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100% **ISTRIA**

IMPRESSUM

DIREKTOR IZDANJA / PUBLICATION DIRECTOR
Ivan Mikulić

SURADNICI / CONTRIBUTORS
Runa Borić, Branko M. Kulić, Branka
Mihaljinec, Ana Serdarušić

GRAFIČKI DIZAJN / GRAPHIC DESIGN
Lea Jurin, Anja Vidaković

FOTOGRAFIJE / PHOTOGRAPHY
Julien Duval, Merlo de Graia, Dejan Hren,
Ana Ivanušec, Jelena Janković, Majda
Jašarević, Ivica Matošević, Matej Paluh,
Antonio Paljuh, Manuel Paljuh, Umberto
Pellizon, Dino Radmanović, Sebastijan
Skoko, Anton Unković, PR photo

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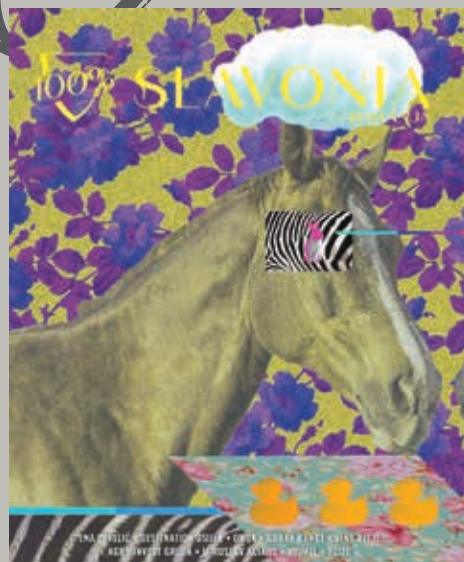
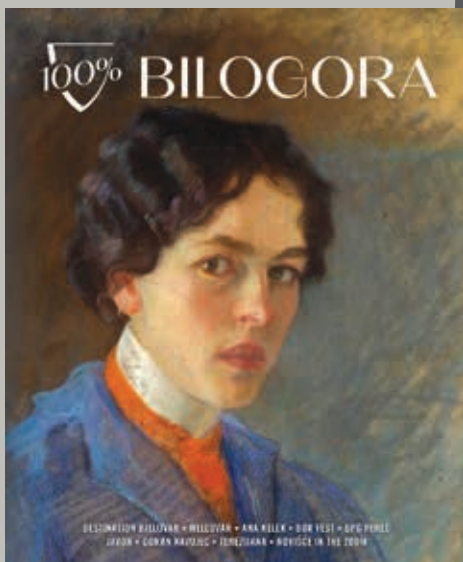
KONCEPT / CONCEPT

**NO STRESS
MARKETING**

+385 91 1533 231
info@nsm.com.hr
NoStressMarketing.com

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Dobrodošli Welcome

Ivan Mikulić

DIREKTOR IZDANJA / PUBLICATION DIRECTOR

Tri godine. Sedam brojeva. I Istra koja se nikad ne može ispričati do kraja.

Svaki put kad pomislim da smo dotaknuli srž ovog poluotoka i da smo ispričali ono bitno, otkrili ono skriveno, pojavi se nova priča koja me razuvjeri. U svakoj od njih glavni protagonisti su naravno ljudi. Oni su redom kreativni, inspirativni, pozitivni, nasmijani. Oni su ti koji prostoru daju neotuđivu energiju. I čine Istru čarobnom.

Inspiracija za ovaj broj došla je sasvim nenadano, u ležernom razgovoru uz čašu vina s Ivicom Matoševićem. Sport je bio u fokusu priče, a Đurđica Orepić se malo pomalo našla u središtu priče. Tako je i nastao intervju sa ženom koja nije čekala pravi trenutak, jer je znala da se život ne mijenja sam od sebe, nego odlukom. U njemu donosimo osobnu priču o ženi koja ne poznaje granice, jer ih stalno pomiče. U svakom smislu.

Još jedna žena je u fokusu - Velka Šuran. Prvi, ekskluzivno donosimo priču o rebrandingu tvrtke koja 20 godina stvara nezaboravna događanja i Istru predstavlja kao premium destinaciju u najluksuznijim medijima diljem svijeta. Od sada pod novim imenom - LF Prive.

Tu su priče ljudi koji dolaze živjeti u Istru jer je prepoznaju kao svoju - Alexandra i Miroslav Marjanović došli su kako bi otvorili rehabilitacijski centar u Kanfanari, dok Lauren i Adam King u svom malom rovinjskom vinskom baru spajaju dvije obalne kulture i britanski šarm.

U ovom broju krenuli smo u lov na doživljaje. Pronašli smo ih u safari rutama koje probijaju zelene koridore do skrivenih uvala, kao i u adrenalinskim outdoor zabavama.

Uronite u ovaj broj polako, s radoznalošću, bez žurbe. Ima tu svega: pustolovine i mira, tradicije i inovacije, okusa i mirisa koje nećete zaboraviti. Istra je takva. Ona jednostavno postoji, čeka i nagrađuje.

Posebno me raduje što je 100% ISTRIA dobila svoje kontinentalne verzije - 100% SLAVONIA & BARANJA i 100% BILOGORA. Izdanja koja su nastala kao jasan razvoj projekta i platforme 100%. Time se prirodno proširio prostor koji povezuje različite regije, priče i živote ispunjene strašću i umjetnošću življenja. Dokaz da se dobra priča ne iscrpljuje i ne pozna granicu. Samo se širi. Budućnost će pokazati koliko i gdje. Ja joj se iskreno veselim. ▽

After three years and seven issues, we have hardly begun to cover what Istria is.

Every time I think we have captured the essence of this peninsula – that we have told all the important stories and uncovered hidden ones – a new story appears to prove me wrong. And at the heart of every one of them are, of course, the people. Creative, inspiring, positive, smiling people. They are the ones who give this region its unmistakable energy. They are what make Istria terra magica. The inspiration for this issue came quite unexpectedly, during a relaxed conversation over a glass of wine with Ivica Matošević. Sport was initially at the centre of the discussion, yet little by little Đurđica Orepić emerged as its true focus. That conversation ultimately led to an interview with a woman who never waited for the “right moment”, because she understood that change does not just happen, but you make it happen. It is a deeply personal story about a woman who recognises no limits, because she is constantly pushing them further. In every sense.

Another remarkable woman also takes centre stage in this issue – Velka Šuran. We are the first to bring the exclusive story behind the rebranding of the company that has spent two decades creating unforgettable events and presenting Istria as a premium destination in some of the world’s most luxurious media. From now on, it enters a new chapter under a new name – LF Privé.

There are also stories about people who chose Istria because they recognised it as their own. Alexandra Marjanović and Miroslav Marjanović arrived to open a rehabilitation centre in Kanfanar, while Lauren King and Adam King blend two coastal cultures with British charm in their small wine bar in Rovinj.

In this issue, we also set out in search of experiences. We found them along safari routes cutting through green corridors towards hidden coves, as well as in adrenaline-filled outdoor adventures. Take your time with these pages. Read them slowly, with curiosity. There is a little of everything: adventure and tranquillity, tradition and innovation, flavours and aromas you will not forget. After all, this is the nature of Istria. It is there, waiting and rewarding.

I am especially pleased that 100% ISTRIA has now gained its continental counterparts – 100% SLAVONIA & BARANJA and 100% BILOGORA. These editions have emerged organically, as an expansion of the 100% project and platform connecting different regions, stories, and lives filled with passion and the art of living. They are the proof that good stories never run out and know no boundaries. They can only grow. Only future will tell where they take us. And, honestly, I can’t wait. ▽



Novigrad-Cittanova

DOBAR ŽIVOT UZ MORE / *GOOD LIFE BY THE SEA*

Tihi istarski dragulj na zapadnoj obali gdje se život u proljeće prirodno seli na rivu, šarmantni trg i šarene, uredne ulice centra grada. Okružen morem i zidinama iz 13. stoljeća, Novigrad šarmira bez napora i s mjerom, ukusom i lokalnom pristojnošću koja nije samo usluga, nego tradicija. I baš zato je idealan kao cjelogodišnja destinacija - lako dostupan i savršen za bijeg od gužve - no svoje najljepše lice često pokazuje u proljeće i jesen. Tada su dani ugodni, priroda u punom sjaju, a tempo sporiji.

In this quiet Istrian gem on the western coast with a charming square and neat, colourful streets of the old town, life in spring seems to stream towards the seafront. Surrounded by the sea and 13th century walls, Novigrad has an effortless, understated charm of tasteful and courteous hospitality rooted in a long tradition, which is why it is an ideal year-round destination – easily accessible and perfect for escaping the crowds. But it is in spring and autumn that the town puts its best foot forward. The days are pleasant, nature at its most vibrant, and the pace slows down.

Proljeće donosi zelenilo vinograda i maslinika te savršenu klimu za šetnje, vožnje biciklom uz more ili kroz zaleđe, izlete brodom i sve ono što godi u pokretu, bez ljetne gužve. Istovremeno u srcu grada očekuje vas Muzej Lapidarium i Centar za posjetitelje posvećen ribarskoj tradiciji. U to doba stiže i prvi od dva izdanja Park Food Festa, kada renomirani restorani iz Novigrada i okolice predstavljaju kreativna jela od najsvježijih lokalnih namirnica u formi street fooda. U Parku novigradskih ribara i Mandraču tih se dana uživa u istarskoj gastronomiji - uz ples i pjesmu, mirise za pamćenje, društvo i vrtlog emocija.

Jesen pak oboji krajolik toplijim tonovima, a more ostaje dovoljno blago za plivanje sve do kraja listopada, kao produžetak ljeta, ali s više mira.

Kraj rujna rezerviran je za Wine&Walk by the Sea - hodanje uz more, kroz vinograde i maslinike, s čašom u ruci kako bi kušali lokalna vina i probali male zalogaje ukusne hrane. I to bez žurbe i s guštom. To je šetnja koja zapravo priča o ljudima, zemlji i onoj jednostavnoj radosti kad se sve poveže u jednom gutljaju.

22. - 23. 5. 2026 & 30. - 31. 10 2026.

Park Food Fest

Spring brings the fresh green of vineyards and olive groves and the perfect weather for walks, cycling by the sea or inland, boat trips, and all those simple pleasures best enjoyed in motion. The old town awaits with the Lapidarium Museum and the visitor centre dedicated to the fishing tradition. It is also the season of the Park Food Fest, when renowned local restaurants present creative dishes made from the freshest local ingredients, reimagined in a street food format. The Park of Novigrad Fishermen and the town's little harbour Mandrač are filled with Istrian gastronomy, music, dancing, memorable aromas, good company, and a swirl of emotion.

Autumn, meanwhile, bathes the landscape in warmer tones, while the sea remains gentle enough for swimming well into late October, prolonging the summer without the usual bustle.

Late September is reserved for Wine & Walk by the Sea – a leisurely walk along the coast, through vineyards and olive groves, glass in hand, sampling local wines and enjoying small bites of delicious food. There is no rush, only pleasure. It is a walk that tells a story of the local people, of the land, and simple joys of life coming together in a single sip.

26. 9. 2026.

Wine&Walk by the Sea



Za one koji nisu stigli na proljetni Park Food Fest, tu je popravni rok krajem listopada, kada Novigrad slavi završetak jeseni i polako se okreće zimskoj idili.

U Novigradu se slavi dobar život na jednostavan, autentičan način. Dan se započinje jutarnjom kavom, odlaskom na tržnicu I ribarnicu, i preljeva u popodnevne šetnje uz more, a večeri u romantične zalaske sunca u staroj gradskoj luci. Naravno, sve to prati dobra hrana i piće, jer gastronomija se ovdje pamti - svježa riba koja često stiže u restorane svega nekoliko sati nakon ulova, morski plodovi poput kapešanti i liganja, ekstra djevičansko maslinovo ulje vrhunske kvalitete i lokalna vina. Za one koji vole doživjeti destinaciju “iznutra”, degustacije kod proizvođača dodaju još jednu dimenziju, i priliku za povezivanje s ljudima i njihovim pričama.

Proljeće i jesen u Novigradu nisu samo godišnja doba - to su raspoloženja. Vrijeme kad se Istra doživljava polako, iskreno i osvježavajuće, u gradu koji čuva svoje navike, ali ih i svesrdno dijeli bez pompe. Mjesto kojem se ljudi rado vraćaju, upravo zato što ne pokušava biti ništa drugo nego ono što jest. ▽

Those who have missed the spring edition of Park Food Fest get another opportunity at the end of October, when Novigrad celebrates the close of autumn and gently turns towards the stillness of winter.

Novigrad celebrates good life with simple rituals. The day begins with morning coffee and a visit to the market and fish market, flows into afternoon walks by the sea, and ends with romantic sunsets in the old harbour. Naturally, all of this is accompanied by excellent food and drink, for gastronomy here is memorable – fresh fish that often reaches restaurants within hours of being caught, seafood such as scallops and squid, premium extra virgin olive oil, and local wines. For those who look for a genuine experience, tastings with local producers add another dimension, a chance to connect with people and their stories.

Spring and autumn in Novigrad are more than seasons, they are states of mind. A time when Istria is slow, genuine, and refreshing, and the town shares its cherished tradition generously, yet unpretentiously. And because it makes no effort to pretend to be anything other than what it is, visitors gladly return. ▽



2026 TAR-VABRIGA

Raznolika događanja tijekom ljeta i jeseni unose posebnu energiju u ulice Tara i Vabriga. Povezuju lokalno stanovništvo i posjetitelje, otkrivaju autentične priče, donose kreativne novitete, ugošćuju umjetnike iz inozemstva te mjesto pretvaraju u živahnu, vibrantnu pozornicu.

A diverse range of events throughout summer and autumn brings a special energy to the streets of Tar and Vabriga. They connect locals and visitors, reveal authentic stories, introduce creative new ideas, host international artists, and turn the town into a lively, vibrant stage.

12.-13.06.

Festival uličnih čarobnjaka / *Street Art Festival*

20.06.

Retroparty

01.07 / 8.07. / 29.07. / 19.08. / 26.08.

Cinema Torre

Ljetne filmske večeri / *Summer Film Nights*

16.07.

Dan Općine / *Municipality day*

18.07.

Jole, Sergio Pavato, Orchestra Istriana

Koncert / *Concert*

25.07.

Fešta od sardoni / *Anchovy Festival*

01.08.

Fešta od angurije / *Watermelon Festival*

08.08.

Fešta od pedoći / *Mussels Festival*

15.08.

Večer klapa / *Evening of 'Klapa' songs*

04-05.09.

Turistička fešta / *Tourist fest*



THINK

ASKING THE RIGHT QUESTIONS

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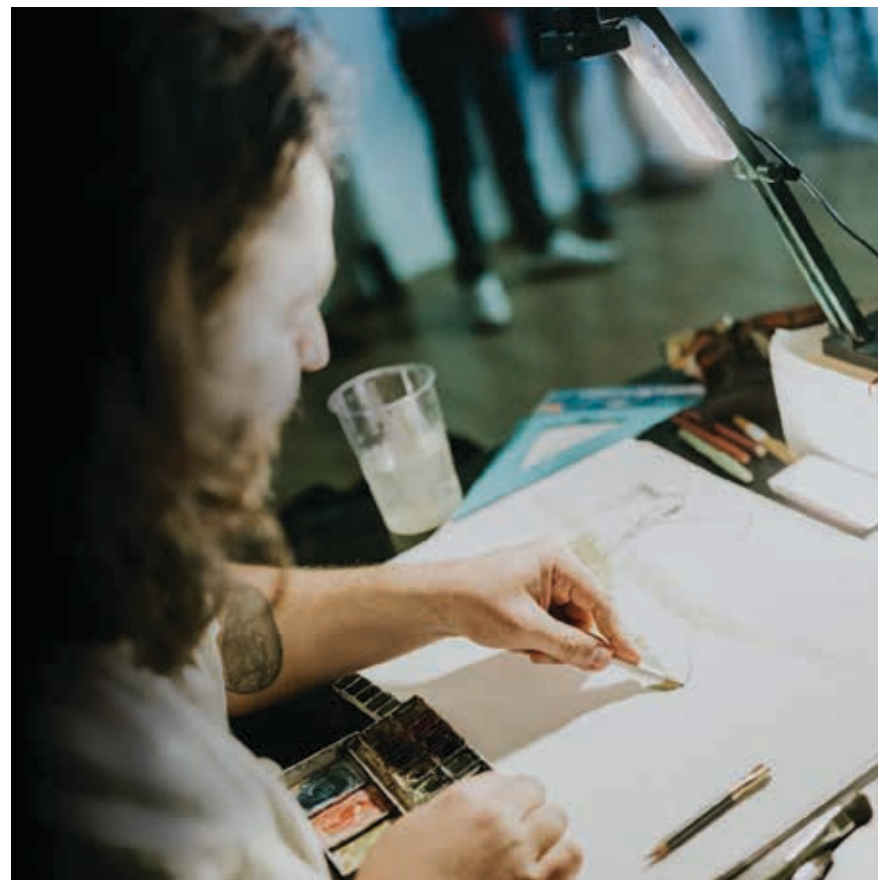


Toons&Tunes 4

TURISTIČKA ZAJEDNICA BRTONIGLA-VERTENEGLIO
4. – 6. 9. 2026.

Analogni zvuk, umjetnost stripa i duh pop kulture ponovno se susreću u Brtonigli na festivalu koji okuplja kolekcionare, umjetnike i sve zaljubljenike u autentična iskustva – od vinila i stripova do radionica i susreta s vodećim imenima scene. Događaj koji slavi kreativnost, zajedništvo i povratak analognim vrijednostima. Festival nudi spoj glazbe, ilustracije, druženja i hedonizma – od jutra do kasno u noć.

Analog sound, comic art, and the spirit of pop culture are coming together again in Brtonigla at a festival that brings together collectors, artists, and all enthusiasts of authentic experiences – from vinyl and comics to workshops and meetings with leading figures of the scene. An event that celebrates creativity, community, and a return to analog values. The festival offers a blend of music, illustration, socializing, and hedonism – from morning until late at night.



Pula Film Fest

PULA
9. – 16. 7. 2026.

Publiku 73. izdanja Pulskog filmskog festivala ovog ljeta očekuje još ugodnije i tehnički naprednije iskustvo gledanja filmova - nova filmska platna, laserski projektor u Kinu Valli, te unaprijeđeno ozvučenje. Arena u Puli dočekaće posjetitelje s novim, udobnijim stolicama i suvremenom projekcijskom kabinom što će dodatno podići kvalitetu filmskih večeri pod zvijezdama. Kao i svako ljetno, na tri dobro poznate lokacije, mnogobrojne posjetitelje očekuje pregršt zanimljivih naslova iz domaće i inozemne produkcije.

