living ecosystems where bees search for nectar among the vines, sheep graze the grass, and nettles, immortelle, and heather grow freely as witnesses to a different relationship with the land.

The group are as diverse as the flora between the vine rows; they come from a variety of professions, with knowledge from science, art, and economics. Perhaps this is why their vineyards are more than plots for cultivation – they stage new ideas, they are intersections where knowledge meets intuition, practice converges with poetry. Wine is not produced as a commodity but as an expression, a message.

Their wines are therefore neither simple nor predictable. At times they are gentle and wistful, at times sharp and uncompromising but always true to the land and the hand that shaped them. They are not designed but born of earth and stone, of sun, and ever observing eye. They carry the taste of the soil, a genuine taste, a taste of courage to do things differently.

To them, time is not an enemy but an ally. Wine cannot be hastened. It takes silence and patience, sometimes for years. In an age of hurried on-demand production, these winemakers opt for slow and unpredictable. They learn as much from failure as they do from success. They know the vine remembers, that every year holds a story, and that wine tells it in its own silent words – if you let it speak.

Winemaking is also a ritual, a quiet act of connecting with something deep. They bury cow horns filled with preparations made from dung and herbs and follow lunar calendars and planetary rhythms. Some will see this as superstition, others as a wisdom that predates science. But they know that plants feel, and that the soil remembers.

They seek neither validation nor awards, for their wines are not made to please everyone. They are primal, untamed, pulsing, and flawed – like the world they come from. And in that imperfection lies their beauty. And perfection. ▽



Marinko Pavlović
MAKINO



Tomislav Brajnović
RESET



Dimitri Brečević
PIQUENTUM



Rafael Rawnik
RAWINO



Raul Širola
DVORIĆ



Damir Mihelić
GHIRA

Stefani Mogorović

MELODIJA MOTORA I SNOVA

THE MELODY OF ENGINES AND DREAMS

Dok je nekima vožnja tek prijevoz, njoj je način života. Ipak, kad izađe iz automobilističkog kombinezona, sređena i našminkana, teško biste pogodili da je upravo ova djevojka na stazi bila brža od mnogih muških kolega. Izvan jurećih bolida, kombinezona i kacige koja skriva odlučan pogled, Stefani Mogorović je sasvim obična djevojka. Studira menadžment u turizmu i ugostiteljstvu u Iki, voli druženje s obitelji i bliskim prijateljima uz finu hranu, Netflix maratone i dugačke vožnje uz glazbu. Balansira između ispitnih rokova i startnih linija, između knjiga i guma koje mirišu na asfalt. I sve to s osmijehom – jer čak i kad njezin svijet juri punim gasom, Stefani zna kako ostati čvrsto na zemlji.

While driving is simply a means of transport for some, for her it's a way of life. Yet, once she steps out of her racing suit – all stylish and wearing make-up – you'd never guess that this young woman had just overtaken many of her male competitors on the track. Speeding cars, overalls, and the helmet that hides her steely gaze aside, Stefani Mogorović is a perfectly ordinary girl. She studies tourism and hospitality management in Ika near Opatija, enjoys spending time with her family and close friends over good food, bingeing on Netflix series, and taking long drives as she listens to music. She balances exam deadlines and starting grids, textbooks and the scent of hot tarmac. And she does it with a smile – because even when her world is running at full throttle, Stefani knows how to keep her feet firmly on the ground.







Sa tri godine, dok su se njeni vršnjaci igrali u pijesku, Stefani je sjedila u svom prvom kartingu. Tada joj je to bila samo igra, i naravno kako nije znala da će utrkiivanje postati njezin život. Kako sama kaže, negdje oko dvanaeste godine, utrkiivanje je postalo više od igre – postalo je važan dio svakodnevice. Njen svijet.

- Kako je moj put počeo rekreativno već nakon trećeg rođendana, nisam to shvaćala kao neki ozbiljan hobi, niti sam mislila da ću doći do ovoga gdje sam danas - priznaje dvadesetjednogodišnja Pazinjanka.

Danas su iza nje stotine krugova, pobjeda, tehničkih problema i adrenalinskih eksplozija. Od djevojčice koja je bila „mekana i malena“, kako kaže, postala je vozačica koja se ravnopravno utrkuje s dečkima.

- Za ozbiljne rezultate treba i ozbiljna snaga. Morala sam očvrnuti kako bih konkurirala dečkima i ostvarivala dobre rezultate - govori Stefani, no naglašava kako je dan utrke, bez obzira koliko je mentalno i fizički jaka, uvijek stresan, napet i pun tenzija. To rješava svojim malim ritualima - slušanjem glazbe i udaljavanjem od svih kako bi najbolje vizualizirala plan i strategiju.

- Uvijek mi je bilo bitno smiriti i tijelo i glavu. Psihička i tjelesna priprema jednako su važne. Ovaj sport zahtjeva priličnu kondiciju, jer je potrebno imati konstantnost tokom utrke. Primjerice treninzi u teretani fokusirani su na ruke, leđa i vrat. U autu su G sile ogromne i trzaji su stalni.

Priznaje da nije uvijek lako ostati sabran kad se planovi na stazi počnu raspadati.

- Svoje emocije nastojim zadržati u kacigi, ona je jedina koja čuje moje deranje kad nešto pogriješim - priznaje kroz osmijeh, ali s ozbiljnim tonom. Greške, iako skupe, vidi kao najbolju školu. U takvim trenucima veliku ulogu ima njezin otac, Emanuel Mogorović, nekadašnji vozač brdskih utrka, koji joj je trener i tihi psiholog, no prije svega stalna podrška.

- On me uvijek pogura naprijed - kaže Stefani, i dodaje kako bez obitelji ne bi bilo ničega.

***Uspjeh nije samo
pehar. Uspjeh je osjećaj
da si dala sve od sebe
i da su tvoji ljudi
ponosni.***



At the age of three, while other children were playing in the sand, Stefani sat in her first go-kart. Back then, it was just a game – she had no idea that racing would become her life. As she recalls, it was around the age of twelve that racing became something more than a pastime – a part of her daily life. Her world.

“Since I started racing recreationally, just after my third birthday, I hadn’t thought of it as a serious hobby, nor had I imagined I’d end up where I am today,” admits the twenty-one-year-old girl from Pazin.

Today, she has hundreds of laps, wins, technical setbacks, and adrenaline rushes behind her. The little girl who once was ‘tiny and soft’, as she puts it, has grown into a driver who competes on equal terms with the boys.

“To get serious results, you need serious strength. I had to toughen up to compete with the boys and get good results,” says Stefani explains. But no matter how mentally or physically strong she is on the race day, she adds, it always exacts stress, tension, and nerves. Her way of coping involves small rituals – listening to music and withdrawing from everyone around her to best visualise her plan and strategy.

“It’s always been important for me to calm both my body and mind. Mental and physical preparation are equally important. This sport demands real fitness, as you need consistency throughout the race. For instance, my gym training focuses on arms, back, and neck. The G-forces inside the car are immense, and the jolts are constant.”

She admits that it’s not always easy to stay focused when things start falling apart on the track.

“I try to keep my emotions inside the helmet; only the helmet can hear me screaming when I make a mistake,” she says with a smile, but her tone is serious. She believes that mistakes, however costly, are the best teacher. In such moments, her father plays a crucial role. Emanuel Mogorović, a former hill climb driver, is her coach, discreet psychologist, and most of all, unwavering support.

“He’s the one who always pushes me forward,” says Stefani. Without her family, she adds, none of this would be possible.

*Success isn't just a trophy.
It's the feeling that you
gave all there was, and
that your folks are proud
of you.*

- Njihove poruke i pozivi prije utrke za mene su sve. Pamtim riječi moje bake: 'Stefani, pelji pomaloni, nikamo ti ni sila'. A ja, uvijek radim suprotno - govori ova simpatična djevojka dok se smije noninim riječima.

Svjesna je da njenoj obitelji nije lako gledati utrke. I sama kaže kako strah uvijek postoji.

- Kad ti eksplodira motor na 200 km/h i auto se ispuni bijelim dimom, tko se ne bi prestrašio - govori.

Inspiraciju pronalazi u legendi rallyja, Michèle Mouton, prvoj i jedinoj ženi koja je pobijedila na utrci Svjetskog prvenstva u reliju (WRC), osvojivši Rally Sanremo, čija pobjeda nije samo označila prekretnicu u povijesti automobilizma, već je bila i snažnu poruku o sposobnostima žena u sportu koji je dotad bio gotovo isključivo muški. Upravo ju je njena hrabrost i odlučnost motivirala da se i sama upusti u svijet automobilskih utrka.

- Ona je kao dokaz kako žene mogu ravnopravno konkurirati muškarcima u najzahtjevnijim disciplinama automobilizma. Kao što je Mouton otvorila vrata novim generacijama vozačica, tako bi i ja voljela jednog dana biti primjer mladim djevojkama da slijede svoje snove, bez obzira na prepreke koje im se mogu naći na putu - ističe Stefani, koja već sada trenira karting jednu malu djevojčicu.

- Oduvijek sanjam o vlastitoj akademiji. Posebno za cure. Voljela bih prenijeti ljubav prema autima dalje - govori Stefani.

Budućnosti je svakako vezana uz stazu, jer kako kaže plan B ne postoji.

- Ne mogu zamisliti život bez brzine, staze i mirisa benzina, ali isto tako vidim se i kao majka. Možda s malim nasljednicima koji nastavljaju utrivanje - kroz smijeh zaključuje Stefani Mogorović. ▽

"Their texts and calls before a race mean everything to me. I always remember my grandma's words, 'Stefani, drive slowly, there's no rush.' And I always do the opposite," she laughs.

She is perfectly aware how difficult it is for her family to watch her race. Fear, she admits, is always there.

"When your engine blows up at 200 km/h and the car fills with white smoke; who wouldn't be scared?" she says.

She finds inspiration in rally legend Michèle Mouton, the first and only woman to win a World Rally Championship race (WRC) at Rallye Sanremo – a win that wasn't just a turning point in motorsport history but a powerful statement about what women are capable of in a sport long dominated by men. It was Mouton's courage and determination that inspired Stefani to join the world of motor racing.

"She has proven that women can compete on equal footing with men in the most demanding disciplines of motorsport. Just as Mouton opened the door for a new generation of female drivers, I'd like to be an example to young girls and show them they can follow their dreams, regardless of the obstacles," says Stefani. She's already mentoring a young girl in karting.

"I've always dreamt of having my own academy. Especially for girls. I'd love to pass on my love for cars," she says.

Her future is certainly tied to the track; there is no plan B, as she puts it.

"I can't imagine a life without speed, circuits, and the smell of petrol. But I can also see myself as a mother one day. Maybe with a little racer or two to carry on the legacy," says Stefani Mogorović with a smile. ▽





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LOKALITET PULA

Autentično istarski
Authentically Istrian





U srcu Pule smjestio se Lokalitet Pula – više od trgovine, manje od tržnice, ali sa suštinom oboje. Iza imena koje u sebi nosi poruku Local.eat.at.Pula (op.a. Jedi lokalno) krije se koncept koji slavi istarsku autentičnost, održivost i domaću kvalitetu.