This summer, the 73rd Pula Film Festival is set to deliver a more comfortable and technologically enhanced cinema experience, with brand-new screens, a laser projector at Kino Valli, and upgraded sound. At the Pula Arena, visitors will be greeted by new, more comfortable seating and a state-of-the-art projection booth - raising the bar for unforgettable film nights beneath the stars. And as it does every year, the festival returns to its three familiar venues with a rich line-up of standout titles from both Croatian and international cinema, promising plenty to discover for every kind of film lover.



pulafilmfestival.hr

ACT

SPICING THINGS UP

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Visualia festival

PULA
17. – 29. 9. 2026.

Festival svjetla i novih medija tijekom tri dana okuplja desetke tisuća posjetitelja koji uživaju u nezaboravnim doživljajima, emocijama i novim iskustvima. Festival koji plijeni pozornost brojne domaće i strane publike, prvi je takve vrste u Hrvatsko.

Prvi puta održan je 2013. godine, te se isprva fokusirao na 3D mapping projekcije. Tijekom godine značajno se proširio, pa sada sadržava široku lepezu svjetlosnih instalacija i izvedbi, a predstavlja radove međunarodnih i lokalnih umjetnika i time osigurava raznoliko i bogato umjetničko iskustvo. Jedan od vrhunaca festivala su "Svjetleći divovi", gdje su osvijetljene dizalice brodogradilišta Uljanik, stvarajući spektakularan prizor koji je postao kulturni simbol Pule, dok se 3D i 2D video mapiranjem povijesna mjesta i zgrade pretvaraju u dinamična platna svjetla i boja, pružajući nezaboravno vizualno iskustvo.

Godine 2015. srušen je Guinnessov rekord u Areni u kategoriji fotografije najvećeg broja ljudi u formaciji svjetlosnog znaka "Light Postcard", dok je 2018. Visualia festival ušao u kalendar svjetskih festivala svjetlosti.

Visualia predstavlja čarolije i ljepote novih tehnologija i audio-vizualnih umjetnosti te od samog osnutka na poseban način brendirala Pulu u umjetničku prijestolnicu boja, svjetlosti i kreativnosti.

Over three days, Visualia Festival of Light brings together tens of thousands of visitors who immerse themselves in unforgettable moments, emotions, and new experiences. Captivating both local and international audiences, it is the first festival of its kind in Croatia.

It was first held in 2013 and initially focused on 3D mapping projections, the festival has expanded significantly over the years, now offering a wide range of light installations and performances. It features works by local and international artists, ensuring a diverse and rich artistic experience. One of the highlights of the festival is the "Lighting Giants", where the illuminated cranes of the Uljanik shipyard create a spectacular sight that has become an iconic symbol of Pula. Meanwhile, 3D and 2D video mapping transform historical sites and buildings into dynamic canvases of light and colour, providing an unforgettable visual experience.

In 2015, a Guinness World Record was broken in the Pula Arena in the category of the largest number of people photographed in a formation of the illuminated "Light Postcard" sign. In 2018 the Visualia Festival was added to the calendar of global light festivals.

Visualia showcases the magic and beauty of new technologies and audiovisual arts and, since its very beginning, has played a distinctive role in branding Pula as an artistic capital of colour, light, and creativity.

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.



ĐURĐICA OREPIĆ

SNAGA KOJA OBLIKUJE ŽIVOT STRENGTH THAT SHAPES A LIFE

Postoje ljudi koji sport dožive kao hobi, i postoje ljudi koji ga dožive kao ogledalo. A postoji i treća vrsta - oni koji ga dožive kao odluku. Ne kao novogodišnju rezoluciju, ne kao “od ponedjeljka”, nego kao tiho, gotovo intimno “da” koje promijeni sve: ritam dana, način na koji tijelo diše, kako se glava nosi sa strahom i kako srce pregovara s granicama. Toj vrsti pripada Đurđica Orepić.

Žena koja je završila Ironman, i to ne jednom, već višestruko upisujući se u onu rijetku kategoriju ljudi koji su spremni dugo ostati u nelagodi. Iza svih titula, medalja i fotografija s cilja, stoji priča koja nadilazi sami sport. To je priča o ženi koja nije čekala idealne uvjete, savršeno vrijeme, niti pravu dob. Priča o tome kako se život ne mijenja kad se pojavi motivacija, nego kad se pojavi odluka. Priča o nevjerojatnoj ženi koja ne poznaje granice, jer ih konstantno pomiče.

U svijetu punom izgovora, ona je izabrala rad, tišinu, osobnu istinu. Njezina snaga nije u tome da nikad ne padne, nego da svaki put ustane drukčija.

I tu negdje, između soli na koži i tvrdoglavog mediteranskog sunca, između poduzetničke svakodnevice i treninga koji ne pita “jesi li raspoložena”, nastaje prostor u kojem se čovjek prestaje uvjeravati - i počinje raditi.

Some people experience sport as a hobby. Others as a mirror. And then there is a third kind – those who experience it as a decision. Not a New Year’s resolution, not a starting Monday, but a quiet, almost intimate yes that changes everything: the rhythm of the day, the way the body breathes, how the mind deals with fear and how the heart negotiates with limits. Đurđica Orepić belongs to the third kind.

A woman who has completed an Ironman not once, but many times, placing herself among that rare group of people willing to stay in discomfort for a very long time. Behind the titles, medals, and finish-line photographs lies a story that goes beyond sport. A story about a woman who did not wait for ideal conditions, perfect timing, or the right age. A story about how life does not change when motivation appears, but when a decision is made. A story about a woman who does not recognise limits, because she keeps pushing them.

In a world full of excuses, she chose work, silence, personal truth. Her strength lies not in never falling, but in picking herself up, each time a different person.

Somewhere between salt on the skin and the stubborn Mediterranean sun, between the demands of business and training that never asks whether you feel like it, a space opens where you stop convincing yourself – and start doing it.





Odrastali ste i živjeli na mnogo mjesta. Koje vas je najviše oblikovalo? Odnosno koje crtice pamтите, koje važne životne lekcije ste naučili u svakom od njih?

Rodila sam se na Rabu. Roditi se na otoku znači štošta ako ste intuitivni, ako osluškujete prirodu koja vas okružuje. Biti okružen valovitom modrom slanom vodom prepunom bića koja nimalo ne sliče vašoj vrsti je vrlo kreativno za promišljanje i otvaranje nekonvencionalnih ideja. Taj kameni Trg na vrhu starog grada sa četiri zvonika i divovskom črnikom u sredini me vjerojatno već tada označio.

Ipak, najveći doprinos mojoj osobnosti je bio život proveden u Karlovcu. Tada je sve isplivalo na površinu i postalo stvarno, obiteljska situacija, moja tvrdoglavost u odluci da neću biti žrtva i borba kroz tinejdžersku dob.

Tražeći izlaz iz bolne obiteljske svakodnevnice sama sam se prijavila na audiciju gradskog kazališta Zorin Dom. Naravno da je to bio izuzetan trenutak četrnaestogodišnje djevojčice koja nije poznavala nikoga iz tih krugova, a još manje je nju itko ikada susreo. No vjerovati u sebe kada svi misle da ne postojite se isplati. Kada sam prošla audiciju, i nakon kratkog vremena primljena u glavnu glumačku grupu, percepcija stvari koje se dešavaju oko mene su postala scenografija koju sam po potrebi i volji vrlo odlučno mijenjala. Taj period mog odrastanja u disfunkcionalnoj obitelji je spasila, tada utopistička odluka, da sam dio glumačke obitelji privilegiranih, načitanih, situiranih, obiteljskih klinaca. Sada kad gledam unatrag dok u posljednjih par godina često na instagramu stavljam #necesamo, shvaćam da sam već tada, kao jedna od mnogo “otpisanih” klinaca shvaćala te dvije moćne riječi - neće, samo.

Poduzetnica ste od 1988., majka troje djece. Kako izgleda disciplina kad nije “motivacija”, nego logistika svakodnevice? Da li se je taj životni trening kasnije prenio u sport?

Naš životni odabir je sve što nas okružuje - posao, odnos u obitelji, ljubavi, rastanci, usponi i padovi. Učiti iz odluka koje sam donijela po meni se zove - životni trening. Nije bitno koliko grešaka sam učinila kroz vrijeme, ali ponavljati greške znači da ne poznaješ samoga sebe, da živiš nešto što nisi ti. Ako si jedan od onih koji prepoznaju loše i dobro u sebi, onda nema granica. Svakim danom učiti je metamorfoza života.

Danas sam trčala kroz predivnu šumu uz Limski kanal (travanj, op.a.). To je jedna od mojih nadražih staza. Staza ide uzbrdo 7km u jednom pravcu, a nakon toga mogu trčati drugom paralelnom stazom nazad. Vrlo metaforično, zar ne? Svako moje trčanje kroz tu prelijepu šumu je mentalna i fizička inicijacija. Često se zaustavim kod omiljenog hrasta i pomilujem njegovo snažno, naborano stablo. Dok pod dlanom osjetim kako taj div diše, moji se otkucaji smire. Ispod te raskošne krošnje ponekad popričam sama sa sobom. Taj skroman, jednostavan čin često mi daje odgovore tko sam sada i kako da budem ono što jesam.

Moja djeca potpuno neobavezno uče od mene, uče praksu života. Kada stanu na start neke odluke znaju da moraju izaći iz comfort zone i ovisno koliko je ljestvica odluke podignuta, krenuti predano ka cilju. Biti uzor svojoj djeci kroz svoje odlike, trud, upornost najveća je sreća u meni

You grew up and lived in many places. Which one shaped you the most? What do you remember from each, what stayed with you?

I was born on the island of Rab. Being born on an island means a lot if you’re intuitive, if you listen to the nature around you. Being surrounded by that deep blue, salty water brimming with life that looks nothing like us makes you think more creatively, outside the box. That stone square at the top of the old town, with four bell towers and that huge holm oak in the middle, probably marked me even then.

But the biggest influence on who I became was Karlovac. That’s where everything came to the surface and became real: my family situation, my stubborn decision not to be a victim, that whole struggle through my teenage years.

Looking for a way out of a difficult home life, I signed myself up for an audition at the city theatre, Zorin Dom. I was fourteen, I didn’t know anyone there, and no one knew me. But believing in yourself when others barely see you – that pays off. I got through the audition and joined the main acting group shortly after. From that moment on, everything around me a stage of sorts, something I could change if I chose to. My teenage years, growing up in a dysfunctional family, were saved by what was probably a naïve decision that I belonged to this acting family of privileged, well-read kids. When I look back now as I write posts on Instagram at #necesamo, I realise that I, the looser, already understood these words: “[you have to] make things happen”.

You’ve been an entrepreneur since 1988 and are a mother of three. What does discipline look like when it’s not motivation but everyday logistics? And did that carry over into sport?

Everything around us – work, family relationships, love, break-ups, ups and downs – is a matter of choice. Learning from the decisions I’ve made, that’s what I call training for life. It’s not about how many mistakes you make but whether you keep repeating them. If you do, it means you don’t really know yourself. But if you can recognise both the good and the bad in yourself, then there are no limits. If you learn every day, you undergo a lifelong transformation.

This morning I ran through the forest above the Lim Channel. It’s one of my favourite routes. It climbs for seven kilometres, and then I can take another path back. It’s quite symbolic. Every run there feels like a mental and physical initiation. I often stop by an oak tree and touch its trunk. You can feel it breathing. My heartbeat slows down. Sometimes I talk to myself there. This simple moment often gives me answers about who I am right now and how to be myself.

My children learn from me by choice. They learn what life looks like in practice. When they stand at the start of any decision, they know they have to step out of their comfort zone and commit themselves to it, however high they set the bar. Setting an example for them through my personal traits, hard work, and persistence brings me the greatest joy in life.

Kada se dogodio aha trenutak nakon kojega se sve prelomilo i jednostavno nazad više nije bila opcija?

“Aha” trenutak se dogodio nakon mog utrčavanja u cilj u Medocu. Prvom maratonu koji sam istrčala iz oklade. Došla sam u Francusku bez prijave i kotizacije, samim time i bez startnog broja. (smijeh) No svemir se potrudio da večer prije utrke dobijem startni broj od jednog ozlijeđenog trkača. Pojaviti se na startu najpoznatijeg vinskog maratona na svijetu kao totalni uljez je bilo bolno. Otrčati 42.200m kroz Bordoške vinograde i 26 vinskih dvoraca-vinarija, sa 11000 trkačica i trkača iz cijelog svijeta, maskiranih u povijesne likove, bila je snažna inicijacija u mom životu. Ulaskom u cilj moj se život okrenuo za 360 stupnjeva.

Nakon dvije godine trčanja maratona i polumaratona, moja glava je tražila nove izazove, no okidač je bio upravo na tom “svetom” vinogradarskom tlu u Bordeauxu.

Kažete kako sport nije bijeg iz života nego nastavak iste logike, samo u drugom jeziku. Koja je to logika: kontrola, sloboda, dokazivanje, ili nešto četvrto?

Svakodnevni obrasci koji troše život su postali obaveza, ne kreativnost, ne istinska sreća, ne uživanje u sebi, ne sloboda. Nakupimo se materijalnog, djece, zaposlenika, omča se svakim danom sve više steže, a mi trčimo za koječim osim za trenutkom kada ćemo biti istinski sretni. Može zvučati sebično, no to je po meni definicija života - trenutak koji pamtimo samo za sebe.

Upravo ta šnitica koju sam odrezala iz jabuke života i koja me čini sretnom, iscrpljenom, tužnom, jakom, ponosnom, svemogućom, je ”swim bike run” trenutak koji kradem samo za sebe.

Kao odrasloj ženi, bez ikakvog iskustva, na počecima, što vas je najviše boljelo – tijelo, ego, vlastita ili tuđa očekivanja?

Početak “Novog rođenja” je bio prije 15 godina, točnije sa mojih punih 47g. Sada nakon svih izazova koje sam, ili smo (moj partner i ja) proživjeli, vrijedno je tri života. Često znam reći da sam se doslovce našivjela i da sa ovakvim uspomenama jednostavno nikada neću ostariti.

No gledajući unazad, trčanje je bio uvod, poput lake droge koja će te kad tad navući na nešto čega se više nećeš moći odreći. Kad sam sa punih 50g završila svoj prvi Ironman tada sam krenula u još jedan “novi život”, novi life-style. Potpuno nova scenografija, očekivanja, nova buđenja, novi snovi. Izdvajati pojedinačno razočarenja, odluke i očekivanja je kao tražiti iglu u plastu sijena, to je uvijek iznova dio mog dana.

Koji je bio prvi pravi “ugovor sa sobom”, ona odluka koja se nije temeljila na osjećaju, nego na ponavljanju?

Nakon avanture na Mallorci 2014.g., mog prvog završenog Ironmana nakon osam mjeseci treninga triatlona, drugo jutro čim sam otvorila oči mozak je počeo projicirati scene iz onih 12h10min koliko mi je trebalo da od starta dođem do cilja. Pri pokušaju da ustanem iz udobnog bijelog kreveta, zaustavili su me bolovi od glave do pete. No ostao je osmijeh, ne neki

Was there an aha moment, after which going back was no longer an option?

My aha moment came when I crossed the finish line in Médoc. My first marathon, which I ran on a bet. I arrived in France unregistered, so I got no race number [laughs]. Yet the stars aligned for me to get the bib from an injured runner the night before the race. My heart ached as I, a complete outsider, stood at the start of the world’s most famous wine marathon. But running those 42.2 kilometres through the Bordeaux vineyards, past 26 châteaux, with 11,000 runners dressed in historical costumes – that was my initiation. When I crossed the finish line, my life turned completely.

Two years into running marathons and half-marathons, I was ready for new challenges, but that race on the “sacred” Bordeaux vineyard ground was the trigger.

You say that sport isn’t an escape from life but its extension in another language. Extension in what sense? In control, freedom, validation, or something else?

The patterns we fall into in everyday life, they become obligation, not creativity, not real happiness, not freedom. We accumulate things, responsibilities, people depending on us, and the pressure builds. We run after everything except the moment when we’re actually happy. It may sound selfish, but for me, life is that one moment you keep for yourself.

The slice I’ve taken from the apple of life that makes me happy, exhausted, sad, strong, proud, almighty is my “swim, bike, run” moment. I steal it just for myself.

At the beginning, as an adult with no experience, what hurt the most – your body, your ego, your own or other people’s expectations?

My “rebirth” started fifteen years ago, when I was forty-seven. After everything my partner and I have been through, it feels like three lifetimes. I often say that I’ve lived a full life and will never get old with the kind of memories I’ve gathered.

Looking back, running was just the beginning, like soft drugs pulling you eventually into something you can’t give up. Finishing my first Ironman at fifty was the start of another “new life”, new lifestyle. A completely new stage, new expectations, new mornings, new dreams. I can’t single out a specific disappointment, decision, or expectation. This is like looking for a needle in a haystack. Each day starts with all of this for me.

What was the first real “deal” you made with yourself? The decision based not on feeling but on repetition?

The morning after my first Ironman in Mallorca in 2014, for which I had been preparing for eight months, I opened my eyes and rewound those twelve hours and ten minutes from start to finish. I tried to get out of bed, but the pain that seared through me from head to toe stopped me. Still, I was smiled. It was not a brief, small smile, but a wide one, exalted, entirely new and strong that had lingered since I crossed the finish line the day before and heard through the tears, “Đurđica, you are an Ironman.” I looked at the medal and felt like I had been reborn. The woman I was at fifty had been replaced by a new

prolazan, sitan, već onaj široki, zaneseni, neki potpuno nov i snažan, rođen jučer nakon ulaska u Cilj kada sam kroz suze i jecaje čula “Đurđica you are an Ironman”. Gledajući medalju kao dokaz da se moj Cilj ostvario osjetila sam sebe kao Novo rođenu. Mojih 50g. mene, zamijenila je nova Ja. Tada, a i sada prepoznajem sebe kao slobodnu česticu u Svemiru. Dakle ja sam Svemir i mogu baš sve što želim. Sa tom svemirskom snagom došlo je brdo empatije, strpljenja, osluškivanja ega, razumijevanja, postala sam bolja i svakim se danom trudim biti bolja ja. Svaki dan podrazumijeva, od onoga kada stojim na postolju najbolje u svojoj AG (dobna skupina) negdje u nekom nepoznatom dalekom gradu ili kontinentu, do odlaska na trening na bazen, vozeći biciklu ili trčeći uz more i šumu. Sjetim se tog “nemogućeg ugovora sa samom sobom“ - biti uvijek bolja, brža, izdržljivija.

Kako ste je održali kad je došao prvi veliki pad?

U mom životu i prije početka ”Nove ere”, bilo je teške borbe i vrlo teških padova. Digla sam se jer ne želim biti žrtva. Žrtva je onaj koji umire ne svojom voljom, već nečijom tuđom. Protiv mene se teško boriti jer za mene pad znači izazov.

Nakon moje prve diskvalifikacije u utrci IM70.3 koju mi je organizator poslao mailom nakon zamalo dva mjeseca od utrke, ostala sam u početku potpuno zbunjena, kasnije se

Me. Since that moment I see myself as a free particle in the universe. I am the Universe and I can do anything. With that sense of cosmic power came empathy, patience, listening to my ego, understanding. I became a better person, and I try to be better every day, whether I stand on a podium among the best of my AG (age group) somewhere in the world, go to the pool, get on the bike, or run by the sea. I remember this “impossible deal” I made with myself – to always be better, faster, stronger.

How did you hold on to that when you had your first fall?

I had difficult moments and falls even before this “New Era” of mine. I’d pick myself up because I refuse to be a victim. A victim is someone who dies not of their of own but of someone else’s will. I’m a tough nut to crack, because I see falling as a challenge.

After my first disqualification from the Ironman 70.3 race, which I received by email almost two months after completing it, I was completely confused at first. Then disappointed. Then deeply hurt. It felt a knot in my stomach and could hardly breathe. That was my first half Ironman in St. Pölten and my “great success”, for which I had trained for two months in Mallorca. It was the buzz of every triathlete in Croatia. There were not many back then. After the disqualification, a fog of self-pity, doubt, and even serious thoughts of quitting came over me.





zbunjenost preobrazila u razočarenje, potom u duboku povrijeđenost. U dubini pleksusa imala sam kamen i teško sam dolazila do zraka. Bio je to moj prvi Half IM70.3 u St.Pöltenu.

Moj “veliki uspjeh”, nakon dva mjeseca treninga za Ironman na Mallorci, o kojem su pričali tada još vrlo rijetki triatlonci u Hrvatskoj. Nakon diskvalifikacije polako sam tonula u maglu samosažaljenja, nevjerice pa i ozbiljnog razmišljanja o odustajanju od triatlona. Sjećam se da niti Ivica nije imao previše riječi podrške. Ipak, nakon dvije, tri noći uzdisanja i razmišljanja oduka je bila da ću se vraćati na tu utrku dok ne osvojim prvo mjesto. Bilo je to ravno Cilju da ću kročiti na mjesec. Nakon tri godine popela sam se na postolje Ironman 70.3 St.Pölten. Za mene je ta priča završila sretnim završetkom.

U 12 godina aktivnog treniranja završili ste 15 Ironmana, uključujući tri svjetska prvenstva u Koni na Havajima, a čak 11 puta stajali ste na postolju. Kad pogledate unazad, što vam je danas važnije - rezultat na cilju ili žena koja ste postali kroz sve te utrke?

Rezultat je prolazna euforija dok stojim pred par tisuća natjecatelja i navijača. Taj trenutak je vrhunac uzbuđenja, vrlo vjerojatno sličan osvajanju olimpijske medalje. Zatim su tu mediji i priznanja što me dalje motivira da pokušam još brže i bolje. A onda dolazi ono zbog čega sve ovo postoji, “vraćanje u sedlo” - jer ulazak u Cilj je tek sjećanje na put do njega - put treniranja je ono neprocjenjivo i to je ono što se zapisuje duboko u meni.

Tri nastupa na svjetskom prvenstvu u Koni nose posebnu težinu u svijetu triatlona. Po čemu se te utrke razlikuju od svih drugih koje ste prošli?

Doći u Konu na Big Island je želja svih triatlonaca koji su barem jedan put završili puni Ironman. Limit za ulazak u cilj je 17h. Želja da se pojavite na World Championship IM u isto vrijeme vas smrzne od straha i stvori 1000 šarenih leptirića u trbuhu. Da bi došli u KONU kao natjecatelj svjetskog prvenstva moraš pobijediti u mojoj dobnoj skupini u nekoj od Ironman utrka na svijetu u toj godini.

Završila sam najteže IM utrke na svijetu - IM Nica, IM Lanzarote, 3x IM World Championship Kona. Na IM Nica World Championship 2024. bila sam treća, na IM Lanzarote sam u svojoj AG osvojila prvo mjesti, dok sam u Koni sam sva tri puta došla do Cilja, a najbolji plasman mi je bio 15. mjesto. Zbog sindroma vremenske zone od 12h, tropske vlage, valovitog nepredvidivog oceana, u kojem se nemalo puta u kadru podvodnog snimatelja pokazao uz raznovrsne ribe, kornjače i sam morski pas, tu utrku sam stavila u rubriku - preživjeti. Zapusila snažnog vjetra između vulkana na biciklističkoj dionici koji te iznenadno svojom snagom podiže sa asfalta i vrućina koja te u dužini 180km potpuno iscrpi i dehidrira. A tek onda dolazi najteži od svih IM utrka - trčanje maratona po pregrijanoj autocesti bez trunke hladnog, supportera, gdje se na jednom mjestu temperatura diže do 40 stupnjeva, a valovita cesta u fatamorgani pretvara zrcalasti asfalt u vijugavu zmiju. Upravo zbog tog pregrijanog vlažnog zraka, i naravno neljudske iscrpljenosti, sva tri puta sam imala problem sa želudcem i bolnim grčevima.

I remember that even my partner Ivica showed little support. But after a few nights of sorrow, I made a decision to come back to that race until I won it. It looked like a mission impossible. Three years later, I stood on the podium at Ironman 70.3 St. Pölten. That story, for me, had a happy ending.

In twelve years, you’ve completed fifteen Ironmans, including three World Championships in Kona, and stood on the podium eleven times. Looking back, what matters more – the result or the person you became?

The result is but a moment of bliss as you stand in front of thousands of people. It is a supreme feeling, quite like the winning of the Olympic gold medal. Then there are the media, the recognition, which pushes me to do even better. But then you go back to the reason for all of this, “back to the saddle”. Because the finish line is just a memory of the journey that leads there – the training. This journey is priceless, etched deeply in my soul.

Kona carries a particular weight in triathlon. You’ve competed three times. What makes it different?

It is a dream of every triathlete who finished at least one full Ironman to get to Kona on the Big Island. The cut-off to qualify is completing the race within seventeen hours. And the thought of lining up at the Ironman World Championship freezes you with fear and fills your belly with a thousand butterflies at the same time. To get to Kona as a World Championship competitor, you have to win your age group at one of the Ironman races anywhere in the world that year.

I’ve completed some of the toughest Ironman races in the world – Nice, Lanzarote, and the World Championship in Kona three times. At the 2024 World Championship in Nice I finished third; in Lanzarote I won my age group; and in Kona I reached the finish line all three times, with my best result being 15th place. Because of the 12-hour time difference, the tropical humidity, and the restless, unpredictable ocean – where, more than once, the underwater cameras caught not only fish and turtles but even a shark – my only goal was to survive. There are sudden gusts of wind between the volcanoes on the cycling leg that can quite literally lift you off the tarmac, and the heat drains and dehydrates you completely over these 180 kilometres. And then comes the hardest part of all – running the marathon along an overheated highway with no shade, no supporters, where at one point the temperature climbs to 40 degrees Celsius, and the winding road turns the shining asphalt into a mirage of a snake. Because of that overheated, humid air, and inhuman exhaustion, all three times I had stomach problems and painful cramps.

To arrive on the Big Island is to arrive in the Mecca of triathlon. Kona is our religion, and fewer than 10% of more than 200,000 people who complete an Ironman each year can become part of this crazy triathlon elite. To know that I am there on merit alone, in what I believe is the most beautiful place on the planet, surrounded by equals and the very best from all over the world is something worth waking up for and starting again every single day.

Doći na Big Island je dolazak u triatlonsku Meku. Kona je naša religija, a nas niti 10% od više od 200.000 koji su završili IM utrku u godini, činimo najluđu triatlonsku elitu. Svjesna da sam na tom najljepšem mjestu na Planeti po čistoj zaslugi, te da sam u društvu većine jednakih i najboljih iz cijelog svijeta, je nešto zbog čega se vrijedi probuditi i krenuti ispočetka svaki dan.

Koja od tri discipline iziskuje najviše, izvlači istinu iz tebe?

Definitivno plivanje. Naučila sam plivati kraul u svojoj 49. Godini života. Nedugo nakon tog “uspjeha” odlučila sam otplivati maraton od 5km u komadu, naravno u moru. Uspjela sam i ljubav se rodila. Bila je to dugo godina neuzvrćena ljubav, no zadnju godinu plivanje mi sramežljivo uzvraća, ne ljubav, no simpatiju. Za mene je to jedan od mojih najvećih uspjeha, iako je to daleko od onih triatlonki koje plivaju od malena, ja znam koliko sam sati i upornosti trebala da donekle uhvatim tempo konkurentica u utrci. Plivanje je neprekidna koncentracija. Ako imam u treningu otplivati 2-3km to je moja mentalna i fizička borba za svaki zamah rukom, udah, izdah, položaj trupa, ritam nogu... Nakon tog treninga sam više iscrpljena nego nakon 100km biciklističkog treninga i trčanja. Volim izazove, a plivanje je upravo to - neuzvrćena ljubav koja će kad tad popustiti i zagrliti me. (smijeh) Ima li jače emocije?

Which of the three disciplines demands the most from you, which one draws out the truth?

Swimming, definitely. I learned freestyle at the age of forty-nine. Not long after that “achievement”, I decided to swim a five-kilometre marathon, in the sea, of course. I made it, and love was born. For years, this love was unrequited, but over the past year swimming has shyly started to give something back, not love maybe, but a kind of affection. For me, this is one of my greatest achievements, even though it’s far from the level of triathletes who have been swimming since childhood, I know how many hours and how much persistence it took just to catch the pace of my competitors in a race. Swimming takes constant focus. If I have to swim two or three kilometres in training, every single stroke is a mental and physical struggle, every breath in and out, the position of the body, the rhythm of the legs... After this kind of session, I’m more exhausted than after a 100-kilometre ride and a run. I love challenges, and swimming is exactly that – an unrequited love that will give in one day and embrace me [laughs]. Is there a stronger emotion than that?

You said mental strength isn’t a goal but any given Monday. What does a Monday look like when there’s no euphoria? What are the small rituals, rules, anchors?

For us age-groupers, every minute is organised. It has to be, because otherwise you can’t manage everything else in your life



LIJEVO / LEFT
Đurđica Orepić i Ivica Matošević - snaga, predanost i život ispunjen strašću, svatko na svom putu, a zajedno kao istinski tim
/ Đurđica Orepić and Ivica Matošević - united by strength, dedication, and a shared passion for life, each following their own path, yet always as a team

Mentalna snaga, kažete, nije cilj nego ponedjeljak. Kako izgleda ponedjeljak kad nema euforije – koji su ti mali rituali, pravila ili sidra?

Kod nas Age Grupera je svaka minuta organizirana, mora biti, jer nećeš uspjeti odraditi sve ostale baveze da bi na kraju mogao “umrijeti” na treningu. Kad ne treniram moram napraviti puno, previše toga. Jedino kada se zaista mogu primiriti i smanjiti otkucaje je kada sjednem u omiljenu fotelju, polako se smjestim u poluležeći položaj i otvorim knjigu... .to je paralelni svijet koji jedini čini razliku u mom Svemiru.

I sami ste napisali knjigu. “Ironwoman – moja priča” je knjiga koja u principu govori o svemu drugome puno više, nego o samom sportu. Je li vam bilo teže proživjeti najteže trenutke ili ih kasnije ponovno proživljavati pišući?

Knjigu sam počela pisati u vrijeme Covida i to “zarobljeni” na Tahitiju, odnosno otoku Morei, jer su nakon našeg dolaska otkazani svi letovi. Mislim kako je od onih rijetkih poznanika i prijatelja koji su znali za moju ideju napisati ću knjigu jedini Ivica vjerovao da je to doista moguće. Pisanje mogu usporediti sa pripremama i dolaskom u Konu gdje me očekuje pakao za kojeg sam se spremala i strepila cijele godine. Dok sam pisala, uvijek je bila prisutna jedna zvijezda vodilja - iskrenost. Znala sam da to neće biti knjiga o sportu i uspjesima, jer ja nisam profesionalna sportašica. Ono što je svima interesantno, jest kako je došlo do moje preobrazbe iz žene u štiklama koja nikada nije trčala, do Ironmana u pedesetoj. Na to pitanje moglo se odgovoriti jedino potpunom iskrenošću i dubokim promišljanjem. Triatlon je individualni, gladijatorski sport. Izazov. Zbog svoje raznolikosti - vode, zraka, zemlje - podsjeća na život i smrt, ujedinjuje ih i čini nas bezobrazno neustrašivima. Tako sam i pisala knjigu - putopisno, životno, ispreplićući vremena djetinjstva, uspona i padova, ljubavi, odlazaka i ponovnih početaka. Pisati u prvom licu je iskušenje ega, no ako želim da to bude dobra knjiga onda moram uroniti u one zaključane sobe vlastite svijesti. U nekim trenucima bilo je bolno, a opet oslobađajuće. Sretna sam jer je mnogima ta knjiga postala inspiracija. Ona je prožeta humorom, suzama, neustrašivom tvrdoglavošću, neupitnoj hrabrosti i upornosti.

Najviše me veseli što će jednoga dana moje unuke Kim i Kai čitati tu knjigu, biti će ponosne kao što su ponosna moja djeca. Ostaviti iza sebe takav trag je moja najvrijednija ostavština.

Kako izgleda “tišina nakon cilja”?

Ahahaha... to je ona droga o kojoj sam pisala, odnosno osjećaj koktela hormona sreće koji me preplavi od glave do pete pa se kesim svima i svačemu, a oči svjetle kao maglenke u noći. Ta je tišina moćna, obuzima me potpuno i dan nakon utrke kad mi od avatarske energije bruji u ušima i kad bi me povjetarac mogao srušiti, odlazim ponovno u tu rijeku, ocean, jezero u kojem sam jučer otplivala 4km, dobila par modrica, nagutala se uzburkane vode... jer to je čista ljubav, to je ovisnost. ▽

and still “give your best” in training at the end of the day. When I’m not training, I have a lot to do – too much, really. The only time I can truly lie low and slow my heartbeat is when I sit in my favourite armchair, ease myself into a recumbent position, and open a book... This a parallel universe, the only one that really makes a difference in my own Universe.”

You’ve also written a book. Ironwoman: My Story is, in many ways, about much more than sport. Was it harder to live through those moments, or to relive them while writing?

I started writing the book during Covid, when we were “stranded” in Tahiti, on the island of Moorea, because all flights were cancelled after we arrived. Of the few acquaintances and friends who knew I planned to write a book, I think only Ivica truly believed I’d see it through. I can compare writing to preparing for and arriving in Kona, where a kind of hell is waiting for you, something you’ve spent a whole year preparing for with apprehension. While I was writing, my guide star was honesty. I knew it wouldn’t be a book about sport and achievements, because I’m not a professional athlete. What readers find interesting is how that transformation happens, from a woman in high heels who had never run to an Ironman at fifty. And this question could only be answered with complete honesty and deep reflection. Triathlon is an individual, almost gladiatorial sport. A challenge. Because of its elements – water, air, earth – it resembles life and death, it unites them and makes us almost recklessly fearless. And this is how I wrote the book, as a kind of travelogue of life, weaving together childhood, rises and falls, love, departures, and new beginnings. Writing in the first person is a test of the ego, but if you want a good book, you have to go into those locked rooms of your own mind. At times it was painful yet liberating. I’m happy that many people were inspired by that book. It’s filled with humour, tears, a fearless stubbornness, unwavering courage, and persistence.

What makes me happiest is that one day my granddaughters, Kim and Kai, will read it and be proud, just as my children are. To leave something like that behind is my most valuable legacy.

What does the “silence after the finish line” feel like?

[laughs] Silence is the drug I was writing about or rather a cocktail of happiness hormones flooding through me from head to toe making me grin at everyone and everything, my eyes shining like fog lights in the night. This silence is powerful; it completely takes over. And the day after the race, when godlike energy is still ringing in my ears, and when even a light breeze could knock me over, I go back again into that river, that ocean, that lake where I swam four kilometres the day before, got a few bruises, swallowed half of it ... because this love is pure. It’s an addiction. ▽

Đurđica Orepić u svojoj triatlonskoj karijeri nastupila je na pedesetak utrka svih distanci, od kojih je 35 iz serije Ironman i Ironman 70.3., od čega se 28 puta penjala na postolje i to na svim kontinentima na kojima je učestvovala - 14 puta kao pobjednica, 7 puta kao drugoplasirana i 7 puta kao trećeplasirana u svojoj kategoriji.

Nastupila je šest puta na finalnim utrkama svjetskog prvenstva, od kojih tri u mitskoj Koni na otoku Hawaii.

Dva puta je bila na postolju na svjetskim prvenstvima - 2024. WC IM Nica i 2025. WC IM 70.3 Marbella, po čemu je jedinstvena na ovim prostorima i povijesno najuspješnija Age Group natjecateljica u Hrvatskoj.

Dva puta je sezonu završila kao najbolja natjecateljica na svijetu u svojoj kategoriji prema All World Athlete ranking listi, 2021. među 1650 konkurentica i i 2024. godine među njih 1121.

Prvu Ironman trku završila je 2014., u svojoj pedesetoj godini. O njoj je 2016. godine snimljen dokumentarni film Ironwoman, dok je 2022. godine proglašena za najbolju sportašicu Istarske županije.

Đurđica Orepić has competed in around fifty triathlons across all distances, including 35 Ironman and Ironman 70.3 races. Over the course of her career, she has claimed 28 podium finishes on every continent where she has raced: 14 victories, 7 second-place finishes, and 7 third-place finishes in her age group.

She has qualified for and competed in six world championship finals, three of them at the legendary Kona in Hawaii.

She also achieved podium finishes at two world championships — the 2024 Ironman World Championship in Nice and the 2025 Ironman 70.3 World Championship in Marbella — a record that makes her unique in the region and the most successful Age Group triathlete in Croatian history.

Orepić finished two seasons as the world’s top-ranked athlete in her category on the All World Athlete ranking list: first in 2021, among 1,650 competitors, and again in 2024, among 1,121.

She completed her first Ironman in 2014, at the age of fifty. Her story was the subject of the 2016 documentary Ironwoman, and in 2022 she was named Istria County’s Female Athlete of the Year.