Lokalitet okuplja više od 50 pomno odabranih proizvođača iz cijele Istre, s ciljem da kvalitetne lokalne proizvode približi svima koji cijene domaće i zdravo. Na jednom mjestu mogu se pronaći sirevi, suhomesnati proizvodi, med, džemovi, prirodni sokovi, rakije, vina, svježe voće i povrće – sve iz malih obiteljskih proizvodnji koje njeguju tradiciju i kvalitetu.

Domaća hrana ovdje nije samo oznaka podrijetla – to je filozofija. Svaki zalogaj nosi priču o tlu, klimi i rukama koje su ga stvorile. Proizvodi nisu rezultat masovne proizvodnje, već plod predanog rada i ljubavi prema zemlji, što se osjeti u svakom okusu.

Poseban šarm Lokalitetu daje Žgabucin – prostor uređen u duhu starinske istarske konobe, opremljen tradicionalnim namještajem. Tamo možete predahnuti i uživati u svim proizvodima dostupnim u trgovini, kao i autentičnim sendvičima i bogatim platama istarskih delicija. Okusi su puni karaktera, baš onako kako su ih nekad pripremale none.

Od prošle godine, Lokalitet je prisutan i na pulskoj gradskoj tržnici kroz svoj street food koncept. Ponuda je jednostavna, ali neodoljiva. I garantirano 100% istarska, lokalna i bez industrijskih dodataka. Idealna prilika za brz, ali zdrav i ukusan obrok – autentičan kao i sama Istra.

Ovo je mjesto susreta. To je priča o zajedništvu, o povjerenju između proizvođača i kupca, i o podršci malim lokalnim gospodarstvima.

Right in the heart of Pula, there's a hidden gem that locals love – and visitors quickly fall for. It's called Lokalitet, and it's not quite a shop, not quite a market – but the best of both worlds. Behind the name, which plays on the message Local.eat.at.Pula, is a concept that celebrates Istrian authenticity, sustainability, and true homegrown quality.

Lokalitet brings together over 50 carefully selected producers from across Istria, making it easy for anyone who appreciates real, local food to find it all in one spot. From cheeses and cured meats to honey, jams, natural juices, spirits, wines, fresh fruit and vegetables – everything comes from small family-run farms that care deeply about tradition and quality.

Here, local food isn't just a trend – it's a way of life. These aren't mass-produced products – each one tells a story, and every bite tastes real, made with love and care.

One of Lokalitet's special touches is Žgabucin, a cozy space set up like a traditional Istrian tavern, complete with old-style furniture. It's the perfect place to take a break and enjoy everything on offer – from store products to hearty sandwiches and generous platters full of Istrian flavors. The food is full of character, just like the dishes grandmas used to make.

Since last year, Lokalitet has also been part of Pula's city market with a street food stand. The menu is simple but irresistible and 100% Istrian - no additives, no shortcuts. It's the perfect stop for a quick, tasty, and healthy bite – as authentic as Istria itself.



MORENO IVANČIĆ

Tradicija na
moderan način

Tradition with a
Modern Twist



ivancic-winery.com

Njegujući obiteljsku tradiciju proizvodnje vina kroz tri generacije, Moreno Ivančić nastavlja razvijati obiteljsku priču, s jasnom vizijom kako će je sin Julian jednog dana nastaviti. Strast za učenjem i inovacije donijele su osvježanje u podrum, spajajući tradiciju s modernim pristupom.

Vinarija je uređena u autentičnom istarskom stilu i odiše poviješću i tradicijom. Kamene volte, ručno obrađeni drveni stolovi i vrata izrađena od 200 godina stare bačve stvaraju ambijent s karakterom. Ovdje se vino ne kuša – ono se doživljava. Svaka kap otkriva sklad prošlosti i sadašnjosti, dok gostoljubiva atmosfera poziva na opuštanje i uživanje.

Na 9 hektara vinograda uzgajaju autohtone sorte malvaziju istarsku, teran i muškat ružu, dok od internacionalnih sorti njeguju cabernet sauvignon, merlot i chardonnay.

Kraljica vinograda je svakako malvazija istarska, koja čini 80 % ukupne proizvodnje, pa ne čudi kako je adut kuće upravo malvazija Betonika – vino odležano u betonskim posudama u obliku jajeta, i proizvedeno u limitiranim serijama.

Honoring a family tradition of winemaking spanning three generations, Moreno Ivančić continues to shape the family story with a clear vision of one day passing it on to his son Julian. A passion for learning and innovation has brought a fresh perspective to the winery, blending tradition with a modern approach.

The winery, designed in authentic Istrian style, exudes history and tradition. Stone vaults, hand-carved wooden tables, and doors crafted from a 200-year-old barrel create an atmosphere rich in character. Here, wine isn't just tasted — it's experienced. Each sip reveals a harmony of past and present, while the welcoming atmosphere invites relaxation and enjoyment.

Across nine hectares of vineyards, the Ivančić family cultivates native varieties like Istrian Malvasia, Teran, and Muscat Rose, alongside international classics such as Cabernet Sauvignon, Merlot, and Chardonnay.

The crown jewel of the vineyard is undoubtedly Istrian Malvasia, making up 80% of the total production. It's no surprise that the winery's signature wine is Betonika — a limited-edition Malvasia aged in egg-shaped concrete vessels, capturing the essence of tradition.

9 ha vinograda / *wineyards*

80 % Malvazija Istarska / *Istrian Malvasia*

VINA BRČIĆ

Borgonja

Borgonja je tradicionalna sorta crnog grožđa koja se danas rijetko susreće u Istri, no u ovom vinu ponovno progovara punim glasom. Transparentne rubin crvene boje, bistro i djelomično gusto, ovo vino osvaja već na prvi pogled. Na nosu dominiraju zrela malina, ljubičica i crvena ruža, s nježnim notama crvenog papra i anisa. U ustima je suho, mekano, s lijepom toplinom i osvježavajućim karakterom. Fini tanini i srednje tijelo stvaraju sklad, a vino je ugodno, ukusno i harmonično.

Borgonja se ne nameće, već osvaja – tihim šarmom, ravnotežom i pitkošću, noseći u sebi dušu istarskog terroira i zaboravljene elegancije.

Borgonja is a traditional red grape variety that's become a rare find in Istria, but in this wine, it makes a graceful comeback. Bright ruby in color, clear and moderately full-bodied, it immediately draws you in. The nose is led by ripe raspberry, violet, and red rose, with delicate hints of red pepper and anise adding intrigue. On the palate, it's dry and silky, with a gentle warmth and a refreshing character. Fine tannins and a medium body bring everything into balance, making for a smooth, flavorful, and well-rounded wine.

Borgonja doesn't try to impress with boldness - it charms with subtlety, poise, and drinkability. It carries the soul of the Istrian terroir and a touch of forgotten elegance.

2018 godište / *vintage*

100% Borgonja sorta / *grape varieties*

12% alk / *alc*

12–14 °C temperatura serviranja / *serving temperature*

PREPORUKA
*Domaći njoki sa
šugom od sipe,
ragu od hobotnice
s polentom, pureća
prsa u umaku od
vrganja*

TIP
*Homemade gnocchi
with cuttlefish
sauce, octopus
ragù with polenta,
turkey breast in a
porcini mushroom
sauce*



Chiavalon

JEDINSTVENO ISKUSTVO DEGUSTACIJE / UNIQUE TASTING EXPERIENCES

Povijest, koja je ostavila neizbrisiv trag u ovoj regiji, pitoreskan izgled koji Istra i Vodnjan imaju tijekom cijele godine, te izvrsna gastronomija, najbolja su pozivnica da posjetite Chiavalon.

Kroz pažljivo osmišljene programe u Chiavalonu ćete biti zaviriti u srž i srce proizvodnje maslinovog ulja. Ovdje ćete naučiti o tradicionalnim metodama proizvodnje ekstra djevičanskog maslinovog ulja, zanatu koji se prenosi s generacije na generaciju. Dok šetate maslinikom na putu do mlina, gdje vas očekuje vođena degustacija, uživat ćete u zapanjujućem pogledu na Brijune. Degustacije su osmišljene kako bi prepoznali i cijevali kvalitetu pravog ekstra djevičanskog maslinovog ulja, te vam omogućiti da doživite bogate okuse na posve novi način.

Otkrijte cijelu priču obitelji Chiavalon, njihovu povijest i filozofiju, od samih početaka kao uzgajivača maslina do jednih od najpoznatijih proizvođača. Maslinovo ulje oblikovalo je ovo područje još od vremena Rimskog carstva, ostavljajući trajni utjecaj na zemlju i ljude. Ovo iskustvo spaja povijest, kulturu i gastronomiju, pozivajući vas da se povežete s bogatom tradicijom Istre na doista nezaboravan način.

Taste Istria, Grand tasting, MixOILogy

History, which has left an indelible mark on this area, picturesque scenery that Istria and Vodnjan have to offer all year round and the exquisite gastronomy are the best invitation to visit Chiavalon.

At Chiavalon, you'll be invited to dive deep into the heart of olive oil production through their carefully designed programs. Here, you'll learn about the traditional methods of producing extra virgin olive oil, a craft that's been passed down through generations. As you stroll through the olive grove, you'll be treated to a breathtaking view of the Brijuni Islands. The journey continues at the olive mill, where a guided tasting session awaits. This isn't just any tasting—you'll be shown how to recognize and appreciate the finer qualities of real extra virgin olive oil, allowing you to experience the rich flavors in a whole new way.

Experience the full story of Chiavalon family history and philosophy. From their early days as olive growers to becoming renowned producers, you'll gain insight into how olive oil has shaped this region since the days of the Roman Empire, leaving a lasting influence on both the land and the people.

This experience blends history, culture, and gastronomy, inviting you to connect with the rich traditions of Istria in a truly unforgettable way.



chiavalon.com

RHEOS



Selekcija monosortnih ulja *Monovarietal Selection*

Rheos selekcija monosortnih ulja otkrit će vam veliku raznolikost okusa istarskih maslinovih ulja. Ljubav prema maslinama i istarskoj zemlji duboko je ukorijenjena u obitelj Brečević. Kroz tri generacije, obitelj je razvila snažnu tradiciju uzgoja maslina i proizvodnje maslinovog ulja. Prepustite se specifičnim aromama i teksturama jedinstvenim za svaku pojedinu sortu.

LECCINO

Najbolje se sljubljuje s ribljim specijalitetima poput kozica, ribljeg carpaccia i školjaka. Osim ribe odlično se sljubljuje i s mladim sirevima, skutom te kuhanim povrćem.

BUŽA

Najbolje se sljubljuje s raznim povrtnim carpaccio poput carpaccia od svježe tikvice ili sezonskih gljiva. Također, izvrsno se sljubljuje sa svježim mekim sirevima te se preporuča za razno razne marinada kod pripreme ribe, mesa i povrća.

ISTARSKA BJELICA

Najbolje se sljubljuje s mesnim jelima, pogotovo govedinom, te vrganjima, šparogama i tvrdim sirevima. Također, odlično se sljubljuje i uz deserte od sladoleda ili tamne čokolade.

Rheos Monovarietal Selection brings you closer to the great variety of flavours of Istrian olive oils. The love for olives and the Istrian soil is deeply ingrained in the roots of the Brečević family. Through three generations, the family has developed a strong tradition of olive tree cultivation and olive oil production. Discover the specific aromas and textures unique to each particular variety.