Vrsar

SINERGIJA SPORTA I PRIRODE *THE SYNERGY OF SPORT AND NATURE*

Srednjovjekovna jezgra na brežuljku, arhipelag s nizom nenaseljenih otočića i šuma Kontija u zaleđu stvaraju jednostavno i ugodno okruženje za cjelogodišnji boravak. I baš ta skladna kulisa – gdje se mir kopna i ritam mora neprestano izmjenjuju – oduvijek je bila razlog dolaska. U Vrsar se polako upoznaje kroz šetnje, poglede i tihe uvale. U Vrsar se kroz povijest dolazilo upravo zbog tog osjećaja. Još je Giacomo Casanova u svojim zapisima opisivao mirnoću i ljepotu Vrsara.

Danas se taj doživljaj prirodno nadovezuje na aktivan boravak i sport, koji postaju ključna odrednica razvoja destinacije, ali i cjelokupnog doživljaja.

A medieval town centre on a hilltop, an archipelago of uninhabited islets, and the Kontija forest further inland stage a simple, harmonious set suited to year-round stays. Vrsar is a place where the stillness of the land meets the ebb and flow of the sea. It reveals itself gradually, through walks, viewpoints, and secluded coves. This sense of calm and beauty is probably what has captivated visitors throughout history and was immortalised by the writing of Giacomo Casanova.

Today, however, sports have become an integral part of both the destination's development and the overall active experience.



Sportski program razvija se kao dio promišljenog upravljanja destinacijom, s naglaskom na razdoblja predsezone i posezone. Kalendar događanja raspoređen je kroz godinu tako da omogućuje kontinuitet dolazaka i kvalitetne uvjete za boravak izvan glavnih ljetnih mjeseci, uz postupno jačanje ponude u razdobljima koja imaju najveći potencijal za rast.

Prirodno okruženje jedna je od ključnih prednosti destinacije. Limski zaljev pruža zaštićen prostor za aktivnosti na moru, šuma Kontija s mrežom pješačkih i biciklističkih staza omogućuje boravak u zelenom zaleđu, a razvedeni vrsarski arhipelag dodatno širi mogućnosti kretanja i boravka u prostoru koji povezuje more i kopno u jedinstvenu cjelinu.

U takvom okruženju sportska sezona počinje već u veljači održavanjem Istra Rowing Cup, međunarodne veslačke regate u Limskom zaljevu. Stabilni uvjeti na vodi omogućuju kvalitetne treninge i natjecanja i izvan glavne sezone, što ovu lokaciju čini prepoznatljivom među sportašima.

- Predsezonu u Vrsaru razvijamo planski, obzirom je u tom razdoblju destinacija posebno pogodna za aktivan boravak i sportske programe. Sport je važan alat jer možemo ponuditi kvalitetan outdoor ambijent Limskog zaljeva i šume Kontija - ističe direktorica Turističke zajednice općine Vrsar, Klara Trošt Lesić.

Ožujak donosi nastavak sportskog programa kroz međunarodne teniske turnire u Teniskom centru Petalon. Memorijal Slavoj Greblo za uzrast do 12 godina i Perin Memorijal za juniore okupljaju mlade sportaše iz brojnih europskih zemalja te predstavljaju važnu razvojnu platformu za buduće profesionalne igrače. Dugogodišnja tradicija i kontinuitet održavanja ovih turnira dodatno učvršćuju poziciju Vrsara na karti međunarodnog juniorskog tenisa.

The sports programme is part of a tourist destination management plan, especially before and after the summer holiday season. Events are distributed across the year to support a steady flow of visitors and to make the most of ideal conditions for outdoor activity, gradually strengthening the offer beyond the peak summer months.

The natural surroundings are among Vrsar's defining assets. The Lim Bay provides a sheltered setting for activities on the water, while the Kontija forest, with its network of walking and cycling trails, takes to a quieter, greener countryside. The indented coastline and scattered islets of the Vrsar archipelago further extend the possibilities, linking land and sea into a single, coherent landscape.

The sporting season begins as early as February with the Istra Rowing Cup, an international regatta held in Lim Bay. Stable conditions on the water allow for high-quality training and competition outside the main season, held in high regard by rowing communities.

"Pre-season development in Vrsar is carefully planned, as this is when the destination is particularly suited to active stays and sports programmes. Sport is an important tool, as it allows us to offer quality outdoor settings of Lim Bay and the Kontija forest," says Klara Trošt Lesić, director of the Vrsar Tourist Board.

March continues the programme with international tennis tournaments at the Petalon Tennis Centre. The Slavoj Greblo Memorial for players under the age of 12 and the Perin Memorial for juniors bring together young athletes from across Europe, serving as a platform for future professionals. Their long-standing presence reinforces Vrsar's place on the map of international junior tennis.



Sport i boravak na otvorenom postaju nova definicija luksuza - vrijeme, prostor i osjećaj da ste u ritmu s prirodom. Kad pri tome destinacija ima čisto more, predivne staze i sportsku infrastrukturu doživljaj postaje još intenzivniji. Daleko od gužve i buke ovaj stil života vraća fokus na ono bitno - unutarnji mir koji se ne može kupiti, samo pronaći.

Sporting and outdoor living seem to have become a new idea of luxury defined as time, space, and a sense of keeping in rhythm with nature. Add clear waters, well-kept trails, and sports infrastructure, and the experience becomes all the more rewarding. Away from crowds and noise, the focus returns to what matters most: a sense of inner calm that cannot be bought, only found.





Boravak sportaša u Vrsaru ne svodi se isključivo na natjecateljski program. Izvan terena i dvorana, sudionici koriste vrijeme za boravak u prirodi, lagane treninge na otvorenom i oporavak u mirnijem okruženju. Šetnje uz more, vožnje biciklom, posjeti vidikovcima ili interpretacijskom centru More More, brodske izlete u arhipelagu, postaju dio svakodnevnog ritma tijekom višednevnih događanja. U istom razdoblju održava se i međunarodni veteranski stolnoteniski turnir Stone Racket of Istria, koji okuplja sudionike različitih dobnih skupina i sportskih iskustava. Natjecanja se odvijaju u sportskoj dvorani Saline, smještenoj u neposrednoj blizini smještajnih kapaciteta.

- Kompaktna struktura mjesta jedna je od važnih funkcionalnih prednosti Vrsara. Sportska infrastruktura, smještaj i prirodne zone nalaze se na maloj udaljenosti, što pojednostavljuje organizaciju događanja i omogućuje sudionicima boravak bez potrebe za dodatnim prijevozom. To organizatori i sudionici posebno cijene i prepoznaju - govori Klara Trošt Lesić.

Važan dio ponude čine aktivnosti u prirodi dostupne tijekom cijele godine. Penjački smjerovi po obroncima Limskog zaljeva razvijaju se u suradnji sa Savez sportskog penjanja Istarske županije i penjačkim klubom Muntravo, čime se osigurava njihovo održavanje i sigurnost korištenja. Uz penjanje, biciklističke i pješačke staze, aktivnosti na moru izuzetno su atraktivne. U vrsarskom akvatoriju posebno su uzbudljivi plić Mramori, Punta Montraker, Crvena lanterna, plić Mramori i otok Longa, svaki sa svojim specifičnostima i gdje mirno i čisto more omogućuje jednostavan pristup podmorju. Podvodne pličine koje domaći zovu šeke – potonuli, nikad izronili otočići s okomitim stijenama, pukotinama i skrovitim rupama – prava su mala carstva života. 20-tak je pličina atraktivnih za ronjenje, na dubinama između 4 i 40 metara. Jednom kad zaronite postajete dio krajolika gdje ribe i rakovi izlaze iz svojih zaklona, a svaki prolaz kroz luk, uz zid koji tone u modrinu ili uz greben postaje mala avantura.

Razvoj sportskog programa temelji se na kontinuiranoj suradnji s klubovima, savezima i organizatorima događanja. Kalendar aktivnosti uključuje međunarodna natjecanja, sportske kampove i rekreativne programe, kao i događanja poput Lim Bay Challenge koji povezuje trčanje, biciklizam i aktivnosti u prirodi kroz višednevni program.

Vrsar se razvija postupno, oslanjajući se na vlastite prednosti – prirodni prostor, funkcionalnu infrastrukturu i partnerski pristup. Takva kombinacija omogućuje razvoj destinacije koja sport integrira u svoj identitet i stvara uvjete za kvalitetan boravak tijekom cijele godine. ▽

Time spent in Vrsar is not all about competition for athletes, though. Away from sport courts and halls, they can enjoy outdoors for lighter training, recovery, and relaxation. One can walk by the sea, take scenic or cycling routes, visit the More More multimedia centre, or enjoy boat trips through the archipelago.

March also hosts the international veterans' table tennis tournament Stone Racket of Istria, which takes place in the Saline sports hall, located within easy reach of accommodation.

“One of Vrsar's key strengths is its compact layout. Sports facilities, accommodation, and countryside are all close at hand, which simplifies organisation and allows participants to move around freely. This is something both organisers and visitors value,” she adds.

Outdoor activities remain accessible throughout the year. Climbing routes along the slopes of Lim Bay are available in cooperation with regional climbing associations, who ensure maintenance and safety. Cycling and hiking trails and activities at sea are particularly appealing. Clear and calm shallow waters of Vrsar at sites such as Mramori shallows, Punta Montraker, Crvena lanterna, and the island of Longa provide easy access to the underwater world. Locally known as šeke, they are submerged formations with vertical rock faces, crevices and cavities hiding small ecosystems rich in marine life. There are around twenty of them suitable for diving at depths ranging from four to forty metres. Fish and crustaceans emerge from their shelters, and each passage through an arch, along a descending wall or over a reef takes on the quality of a quiet, self-contained exploration.

The development of the sports programme is based on ongoing cooperation with clubs, associations, and event organisers. The calendar includes international competitions, training camps, and recreational programmes, as well as multi-day events such as the Lim Bay Challenge, which combines running, cycling, and outdoor activities.

Vrsar's develops gradually, respecting in its own strengths – natural setting, functional infrastructure, and a collaborative approach. Together, these elements make a destination where sports are part of its identity and conditions favour a pleasant stay throughout the year. ▽



JISTRA Adventures

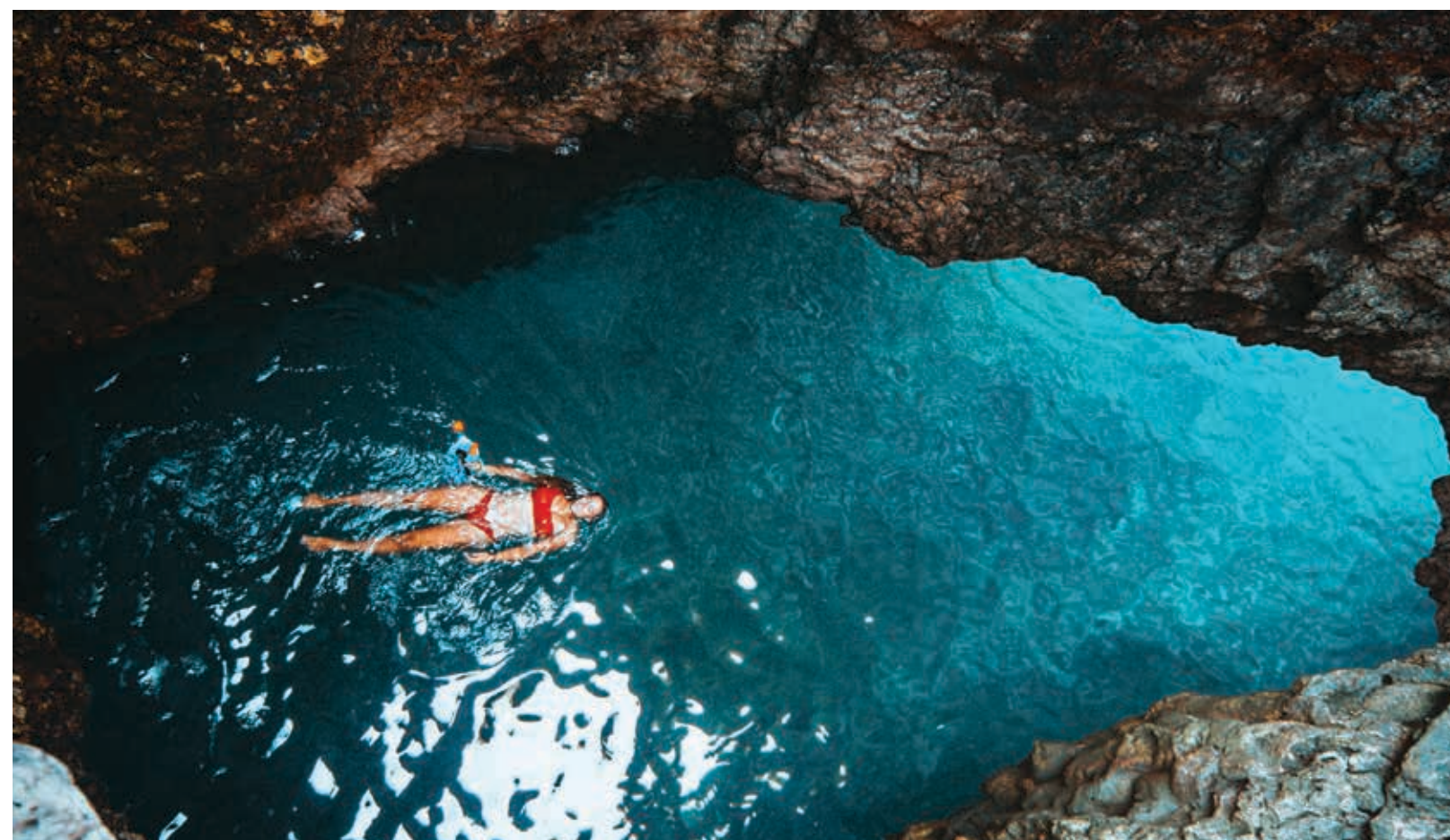
AKTIVNI RITAM DIVLJE OBALE
THE WILD COAST VERVE

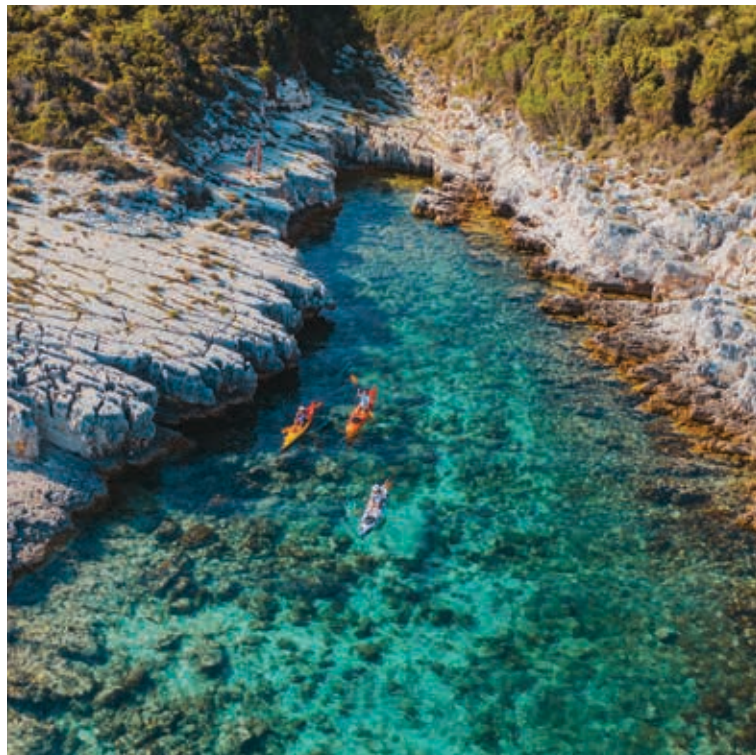
Na samom jugu Istre, u Premanturi, na zaštićenom krajobrazu Rta Kamenjak, Jistra Adventures već više od deset godina osmišljava i razvija aktivna iskustva koja na prirodan način povezuju more, sport, istraživanje i istinski doživljaj prostora. Na mjestu gdje krajolik ostaje divlji, a priroda zadržava svoju izvornu ljepotu, svaka aktivnost postaje više od običnog izleta – pretvara se u susret s jednim od najupečatljivijih dijelova Istre.

Kamenjak je doista jedno od najposebnijih mjesta na poluotoku. Kristalno čisto more, skrivene uvale, impresivne litice, morske špilje i razgranate staze kroz netaknutu prirodu stvaraju idealne uvjete za aktivan odmor i iskustvo otkrivanja destinacije iz drugačije perspektive. Upravo na toj ideji temelji se i pristup Jistra Adventuresa - približiti skrivene, manje dostupne dijelove obale i kopna koje nije moguće doživjeti u prolazu, nego samo kroz kretanje, istraživanje i boravak u prirodi.

In the protected landscape of Cape Kamenjak at the southernmost tip of Istria in Premantura, Jistra Adventures has for decades been offering activities that naturally connect the sea, sports, exploration, and a genuine experience of the place. In a landscape that has remained unspoiled and untamed, each activity is an exciting encounter with one of the most striking parts of Istria.

Cape Kamenjak is by all means one of the peninsula's most distinctive locations. Crystal-clear waters, hidden coves, dramatic cliffs, sea caves, and a network of trails through pristine nature create ideal conditions for an active holiday and exploration from a perspective cherished by Jistra Adventures, whose aim is to bring visitors closer to the wild stretches of coast and inland terrain.





Poseban doživljaj pružaju kajak ture koje vode sve do samog juga Istre, uz obalu oblikovanu vjetrom i morem, prema podvodnim špiljama smještenima ispod 15 metara visokih litica. To je krajolik koji istovremeno ostavlja bez daha i poziva na akciju – idealan za plivanje, ronjenje, istraživanje morskog svijeta i uživanje u osjećaju slobode koji ovdje dolazi sasvim spontano. Za one sklonije adrenalinu, litice Kamenjaka nude i priliku za skokove u more, dok će svi koji vole spoj prirode i neformalnog hedonizma rado zastati u legendarnom Safari Baru, jedinstvenom mjestu skrivenom u prirodi, koje s razlogom nosi reputaciju pravog igrališta za odrasle i djecu.

Ni kopneni dio Kamenjaka nije ništa manje atraktivan. Bike i e-bike ture vode kroz raznolike staze i kružne rute, uključujući i dionice uz samu obalu u dužini od petnaestak kilometara. Vožnja ovim prostorom otkriva panoramske poglede, mirnije kutke rta i lokacije do kojih automobil ne može doći.

Za one željne suvremenih izazova tu su e-foil i wingfoil – sportovi koji donose potpuno novi osjećaj kretanja i gotovo lebdjenja iznad mora. E-foil je idealan za mirne, sunčane ljetne dane, dok je wingfoil rezerviran za vjetrovite uvjete, osobito u predsezoni i posezoni, kada Kamenjak pokazuje jedno sasvim drugo, no jednako uzbudljivo, lice.