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DELICIA

NAJZDRAVIJI SLATKI DUĆANI / THE HEALTHIEST SWEET SHOP

Više od četvrt stoljeća Delicia oduševljava ljubitelje slatkog svojim zdravim keksima. U novom pogonu nedaleko Buzeta smješten je tvornički dućan, gdje se svakodnevno peku svježi keksi koji se mogu kušati još topli, netom iz pećnice. Posebnost je da se iz trgovine kroz velike prozore može direktno vidjeti kako keksi nastaju, a u trgovini su dostupna i veća pakiranja kojih nema u trgovinama.

Ova specijalizirana trgovina nudi 12 vrsta keksa bez šećera, uključujući tri s ekološkim certifikatom. No, nisu samo zdravi – nevjerovatno su ukusni!

Savršeni su za sve koji žele uživati u slatkim zalogajima, a pritom paziti na zdravlje i unos šećera. Njihova posebnost leži u pažljivo odabranim prirodnim sastojcima koji osiguravaju bogatu hranjivu vrijednost i vrhunski okus. Bez rafiniranog šećera, transmasnih kiselina i konzervansa, ovi keksi koriste prirodne zaslađivače, čineći ih idealnim za one koji slijede zdrav način života ili imaju intoleranciju na šećer.

Kao jedini takvi proizvodi dostupni u Istri, Delicia keksi dokazuju da zdravo može biti i neodoljivo ukusno. Za sve koji traže zdraviju alternativu ili žele otkriti nove okuse, tvornička trgovina prava je destinacija. A za one koji nisu u prilici posjetiti je – tu je webshop.

Uživajte u zdravlju u svakom zalogaju!

For over a quarter of a century, Delicia has been delighting sweet-toothed enthusiasts with its wholesome biscuits. At its new facility near Buzet, you'll find the factory shop, where freshly baked biscuits are prepared daily and can even be sampled warm, straight from the oven. A unique feature of the shop is its large viewing window, allowing visitors to see the biscuit-making process first-hand. Moreover, the shop offers larger packs that aren't available in regular stores.

This specialised store boasts a selection of twelve sugar-free biscuit varieties, including three with organic certification. But they're not just healthy – they're incredibly delicious!

Perfect for anyone looking to indulge in sweet treats while keeping an eye on their health and sugar intake, these biscuits stand out for their carefully selected natural ingredients, ensuring high nutritional value and exceptional flavour. Free from refined sugar, trans fats, and preservatives, they are naturally sweetened: an ideal choice for persons leading a healthy lifestyle or with sugar intolerance.

As the only of the kind in Istria, the Delicia biscuits prove that healthy can also mean irresistibly tasty. For those seeking a healthier alternative or eager to discover new flavours, the factory shop is a must-see. And for those who can't make the trip there's always the webshop.

Enjoy health in every bite!



AURA

OBITELJSKA DESTILERIJA FAMILY DISTILLERY

Na sjeveru Istre, u srcu Buzeta, smjestio se stotinu godina stari podrum. Kada zakoračite u njega kao da se vratite u neka prošla, mirnija vremena. Obgrlit će vas toplina prostora i srdačnost ljudi koji ovdje rade. Dočekat će vas neodoljivi mirisi bilja i začina iz kojih nastaju ekskluzivne rakije i likeri.

Prema receptima svojih baka u obiteljskoj destileriji Aura proizvode 29 različitih biljnih i voćnih rakija i likera, 4 vrste gina i 9 vrsta džemova. Sastojci od kojih se proizvode ovi vrhunski proizvodi rukom se beru na predjelima udaljenima od naselja i prometnica, na obroncima Ćićarije, planine koja se nadvila nad Buzetom te otoku Cresu, ali i u noninom i maminom vrtu, koji se potom s puno ljubavi pretaču u proizvode vrijedne uživanja.

Posjetitelji destilerije imaju priliku upoznati cjelokupni proizvodni proces, od maceracije bilja i divljeg voća, preko kuhanja gina Karbuna i poznatog Aura Teranina pa sve do punjenja, etiketiranja i pakiranja proizvoda. U okviru destilerije je i trgovina sa svim Aurinim delicijama koje možete degustirati.

In the north of Istria, nestled in the heart of Buzet, lies a century-old cellar. Stepping inside feels like traveling back to a quieter, simpler time. You're instantly embraced by the warmth of the space and the genuine hospitality of the people who work there. The air is filled with the irresistible aromas of herbs and spices—the very ingredients that are carefully transformed into exclusive brandies and liqueurs.

Following traditional recipes passed down from their grandmothers, the family-run Aura Distillery produces 29 different herbal and fruit brandies and liqueurs, four types of gin, and nine varieties of jam. The ingredients for these premium products are handpicked from remote, unspoiled areas—on the slopes of Mount Ćićarija towering above Buzet, on the island of Cres, and even from Grandma's and Mom's own gardens. Each ingredient is lovingly crafted into products meant to be truly savored.

Visitors to the distillery can discover the entire production journey, from the maceration of herbs and wild fruits to the distillation of Karbun gin and the famous Aura Teranino, all the way through to bottling, labeling, and packaging. The distillery also features a shop where guests can taste and enjoy all of Aura's signature delicacies.



AMOROSO SPIRITS *Moscato*

Od vinovih loza starih više od 40 godina do ruku najmlađe generacije obitelji Starić, zamišljen je i proveden u djelo prvi i jedini liker od muškata žutog na tržištu – Moscato. Destilerija Amoroso iz malog mjesta Radovani, nedaleko Višnjana, proizvodi ovaj jedinstveni liker slatko-kiselih nota mediteranskih agruma i vanilije. Moscato je izrađen od autentičnih sastojaka - muškata žutog iz vlastitih vinograda, čije aromatično grožđe liker u daje prepoznatljiv i unikatan okus, zatim limuna te komovice destilirane od iste sorte.

Spoj polusuhog vina, komovice i ekološki uzgojenih citrusa pruža užitek u svakoj kapljici i savršeno balansira okuse.

Inspirirani spojem tradicije i modernih premium koktel-trendova, Amoroso je kreirao vlastiti koktel - Moscato & Grape - osvježavajući miks muškato i bazginog likera, svježe cijeđene limete i ručno ubranog grožđa muškata.

Moscato & Grape

MOSCATO - 70ML
SOK LIMETE / LIME JUICE - 30ML
LIKER OD BAZGE / ELDERFLOWER LIQUEUR - 20ML
BOBICE GROŽĐA GRAPE BERRIES
LED / ICE

From vineyards over 40 years old to the hands of the youngest generation of the Starić family, the first and only yellow muscat liqueur on the market – Moscato – was born. The Amoroso distillery, located in the small village of Radovani near Višnjan, produces this unique liqueur with sweet and tangy notes of Mediterranean citrus and vanilla.

Moscato is crafted from authentic ingredients – yellow muscat from the family's own vineyards, whose aromatic grapes give the liqueur its distinctive and unique flavor, along with lemons and pomace brandy distilled from the same grape variety. The combination of semi-dry wine, grape pomace brandy, and organically grown citrus creates a true delight in every drop, achieving a refined balance of flavors.

Inspired by the blend of tradition and modern premium cocktail trends, Amoroso has created its signature cocktail – Moscato & Grape – a refreshing mix of muscat and elderflower liqueurs, freshly squeezed lime, and hand-picked muscat grapes.



amorosospirits.com

Damijanić

PELINKOVAC

Nova etiketa destilerije Damijanić donosi okus prošlih vremena, oživljavajući uspomene i priče davnih dana. U čast noni Albini i nonu Francescu, stvoren je ovaj jedinstveni liker koji svakim gutljajem priziva snagu, jednostavnost i iskrenost njihovog života. Njegova gorka, ali profinjena aroma podsjeća na nepokolebljivi duh i ljubav prema tradiciji. Glavni sastojak ovog pelinkovca je ručno brani pelin, koji raste na škrtoj zemlji oko Raklja i Krničkog porta. Ova netaknuta priroda, bogata ljekovitim biljem, daje piću njegovu prepoznatljivu dubinu i karakter. Svaka kap nosi u sebi snagu istarske zemlje i povijesti, spajajući ujedno tradiciju i vrhunsku kvalitetu. Damijanić Pelinkovac nije samo piće – to je priča u boci, podsjetnik na vremena kada su se recepture prenosile s koljena na koljeno, a okusi bili odraz prirode i vremena uloženog u njihovu izradu. Njegova jedinstvena aroma izvrsno se uklapa u trenutke druženja, ali i u one kada želimo odvojiti vrijeme za sebe i uživati u bogatstvu okusa. Ovaj pelinkovac idealan je kao aperitiv, poslužen ohlađen ili s kockom leda, a svojom aromatičnom gorčinom odlično se slaže i kao dodatak koktelima. Također, izvrsno nadopunjuje slatke deserte, stvarajući savršen kontrast između gorkog i slatkog. Uz Damijanić Pelinkovac nazdravite uspomenama, slavite sadašnjost i stvarajte nove priče

The new label from the Damijanić Distillery brings the taste of the past, reviving memories and stories from bygone times. In honor of Nona Albina and Nono Francesco, this unique liqueur was crafted to evoke the strength, simplicity, and sincerity of their lives with every sip. Its bitter yet refined aroma reflects their unwavering spirit and deep love for tradition. The main ingredient of this Pelinkovac is hand-picked wormwood, growing in the rugged soil around Rakalj and Krnički port. This untouched landscape, rich in medicinal herbs, lends the drink its distinctive depth and character. Every drop carries the strength of the Istrian land and its history, seamlessly blending tradition with exceptional quality. Damijanić Pelinkovac is more than just a drink — it's a story in a bottle, homage to the era when recipes were handed down through generations, and flavors were a reflection of nature and the care poured into their creation. Its unique aroma makes it a perfect companion for gatherings, but also a choice for moments of solitude when you want to savor its rich complexity. This Pelinkovac is ideal as an aperitif, served chilled or with an ice cube. Its aromatic bitterness also pairs beautifully as a cocktail ingredient, offering a distinctive twist. Additionally, it complements sweet desserts, creating a perfect contrast between bitterness and sweetness. With Damijanić Pelinkovac, raise a glass to memories, celebrate the present, and create new stories.



Stvoren za trenutke

Correttino

Crafted for the moments

Iz radionice Old School Distillery stiže profinjeni liker od kave, nadahnut talijanskim ritualom caffè corretto – espressom obogaćenim kapljicom žestokog alkohola. Correttino je suvremena, elegantna interpretacija tog običaja, pretvorena u zavodljivi eliksir za istinske hedoniste.

U njegovoj srži nalazi se pažljivo odabrana specialty kava, čije bogate note čokolade, orašastih plodova i suptilnih voćnih nijansi nježno se stapaju s profinjenim alkoholnim bazama, koje se u Old School Distillery destiliraju ručno, u malim serijama. Svaki gutljaj otkriva slojevitost i dubinu – od punog, baršunastog tijela do dugotrajnog, toplog završetka koji ostavlja dojam nenametljive raskoši.

Correttino je spoj klasičnog i suvremenog – piće koje ne teži impresioniranju, ali to postiže s lakoćom. Istovremeno odvažan i nježan, stvoren je za trenutke koje vrijedi usporiti.

No Correttino nije samo piće – to je doživljaj. Idealan je kao digestiv nakon fine večere, kao osvježavajući dodatak sladoledu od vanilije, ili u savršenoj harmoniji s desertom poput tiramisua. Njegova svestranost čini ga pićem za posebne prigode, ali i tihim saveznikom svakodnevnih užitaka.

U destileriji su se pobrinuli da i ambalaža vjerno reflektira karakter pića – elegantna, promišljena, s notom nostalgije. Correttino je moderan liker sa starinskom dušom – profinjen, blizak i topao. Stvoren za one koji cijene detalje, rituale i trenutke u kojima se uživa polako.

Old School Distillery ovim likerom slavi sofisticiranost iskrenog spoja talijanske elegancije i domaće istarske izvornosti, utjelovljene u motu koji prati Correttino - *La vita è più dolce con te.* (op.a. Život je slađi s tobom.)

Old School Distillery prepoznata je po majstorskom spoju tradicije i suvremenog umijeća u stvaranju pića s karakterom – a Correttino je najbolji dokaz toga.

From the workshop of Old School Distillery comes a refined coffee liqueur, inspired by the Italian ritual of caffè corretto – a bold espresso enriched with a splash of strong spirit. Correttino is a modern, elegant interpretation of this tradition, transformed into a seductive elixir crafted for true hedonists.

At its heart lies carefully selected specialty coffee, whose rich notes of chocolate, roasted nuts, and subtle hints of fruit gently intertwine with fine alcohol bases, distilled by hand in small batches at Old School Distillery. Each sip reveals depth and complexity – from its full, velvety body to a long, warm finish that lingers with understated luxury.

Correttino is a blend of classic and contemporary – a drink that doesn't seek to impress, yet does so effortlessly. At once bold and gentle, it's made for those rare moments worth slowing down for.

But Correttino is more than just a drink – it's an experience. Perfect as a digestif after a fine dinner, a refreshing pour over vanilla ice cream, or as the ideal companion to desserts like tiramisu. Its versatility makes it ideal for special occasions, yet it remains a quiet ally in the pleasures of everyday life.

Even the packaging has been thoughtfully designed to reflect the character of the liqueur – elegant, intentional, and touched with nostalgia. Correttino is a modern liqueur with an old soul – refined, familiar, and warm. Made for those who appreciate the details, the rituals, and the moments that deserve to be savored slowly.

With this liqueur, Old School Distillery celebrates the sophistication of an honest union between Italian elegance and authentic Istrian roots, embodied in Correttino's guiding motto: *La vita è più dolce con te* (Life is sweeter with you).

Renowned for their masterful fusion of tradition and modern craftsmanship, Old School Distillery brings character to every bottle – and Correttino is the finest proof of that.



od / since 2020

vlastita polja ječma
own barley fields

7 vrsta piva
types of beer

godišnja proizvodnja
annual production

12.000 L

CASTELLANA

PIVO S LOKALNIM PEČATOM
BEER WITH A LOCAL IDENTITY





U pitoresknom Kašteliru smjestila se pivovara Castellana – mjesto gdje se pivo ne proizvodi, već stvara. Svaka kap piva pažljivo je oblikovana, od odabira najkvalitetnijeg ječma do završnog dizajna etikete. Iza ove craft pivovare koja spaja strast sa vrhunskim sastojcima i zanatskom proizvodnjom, stoje Tina Kovač De Faveri, profesorica i klaviristica, te njezin suprug Gabriele, inženjer strojarstva.

U zadnjih pet godina uspješno su stvorili šest vrsti piva koje nose snažan lokalni identitet. Četiri vrste pune u boce, dok su dvije isključivo točene.

Kaštelirka – White IPA; Školarka – Sasion; Školar – Pale Ale; Bjonda – Blond Ale. Dok sa točionika možete uživati u pšeničnom pivu - Bila; i bogatom brown aleu Škura.

Najnovija prinova je - Sonata. Pripremljeno s mladim ječmenim sladom uzgojenim na vlastitoj njivi, te sušenim na žeravici od drveća starih kaštelirskih maslina. Ova skladna kompozicija donosi slojevite arome, na nosu se osjeća delikatan dim, note karamele, prepečenog kruha, samoniklog bilja i začina, uz nagovještaj kiselosti i tanina. Na nepcu, Sonata je mekana i kremasta, s dugim završetkom koji donosi slatkoću i laganu gorčinu lokalnog hmelja. Pivo koje oduševljava jedinstvenim karakteristikama, dostupno je u limitiranom izdanju od svega 300 boca.

Castellana nije samo pivovara, već i iskustvo, a istoimena pivnica je jedino mjesto gdje možete uživati u autentičnim okusima piva uz gurmanske pinse, deserte i sladoled na bazi piva.

- Naša filozofija je jednostavna – kvaliteta ispred kvantitete. Ne proizvodimo za mase, već za one koji znaju cijeniti ručno rađeni proizvod u kojem je svaki detalj promišljen - kažu Tina i Gabriele.

Nestled in the charming village of Kaštelir, Castellana Brewery is a place where beer isn't merely produced — it's created. Every drop is carefully shaped, from the selection of the finest barley to the final design of the label. Behind this craft brewery, which combines passion with top-quality ingredients and artisanal production, are Tina Kovač De Faveri, a professor and pianist, and her husband Gabriele, a mechanical engineer.

Over the past five years, they've successfully created six distinct beers, each infused with a strong local identity. Four of these varieties are bottled, while two are exclusively available on tap. Among their creations are Kaštelirka – White IPA; Školarka – Sasion; Školar – Pale Ale; Bjonda – Blond Ale. From the taps, you can enjoy Bila, a wheat beer, and Škura, a robust brown ale.

The latest beer in their selection is Sonata. Crafted with young barley malt grown on their own field and dried over embers of ancient Kaštelir olive wood, Sonata offers a layered aromatic experience. On the nose, it reveals delicate smokiness, hints of caramel, toasted bread, wild herbs, and spices, with a subtle touch of acidity and tannins. On the palate, it's soft and creamy, with a lingering finish that delivers sweetness and a gentle bitterness from the local hops. This exceptional beer, defined by its unique character, is available in a limited release of just 300 bottles.

But Castellana is more than just a brewery — it's an experience. The on-site tavern is the only place where you can savor their authentic brews, perfectly paired with gourmet pinsas, desserts, and even beer-based ice cream.

"Our philosophy is simple — quality over quantity. We don't brew for the masses, but for those who truly appreciate a hand-crafted product where every detail is thoughtfully considered," say Tina and Gabriele.



Ladanje na istarski

VORICHI

Country Living, Istrian Style

Skrivena među valovitim brežuljcima Istre, Konoba Vorichi u Orihima nije samo mjesto za objed – ona je prizor iz živopisne razglednice. Kao da ste zakoračili na ladanjsko imanje negdje u engleskom selu, s njegovanim travnjakom i vinogradom koji vas dočekuje već pri prvom pogledu. Stolovi su razmješteni po travi, pod krošnjama i otvorenim nebom, stvarajući ambijent koji poziva na sporost, uživanje i onu istinsku ljetnu bezbrižnost.

Ovo nije još jedna klasična istarska konoba. Iako duboko ukorijenjena u lokalnu tradiciju, ona donosi dašak suvremenosti, s jelima koja su istovremeno neočekivana i domaća. Predjela su mala umjetnička djela, u kojima se spajaju boje, teksture i okusi, i gdje sve na tanjuru govori kako je spravljeno s pažnjom i strašću. Glavna jela su hrabra, drugačija, a opet prepoznatljivo istarska – janjetina koja se topi pod vilicom, kobasice s karakterom, domaća tjestenina koja se savršeno veže s čašom dobrog vina. Upravo je vinska karta priča za sebe – bogata, selektivna, s naglaskom na prirodna vina koja svako jelo uzdižu na višu razinu. A kad stigne kruh od kiselog tijesta, hrskav i mirisan, znate da ste na pravome mjestu. Za kraj, tu su i deserti – med, orasi, sezonsko voće – sve spojeno u slastice koje mirišu na djetinjstvo i tradiciju, a izgledaju kao da su stigle iz najbolje slastičarne.

Vorichi odišu toplinom. Ne samo zbog rustikalnih, drvenih detalja i prirodnih materijala, već i zbog atmosfere koja odiše iskrenim gostoprimstvom. Osoblje je srdačno, usluga nenametljivo savršena. Sve odiše domaćinstvom, ali onim profinjenim, gdje je svaki detalj promišljen, a svaki osmijeh iskren.

Konoba Vorichi je iskreno ladanjsko, istarsko, autentično iskustvo s modernim twistom. Jednom kad je otkrijete, poželjet ćete se uvijek vraćati.

Tucked away among the rolling hills of inland Istria, Konoba Vorichi in Orihi is far more than a place to dine – it is the scene of a picture-postcard reverie. Stepping onto the grounds feels like arriving at a country estate in the English shires welcoming you with a manicured lawn and a vineyard. Tables are scattered across the grass, shaded by tree canopies beneath open skies, creating an atmosphere that embodies the slow delights and the carefree spirit of summer.

This is no ordinary Istrian tavern. Though deeply rooted in local tradition, Vorichi brings a touch of contemporary cuisine, with dishes that are both unexpected and comfortingly familiar. Starters resemble miniature works of art, plates are canvasses for compositions of colour, texture, and flavour that speak of both passion and precision. The mains are bold, distinctive, yet unmistakably Istrian: lamb that yields at the touch of the fork, sausages with real character, handmade pasta that finds a perfect match with a glass of fine wine. And the wine list is a story in itself – curated, generous, with a focus on natural wines that elevate every morsel. Then comes the sourdough bread – a crisp, aromatic, and reassuring sign that you're in the right place.

Desserts round off the experience with a charm of honey, walnuts, and seasonal fruits blended into creations that taste of childhood and tradition, yet look as though they've come from a high-end patisserie.

Konoba Vorichi warms the heart – not only thanks to the rustic wooden details and natural materials, but thanks to the sense of genuine hospitality. The staff are gracious, the service discreetly flawless. Everything has the ease of a family home whose second nature is elegant, and every detail, every smile has its place.

Finally, is a genuine countryside experience with a modern twist – Istrian, authentic, and refined. Once discovered, it is a place you'll long to return to.



Franc Arman

Le Divine

Nova etiketa vinarije Franc Arman donosi jedinstven spoj sauvignona i istarske malvazije. Ovo moćno i bogato vino nadahnuto istarskim legendama nastalo je gotovo slučajno kada je 2020. godine višak sauvignona ostavljen u podrumu. Četiri godine kasnije, otkriven je njegov izniman potencijal, i uz dodavanje malvazije stvoreno je vino savršene harmonije okusa i mirisa - u omjeru 60% sauvignon, 40% malvazija.

Le Divine očarava mineralnošću i suptilnim dodirima bačve, dok se u njegovom nježnom mirisu prepoznaju note grejpa, limete i vinogradarske breskve. Skladno tijelo nije prenaplašeno, već elegantno klizi niz grlo, pružajući profinjeno vinsko iskustvo. Vino je odležalo šest mjeseci u drvenim bačvama i potom godinu dana u boci, te je od ovog proljeća dostupno na tržištu, i to isključivo u magnum bocama od 1,5 litre, simbolizirajući monumentalnost pulske Arene, koja se nalazi na etiketi.