Osim vođenih tura, dostupna je i oprema za samostalno istraživanje, uz preporuke lokalnog tima koji teren poznaje najbolje. Bilo da birate kajak, bicikl, SUP, e-foil, wingfoil ili jednostavan boravak na brodu, svaka aktivnost osmišljena je tako da Kamenjak približi na autentičan i neposredan način.

jistra.com



Kayak tours make a particularly memorable experience, leading all the way to the southernmost point of Istria, along a coastline shaped by wind and sea, towards underwater caves set beneath 15-metre-tall cliffs. It is a landscape that both takes the breath away and lures you to take a swim, snorkel, explore the marine world, or abandon yourself to a sense of freedom. Those looking for a shot of adrenaline can brave a cliff dive, while anyone drawn to a blend of nature and relaxed hedonism will likely pause at the legendary Safari Bar, a singular spot hidden in the landscape and known, with good reason, as a kind of open playground for all ages.

The inland side of the Cape is no less engaging. Bike and e-bike tours follow a variety of trails and circular routes, including stretches that run alongside the coast for some fifteen kilometres. Riding through this terrain reveals scenic views, quieter corners, and locations beyond the reach of cars.

For those seeking more contemporary challenges, e-foil and wingfoil provide an entirely new sensation of gliding above the water. E-foil is well suited to calm, sunny summer days, while wingfoil comes into its own in windier conditions, particularly off season, when Cape Kamenjak reveals a different yet equally compelling character.

In addition to guided tours, equipment is available for independent exploration of sites recommended by the local team, who know the terrain like the back of their hand. Each activity – be it kayaking, cycling, SUPing, e-foiling, wingfoiling, or relaxing by the sea – is designed to reveal a different, authentic perspective of Cape Kamenjak.

ADRENALIN PARK KRINGA

Mjesto gdje se boravak u prirodi pretvara u aktivnu avanturu za sve generacije. Park smješten u staroj hrastovoj šumi pruža prirodnu hladovinu, zbog čega je boravak ovdje ugodan čak i tijekom najtoplijih ljetnih dana. I gdje se među krošnjama svi osjećaju dobrodošlo, sigurno i opušteno.

Posjetiteljima su na raspolaganju četiri adrenalinske staze. Dvije manje staze, na visini od jednog do dva metra, idealne su za djecu i početnike, dok dvije veće dosežu visinu do sedam metara i donose izazov onima koji traže više adrenalina. Park nudi i zip lineove te veliku ljuljačku koja je jedna od omiljenih atrakcija gostiju.

Sigurnost je pritom na prvom mjestu, pa park koristi napredni Saferoller sustav koji omogućuje potpuno sigurno kretanje po stazama, a licencirani instruktori prate goste i pružaju podršku tijekom cijelog iskustva.

Iako je fokus parka na aktivnostima i avanturi, jednako je važan i prostor za opuštanje. Nakon prolaska staza, posjetitelji mogu napraviti predah uz jednostavnu fast food ponudu.

A place where nature becomes an adventure for all generations. Nestled in an old oak forest, the park enjoys the kind of natural shade that makes even the height of summer feel pleasantly cool. Among the treetops, the atmosphere is welcoming, safe, and wonderfully relaxed.

Guests can explore four adventure courses, from lower trails designed for children and beginners to more demanding routes rising up to seven metres above the ground. Zip lines and a giant swing add an extra sense of excitement, and remain among the park's most-loved attractions.

Safety is a top priority. With the advanced Saferoller safety system and the guidance of licensed instructors throughout the experience, visitors can focus entirely on the fun. And after the adrenaline, there is time to pause, recharge, and enjoy a casual bite to eat.

park-kringa.com



ISTRA ADVENTURE

SKRIVENA ISTRA NA DLANU HIDDEN ISTRIA AT YOUR FINGERTIPS

Doživjeti istarske prirodne ljepote kroz avanturu raznolikih outdoor aktivnosti poseban je osjećaj - onaj koji se ne zadržava samo na fotografijama, nego ostaje u tijelu kao uspomena na prašinu bijelih puteva ili slani trag na koži. Istra Adventure već 20 godina nudi upravo takav pogled na Istru: iznutra, prema onome izvornom i često skrivenom od pogleda, daleko od uhodanih ruta.

Sve je krenulo kao strastvena ideja o programima koji povezuju ljude i ostavljaju dojam čiji intenzitet ne jenjava ni dugo nakon povratka u svakodnevicu. Danas je to precizno osmišljena priča s rutama i iskustvima koja se razvijaju iz tri polazišne točke - Draguzeti, Rovinj, Rakalj - i vode kroz zelene oaze u zaleđu, do vidikovaca, šumskih prolaza i uvala koje se otkrivaju tek kada im pridete s prave strane.

Za one koji vole dinamiku i adrenalin, tu su kopnene ture koje prirodu pretvaraju u poligon za istraživanje: Quad Safari kao direktan ulaz u netaknutu unutrašnjost te Buggy Safari i Buggy Family Tour, idealni za parove, prijatelje i obitelji koji žele još življi tempo i dozu razigranosti. More donosi svoj vlastiti, potpuno drugačiji uzbuđujući jezik - Jet Ski Safari, Kayak Safari i opciju najma kajaka - za istraživanje istočne obale Istre, kristalno čistog mora i skrivenih plaža do kojih se često ne može doći kopnom.

Ukoliko vam više odgovara laganiji tempo, Explore Istra programi nude mekši i hedonistički doživljaj, kroz spoj prirode, lokalne gastronomije i aktivnosti, uz degustacije vina i maslinovog ulja, kulinarske radionice te vođene ture kroz kulturnu baštinu i tradiciju regije. U svemu tome, Istra Adventure naglasak stavlja na personalizirano iskustvo, kvalitetu i sigurnost, ali i na onaj rijedak osjećaj zajedništva - kao da ste dio male ekspedicije koja Istru ne "obilazi", nego je stvarno upoznaje.

istra-adventure.com

To feel Istria's natural beauty through the pulse of outdoor adventure is something else entirely - a sensation that doesn't end with a camera roll, but lingers in the body: the fine dust of pale country tracks, the salt left on your skin. For two decades, Istra Adventure has been offering that exact way of seeing Istria - from the inside, closer to what's authentic and often hidden from view, well beyond the familiar routes.

It started as a passionate concept: experiences designed to bring people together and leave a mark that doesn't fade once you're back in everyday life. Today it's a carefully crafted story of routes and moments, shaped from three departure points - Draguzeti, Rovinj, and Rakalj - leading through green inland oases to viewpoints, forest passages, and coves that only reveal themselves when you arrive from the right direction.

If you crave speed and adrenaline, the land-based tours turn the landscape into an open-air arena for discovery: the Quad Safari as a straight shot into the untouched interior, plus the Buggy Safari and Buggy Family Tour, which are perfect for couples, friends, and families looking for a faster tempo and a more playful edge. Out at sea, the excitement shifts into a different register altogether - Jet Ski Safari, Kayak Safari, and kayak rental options - opening up Istria's eastern coastline, its crystal-clear water, and secluded beaches that are often unreachable by land.

And when you're in the mood for something slower, Explore Istra programs offer a softer, more hedonistic experience where nature, local flavours, and gentle activity come together through wine and olive oil tastings, culinary workshops, and guided walks through the region's heritage and traditions. In every format, Istra Adventure keeps the focus on personalization, quality, and safety, along with that rare feeling of camaraderie, as though you're part of a small expedition that doesn't merely "tour" Istria, but genuinely comes to know it.



ZIPLINE PISKI

Doživite istarsku pustinja iz potpuno nove perspektive – s visine! Zipline dužine 700 metara vodi vas kroz jedinstven krajolik i pruža nezaboravan adrenalinski doživljaj koji spaja prirodu i uzbuđenje. Kroz tri uzbudljive dionice izmjenjuju se brzina, pogled i osjećaj slobode, koji ćete nakon spuštanja još dugo pamtiti.

Jedinstveni fenomen pješčanih dina nedaleko Grožnjana danas je nezaobilazna atrakcija sjeverozapadne Istre, idealna za male i velike istraživače. S novom atrakcijom, čija je polazišna točka u Čepiću, ovaj jedinstveni prirodni krajolik Istre poprima novu dimenziju. Poseban naglasak stavljen je na vrhunsku opremu i sigurnosne standarde. Svaki avanturist prolazi kratku pripremu uz stručno vodstvo s timom koji brine da se osjećate sigurno i opušteno tijekom cijelog iskustva.

Zipline radi isključivo uz prethodnu rezervaciju kako bi svakom gostu osigurali individualan pristup i maksimalnu kvalitetu usluge.

Experience Istria's "desert" from a completely new perspective – from above. A 700-metre zipline sweeps you across a one-of-a-kind landscape, delivering an unforgettable rush where nature and pure excitement meet. Across three thrilling sections, the experience shifts between speed and stillness, panoramic views and that weightless, liberating feeling that stays with you long after the landing.

Just outside Grožnjan, this rare dune landscape has become one of north-western Istria's most intriguing natural sights – made for curious spirits of every generation. With the new zipline route, launching from Čepić, the scenery reveals a fresh dimension: more immersive, more cinematic. Behind the effortless flow is serious attention to detail – premium equipment, rigorous safety standards, and a short, well-paced briefing led by a professional team focused on keeping you calm, confident, and fully present.

The zipline runs exclusively by advance reservation, ensuring a more personalised experience – and service that feels as considered as the landscape itself.

* Aktivnost je prilagođena djeci od 4 godine nadalje
/ The activity is suitable for children aged 4 and up



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RK POREČ

ŠKOLA KOJA STVARA POBJEDNIKE / A SCHOOL OF WINNERS

U posljednjih pedesetak godina rukomet je izrastao u jedan od najpopularnijih i najmasovnijih sportova u Hrvatskoj — a Poreč je među gradovima u kojima se ta priča piše dugo i ozbiljno. Ovdje se rukomet počeo igrati još 1953. godine, a važnu ulogu u njegovim počecima imao je naturalizirani Zadrani Slavko Bronić, nastavnik tjelesnog odgoja koji je u porečkim školama radio već od 1951. Bio je svestrani sportaš, kasnije trener, no ono što je u tim ranim godinama bilo presudno — bio je odličan organizator.

Prvu rukometnu utakmicu odigrali su učenici Poljoprivredne škole, koji su ujedno činili i okosnicu kluba. RK Poreč službeno je osnovan 1954. godine, a ubrzo nakon toga klub je počeo popularizirati rukomet gotovo u svim selima Poreštine. Nastupali su i na sportskim smotrama u Buzetu i Pazinu, u razdoblju kada je rukomet oživljavao u gotovo svim istarskim gradićima.

Na Poreštini su klubovi nicali gotovo u svakom mjestu. Kaštelir ima dugu tradiciju zahvaljujući Josipu Pinu Rinaldisu, u Taru se igralo pod vodstvom prof. Đanija Strize, u Višnjaju kod prof. Ivana Topolnjaka, a rukomet se igrao i u Vižinadi te Lovreču. Ta mreža škola, nastavnika i lokalnih entuzijasta stvorila je temelje na kojima se porečki rukomet gradi i danas.

Današnji RK Poreč, uz vlastitu školu rukometa, snažno se oslanja upravo na škole rukometa u Lovreču, Taru, Višnjaju i Vrsaru. Više od 130 članova mlađih od 18 godina uključeno je u rad škole rukometa, a mlađi kadeti i kadeti natječu se u županijskoj ligi. Uz stabilan sustav rada s mladima, klub je kroz godine postao i jedan od najpostojanijih istarskih prvoligaša.

RK Poreč već 20 godina kontinuirano nastupa u najvišem rangu hrvatskog rukometa, a redovito sudjeluje i na završnicama mlađih uzrasta. Posebno se ističe podatak da su tri sezone uzastopno nastupili sa sve četiri generacije na državnoj završnici (U17, U15, U13, U11) — što u povijesti hrvatskog rukometa nije uspio niti jedan klub. Ne čudi stoga da su rukometaši RK Poreča redovito pozivani na okupljanja reprezentacije u svojim godištim.

Kroz svoj rad klub je izgradio prepoznatljiv i stabilan sustav razvoja igrača te danas okuplja velik broj licenciranih trenera koji rade s djecom i mladima. Uz organizaciju turnira i svakodnevni angažman u lokalnoj zajednici, RK Poreč aktivno doprinosi razvoju rukometa — i s ponosom je dio Grada Poreča, Europskog grada sporta za 2027. godinu. ▽

Over the past fifty years, handball has grown into one of the most popular and widely played sports in Croatia, and Poreč is a town committed to making its history since 1953. The key role in its beginnings had Slavko Bronić, a naturalised native of Zadar and a physical education teacher in Poreč schools since 1951. In those formative years, this versatile sportsman and later a coach was, above all, a brilliant organiser.

The first handball match was played by the students of the Agricultural School, who were also the backbone of the club. Handball Club Poreč [RK Poreč] was officially established in 1954, and it soon started promoting the sport in almost every village in the Poreč area. The club also took part in events and tournaments in Buzet and Pazin as handball gained momentum in towns across Istria.

Clubs were emerging in nearly every settlement in the wider Poreč area. Kaštelir developed a long-standing tradition thanks to Josip Pino Rinaldis. Tar saw the game played under the guidance of Professor Đani Strize, Višnjan under Professor Ivan Topolnjak, and handball was also played in Vižinada and Sveti Lovreč. The foundations laid by this network of schools, teachers, and local enthusiasts still continue to build Poreč handball.

Besides its own handball school, RK Poreč now relies strongly on partner programmes in Lovreč, Tar, Višnjan, and Vrsar. More than 130 members under the age of 18 are involved in the club's youth system, with younger cadets and cadets competing in the county league. With a stable and well-structured youth training system, the club has over the years grown into one of the most consistent top-division teams in Istria.

RK Poreč has competed in the highest tier of Croatian handball for the past 20 years, while also regularly taking part in national finals across youth categories. A particularly notable achievement is appearing at the national finals with all four age groups (U17, U15, U13, and U11) for three consecutive seasons — a distinction unmatched in the history of Croatian handball. It is therefore no surprise that Poreč players are regularly called up to the national team training camps within their respective age groups.

Through its work, the club has developed a recognisable and stable system for player development, with many licensed coaches working with children and young people. Besides organising tournaments and maintaining a strong everyday presence in the local community, RK Poreč actively contributes to the development of handball as a crown jewel of the City of Poreč, named the European City of Sport for 2027. ▽



300+
odigranih utakmica u sezoni
/ matches played per season

130
članova u školi rukometa do 18g
/ members in the handball school (U18)

10
licenciranih trenera
/ licensed coaches

Central Istria

AUTENTIČNA DESTINACIJA CIJELE GODINE
AN AUTHENTIC DESTINATION ALL YEAR ROUND

Prostor koji svoju autentičnost potvrđuje tijekom cijele godine. Ovdje se doživljaj mijenja zajedno s prirodom, svjetlom i tempom života, pa svako godišnje doba otkriva neko novo lice prostora. Upravo u toj promjeni leži njezina posebnost. U proljeće se krajolik budi u zelenilu, mirisima zemlje i svježini zraka. To je vrijeme kada priroda poziva na kretanje, istraživanje i boravak na otvorenom. Biciklističke i pješačke staze, vidikovci, brežuljci i skriveni putovi tada postaju prirodna pozornica za aktivan, ali nenametljiv odmor. Ljeto donosi drukčiju energiju, večeri pod otvorenim nebom, lokalna događanja, susrete na trgovima i život. Jesen je možda i njezino najraskošnije godišnje doba, kada gastronomija, vino, mirisi tartufa, domaćih jela i plodova zemlje dolaze u prvi plan. Zima pak otkriva onu najtišu, ali možda i najiskreniju dimenziju središnje Istre - mir, prostor, lokalni život i osjećaj stvarnog povezivanja s mjestom.

In central Istria, you get an authentic experience all year round. It changes with nature, with the light, and with the rhythm of life, each season revealing a different facet of the landscape. And this change is exactly what makes it so distinct. In spring, the landscape awakens in shades of green with the scent of earth and the freshness of the air. It is a time that beckons activity, exploration, going outdoors. Cycling and walking trails, scenic views, rolling hills, and hidden paths become a natural setting for an active yet leisurely rest. Summer brings a different energy – open-air evenings, local events, gatherings in town squares, and a sense of verve. Autumn is perhaps the lushest season, when gastronomy comes and wine to the fore with the aromas of truffles, local dishes, and the fruits of the land. Winter, meanwhile, reveals the quietest, and perhaps most genuine, dimension of central Istria: its peace and quiet, open vistas, local life, and a sense of true connection with the place.



U vremenu kada se sve više traži smislen, održiv i autentičan turizam, središnja Istra prirodno se nameće kao odgovor na potrebe gostiju novog doba. To su gosti koji ne traže spektakl, nego ravnotežu. Ne traže uniformirana iskustva, nego mjesta s karakterom. Privlače ih privatnost, mir, priroda, lokalni proizvodi i priče koje imaju dubinu.

- Razvoj destinacije temeljimo na kvaliteti, na očuvanju prostora, identiteta i načina života koji ovoj regiji daju njezinu stvarnu vrijednost. Jedna od najvećih prednosti središnje Istre upravo je prostor. U svijetu u kojem je prostor postao luksuz, ovdje ga još uvijek ima u izobilju – naglašava Darko Žiković, direktor TZ Središnja Istra.

Ovdje prevladavaju kuće za odmor, apartmani i manji, intimniji oblici smještaja koji omogućuju osobniji i autentičniji boravak. Takva struktura ponude oblikuje i profil gostiju, koji u pravilu traže iskustvo koje ima ritam, atmosferu i osjećaj pripadanja mjestu.

U središnjoj Istri dan počinje bez žurbe. Jutra su sporija i tiša, s pogledom na valovite brežuljke i mirisom prirode. Zvukovi sela i osjećaj otvorenosti stvaraju doživljaj koji se

As more and more travellers seek meaningful, sustainable, and authentic experiences, central Istria emerges as the one fitting the bill, especially for visitors who do not seek spectacles but balance; variety, and places with character. They are drawn to privacy, tranquillity, nature, local produce, and authentic stories.

“Our approach to hospitality development is based on quality, on preserving the environment, on identity, and the way of life that reveal this region’s true value. One of central Istria’s greatest assets is open space. In a world where space has become a luxury, we still have an abundance to offer,” says Darko Žiković, director of the Central Istria Tourist Board.

This area is characterised by holiday homes, apartments, and smaller, more intimate forms of accommodation that allow for a more personal and authentic stay. This setup attracts a certain profile of guests who seek to experience its rhythm, atmosphere, and a sense of belonging.

In central Istria, the day starts slowly with quiet mornings overlooking undulating hills, the scent of nature permeating the air, and the sounds of village life. Here you are your own



ne može umjetno proizvesti. Gosti ovdje sadržaj pronalaze prirodno - u šetnji kroz srednjovjekovne gradiće poput Pazina, Gračišća, Pićna ili Svetog Lovreča, u vožnji kroz pejzaže koji se postepeno otkrivaju, u tišini koja nije praznina nego vrijednost, i u susretima s ljudima. Upravo ta ljudska dimenzija daje prostoru toplinu i autentičnost. Susreti s domaćinima, lokalnim proizvođačima, vinarima, obrtnicima i obiteljima koje čuvaju tradiciju stvaraju emocionalnu povezanost s destinacijom.

Gastronomija je pritom jedan od najsnažnijih izraza identiteta i nasljeđa. Autohtoni proizvodi, obiteljske konobe, OPG-ovi, vina, maslinova ulja, med, domaća tjestenina, pršut i kobasice dio su svakodnevice. Brojne manifestacije tijekom godine dodatno potvrđuju povezanost turizma, poljoprivrede, baštine i lokalnog života.

Središnja Istra nije prostor velikih atrakcija, nego velikih osjećaja. To je destinacija atmosfere, karaktera i tihog luksuza koji se ne nameće, ali ostaje u sjećanju. Dostupna i privlačna tijekom cijele godine, ona nudi ono što je danas možda najvrjednije - autentičnost, prostor i doživljaj kojem se gosti vraćaju. ▽

explorer as you walk through medieval towns such as Pazin, Gračišće, Pićan, or Sveti Lovreč, drive through unfolding landscapes, or encounter new people. The human dimension is what gives the region its sense of warmth and authenticity as you experience an emotional connection with hosts, local producers, winemakers, artisans, and families who cherish traditional ways of life.

Gastronomy is one of the strongest expressions of identity and heritage. Local products, family-run taverns, smallholdings, wines, olive oils, honey, homemade pasta, prosciutto, and sausages make part of everyday life. Numerous events throughout the year further reinforce the close ties between tourism, agriculture, heritage, and local life.

Central Istria is not a destination of grand attractions but of lasting impressions. It is a place defined by atmosphere, character, quiet, and understated sense of luxury. Accessible and appealing throughout the year, it offers what may be most valuable today: authenticity, open spaces, and an experience worth reliving. ▽



VINA ANDELINI

*Gore visoko nastaju te čarobne arome
The Birthplace of Magical Aromas*



Izdižući se 474 metra nad razinom mora, Velanov Brijeg dovoljno je visok da se s njega čuje pjesma anđela. Možda upravo povjetarac koji raspiruju ta nebeska stvorenja štiti vinograde i čuva živ spomen na tradiciju obitelji Velan i Anđelini. Ovdje snaga prirode kreira poseban svijet odvojen od svakodnevice. I usred tog svijeta još je nešto – impozantnih 14 hektara vinograda vinarije Anđelini na kojima se uzgajaju malvazija, chardonnay, merlot, cabernet sauvignon, teran i syrah. Najviša je to pozicija vinograda u cijelom širem pazinskom kraju i upravo ta lokacija, na kojoj se miješaju kontinentalna i mediteranska klima, grožđu daje niz specifičnosti. Rezultat su vina koja odišu istinski jedinstvenim aromama.

Iza njih stoji lijepa i topla obiteljska priča. Ona priča o zajedništvu, viziji i predanosti. Zato je vinarija Anđelini mjesto gdje vino nije samo proizvod, nego ljubav za koju se živi i nit koja povezuje sve generacije. Iako je vinarija službeno osnovana 1997. godine, njezina priča započela je mnogo ranije, još 1924. kada je izgrađena obiteljska kuća s podrumom koji danas živi kao prostor degustacija i susreta. Posao vode Ranko i Klaudija Anđelini, Rankov brat Duško, ali i nova generacija, sin Dominik i njegova supruga Marta. Brend vina nosi ime

High above sea level, at 474 metres, Velanov Brijeg [Velan Hill] rises to a point where you can hear angels sing, as the locals like to say. Perhaps this song that preserves the living memory of the Velan and Anđelini families comes with a gentle breeze that shields their vineyards. Here, nature shapes a world removed from everyday life. At its heart lie 14 hectares of vineyards belonging to the Anđelini winery, planted with Malvasia, Chardonnay, Merlot, Cabernet Sauvignon, Teran, and Syrah. This is the highest vineyard position in the wider Pazin area, where continental and Mediterranean climates meet, lending the grapes a distinctive character and resulting in wines of a singular aroma.

Behind these vineyards stands a warm family story of togetherness, vision, and dedication. They see wine as a way of life and a thread that binds generations. Although officially established in 1997, its roots reach back to 1924, when the family house was built, complete with a cellar that now serves as a room for tastings and gatherings. The winery is run by Ranko and Klaudija Anđelini, Ranko's brother Duško, and the younger generation, son Dominik and his wife Marta. The brand carries the family name of Italian origin, while also



Anđelini po prezimenu obitelji, u originalu talijanskog podrijetla, no veliku zaslugu ima i slavenska obitelj Velan, predci Anđelinijevih. Upravo njima u čast logotip vinarije i vina sačinjen je od početnih slova ovih prezimena.

Obitelj Anđelini u skladnoj sinergiji vodi sve segmente proizvodnje, od vinograda i podruma do degustacija i prodaje. Njihova snaga leži u spoju iskustva i znanja, s obzirom da troje članova obitelji dolazi iz agronomске struke, dok Dominik dodatno doprinosi znanstvenim radom u području vinogradarstva. Sinergija stručnosti i ljubavi prema vinarstvu osjeća se u svakom detalju, s naglaskom na autentičnost, gdje vina nastaju po načelu strpljenja i vremena. Većina ih, naime, izlazi na tržište nakon najmanje godinu dana odležavanja, kako bi prirodno sazrila i razvila kompleksnost. S druge strane, vina namijenjena svježini i lakoći dostupna su ranije, u skladu sa sezonom i najboljim trenutkom za plasman.

- Ne pokušavamo ubrzati vino. Ono ima svoj ritam, i naš je zadatak da ga razumijemo i slijedimo, a ne da ga mijenjamo - kaže Dominik.

Malvazija u vinariji Anđelini ima posebno mjesto te se interpretira kroz više stilova i čak šest etiketa. Proljetna malvazija je svježa, Pazinska malvazija godinu dana odležava u inoksu i na finom talogu, Filomena stiže iz bagremovih barrique bačvica, a

honouring the Velan family of Slavic ancestry, whose legacy is reflected in the winery's logo, composed of the initials of both family names.

The family works in close synergy across every aspect of production, from vineyards and the cellar to tastings and sales. Their strength lies in the combination of experience and expertise, with three family members trained in agronomy, while Dominik contributes with scientific work in viticulture. This blend of knowledge and genuine passion is evident in every detail underscoring authenticity and patience. Most of their wines are marketed after at least a year of ageing, allowing them to mature naturally and develop complexity. At the same time, fresher, more approachable styles are made available earlier, in tune with the season and the right occasion.

"We don't rush the wine. It has its own pace, and our role is to understand and follow it," says Dominik.

Malvasia holds a special place in various interpretations across as many as six labels. The Spring Malvasia is fresh and vibrant, Pazin Malvasia is aged for a year in stainless steel on fine lees, Filomena matures in acacia barriques, while Ciril Orange undergoes an extended 40-day maceration. Malvasia also features with Chardonnay in the Magdalena blend, as well as in the sparkling wine D'Angelo. Notable Anđelini creations

za Ciril orange grožđe se macerira čak 40 dana. Malvazija je uz chardonnay prisutna u vinu Magdalena te u različitom omjeru i u pjenušcu D'Angelo. Od vinskih kreacija Anđelinijevih valja izdvojiti i Rose Amalia, Centrum kao kupažu merlota i cabernet sauvignona te Domenico koji je također kupaža merlota, cabernet sauvignona i syraha. Doista bogata ponuda, no vizija obitelji ide dalje od toga.

- Priča ne staje ovdje jer se nekoliko novih vina već stvara u podrumu, a još hrpu ideja imamo za budućnost - govore članovi obitelji Anđelini čije aktivnosti ne završavaju u vinogradu i podrumu, već se protežu i na pčelarstvo koje je među njima prisutno desetljećima. Ono se prirodno nadovezuje na njihovu filozofiju proizvodnje i odnosa prema prirodi te predstavlja tradiciju usko povezanu s načinom na koji stvaraju vino.

- Održivost za nas nije marketinška odluka, nego pitanje poštovanja prema prirodi i budućim generacijama - kaže Ranko dodajući da upravo iz tog pristupa nastaje i iskustvo koje nude gostima.

Degustacije kod njih vode isključivo članovi obitelji, snažno vjerujući kako je doživljaj jednako važan koliko i vino u čaši. Posebno se ističe degustacija kroz pažljivo osmišljene sljedove i gdje se lokalne namirnice spajaju sa vinom i medom, dvije ključne niti obiteljske priče. ▽

include the rosé Amalia, Centrum, a blend of Merlot and Cabernet Sauvignon, and Domenico, which brings together Merlot, Cabernet Sauvignon, and Syrah. It is a rich and varied portfolio, yet the family's vision extends well beyond what is already in the bottle.

"The story doesn't end here, as we are already developing several new wines in the cellar and have plenty of ideas for the future," the family says. Their work, however, does not stop at the vineyard or in the cellar. Beekeeping has been part of family life for decades, naturally complementing their philosophy and their relationship with the land. It is a tradition closely intertwined with the way they approach winemaking.

"For us, sustainability is not a marketing buzzword, but a matter of respect for nature and for future generations," Ranko explains, adding that this approach is reflected in the experience they offer their guests.

Tastings are led exclusively by family members, with a firm belief that experience matters just as much as the wine. Particular care is given to curated tasting sequences, where local ingredients are paired with both wine and honey, the two defining threads of the Anđelini story. ▽



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Kanfanar

TRADICIJA U LUKSUZU TIŠINE
TRADITION IN THE LUXURY OF SILENCE

Položaj Kanfanara oduvijek je bio njegova sudbina i prednost. Ovdje se presijecaju prirodni pravci kretanja kroz Istru, od obale prema središtu poluotoka, pa nije čudno da se život u ovom kraju razvijao u slojevima - od prapovijesnih tragova i rimskog utjecaja, preko srednjovjekovnih sela i crkava, do kasnijih razdoblja kada se Istra mijenjala pod različitim upravama. U tom dugom vremenu Kanfanar je ostao uporište ruralne Istre i mjesto koje zna što znači zemlja, zajednica i rad.

Posebno mjesto u lokalnoj priči zauzima Dvigrad – napušteni srednjovjekovni grad koji danas stoji kao kameni podsjetnik na nekadašnju gustoću života. Ruševine Dvigrada nisu samo atrakcija, već emotivni dokaz da je Istra znala biti i urbana i obrambena. Kanfanar je naslijedio tu sposobnost prilagodbe - kad se jedno poglavlje zatvori, drugo se otvori, a identitet ostaje postojan.

Općina Kanfanar kao perspektivno i privlačno područje, bogate kulturne i prirodne baštine, te zadovoljnog i sretnog stanovništva, ljubazno dočekuje svakog gosta i prolaznika, nudeći im mir, ljepotu, opuštenost i uživanje.

The position of Kanfanar has always been its destiny and its advantage. It stands at a logical intersection of routes across Istria running from the coast towards the interior of the peninsula, so it is no surprise that life in this area developed in layers – from prehistoric and Roman, through medieval villages and churches, to later periods when Istria changed under different administrations. Over this long span of time, Kanfanar has remained a stronghold of rural Istria and a place that understands what land, community, and labour mean.

A special place in the local history is held by Dvigrad – an abandoned medieval town which now stands as a milestone of the once dense life. The ruins of Dvigrad are not only an attraction but an emotional proof that Istria once knew how to be both urban and defensive. Kanfanar has inherited this ability to adapt. As one chapter closed, another opened, yet its identity has remained constant.

As a promising and attractive area rich in cultural and natural heritage and home to a happy community, the Municipality of Kanfanar warmly welcomes every guest and traveller, offering peace, beauty, relaxation, and enjoyment.



**DESNO I DOLJE
/ RIGHT AND BOTTOM**

Načelnik Kanfanara Sandro Jurman ističe kako je spoj vizije i prostora iznjedrio projekt novoizgrađenog vrtića u kojemu će odrastanje biti sigurno i radosno

/ Sandro Jurman, Mayor of Kanfanar, says the project is the result of vision meeting the right space—creating a newly built kindergarten where children can grow up in safety and joy



- Općina Kanfanar, sa svojim naseljima rasutim po brežuljcima, jedan je od onih istarskih mikrosvijetova u kojima se prošlost i sadašnjost ne sudaraju, nego se nadopunjuju poput starog kamen i nove ideje – poetski govori o mjestu načelnik Kanfanara Sandro Jurman.

Razvoj Kanfanara nikad nije bio “preko noći”. Ovdje se napredak mjeri konkretnim stvarima: obnovljenim putovima, uređenim javnim prostorima, boljim uvjetima za život u manjim naseljima, podrškom lokalnim obiteljima i gospodarstvima. Poljoprivreda i dalje ima važnu ulogu – masline, vinova loza, povrće, stočarstvo – ali sve češće u suvremenom, kvalitetom usmjerenom obliku, gdje se ne prodaje samo proizvod, nego i priča o podrijetlu.

Prirodan nastavak tog smjera bilo otvaranje “Kanfanarske butige” u ljeto 2025. godine, s jasnom namjerom promocije isključivo lokalnih kanfanarskih i istarskih proizvoda. Dućan je smješten pored glavnog trga, a na policama se mogu naći delicije lokalnih OPG-ova, rukotvorine i suveniri te umjetnički radovi. Ući u prostor koji nudi kvalitetno, domaće i lokalno pravo je osvježenje.

- Cilj je povezati lokalne umjetnike i OPG-ove te ponuditi autentične proizvode iz Kanfanara. Nije dugo trebalo da mještani, ali i posjetitelji, prepoznaju kako je riječ o jednom posebnom dućanu koji nudi mnogo više od samih proizvoda – ističe Jurman.

Kanfanar je tipičan primjer Istre koja zna da je tradicija vrijedna tek kad je živa. Zato se ovdje njeguje ono što se prenosi generacijama, ali se istovremeno promišlja kako da mladi ostanu, da se otvore poduzetničke prilike, razvija destinacija, i kako da sela ne postanu tek kulisa. U tome pomaže i dobra prometna povezanost s većim istarskim središtima, što Kanfanaru daje prednost mirnog života svima koji žele prostor, a ne žele izolaciju.

Odgovornim upravljanjem Kanfanar se nastoji pozicionirati kao poželjna i sigurna sredina u kojoj je ugodno živjeti i raditi.

- Stanovnici su u središtu svih naših politika, jer općinu ne grade parole, već ljudi i prostor. Kanfanar je među pet općina u Hrvatskoj s najvećim porastom broja stanovnika, što je primjer odgovornog upravljanja općinom i dokaz kako se ostvaruju uvjeti za kvalitetan život – govori Jurman i posebno naglašava izgradnju novog dječjeg vrtića kao najveće investicije u povijesti mjesta.

- Ovime smo stvorili vrlo visoke pedagoške standarde predškolskog odgoja, uz kvalitetan stručni tim. Zato je ovaj projekt jedan od ključnih za Općinu Kanfanar, jer se njime stvaraju kvalitetni uvjeti pronatalitetne politike – ponosno govori načelnik Jurman i dodaje kako je vrtić popunjen u punom kapacitetu od tri odgojne skupine, jedna jaslčka i dvije vrtićke.

Ako Kanfanar ima simbol koji ga izdvaja, to je boškarin – istarsko govedo, snažno i mirno, gotovo arhetipsko. Boškarin je ovdje više od gastronomske priče. On je identitet, ponos i

“The Municipality of Kanfanar, with its settlements scattered across the hills, is one of those Istrian micro-worlds in which the past and the present do not collide but complement each other like old stones and a new ideas,” says Kanfanar mayor Sandro Jurman in a poetic reflection on the place.

Kanfanar has not developed overnight. Its progress is measured in renovated roads, planned public spaces, improved conditions for living in smaller settlements, support for local families and businesses. Agriculture still plays an important role – olives, grapevines, vegetables, livestock – but has increasingly been taking a modern, quality-oriented form. Along with its produce it sells a story of its origin.

Kanfanarska butiga [grocery], opened in the summer of 2025, furthers this idea with the clear intention of promoting exclusively local products from Kanfanar and Istria. The shop is located next to the main square, and its shelves display delicacies from local family farms, handicrafts, souvenirs, and works of art. It is quite refreshing to see a place that offers quality, homemade and local.

“Our goal is to connect local artists and family farms and offer authentic products from Kanfanar. It did not take long for residents, but also visitors, to recognise that this shop is special inasmuch as it offers much more than merchandise,” Jurman points out.

Kanfanar is a typical example of an Istria that knows that tradition is valuable only when it is alive. Tradition is nurtured, but at the same time much is done to keep the young people, to create business opportunities, develop the town as a tourist destination, and ensure that villages do not become mere scenery. Good road connections with larger Istrian centres also help, giving Kanfanar the advantage of a peaceful countryside life, but not in isolation.

Through responsible management, Kanfanar seeks to position itself as a desirable and safe environment in which it is pleasant to live and make a living.

“Our residents are at the heart of all our policies, because you can’t build a place on slogans; it takes people and space. The case in point is the fact that Kanfanar is one of the five municipalities in Croatia with the highest population growth, a living proof that responsible management can create favourable conditions for a good life,” says Jurman. In particular, he is proud of the new kindergarten as the largest investment in the municipality’s history.

“We have achieved high pedagogical standards of preschool education implemented by quality professionals. This project is the key to creating favourable conditions for a pronatalist policy,” says Jurman with pride, adding that the kindergarten operates at full capacity with three groups, one nursery and two with preschool children.

If Kanfanar has a symbol that sets it apart, it is the boškarin – the Istrian ox, strong and calm, almost archetypal. Far more than another gastronomic story, boškarin is identity, local

znak da se autohtono može pretvoriti u suvremenu vrijednost. Manifestacije i lokalne inicijative često se vežu upravo uz taj motiv - spoj tradicije, hrane, ljudi i zajedništva.

Najpoznatija među njima je Jakovlja, jedna od najvećih tradicionalnih pučkih fešti Istre. Bogat folklorni, sajmeni, zabavni, kulturni i sportski program pretvaraju Kanfanar u centar zbivanja.