Inspiracija dolazi iz istarske legende o vilama graditeljicama – moćnim bićima koja su noću slagala kamenje s Učke, stvarajući veličanstvenu građevinu. Kad je zakukurikao prvi pijetao, vile su morale otići, ostavljajući Arenu nedovršenom. Kasnije su stigle do Vižinade i pomogle u izgradnji slikovitog sela Narduči, a gdje je ujedno smješten i podrum obitelji Arman.

The new label from Franc Arman Winery presents a unique blend of Sauvignon and Istrian Malvasia. This powerful and rich wine, inspired by Istrian legends, came to life almost by accident when a surplus of Sauvignon was left in the cellar in 2020. Four years later, its exceptional potential was discovered, and with the addition of Malvasia, it became a wine of perfect harmony, balancing flavor and aroma in a 60% Sauvignon and 40% Malvasia blend.

Le Divine captivates with its minerality and subtle barrel notes, while its delicate fragrance reveals hints of grapefruit, lime, and vineyard peach. Its well-balanced body is not overpowering but glides effortlessly down the throat, offering a refined wine experience. The wine aged for six months in wooden barrels, followed by a year in the bottle. Since this spring, it has been available on the market exclusively in 1.5-liter magnum bottles — a nod to the monumental Pula Arena, depicted on the label.

The inspiration stems from the Istrian legend of the fairy builders — powerful beings who carried stones from Mount Učka by night to construct a grand structure. When the first rooster crowed, the fairies had to leave, abandoning the Arena unfinished. Later, they reached Vižinada and helped build the picturesque village of Narduči, home to the Arman family's cellar.



Blooming Dreams

Blooming Dreams Luxury Flower & Gift Shop u Novigradu mjesto gdje se umjetnost dizajna spaja s elegancijom. Ovdje ćete pronaći pažljivo izrađene cvjetne bukete, raskošne dekoracije i unikatne poklone koji su savršeni za svaku posebnu prigodu. Svaki proizvod izrađen je ručno, s puno ljubavi i pažnje prema detaljima, uz korištenje najkvalitetnijih materijala. Moderna estetika i kreativni pristup svakom aranžmanu čine ovaj butik posebnim. Kada želite darovati više od običnog poklona, izaberite dizajn koji priča priču, stil koji ostavlja bez daha i detalje koji zauvijek ostaju u pamćenju.

Blooming Dreams Luxury Flower & Gift Shop in Novigrad is where beautiful design meets style and elegance. Here, you'll find carefully made flower bouquets, stunning decorations, and one-of-a-kind gifts that are perfect for any special occasion. Everything is handmade with love and great attention to detail, using only the best materials. With a modern look and a creative touch in every piece, this shop really stands out. So when you want to give something more than just a regular gift, choose a design that tells a story, a style that makes an impression, and details people will remember.



CASCARA

Cascara je osušena ljuska kave, koja se priprema kao čaj, no za razliku od kave, ima blagi, voćni okus s notama grožđica, trešnje i hibiskusa. Bogata je antioksidansima i vitaminima E i B2. Pruža blagi energetski poticaj pošto ima jako malo kofeina, te se može konzumirati topla ili hladna. Povijesno su je pili uzgajivači kave prije nego što je stekla globalnu popularnost. Cascara iz Bora Nere dolazi sa Hacienda Sonora koja se nalazi u centralnoj dolini Kostarike, u podnožju vulkana Poás. Kava raste u okruženju egzotičnih stabala i raznovrsne vegetacije, što stvara izvrsne uvjete za kvalitetu i dodatno poboljšava kemijski sastav već prirodno bogatog vulkanskog tla. Zahvaljujući raznolikom ekosustavu farme, mnoge vrste ptica i životinja pronalaze utočište na imanju.

Cascara is the dried husk of the coffee cherry, prepared like tea. Unlike coffee, it has a mild, fruity flavor with notes of raisins, cherry, and hibiscus. It is rich in antioxidants and vitamins E and B2. Cascara provides a gentle energy boost due to its very low caffeine content and can be consumed hot or cold. Historically, it was consumed by coffee growers before gaining global popularity. Cascara from Bora Nera comes from Hacienda Sonora, located in Costa Rica's Central Valley at the foothills of the Poás volcano. The coffee grows surrounded by exotic trees and diverse vegetation, creating excellent conditions for quality and further enhancing the chemical makeup of the naturally rich volcanic soil. Thanks to the farm's diverse ecosystem, many bird and animal species find refuge on the estate.



ISTRALANDIA

RAJ ZA LJUBITELJE VODENIH AVANTURA
A PARADISE FOR WATER ADVENTURE LOVERS

S mješten usred raskošnog zelenila, ovaj vodeni park već godinama osvaja srca posjetitelja svih generacija. Višestruko nagrađivani vodeni park sinonim je za ljetnu zabavu i osvježanje, idealan za obiteljski izlet, dan s prijateljima ili adrenalinom ispunjen bijeg od vrućine.

Na više od 80.000 m² površine, Istralandia nudi čitav spektar aktivnosti - od spektakularnih tobogana, poput najvišeg slobodnog pada u regiji, do opuštajućih bazena s valovima, dječjih zona punih igre i veselja, te svakodnevnih animacija koje podižu atmosferu na višu razinu. I sve je začinjeno dobrom glazbom i plesnim programima.

Zabava, sigurnost i kvaliteta su formula uspjeha ovog vodenog svijeta, što potvrđuju i brojne europske nagrade za čistoću, održavanje i korisničko iskustvo. Svaki kutak parka osmišljen je kako bi zadovoljio potrebe svih uzrasta - od najmlađih plivača do najzagriženijih ljubitelja adrenalina.

Osim vodenih atrakcija, posjetitelji očekuju izvrsna ugostiteljska ponuda i hladovina borove šume. U Istralandiji voda nije samo osvježanje - ona je pozornica za nezaboravne avanture.

Ovdje ljetno traje duže, a zabava ne prestaje.

N estled amidst lush greenery, this award-winning water park has been delighting visitors of all ages for years. A byword for summer fun and refreshment, it's the perfect choice for a family day out, a gathering with friends, or a thrilling escape from the heat.

Spanning more than 80,000 square metres, Istralandia offers a full spectrum of attractions - from spectacular slides, including the region's highest free-fall ride, to relaxing wave pools, lively children's zones, and daily entertainment that lifts the energy to another level. All of it is accompanied by great music and lively dance programmes.

Fun, safety, and quality are the pillars of this aquatic wonderland - a fact confirmed by numerous European awards for cleanliness, maintenance, and guest experience. Every corner of the park is designed with all generations in mind - from the youngest swimmers to die-hard adrenaline enthusiasts.

Beyond the water attractions, visitors can enjoy excellent food and drink as well as the cool shade of the pine forest. At Istralandia, water is more than just a way to cool off - it is the stage for unforgettable summer adventures.

Here summer lasts longer, and the fun never stops.



istralandia.hr

CENTAR EDUKACIJE BUTKOVIĆ

ISTINSKA LJUBAV PREMA UČENJU / A GENUINE PASSION FOR LEARNING

Centar Edukacije Butković proširio je prošle godine svoje djelovanje na Istru, nakon 35 godina rada u Zagrebu, otvorivši vrata u Umagu. Nakon uspješne prve godine provedbe svojih obrazovnih programa, Centar je odlučio dodatno proširiti svoju prisutnost i započeti od jeseni 2025. godine s radom i u Novigradu, Brtonigli i Poreču.

Ova škola prepoznatljiva je po visokoj razini kvalitete svojih jezičnih tečajeva, koji su temeljeni na autorskoj metodi učenja prof. Vlatke Butković, iskusne konzultantice s bogatim iskustvom u domaćem i međunarodnom obrazovanju. Njezin pristup učenju, poznat kao Butković metoda™, osigurava individualizirano iskustvo za svakog polaznika te potiče trajnu promjenu u načinu usvajanja jezika.

Butković metoda™ objedinjuje širok spektar vještina unutar svakog tečaja, s posebnim naglaskom na primjenjivo znanje i osobni napredak. Kroz integraciju komunikacijskih vještina, praktičnu primjenu jezika, razumijevanje psihologije učenja i aktivnu suradnju s polaznicima, metoda se stalno prilagođava suvremenim globalnim edukacijskim trendovima i potrebama novih generacija. Učenje jezika pritom nadilazi usvajanje gramatike i vokabulara – fokus je na razvoju cjelovitih kompetencija koje omogućuju ostvarenje osobnih ciljeva i njeguju istinsku ljubav prema učenju. Centar vjeruje da su motivirani učitelji ključni za uspjeh – jer djeca najbolje uče od onih koje vole. Misija Centra Edukacije Butković je odgajati i obrazovati generacije koje će svojim znanjem doprinosti stvaranju boljeg svijeta.



After 35 years of successful operation in Zagreb, the Butković Education Centre expanded to Istria last year, opening its doors in Umag. Following a highly successful first year of delivering its educational programmes, the Centre is now set to broaden its reach even further, launching new locations in Novigrad, Brtonigla, and Poreč from autumn 2025. Renowned for the exceptional quality of its language courses, this school is founded on the original teaching method developed by Professor Vlatka Butković, a seasoned consultant with extensive experience in both national and international education. Her approach, known as the Butković Method™, is tailored individually and encourages a lasting transformation in how language is acquired.

The Butković Method™ combines a wide range of skills within each course, placing a strong emphasis on practical knowledge and personal progress. By integrating communication skills, real-world language use, an understanding of learning psychology and active collaboration with learners, the method constantly evolves in line with contemporary global trends and the needs of new generations. Here, language learning goes far beyond grammar and vocabulary – the focus is on developing well-rounded competencies that empower learners to reach their personal goals while nurturing a genuine love of learning. At the heart of it all is the belief that motivated teachers are key to success, because children learn best from teachers they like.

The mission of the Butković Education Centre is to teach and inspire generations who will use their knowledge to help create a better world.



Cottage Casa Vinela

OAZA LJUBAVI / AN OASIS OF LOVE

Kada se pomisli na Cottage Casa Vinela, jedna riječ najbolje opisuje suštinu ove šarmantne kuće – ljubav. Ljubav prema prirodi, istarskoj zemlji i tradiciji.

Smještena na sjeverozapadu Istre, svega tri kilometra od Buja i desetak kilometara od mora, bilo prema Lovrečici ili Kanegri, ova kuća za odmor pruža savršenu ravnotežu između mirnog ruralnog okruženja i blizine obale.

Od samog početka rekonstrukcije male, oronule istarske kućice autohtone arhitekture, cilj nije bio stvoriti nešto moderno ili stereotipno, već povratiti duh staroistarskog načina života, poštujući nevidljivi, ali prisutni "genius loci". Upravo ta filozofija bila je vodilja u obnovi, temeljena na znanju i iskustvu prenesenom s prethodnih generacija.

When thinking of Cottage Casa Vinela, one word best captures the essence of this charming home – love. Love for nature, the Istrian land, and tradition.

Located in northwestern Istria, just three kilometers from Buje and about ten kilometers from the sea - whether towards Lovrečica or Kanegra - this holiday home offers the perfect balance between a peaceful rural setting and proximity to the coast.

From the very beginning of the reconstruction of a small, dilapidated Istrian house with its authentic architecture, the goal was not to create something modern or conventional, but rather to revive the spirit of the old Istrian way of life, respecting the invisible yet ever-present genius loci. This philosophy was the guiding principle of the renovation, based on knowledge and experience passed down through generations.





- Posebno su značajne bile lekcije nonota Basilijske, koji mi je od malih nogu prenosio mudrost o očuvanju tradicije. - govori Katarina Vascotto, vlasnica ove čarobne istarske oaze u kojoj uživa sa suprugom Mladenom.

Većina namještaja unutar kuće pripadao je njenim precima ili je pronađen na sajmovima, te pažljivo obnovljen kako bi očuvao duh prošlih vremena. Svaki detalj osmišljen je s posebnom pažnjom – sve je prilagođeno za dvoje, za one koji traže mir i povezanost s prirodom.

Okoliš Cottagea Casa Vinela također je oblikovan s ljubavlju. Komad po komad, raskršena zemlja postupno se pretvorila u bogat maslinik s više od 150 stabala, koja sada upotpunjuju ovu istarsku priču. Prva berba maslina bila je posebno emotivna – trenutak kada su dobiveni prvi litri vlastitog maslinovog ulja uspoređen je s čarolijom novog života. Od tada je prošlo više od dvadeset berbi, svaka donoseći novi osjećaj ponosa i zadovoljstva.

Avantura Cottagea Casa Vinela započela je bez velikih planova, a tijekom godina ovo posebno mjesto bilo je dom mnogim druženjima, radostima i nezaboravnim trenucima. Ipak, Katarina i Mladen odlučili su podijeliti svoju oazu mira i ljubavi s drugima. Od prvog dana gosti koji su boravili ovdje svjedoče o njenoj jedinstvenoj atmosferi, što potvrđuju i same recenzije govore same za sebe – ljubav je zarazna.

Cottage Casa Vinela nastavlja svoju priču u novom obliku, no i dalje ostajući mjesto gdje se tradicija, priroda i emocije stapaju u savršenu harmoniju.

"The lessons from my grandfather Basilio were particularly significant: since my childhood he passed on his wisdom about preserving tradition" says Katarina Vascotto, the owner of this enchanting Istrian oasis, where she enjoys life with her husband, Mladen.

Most of the furniture inside the house belonged to her ancestors or was found at antique fairs and carefully restored to preserve the spirit of past times. Every detail has been chosen with special care - everything is tailored for two, for those seeking peace and a deep connection with nature.

The surroundings of Cottage Casa Vinela have also been shaped with love. Little by little, the once-overgrown land has gradually been transformed into a thriving olive grove with more than 150 trees, now completing this Istrian story. The first olive harvest was an especially emotional moment - the first liters of their own olive oil felt like the magic of new life. More than twenty harvests have passed since then, each one bringing a new sense of pride and fulfillment.

The adventure of Cottage Casa Vinela began without grand plans, yet over the years, this special place has been home to many gatherings, joys, and unforgettable moments. At some point, Katarina and Mladen decided to share their oasis of peace and love with others. From the very first guests, people have attested to its unique atmosphere, and the reviews speak for themselves—love is contagious.

Cottage Casa Vinela continues its story in a new form, yet it remains a place where tradition, nature, and emotions blend into perfect harmony.



Interpretacijski centar / Interpretation Center Santa Marina

DUH MORA I TRADICIJE
SOUL OF THE SEA AND TRADITION



Ribarstvo je, uz poljoprivredu, bilo jedna od ključnih gospodarskih grana istarskog područja, oblikujući ne samo ekonomiju, već i društveni život, te identitet zajednice. U tom duhu nastao je Interpretacijski centar Ribarska kuća “Santa Marina”, posvećen očuvanju i promociji bogate ribarske tradicije ovog kraja. Otvoren 2024. godine u luci Santa Marina u Vabrigi, u mirnom priobalnom mjestu, centar posjetiteljima nudi jedinstveni uvid u povijest ribarstva – kroz tradicionalne metode ribolova, alate i predmete koji svjedoče o svakodnevici lokalnih ribara.

No, centar nije tek zbirka eksponata. On je živo središte koje čuva duh prošlosti i prenosi ga novim generacijama. Smješten je u obnovljenoj ribarskoj kući iz sredine prošlog stoljeća – kući koju su izgradili sami ribari, simbolu njihove predanosti, hrabrosti i zajedništva. Kroz pažljivu obnovu i ulaganje u kulturu, kuća je ponovno zaživjela, postavši mjesto susreta i ponosa cijele zajednice.

Programi koje provodi brižno su osmišljeni kako bi povezali posjetitelje s ribarskom kulturom na autentičan, angažirajući način. U prostorijama centra redovito se održavaju predavanja, izložbe, kulturna događanja i kreativne radionice koje okupljaju ljude svih generacija. Posebno mjesto zauzimaju dječje radionice, u kojima najmlađi imaju priliku naučiti kako vezati ribarske čvorove, izrađivati karte za tradicionalne igre poput briškule ili saznati zanimljivosti o životu na moru. Svaka aktivnost nudi nešto novo, stvarajući most između prošlosti i sadašnjosti.

Interpretacijski centar Ribarska kuća “Santa Marina” u Vabrigi uistinu je utočište autentičnosti koje nas podsjeća tko smo i odakle dolazimo. Ribarska baština, utkana u priče, mirise mora i zvuke brodskih motora, ponovno pronalazi svoje mjesto – ne samo u sjećanjima, već i u svakodnevici.

Uronite u fascinantni svijet istarskog morskog života i povijesti.

Fishing, alongside agriculture, was one of the key industries in the Istrian region — shaping not just the local economy, but also the social life and identity of its community. The “Santa Marina” Fishermen’s House Interpretive Center is dedicated to preserving and promoting the rich fishing heritage of this region. Opened in 2024 in the quiet coastal town of Vabriga, right by the harbor of Santa Marina, the center gives visitors a rare glimpse into the region’s fishing past — from old tools and methods to everyday items that tell the story of life at sea.

But this isn’t just a place with things behind glass. The center is alive — a heartbeat of history passed down from one generation to the next. It’s set inside a restored fisherman’s house built in the mid-20th century by the fishermen themselves — a lasting symbol of their dedication, courage, and togetherness. Thanks to thoughtful restoration and cultural investment, the house has come back to life — a vibrant gathering place and a source of local pride.

The center’s programs are thoughtfully designed to connect people with fishing culture in a way that feels real and engaging. Talks, exhibitions, cultural events, and hands-on workshops are held regularly, bringing together locals and visitors of all ages. The kids especially love the workshops — tying real fishing knots, making their own playing cards for traditional games like briškula, or learning about life on the sea in fun, interactive ways. Each activity offers something new, building a bridge between past and present.

The “Santa Marina” Fishermen’s House in Vabriga is a true haven of authenticity — a place that gently reminds us of who we are and where we come from. Fishing heritage, woven into stories, the scent of salt in the air, and the hum of boat engines, is finding its place once again — not just in memory, but in everyday life.

Come and dive into the fascinating world of Istria’s maritime history and culture.



URONI U ZABAVU

AQUACOLORS

SPLASH INTO FUN

Već punih deset godina, Aquacolors Poreč omiljena je destinacija za ljubitelje vodenih parkova i onih željnih adrenalinskog uzbuđenja, no i obitelji koje traže ljetnu zabavu. Kao najveći adrenalinski vodeni park u Hrvatskoj, Aquacolors neprestano podiže ljestvicu zabave, nudeći jedinstven spoj uzbuđenja i opuštanja stvarajući nezaboravne ljetne uspomene za milijune posjetitelja

Poznat po brzim toboganima, uzbudljivim bazenima s valovima i opuštajućim rijekama, park je nezaobilazna lokacija za sve koji žele i avanturu i odmor pod istarskim suncem.

Osim adrenalinske zabave, ovaj vodeni park nudi i mirnu oazu s prostranim sunčalištima, ugostiteljskim sadržajima i VIP kabinama za one koji žele ekskluzivnije iskustvo. S jasnim fokusom na sigurnost, kvalitetu i stalne inovacije, Aquacolors je postao jedno od najposjećenijih turističkih odredišta u Istri.

Ovog ljeta pridružite se proslavi 10. obljetnice uz posebne događaje i nova iznenađenja.

*Free Fall, Multi-slide, Looping Rocket,
Lazy River, Wave Pool, Croco Cave,
Kids' Paradise*

For a full decade, Aquacolors Poreč has been the ultimate destination for water park enthusiasts, thrill-seekers, and families looking for a perfect summer escape. As Croatia's largest adrenaline water park, Aquacolors continues to set new standards in entertainment, offering an unparalleled mix of excitement and relaxation for millions of visitors, creating unforgettable summer memories.

Known for its high-speed slides, exciting wave pools, and relaxing lazy rivers, the park is the go-to destination for those looking for both adventure and leisure under the Istrian sun.

Beyond the adrenaline-fueled fun, Aquacolors Poreč offers a relaxing retreat with spacious sunbathing areas, delicious food courts, and VIP cabanas for those looking for an exclusive experience. With its commitment to safety, quality, and continuous innovation, Aquacolors has become one of Istria's top tourist attractions.

This summer, join the 10th-anniversary celebration with special events and brand-new surprises.



DEKLIĆ

familia

Snažne obiteljske veze temelj su dugogodišnje tradicije i uspjeha obitelji Deklić. Upravo iz tog razloga stvorena je linija vina Deklić Familia, a koja nastaje u najstarijem obiteljskom vinogradu Tuntarovcu. Smješten na 310 metara nadmorske visine, Tuntarovac je dom trima plemenitim sortama - Teranu, Cabernet Sauvignonu i Merlotu. Pažljivom kupazom ovih sorti nastaje Deklić Familia, vrhunsko suho crveno vino koje simbolizira čvrste obiteljske veze i stoljetnu strast prema vinogradarstvu.

Raditi, ali i živjeti život u vinogradu je ono što odlikuje Dekliće i ono što se odražava u svakom gutljaju vina.

Postanite ponosni udomitelj loze koja će nositi Vašu oznaku u vinogradu i ostavite osobni pečat ovoj vinskoj priči. Usvajanjem loze ne postajete samo dijelom vinograda, već postajete dijelom obitelji, dijelom priče isprepletene strašću, predanošću i bezvremenskom ljubavlju prema vinu.

Vaše ime neće biti samo oznaka na lozi, već trajni trag u povijesti koja se piše kap po kap, berbu po berbu, generaciju za generacijom.

Kada grožđe dozrije i pažljivo se ubere, vino iz vaše loze stići će izravno na vašu adresu, dok ćete kao član Deklić Familije uživati u jedinstvenom iskustvu – od prvog pupoljka do posljednje kapljice u čaši.

Strong family bonds are the foundation of long-standing tradition and success of Deklić family. It is precisely for this reason that the Deklić Familia wine line was created, born in the family's oldest vineyard, Tuntarovac. Situated at an altitude of 310 meters, Tuntarovac is home to three noble grape varieties – Teran, Cabernet Sauvignon, and Merlot. Through a careful blend of these varieties, Deklić Familia is crafted – a premium dry red wine that symbolizes strong family bonds and a centuries-old passion for winemaking.