- Vrijeme oko blagdana svetog Jakova (25.7.) bio je gotovo jedini period u godini kada je istarski seljak mogao malo predahnuti od poljoprivrednih radova. Žetva je do onda gotova, a do berbe grožđa ima još dovoljno vremena. Spomen održavanja ovih sajмова nalazimo još u Istarskom razvodu, jednom od najvažnijih srednjovjekovnih pravnih dokumenata pisanih na glagoljici. Upućuje to da Jakovlja u nekom svom obliku korijene vuče najmanje iz 13. stoljeća – govori o fešti Ivana Maružin Mrzlić, direktorica Turističke zajednice Kanfanar.

Već spomenuti Dvigrad – mjesto koje privlači ljubitelje povijesti, fotografije, šetnji i onih putnika koji traže tišinu s težinom – prostor je gdje se čuje vlastiti korak.

- Mi ne želimo biti “još jedan turistički centar”, nego nudimo autentičnost bez prenapuhanosti. Možda najveća specifičnost Kanfanara jest njegov karakter: sela koja imaju svoje fešte, svoje crkvice, svoje šterne i svoje priče. Ljudi koji znaju da se kvaliteta života ne mjeri brojem sadržaja, nego osjećajem pripadnosti – ističe Maružin Mrzlić.

Danas Kanfanar napreduje kroz stabilan razvoj, s naglaskom na projekte koji podižu standard, no bez gubitka ruralne mjere. Istovremeno, to je destinacija za aktivni odmor - biciklizam, pješačke rute, kulturnu baštinu, eno-gastro doživljaje i boravak u prirodi.

- Razvijamo turizam koji ne traži da se mjesto mijenja zbog gosta, nego da gost dođe zbog mjesta – govori direktorica TZ-a.

Kanfanar je, ukratko, Istra koja ne više, ali ostaje. Mjesto gdje se povijest ne čuva pod staklom, nego u kamenu, u hrani, u običajima i načinu na koji se ljudi pozdravljaju. Kanfanar djeluje kao mali dragulj kojega tek treba otkriti - i osjetiti. ▽

DESNO / RIGHT

Kanfanarska butiga, mjesto zdrave, domaće i ukusne hrane – od meda, do vina, likera, suhomesnatih proizvoda, uporabnih i ukrasnih predmeta od drva masline i još mnogih zanimljivih proizvoda lokalnih proizvođača. Naravno, ovdje se može pronaći i istarske fuže te raznu drugu istarsku tjesteninu jer ipak je Kanfanar općina istarskog vola i fuži

/ Kanfanarska butiga sells healthy, local, and flavourful products, such as honey, wine, liqueurs, cured meats, and olive wood items for practical and decorative use. Naturally, there you will also find Istrian fuži and other traditional pasta, as Kanfanar is, after all, the municipality of the Istrian ox and fuži

pride, and a lesson that autochthonous can have contemporary value. Many an event and local initiative often echo this motif – a combination of tradition, food, people, and community.

The best-known among them is Jakovlja [Saint James Fair], one of the largest traditional folk festivals in Istria. With a rich folklore, fair, entertainment, culture, and sports programme, Kanfanar becomes a vibrant hub of activity.

“The time around the Feast of Saint James (25 July) used to be a rare occasion for a break from farming for Istrian peasants. Crop harvest was just completed, and the grape harvest was further ahead. The earliest records of St James fair go to the Istrian Demarcation, one of the most important medieval legal documents written in Glagolitic script, which means that Jakovlja, in some form or other, dates as far back as the 13th century, if not even earlier than that,” says Ivana Maružin Mrzlić, director of the Tourist Board of Kanfanar.

The nearby Dvigrad, where the fair started, is now a ruin that attracts history, photography, and walking enthusiasts, as well as travellers seeking silence with substance. This is where you can hear your own footsteps.

“We do not aim to be ‘just another tourist centre’ but rather to offer authenticity minus the pomp. What perhaps sets Kanfanar’s apart the most is its character: villages with their own festivals, their own chapels, their own cisterns, and their own stories. And people who understand that quality of life is not measured by the number of amenities but by a sense of belonging,” emphasises Maružin Mrzlić.

Kanfanar continues to develop steadily, focusing on projects that improve the living standard without losing its rural roots. At the same time, it is a destination for active holidays, for cycling, walking, and getting to know its cultural heritage, nature, wine, and food.

“We foster the kind of tourism that does not transform the destination for the sake of the visitor but attracts the visitor for what it is,” says the Tourist Board director.

Kanfanar, in short, is an understated, yet constant kind of Istria. A place where history is not kept under glass, but in stone, in food, in customs and in the way people greet one another. Kanfanar is a small gem yet to be discovered – and felt. ▽





Jakovlja

Od davnina su se na ovom području organizirali stočni sajmovi pored ruševina nekadašnjeg samostana posvećenog svetom Jakovu, koji se nalazio na raskrižju nekoliko općina.

Jakovlja se dugi niz godina nije održavala, sve do početka 1990.-ih kada je tradicija obnovljena. Tada, organiziravši prvu obnovljenu Jakovlju, organizatori su razmišljali o tome što uključiti u njezin program, a da istovremeno bude atraktivno i drugačije te da pruža vrijednu poruku javnosti. Upravo u tom periodu intenzivno se krenulo raditi na programu spašavanja istarskog goveda koje je bilo na samom pragu izumiranja. Netom osnovan Savez uzgajivača istarskog goveda ustanovio kako u Istri živi još tek 100-tinjak krava ove pasmine, 4 rasplodna bika i manje od 10 istarskih volova. Volovi, inače kastrati bika, u reprodukcijском smislu nemaju nikakvu ulogu pa je u kontekstu programa spašavanja pasmine istarski vol zapravo postao nebitan. Time su volovi, u narodu zvani boškarini, postali još više ugroženi i njihov se ionako mali broj još više smanjivao. Organizatori manifestacije odlučili su krenuti u potragu za preostalim boškarinima i dovesti ih u Kanfanar na izložbenu smotru kako bi se javnosti pokazalo što možemo izgubiti ako svi zajedno kao društvo ne reagiramo. Rodaci Ivan i Anton Meden, nakon proputovanja Istrom uspjeli su dovesti nekoliko volova na prvu obnovljenu Jakovlju 1991. godine. Od tada, tradicija održavanja smotri istarskih volova je nastavljena i, srećom, prvotna ideja organizatora da ova smotra postane mjesto koje potiče uzgoj ovih plemenitih životinja je uspjela i broj boškarina je počeo rasti.

Tijekom smotre istarskih volova biraju se najljepši, najteži i najposlušniji volovi. Ljepota se ocjenjuje po kriterijima koji su vrijedili od davnine. U tradiciji istarskog čovjeka bilo je da uvijek teži tome da ima nešto najbolje i najljepše, odnosno da ima najljepšeg i najvećeg vola u selu. Stoga su kroz godine i stoljeća istarski seljaci ostavljali samo najljepše životinje za kastraciju za vola, i zato se ove životinje smatraju jednom od najljepšim pasmina goveda na svijetu. Naravno, postoje i jasno definirana pravila o tome kako životinja treba izgleda: leđa trebaju biti ravna, boja dlake „sura“ (bjelkasto-siva), rogovi u obliku lire, pogled miran i dobroćudan, rep što duži, noge i papci čvrsti i stabilni, razmak između prednjih nogu što veći. Poslušnost se procjenjuje tijekom oranja s volovima, prateći koliko precizno će vol izorati svoju brazdu i koliko će truda gospodar trebati uložiti da prenese uputu svom boškarinu. Težina je, pak, možda i najzanimljivija kategorija – jer ipak ove su životinje najveći kopneni sisavci Europe. Pobjednik ove kategorije teži impresivnih 1.340 kg.

Danas je smotra istarskih volova u Kanfanaru gotovo jedino mjesto gdje se uživo može vidjeti ove životinje, kojih ima manje od 30. Nekada radna životinja o kojoj je ovisio opstanak obitelji, danas je ugrožen simbol Istre kojeg posjetitelji iz cijelog svijeta dolaze vidjeti upravo u Kanfanar.

There where several municipalities met at the ruins of the monastery of Saint James, people used to hold livestock fairs. For many years, this tradition was abandoned, that is, until the early 1990s. The first organisers of the current Jakovlja fair wanted it to be attractive yet different from other fairs and to convey a valuable message to the public. This coincided with the programme of saving the endemic Istrian cattle, which was on the very verge of extinction. The newly established Association of Breeders of Istrian Cattle determined that only around one hundred cows, four breeding bulls, and fewer than ten oxen of this breed lived in Istria. As the oxen, called boškarini, have no role in reproduction, they were considered irrelevant in the context of saving the breed and became even more endangered as their numbers dwindled. Jakovlja organisers decided to look for the remaining boškarini and bring them to Kanfanar for an exhibition to show what could be lost unless the community did something about it. Having travelled all over Istria, cousins Ivan and Anton Meden managed to bring several oxen to the first renewed Jakovlja in 1991. This tradition continued ever since, and, fortunately, the number of boškarini started to grow.

At the event, the oxen compete for the titles of the most beautiful, the heaviest, and the most obedient. Beauty is assessed according to ancient criteria rooted in the Istrian tradition to keep the most beautiful animals for castration, and this is why these animals are considered one of the most beautiful breeds of cattle in the world. The rules are clear: the back of the animal should be straight, the coat whitish-grey (sur), the horns shaped like a lyre, the gaze calm and gentle, the tail as long as possible, the legs and hooves strong and stable, the span between the front legs as wide as possible. Obedience is assessed as the oxen plough land, how straight is the furrow, and how much effort it takes for the handler to guide the animal. Weight, on the other hand, is perhaps the most interesting category, because these animals are the largest land mammals in Europe. The winner in this category weighs an impressive 1,340 kg.

Today, Kanfanar is one of the rare places where these animals, fewer than 30 altogether, can be seen in person. Once a working animal on which the survival of the family depended, boškarin has emerged as an endangered symbol of Istria, and people from all over the world come to Kanfanar to see it.



Aktivnosti Activities

Kanfanar obiluje prekrasnom prirodom i krajolicima, pa ne čudi kako su aktivnosti na otvorenom omiljen sadržaj turistima, ali i lokalnom stanovništvu. Na području općine uređene su četiri biciklističke staze po makadamskim putovima (MTB), tri pješačke staze te penjalište.

Biciklističke i pješačke staze vode kroz različite dijelove općine i pokazuju različitost reljefa i krajolika – rekreativce tako putem mogu iznenaditi staze kroz šume, polja, plodnu dolinu Limske drage, jame i pećine, lokve, brojne crkvice i još mnogo toga.

Među svim stazama posebno se ističe ona koja vodi nekadašnjom trasom željezničke pruge Kanfanar-Rovinj. Ova 21 kilometar duga staza omogućuje uživanje u nevjerojatnim panoramskim vidicima s nasipa, vožnju kroz duboku hladovinu u usjecima pruge, nudeći sjajne kadrove brojnih preostalih objekata željezničke infrastrukture, poput starih čekaonica i stanica.

Vjerojatno najimpozantniji sadržaj u blizini staza ruševine su srednjovjekovnog grada Dvigrada koji je nekada brojio preko 200 kuća i 2000 duša. Upravo tu se nalazi jedan od najvećih sportskih aduta Kanfanara - penjalište Dvigrad nedaleko sela Korenići koje broji 117 penjačkih smjerova različitih težinskih kategorija. Osim najljepšeg zamislivog pogleda na ruševine Dvigrada kojime će bit nagrađen svaki penjač koji se odvaži ispenjati neki od smjerova ovih stijena, atraktivnost lokacije je i u samim stijenama koje djeluju – kao da lebde.

Naime, u podnožju stijena nalaze se polupećine koje su nekada služile ovdašnjim seljacima da se sklone ispod stijena u slučaju da ih kiša sustigne tijekom povratka s ispaše. Neki kažu da se tu sakrivalo i blago, no ono što je sigurno je da ova lokacija nikoga ne ostavlja ravnodušnim. Penjačima je pak ovo penjalište jako dobro poznato po smjeru „Malvazija“ kojeg je postavio jedan od najvećih penjača – Maurizio Manolo Zanolla. Nakon što ga je ispenjao, dugi su niz godina ovdje dolazili penjači iz čitavog svijeta ne bi li i njima uspjelo proći smjer koji izgleda nemoguć za slobodno penjanje. To je nakon njega uspjelo samo još dvojici penjača zbog čega se i danas ovdje redovito može vidjeti veće skupine penjača koji se nadaju da i oni mogu ući u povijest kao osobe koje su ispenjale ovaj kultni smjer.

Kanfanar abounds in beautiful nature and landscapes, so it is no surprise that outdoor activities are a favourite content for tourists as well as locals. There are four cycling routes on gravel roads (MTB), three walking trails, and a climbing site.

Cycling and walking trails lead through different scenic parts of the municipality – forests, fields, the fertile valley of the Lim Bay, pits and caves, ponds, numerous small churches, and much more.

One such 21-kilometre-long trail follows the former railway line Kanfanar–Rovinj with incredible panoramic views from embankments. As it cuts through the wood, you can ride in deep shade and enjoy the view of numerous remnants of the railway infrastructure, such as old platforms and stations.

Probably the most impressive are the ruins of the medieval town of Dvigrad, which once counted over 200 houses and 2,000 inhabitants. This is where one of the greatest sporting assets of Kanfanar is located – the Dvigrad climbing site near the village of Korenići with 117 climbing routes of different levels of difficulty. Besides the most beautiful imaginable view of the Dvigrad ruins, the climbers who dare take on the challenge will be rewarded by the cliffs, which appear as if they float.

At their feet there are semi-caves which used to provide shelter from rain to local peasants herding their sheep and cattle. Some say that they also hid treasures, but what is certain is that the location leaves no one indifferent. Climbers know this site well for the route called “Malvazija”, set by one of the greatest rock climbers, Maurizio Manolo Zanolla. For many years, climbers from all over the world came here trying to match his nearly impossible free climbing feat. Only two succeeded so far, but you can still see groups of climbers seeking to conquer this legendary route and make history.

Centar osteopatije i kineziterapije

Osteopathy and Kinesiotherapy Centre

Ponekad se najveće životne odluke ne događaju glasno. Ne dolaze uz velike geste, dramatične rezove ni potrebu da se ikome išta dokazuje. Događaju se tiho, u trenutku kada dvoje ljudi shvati da više ne želi živjeti između adresa, obaveza i odvojenih ritmova, nego zajedno graditi nešto svoje. Upravo je tako započela priča o povratku u Istru i otvaranju rehabilitacijskog centra u Kanfanaru - ne kao sentimentalni povratak korijenima, nego kao promišljen poslovni i životni zaokret.

Otvaranje centra nastavak je vizije koja je počela prije nekoliko godina, u trenutku kada je odluka o povratku u Hrvatsku prestala biti samo ideja i postala zajednički plan. Bio je to prijelaz iz jednog načina života u drugi, iz profesionalnih puteva koji su ih vodili kroz inozemstvo prema nečemu što je istodobno intimnije i ambicioznije.

The most important decisions are sometimes made without pomp. They do not involve grand gestures or dramatic turns, nor do they need to prove a point. More often, they take shape quietly, in that moment when two people realise they no longer want to live between addresses, have different obligations and separate lives but want to build something of their own together. This is how Alexandra and Miroslav Marjanović decided to return to Istria and open a rehabilitation centre in Kanfanar, not as a sentimental homecoming, but as a deliberate professional and personal shift.

The centre has stemmed from a vision that first emerged several years ago, when the idea of returning to Croatia ceased to be hypothetical and became a plan. It marked a transition from one way of life to another, from international careers to something more personal and ambitious.





- Trenutak kad sam znala da ovo nije samo povratak, nego novi projekt života, bio je onaj kada smo se oboje odlučili da želimo živjeti mirnije. Zajedno u prirodi, i s prirodom - govori Alexandra Marjanović.

U toj rečenici sažeto je sve: osobna odluka, partnerska snaga i jasna vizija budućnosti.

Kanfanar se dogodio organski, kroz ljude, teren i životne okolnosti. Miroslav je ostvario suradnju između NK Kanfanara i NK Smoljanci Sloboda iz Svetvinčenta, pa je na terenu nastala zajednička momčad najmlađih pionira. Nakon toga Miroslav je postao trener prve momčadi, dok se Alexandra uključila u stožer kao medicinsko osoblje, čime su postali aktivni članovi zajednice, te se posvetili njenom razvoju. Kroz taj proces otvorio se odnos s mjestom koje se pokazalo kao rijetko uravnotežena lokacija.

Centar Istre, povezan, blizu gradova, a opet dovoljno miran da podrži drukčiji ritam rada i života. Od prve ideje i želje do realizacije prošle su dvije godine - dvije godine promišljanja, sazrijevanja i pretvaranja jedne intimne odluke u ozbiljan poslovni projekt. Osobno i poslovno počinje se prirodno prepletati i centar nastaje u Kanfanaru kao mjestu gdje je bilo moguće zamisliti drukčiji model skrbi: stručan, visoko specijaliziran, ali ljudski, suvremen, nenametljiv, i najbitnije profesionalan.

Dok rehabilitacija i prevencija još uvijek uglavnom gravitira općim uslugama javnog zdravstva, prostor za visoko



“The moment I knew this was not simply a homecoming but a new life project was when we both decided we wanted to live a quieter life. Together in nature and with nature,” says Alexandra Marjanović.

This sentence summarises all there is: a personal decision, a partnership grounded in strength, and a clear sense of direction.

Kanfanar was an organic choice thanks to the people around them, the place itself, and the circumstances. Miroslav established a collaboration between FC Kanfanar and FC Smoljanci Sloboda from Svetvinčenat, bringing together a joint team of the youngest football players. He later became head coach of the first team, while Alexandra joined the staff in a medical capacity. In doing so, they became active members of the community, contributing to its development. In the process they established a rarely balanced relationship with the town.

Its central Istrian location, proximity and good connection with larger towns, peace and quiet proved ideal for a different pace of work and life. It took two years to see their vision through. Personal and professional life began to intertwine naturally, giving rise to a centre conceived as a different model of care: highly specialised, warm, modern and, most importantly, professional.

While rehabilitation and prevention still tend to fall within the scope of general public healthcare, there remains space for more specialised, individual approaches. This niche is exactly what they see as an opportunity, but also as a responsibility.



specijalizirane i individualizirane pristupe ostaje djelomično neiskorišten. Upravo tu oni vide svoju poslovnu priliku, ali i odgovornost.