To work in the vineyard is one thing, but to truly live it—that's what defines Deklić family and what is reflected in every sip of wine.

Become a proud guardian of a vine that will bear your mark in vineyard and leave a personal imprint on a winemaking legacy. By adopting a vine, you don't just become part of the vineyard—you become part of the family, part of a story woven with passion, dedication, and a timeless love for wine.

Your name won't be just a tag on a vine, but a lasting imprint in a history written drop by drop, harvest by harvest, generation after generation.

Once the grapes ripen and are carefully harvested, the wine from your vine will be delivered straight to your doorstep. As a member of the Deklić Familia, you'll enjoy a unique experience – from the very first bud to the last drop in your glass.



COUNT'S GINGER BEER

Premium craft piće s oštrom i začinjenom aromom đumbira dolazi s dalekih peruanskih plantaža, poznatih po đumbiru bogatog i izraženog okusa. Upravo zbog tih karakteristika Count's Drinks ga je odabrao za svoju proizvodnju. Đumbir ima dugu tradiciju upotrebe u ljekovite svrhe širom svijeta, te je poznat po tome što potiče zdravlje organizma i smiruje um. Također, znanstveno je potvrđeno da ublažava trudničke mučnine. Count's Ginger Beer tako predstavlja jedinstveni spoj osvježanja, užitka i dobrobiti – sve u jednoj bočici.

A premium craft beverage with a sharp and spicy ginger aroma, sourced from the distant plantations of Peru—renowned for their rich and distinctive ginger flavor. It is precisely these qualities that led Count's Drinks to choose Peruvian ginger for its production. Ginger has a long-standing tradition of medicinal use across the globe and is known for promoting overall health and calming the mind. It has also been scientifically proven to alleviate pregnancy-related nausea. Count's Ginger Beer thus offers a unique blend of refreshment, enjoyment, and wellness—all in a single bottle.



Dog Dreams Beach & Bar

Savršeno mjesto za sve vlasnike i ljubitelje pasa koji žele sprovesti vrijeme opušteni na plaži, okruženi morem, suncem i predivnim zalascima sunca. Ovdje će se svatko vrlo brzo prepustiti čarima mora, sunca i osvježavajućih koktela, dok vaš ljubimac uživa u sigurnom i zabavnom prostoru. Bar nudi idealnu kombinaciju opuštene atmosfere, prekrasnog pogleda na more i glazbe, te prirode u pozadini. Doživite ljeto ispunjeno igrom i smijehom, gdje se svaki trenutak pretvara u pravo malo ljetno savršenstvo, kakvo želimo dijeliti s našim najboljim prijateljima.

The perfect spot for dog owners and dog lovers who just want to chill on the beach, surrounded by the sea, sunshine, and beautiful sunsets. It's easy to get into vacation mode here – with the sun, the sea, and refreshing cocktails – while your furry friend enjoys a safe and fun space made just for them. The bar has the perfect laid-back vibe, amazing sea views, and a mix of good music and nature sounds in the background. It's all about summer fun and laughs. Every moment here feels like a little slice of summer heaven – the kind you want to share with your best four-legged buddy.



AQUAPARK

Istralandia



HAD ENOUGH OF THE **SUMMER HEAT** & BORING DAYS?

The perfect way to cool off is located in the most entertaining
waterpark in Istria – **AQUAPARK ISTRALANDIA!**

Istralandia offers unforgettable experience of relaxation and excitement on its many different pools and slides; high and aslope for the brave ones, slides with rubber boats and the latest technology tube-slides. In case you get tired of the water alone, do not worry – Istralandia's numerous Sports tournaments, Foam parties and funny brass band concerts are making it the perfect destination for summer fun.

Hungry or thirsty? Wide variety of restaurants and bars offering complete meals as well as snack are there to satisfy anybody's needs. Get ready for the most entertaining water in Istria!

Aquapark Istralandia – the best summer adventure for the whole family!

INCLUDED

The price includes the use of all water park attractions, entertainment program

OPTIONAL

Lockers, sunbeds & beach umbrellas, sunbed gazebo, cabana, kennel service

EXCLUDED

The price does not include the transfer.

MORE INFO

Free entry to Istralandia on your birthday.

BADEN

Grad gdje izvori života susreću eleganciju
A City Where the Springs of Life Meet Elegance

S mješten u slikovitom krajoliku uz rijeku Limmat, na svega 20 minuta od Züricha, Baden je mjesto gdje se stoljeća povijesti stapaju s prirodnim blagodatima i suvremenim životnim stilom. Ovaj šarmantni grad već je od rimskih vremena poznat po svojim termalnim izvorima – najbogatijima mineralinima u cijeloj Švicarskoj – čineći ga pravom wellness oazom, idealnom za opuštanje tijela i obnavljanje duha.

No, Baden nije samo wellness oaza, već i dinamično poslovno i tehnološko središte – grad u kojem inovacije, industrija i tradicija idu ruku pod ruku.

U srcu ove termalne destinacije nalaze se tri posebna hotela – Limmathof, Blue City Hotel i Trafo Hotel – svaki s vlastitim karakterom, ali istim ciljem – ponuditi savršen boravak u ambijentu gdje se susreću elegancija, udobnost i snaga termalne vode. Bilo da tražite povijesni šarm, moderan dizajn ili poslovnu profinjenost, Baden nudi sve. I više od toga.

N estled in a picturesque landscape along the River Limmat, just a 20 minute drive from Zürich, Baden is a place where centuries of history blend seamlessly with natural treasures and a contemporary lifestyle. Since Roman times, this charming town has been renowned for its thermal springs – the richest in minerals in all of Switzerland – making it a true wellness oasis, perfect for rejuvenating body and mind.

But Baden is more than just a wellness retreat; it is also a vibrant business and technology hub – a city where innovation, industry, and tradition go hand in hand.

At the heart of this thermal destination lie three distinctive hotels – Blue City Hotel, Trafo Hotel, and Limmathof – each with its own unique character but sharing the same purpose: to provide a perfect stay in an ambience of elegance, comfort, and powerful thermal waters. If you seek historic charm, modern design, or classy business etiquette, Baden has it all – and more.



HOTEL LIMMATHOF

24 sobe / *rooms*

3 ekskluzivna privatna spa suita
/ *exclusive private spa suite*

Povijesni termalni izvori
Historical thermal spring

Wellness

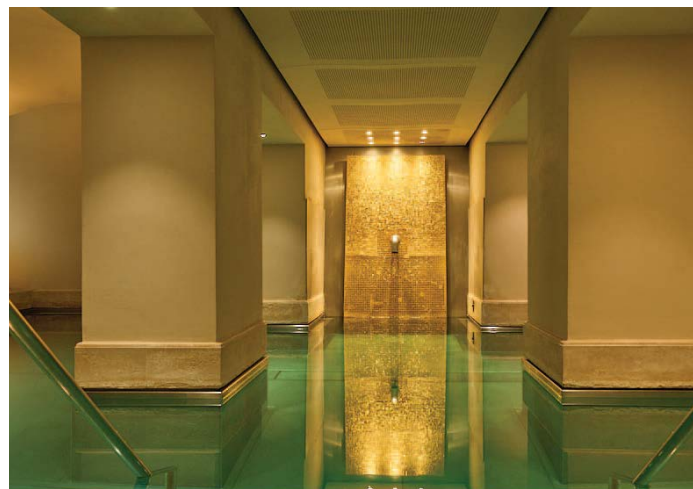
Adults only 16+

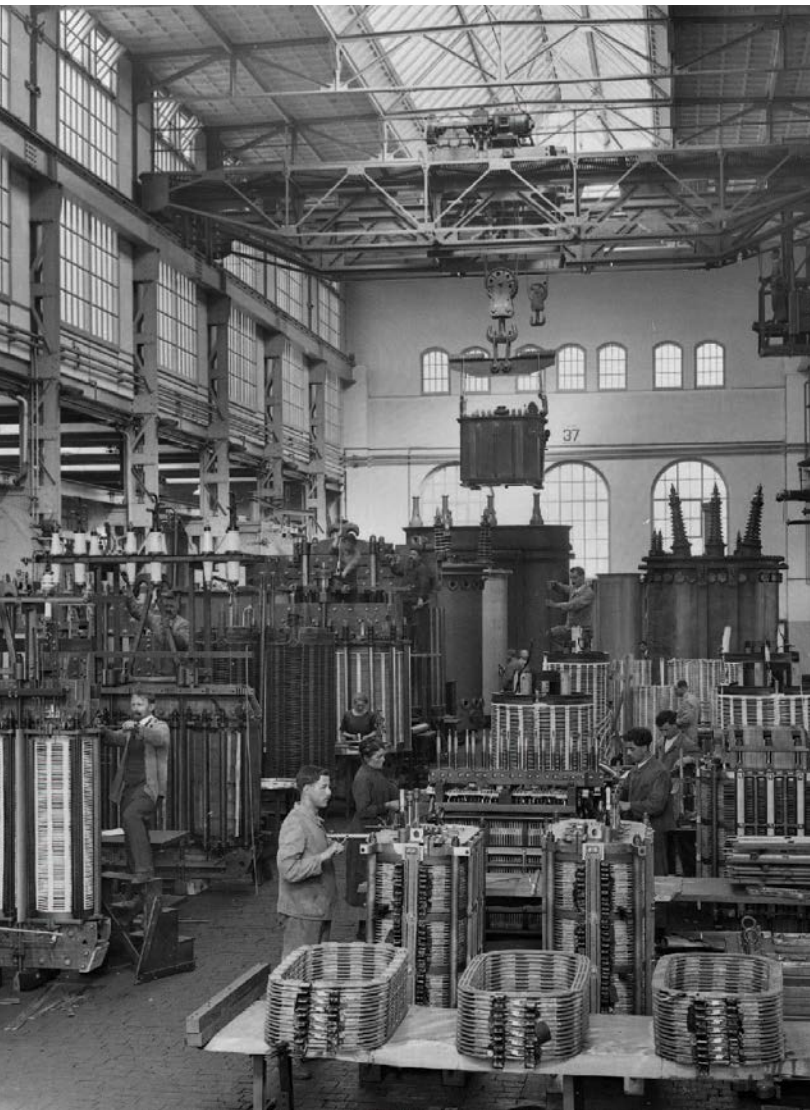
Ovaj jedinstveni hotel spaja prošlost i sadašnjost u savršenom skladu. Smješten na dvije obale rijeke, u dva potpuno različita objekta, no s istom filozofijom. Na badenskoj obali, u srcu povijesne spa četvrti, uzdiže se zgrada s klasičnom elegancijom i bogatom tradicijom – prostor u kojem se bezvremenski šarm susreće s modernom udobnošću. Nasuprot, u Ennetbadenu, okružen vinogradima okupanim suncem i miru pješačke zone, smjestio se drugi dio hotela, suvremenog dizajna i sofisticiranog luksuza kao savršeno utočište za goste u potrazi za stilom i tišinom. Bez obzira birate li profinjenu tradiciju ili moderan sjaj, Limmathof nudi najbolje od oba svijeta. Uživajte u opuštanju u mirnoj wellness zoni ili napunite energiju u moderno opremljenom fitness studiju.

Limmathof nije samo hotel – to je filozofija ravnoteže, između elegancije i inovacije, povijesti i suvremenosti.

This unique hotel harmoniously blends past and present. Spread across both banks of the Limmat river, it offers two distinct settings united by the same philosophy. On the Baden side, in the heart of the historic spa quarter, stands a building of classical elegance and rich tradition – a place where timeless charm meets modern comfort. On the opposite bank, in Ennetbaden, nestled among sun-drenched vineyards and the tranquility of a pedestrian zone, lies the hotel's contemporary counterpart, a haven of sophisticated luxury for guests seeking style and serenity. Whether you choose refined tradition or modern brilliance, Limmathof offers the best of both worlds. Unwind in the peaceful wellness area or recharge in the state-of-the-art fitness studio.

Limmathof is more than just a hotel – it is a philosophy of balance between elegance and innovation, history and modernity.





HOTEL TRAFO

81 soba / *rooms*

Trafo Baden event center

Nagrada Hotellerie Suisse za Design Hotel
Awarded by Hotellerie Suisse as Design Hotel

Pet friendly

Trafo Design & Business Hotel spaja industrijsku prošlost s modernim urbanim stilom života. Izgrađen 2014. u srcu bivše tvornice Trafo u Badenu, ovaj jedinstveni hotel nudi spoj autentičnog industrijskog ambijenta i udobnosti suvremenog doba. Prostor čistih linija i profinjenog dizajna stvoren je za poslovne goste i urbane putnike u potrazi za nečim posebnim.

Nekadašnje središte proizvodnje prvog turbo generatora na svijetu danas zrači stilom, funkcionalnošću i toplinom, gdje se inovacija i ugođa susreću u savršenoj ravnoteži.

U sklopu kompleksa Trafo Baden nalaze se i vrhunska kina, fitness i wellness park, raznolika gastronomska ponuda te višenamjenski prostori za događanja svih vrsta.

Ovdje ćete doživjeti gostoljubivost koja teče glatko poput struje – u ambijentu gdje energija povijesti napaja udobnost sadašnjeg trenutka.

Trafo Design & Business Hotel blends Baden's industrial heritage with a modern urban lifestyle. Built in 2014 within the former Trafo factory, this unique hotel combines the raw authenticity of an industrial setting with the comfort and style of contemporary design. With its clean lines and refined aesthetic, it is an ideal choice for business travellers and urban explorers seeking something truly special.

Once the production site of the world's first turbo generator, the building now radiates style, functionality, and warmth, combining harmoniously innovation and comfort.

It is part of the Trafo Baden complex with premium cinemas, a fitness and wellness centre, diverse dining options, and multifunctional event spaces.

Here, hospitality flows as effortlessly as electricity in a space where the energy of history powers the comfort of the present.



HOTEL BLUE CITY

29 soba / *rooms*

1 apartman / *apartment*

Restoran / *Restaurant Lemon*

Bilo da putujete zbog posla ili iz užitka, u Blue City Hotelu dočekat će vas profinjeni interijer, personalizirana usluga i atmosfera u kojoj se svaki gost osjeća dobrodošlo. Ovaj poslovno orijentirani butik hotel, smješten u srcu Badena, spaja funkcionalnost i srdačnost – stvarajući osjećaj doma, čak i kad ste daleko od njega. Svaki je detalj pažljivo osmišljen kako bi vaša udobnost bila na prvom mjestu. Hotel je poznat po svojim pop-up restoranima i barovima. Tako zimi izgrade drvenu kućicu u kojoj se poslužuje fondue, dok se ljeti na istom mjestu nalazi terasa, a na krovu hotela rooftop bar.

Na svega nekoliko minuta hoda od željezničkog kolodvora, hotel nudi savršenu početnu točku za otkrivanje šarmantne stare gradske jezgre, opuštajućih wellness zona i legendarnog Baden Grand Casina.

Zgrada hotela, izgrađena davne 1912. godine, tijekom povijesti mijenjala je ugostiteljske uloge, da bi od 2008. godine zablistala u novom ruhu kao živopisan gradski hotel. Dizajniran u jednostavnom neobaroknom stilu s nježno zakrivljenim linijama i klasičnim mansardnim krovom, zgrada odražava arhitektonski šarm karakterističan za svoje doba.

Doživite spoj tradicije i suvremenog gostoprimstva, na mjestu gdje se poslovni boravak pretvara u toplo, osobno iskustvo.



Whether you're travelling for business or pleasure, Blue City Hotel welcomes you with its stylish interiors, personalised service, and an atmosphere that makes you feel at home. This business-oriented boutique hotel, located in the heart of Baden, seamlessly blends functionality with warmth – creating a sense of home, even when you're far from it. Every detail is thoughtfully designed with your comfort in mind.

The hotel is renowned for its pop-up restaurant and bar. In winter, it sets up a charming wooden chalet serving fondue, while in summer, the same spot becomes an inviting terrace, complemented by a rooftop bar with stunning views.

Just a short walk from the train station, the hotel is the perfect starting point for exploring Baden's charming old town, relaxing wellness retreats, and the legendary Baden Grand Casino.

Since its construction in 1912, the building has hosted various hospitality ventures to eventually become a vibrant city hotel in 2008 that has kept the elegance of a simple Baroque Revival style in architecture, with gently curved lines and a classic mansard roof.

Experience the perfect blend of tradition and contemporary hospitality – where a business stay becomes a warm, personal experience.

ALESTIMO

UMIJEĆE PROFINJENOG UŽIVANJA *THE ART OF ELEVATED LEISURE*

Slovenski lifestyle brend Alestimo pomiče granice profinjenog užitka. Ukorijenjen u modernom hedonizmu, Alestimo slavi ono najbolje u životu – vrhunske cigare, bezvremenske satove, plemenita pića i neponovljive trenutke. Ovo nije samo brend – to je filozofija koja potiče da se svaki zasluženi trenutak odmora doživi punim plućima, a svakodnevni rituali pretvore u nezaboravna iskustva.

Sada Alestimo postavlja novi svjetski standard s prvim prijenosnim humidorom na svijetu – elegantnim, pametno dizajniranim suputnikom za ljubitelje cigara u pokretu. Dizajniran za dvije cigare promjera 2,35cm, sadrži pametni džep za vlagu kompatibilan s Boveda pakiranjima veličine osam, osiguravajući svježinu i savršen okus gdje god vas život odvede. Čvrst, sofisticiran i luksuzno kompaktan – donosi pravu slobodu u svijet cigara.

Alestimo ide i korak dalje, nudeći personalizirani dizajn gdje postajete dio kreativnog procesa surađujući izravno s dizajnerima kako biste stvorili jedinstven, personalizirani lifestyle proizvod. Od ideje do realizacije, vaša vizija oživljava kroz majstorsku izradu i široku mrežu vrhunskih obrtnika i suradnika.

Bilo da ste na vrhu planine, jahti, safariju ili golf terenu – Alestimo je vaša ulaznica za život po mjeri hedonista.

Uživajte u trenutku.

Uživajte sa stilom.

*Doživite odmor na potpuno
nov način.*

Originating from Slovenia, Alestimo is a lifestyle brand redefining the boundaries of refined indulgence. Rooted in modern hedonism, Alestimo celebrates life's refined pleasures—premium cigars, timeless timepieces, fine spirits, and the unforgettable joy of shared moments. It's not just a brand; it's a philosophy to savor every second of well-earned leisure and elevate life's everyday rituals into unforgettable experiences.

Now, Alestimo sets a new global standard with the world's first portable humididor—a sleek, intelligently designed companion for cigar lovers on the move. Crafted for two 59 ring gauge cigars, it features a smart humidity pocket compatible with Boveda size 8 packs, ensuring effortless freshness and optimal flavor wherever life takes you. Ruggedly refined and luxuriously compact, it brings true freedom to the cigar experience.

But Alestimo goes beyond innovation. With their custom design program, you are invited into the creative process—collaborating directly with in-house designers to craft personalized, one-of-a-kind lifestyle product. From concept to creation, your vision comes to life through expert craftsmanship and a vast network of artisans and collaborators.

Whether you're on a mountaintop, a yacht, safari or playing golf, Alestimo is your passport to a life well-lived.

Embrace the moment.

Indulge in style.

Experience leisure redefined.





BOOGIE LAB NY

Krajem godine New York dobiva novo spektakularno mjesto – Boogie Lab stiže na Manhattan sa svojom prvom franšizom. Ovaj jedinstveni koncept, koji na impresivnih 800 kvadratnih metara objedinjuje craft pekarnicu, trendi brunch restoran i glamuroznu večernju destinaciju, nije samo još jedan restoran na mapi, već prava gastronomska i lifestyle senzacija. Boogie Lab je mjesto gdje se svakodnevni rituali pretvaraju u vrhunske doživljaje. Dan započinje mirisima svježe pečenih croissanta i briochea, nastavlja se u opuštenom brunch druženju uz kreativne specijalitete, a završava u atmosferi sofisticiranog večernjeg provoda, uz ritmove vrhunskih DJ-eva i jedinstvene signature koktele. Ovo je prostor koji će bez sumnje očarati sva osjetila – od okusa do estetike, od dnevne ugođe do večernjeg glamura. Spoj gastronomije, suvremenog dizajna i napredne tehnologije daje ovom konceptu posebnu dimenziju, čineći ga atraktivnim za urbane trendsetere željne novih iskustava. Boogie Lab je već osvojio međunarodne simpatije svojim inovativnim pristupom hrani i lifestyleu, a sada je spreman osvojiti srca najzahtjevnije njujorške publike.

Uz podršku inspirativnih lokalnih partnera, Boogie Lab NY će zasigurno postati nezaobilazna destinacija koja će redefinirati društvenu i gastronomsku scenu New Yorka i postati nova spektakularna destinacija na Manhattanu.

By the end of the year, New York is getting a bold new hotspot – Boogie Lab is landing in Manhattan with its very first franchise. This one-of-a-kind concept, spread across an impressive 800 square meters, blends a craft bakery, a trendy brunch spot, and a glamorous evening venue all in one. But this isn't just another restaurant – it's a full-on food and lifestyle experience. Boogie Lab turns your daily routines into something special. Mornings start with the irresistible smell of freshly baked croissants and brioche, roll into relaxed brunches with creative dishes, and evolve into chic evenings with top DJs spinning and signature cocktails flowing. It's a space designed to dazzle all your senses – from taste to aesthetics, from cozy daylight vibes to nighttime glamour.

Combining gastronomy, sleek design, and cutting-edge tech, Boogie Lab brings a fresh energy that's tailor-made for urban trendsetters always on the lookout for the next big thing. It's already gained international buzz with its inventive food-meets-lifestyle approach – and now it's ready to charm even the toughest crowd in NYC.

Backed by visionary local partners, Boogie Lab NY is set to become a must-visit destination, reshaping the city's social and dining scene and lighting up Manhattan with something truly spectacular.

**Imate
nešto
za
reći?**



**Mi
znamo
kako.**



www.premium-image.hr



*Ples trenutaka,
šapti u simfoniji tišine.
Uokvireni snovi.*





*A dance of moments,
whispers in the symphony of stillness.
Framed dreams.*



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