- Naš koncept ne počiva na ideji još jedne ordinacije ili još jedne terapije u nizu. Donosimo duboko specijaliziranu osteopatiju, uključujući rad s novorođenčadi i malom djecom, kineziološku prevenciju i praćenje sportaša, te pristup u kojem se tijelo i psiha ne promatraju odvojeno. U praksi to znači da pacijent ne dolazi samo po tretman, nego ulazi u dijalog o vlastitom tijelu, životu i dugoročnom zdravlju – govori Alexandra.

Njihova prednost nije samo u stručnim titulama i višegodišnjem iskustvu, nego i u modelu rada koji su oblikovali kroz profesionalne sustave Njemačke i Kanade. Iz tih sredina donose jasno strukturiranu organizaciju, transparentne protokole i komunikaciju s pacijentima na razini koja je u razvijenim zdravstvenim sustavima standard. U kombinaciji osteopatije, kineziterapije i kliničkog psihološkog pristupa, takav okvir postaje još važniji. Tijelo se ovdje ne promatra odvojeno od stresa, emocionalnog opterećenja, životne dinamike i prošlosti, jer simptom nije samo simptom, on je često i priča koju tijelo pokušava ispričati. Upravo zato njihov rad ne počinje i ne završava tehnikom, nego razumijevanjem osobe u cjelini.

- Usmjereni smo na osteopatiju za djecu i odrasle, kineziterapiju za sportaše i sve koji žele sigurnije i kvalitetnije kretanje, te masažu kao podršku rehabilitaciji i opuštanju. Naši signature programi će zaokružiti identitet centra - povratak nakon ozljede

“Our concept is not based on the idea of yet another practice or a sequence of standard treatments. We bring a highly specialised approach to osteopathy, including work with newborns and young children, alongside kinesiological prevention and athlete monitoring. It is an approach that sees the body and the psyche as one. In practice, this means that a patient does not come only for treatment, but talks about their body, life, and long-term health,” Alexandra explains.

Besides qualifications and years of experience, their strength lies in a working model shaped in Germany and Canada. It brings a clear organisational structure, transparent protocols, and a level of patient communication standard for developed healthcare systems. This is especially important in osteopathy, kinesiotherapy, and a clinical psychology. Body is not treated in isolation from stress, emotional strain, life dynamics, or personal history. A symptom is rarely just a symptom but rather it a part of a more complex story the body is trying to convey. This is why their work does not begin and end with a treatment method but an understanding of the individual as a whole.

“We focus on osteopathy for both children and adults, kinesiotherapy for athletes and anyone seeking safer, more effective movement, and massage as support in both rehabilitation and relaxation. Our signature programmes define the identity of the centre, from post-injury recovery and the prevention of sports injuries to an integrated approach to posture and back pain, as well as specialised programmes for newborns and young children,” Alexandra adds.



i prevencije sportskih ozljeda, integriranog pristupa posturi i bolovima u leđima, odnosno specijaliziranog programa za novorođenčad i malu djecu – pojašnjava ideju centra Alexandra.

- Želja nam je da se od prvog ulaska u prostor osjeti mir, sigurnost, kompetentna briga, i gdje se ništa ne požuruje. Mjesto gdje je netko napokon pogledao cijelu osobu, a ne samo nalaz. Za roditelje to znači mjesto gdje se i najmanja nijansa u razvoju djeteta ozbiljno shvaća. Za sportaše to znači proces u kojem povratak nakon ozljede nije lutrija, nego pažljivo vođen put prema sigurnosti i snazi – naglašava Miroslav.

Njihova vizija ne završava unutar zidova centra. Planiraju suradnju s lokalnim sportskim klubovima, školama, vrtićima i udrugama, kroz preventivne programe i edukativne radionice o pokretu, razvoju, držanju i mentalnom zdravlju. Posebno važan segment bit će radionice za roditelje beba osmišljene kao rana podrška, prije nego što mali problemi postanu veliki.

U tome se možda najbolje vidi karakter cijelog projekta. Rehabilitacija i prevencija ovdje nisu zamišljene kao izdvojena usluga, nego kao dio životnog stila i kulture brige o sebi. U Kanfanaru žele pokazati da je moguće imati visokospecijaliziranu rehabilitaciju i prevenciju blizu doma, kao nešto što pripada svakodnevicu, a ne samo kriznom trenutku.

Na kraju, ovo je priča o dvoje ljudi koji se nisu vratili samo zato da bi promijenili adresu. Vratili su se da bi spojili znanje, iskustvo i osobnu odluku u nešto trajno. U prostor gdje će, kako sami kažu, ljudi prvi put osjetiti da su zaista viđeni, saslušani i shvaćeni. I upravo zato ovo mjesto odiše osjećajem kako se stručnost i ljudskost ne isključuju, već sinergijski postaju istinska briga. ▽

“From the moment someone comes in, we want them to feel calm, safe, and in capable hands. To feel seen as a whole person rather than a diagnosis. For parents, this means that every nuance in a child’s development is taken seriously. For athletes, this means a process in which recovery from injury is not left to chance but guided carefully towards strength and confidence,” Miroslav emphasises.

Their vision extends well beyond their rehabilitation centre. Plans are already in motion to collaborate with local sports clubs, schools, kindergartens, and various associations to develop preventive programmes and educational workshops focused on movement, development, posture, and mental wellbeing. Particular attention will be given to workshops for parents of infants, conceived as early support, before minor concerns become more significant.

In many ways, this is where the character of the entire project becomes most apparent. Rehabilitation and prevention are not conceived as isolated services but as part of a broader culture of lifestyle and self-care. With the Kanfanar centre, Alexandra and Miroslav aim to show that highly specialised rehabilitation can exist close to home, as part of everyday life, and not only when crisis strikes.

Ultimately, this is a story about two people who did not return to change their address. They returned to bring together knowledge, experience, and personal commitment to something that will last. To use their words, this should be a place where people may feel truly seen, heard, and understood for the first time, and where expertise and humanity come together as genuine care. ▽

VIŽINADA

Okusi, vino i baština
Flavours, Wine and Heritage

Smještena među istarskim brežuljcima, s pogledom koji se proteže preko doline Mirne, Motovuna, pa sve do Čićarije, Vižinada poziva na uživanje u jednostavnim i dragocjenim trenucima.

Na glavnom trgu u središtu Vižinade smjestila se Kuća Maraston, impresivno zdanje izgrađeno u 16. i 17. stoljeću, koje i danas dominira vizurom mjesta kao najviša građevina s četiri etaže i čak 14 metara visine. Nastala u vrijeme Mletačke Republike, kroz povijest je mijenjala uloge, pa je primjerice u doba Austro-Ugarske služila javnim namjenama - u prizemlju se nalazila pošta, a na katu gostionica - dok je između dva svjetska rata djelovao popularni Dopolavoro, društveni dom s kulturnim, sportskim i ugostiteljskim sadržajima karakterističan za to razdoblje, kojim je upravljala obitelj Maraston, po kojoj kuća danas nosi ime.

Kuća je zadržala autentične arhitektonske elemente, izvorna ulazna vrata i izloge u prizemlju, kao i karakterističan kameni balkon koji se proteže cijelom dužinom pročelja, s masivnim konzolama i metalnom ogradom koju su izradili lokalni kovači. Danas je Maraston suvremeni Centar za posjetitelje koji na interaktivan način interpretira baštinu Vižinade. U prizemlju se nalazi info-punkt Turističke zajednice s informacijama za istraživanje destinacije. Prvi kat posvećen manifestaciji Slatka Istra, gdje se kroz izložbu i degustaciju predstavljaju tradicionalni istarski kolači poput pandešpanje, pince, fritula i kroštula - nekad brižno čuvani obiteljski recepti, danas dio zajedničkog identiteta.

Set among the rolling hills of Istria, with views stretching across the Mirna valley to Motovun and as far as Čićarija, Vižinada invites you to slow down and savour life's simple, precious moments.

On the main square stands the Maraston House, an impressive building dating from the turn of the 17th century, which still dominates the skyline, rising four storeys to a height of 14 metres. Built during the time of the Venetian Republic, it has served many roles over the centuries. Under Austria-Hungary, it housed a post office on the ground floor and an inn above, while between the two World Wars it became home to the popular Dopolavoro, a social and cultural centre typical of the era, run by the Maraston family, after whom the house is named.

The building has preserved its authentic architectural features, including the original entrance doors and ground-floor shopfronts, as well as a distinctive stone balcony running the full length of the façade, supported by robust consoles and enclosed by a wrought-iron railing crafted by local blacksmiths. Today, Maraston is a contemporary visitor centre that reinterprets the town's heritage in an engaging and interactive way. The ground floor houses the local tourist information point, while the first floor is dedicated to the Slatka Istra [Sweet Istria] Festival, presenting traditional Istrian desserts such as pandešpanja, pinca, fritule, and kroštule, once closely guarded family recipes, now part of a shared cultural identity. The upper floors retell more recent chapters of its history.



Na višim etažama priča dobiva dodatne dimenzije - jedna je posvećena slavnoj balerini Carlotti Grisi, rođenoj u Vižinadi 1819. godine, a koja je osvojila najveće europske pozornice i prva utjelovila lik Giselle, dok treća vodi u svijet filma, na set kultnog američkog spektakla Kelly's Heroes, snimanog upravo u Vižinada koja je „glumila“ francuski gradić.

Kuća Maraston više je od kulturne znamenitosti, ona je sloje-vita priča o prošlosti i identitetu mjesta, ispričana suvremenim jezikom.

- Danas putnici traže autentičnost, ali i doživljaj. Upravo to nudimo - spoj naše bogate baštine i suvremenog pristupa interpretaciji koji ostavlja snažan dojam - ističe direktorica Turističke zajednice Vižinada Lidija Brdarić, dodajući kako destinacija sve više privlači goste koji žele osjetiti mjesto, a ne samo ga posjetiti.

Vižinada je pritom nadaleko poznata i po svojoj vinskoj priči, na čijem području djeluje čak deset vinara okupljenih u udrugu Istra Origin, koja svojim radom njeguje kvalitetu i autentičnost istarskih vina. Uz njih, doživljaj destinacije dodatno upotpun-juje bogata ugostiteljska ponuda obiteljskih agroturizama, gdje se lokalni sastojci, tradicionalni recepti i opuštena atmosfera spajaju u iskustvo istinskog istarskog gostoprimstva.

One is dedicated to the celebrated ballerina Carlotta Grisi, born in Vižinada in 1819, who conquered great European stages and was the first to embody the role of Giselle. Another takes you into the world of film, recalling the American war classic Kelly's Heroes, which was filmed here, with Vižinada standing in for a French town.

Maraston House is more than a cultural landmark; it is a layered narrative of the town's past and identity, told in a contemporary language.

“Modern travellers seek authenticity but also experience, and this is exactly what we provide: a blend of rich heritage and a modern interpretation that leaves a lasting impression,” says Lidija Brdarić, director of the Vižinada Tourist Board, noting that the destination increasingly attracts visitors who want to feel a place, not merely see it.

Vižinada is also widely known for its wine. The area is home to ten winemakers gathered under the Istra Origin association, who are dedicated to preserving the quality and authenticity of Istrian wines. The town also boasts a strong network of family-run agritourism estates, where local ingredients, tra-ditional recipes, and a relaxed atmosphere come together in an experience of genuine Istrian hospitality.



Taj osjećaj posebno dolazi do izražaja sredinom kolo-voza, kada Vižinada poprima gotovo filmsku atmosferu. Manifestacija Slatka Istra, koja se tradicionalno održava 14. kolovoza, uoči blagdana Velike Gospe, pretvara trg u živu kulisu ispunjenu neodoljivim mirisima domaćih slastica.

- Slatka Istra je savršen način da pokažemo tko smo, kroz okuse i kroz atmosferu koju gosti pamte. To je doživljaj koji se ne može kopirati - naglašava direktorica TZ-a.

Za one koji Vižinadu žele doživjeti u pokretu, tu je Parenzana, legendarna staza i jedan od najljepših biciklističkih doživljaja u Istri. Tijekom godine posebno se ističu organizirane biciklijade - proljetna na Uskrsni ponedjeljak te jesenska u rujnu - koje okupljaju rekreativce i ljubitelje prirode vodeći ih kroz pejzaže koji izgledaju kao s razglednice gdje se izmjenjuju valoviti brežuljci, maslinici okupani suncem, tuneli i vidikovci.

U Vižinadi se ručak lako pretvori u cjelodnevno druženje, i planovi se spontano mijenjaju. Riječ je o mjestu koje plijeni svojom energijom i šarmom raznolikih sadržaja. Jednom kad otkrijete Vižinadu ona će vam zauzvrat pružiti neprocjenjive trenutke kroz koje ćete otkriti posve novu dimenziju ljepote boravka u Istri. ▽

Vižinada is especially alive in mid-August, when it takes on an almost cinematic atmosphere. The Slatka Istra festival, tradi-tionally held on 14 August, on the eve of the Assumption, transforms the square into a lively stage filled with the irresist-ible aromas of homemade sweets.

“Slatka Istra is the perfect way to show who we are through flavours and an atmosphere that stays with our guests. It's a unique experience,” adds Lidija Brdarić.

For those who prefer to experience Vižinada on the move, there is the Parenzana, a legendary trail and one of the most rewarding cycling routes in Istria. Organised rides are a high-light of the year, particularly the spring event on Easter Monday and the autumn ride in September, drawing recreational cyclists and nature lovers through postcard-perfect landscapes of rolling hills, sunlit olive groves, tunnels, and panoramic viewpoints.

In Vižinada, lunch easily turns into a full-day outing, and plans tend to change of their own accord. It is a place that cap-tivates with its energy and the charm of its varied offer. Once discovered, Vižinada rewards you with valuable moments, revealing an entirely new dimension of what it means to enjoy Istria. ▽



Ines & Nina ARMAN

DVIJE SESTRE, JEDNA PRIČA / TWO SISTERS, ONE STORY

Lekcija a o odgovornosti. Riječi što još i danas odzvanjaju snažnom porukom da vino ne trpi površnost, i da kvaliteta nikada nije slučajnost nego rezultat svakodnevnog rada, strpljenja i poštovanja prema zemlji. Uz te su vrijednosti odrastale vinarke Ines i Nina Arman dok su kao djevojčice uz tatu trčale po vinogradima i obiteljskoj vinariji. Vrijednosti koje smatraju neprocjenjivom ostavštinom pokojnog oca Marijana.

Marijanovo ime i reputacija vinarije koju je izgradio žive i rastu u nekim novim dimenzijama i oblicima, upravo zahvaljujući sestrama Arman. Ove temperamentne sestre unijele su novu energiju i počele ispisivati sljedeće poglavlje vinarije, s jasnom vizijom. Kako kažu, naučile su da ime koje nose nije privilegija nego obaveza i da se povjerenje gradi godinama, dok s druge strane može nestati u trenutku.

- Danas kada donosimo odluke često se pitamo što bi tata rekao. Ne iz straha, nego iz želje da budemo dostojne onoga što je stvorio – pričaju nam sestre koje su odrasle u kući gdje vino nikada nije bilo samo posao, nego esencija, način življenja i stalna tema svih razgovora u obitelji.

Ines i Nina rano su naučile da vinarstvo podrazumijeva odgovornost. Vinogradi su bili njihovo igralište, podrum mjesto znatiželje, a očeve rasprave o berbi i tržištu slušale su mnogo prije nego što su bile dovoljno odrasle da razumiju sve detalje. Sada kada vode vinariju i dijele posao, shvaćaju sve ono uz što su rasle i što ih je oblikovalo.

A lesson in responsibility. Words that still resonate today with a powerful message: wine does not tolerate superficiality, and quality is never accidental but the result of everyday labour, patience, and respect for the land. These are the values with which winemakers Ines and Nina Arman have grown up since childhood as they ran across the vineyards and accompanied their late father Marijan at the family winery. Values they regard as a priceless legacy.

Thanks to the Arman sisters, Marijan's name – and the reputation of the winery he built – lives on and grows in new forms and dimensions. With their spirited temperaments and a clear vision, they have brought fresh energy and started the winery's new chapter. They learned early on that the name they carry is not a privilege but a responsibility and that trust built over the years can disappear in a moment.

"Today, when we make decisions, we often ask ourselves what Dad would say. Not out of fear, but because we want to be worthy of what he created," the sisters tell us. They grew up in a household where wine was never a business like any other, but a way of life, its essence so to speak, and the constant subject of family conversations.

From an early age, Ines and Nina learned that winemaking carries responsibility. The vineyards were their playground, the cellar a shop of curiosities, and their father's words about harvests and markets something they listened to long before they were old enough to understand. Now that they run the winery together and share the work, they fully grasp all that has shaped them as they grew up.





Podjela posla dogodila se posve prirodno, pa je Ines preuzela proizvodnju, enologiju i vinograde, dok se Nina bavi prodajom, marketingom i odnosima s kupcima.

- Iako smo obje temperamentne i strastvene, različite smo u pristupu. Jedna brže reagira, a druga voli zastati i promisliti. Upravo nas te razlike čine jačima – govori Ines.

Kad dođe trenutak odluke, sve se njihove razlike sliju u isti stol. Čaše postanu ogledala, a podrum mjesto gdje se strast uči disciplini – jer vino ne traži pobjednika, nego zajedničku istinu. One stvaraju u savršenom međusobnom balansu, a vrijedna lekcija koju su odavna naučile je da je nakon prve reakcije često najvažniji trenutak tišine. No onda kreće rasprava i analiza koja obilježi zajedničko kušanje vina, i u tom vatrometu dojmova Ines i Nina razgovaraju, ponovno se vraćaju novom gutljaju, i uspoređuju impresije dok stvaraju konačni sud. Krajnja odluka mora biti zajednička, pa cijeli proces često ne završava kad i radni dan.

- Funkcioniramo tako da nas najprije vodi intuicija, potom slijedi analiza i na kraju oblikujemo finalnu odluku – priča Nina.

Nakon prošlogodišnje berbe napravile svoje najbolje vino do sada. Ta je kreacija nastala od starog, obiteljskog klona koji je godinama rastao u vinogradu u Nardućima, a razmnožen je i ponovno zasađen na neke od najboljih položaja Vižinade. Tako je i vino dobilo naziv Narducci Malvazija, pri čemu su sestre Arman u njega utkale svu ljepotu vinarstva, autentičnost Istre i maksimalnu kvalitetu.

-Ideja vina Narducci se radala godinama, želja je bila napraviti vino koje karakterno opisuje nas kao obitelj, u kojoj je sadržana kompletna vinarska povijest naše obitelji, a koja istovremeno njeguje što autentičniji izričaj terroira Vižinade i sorte malvazija.

The division of roles happened naturally: Ines has taken charge of production, oenology, and the vineyards, while Nina has focused on sales, marketing, and customer relations.

“Although we are both hot-headed and passionate about things, we approach them differently. One reacts more quickly, and the other prefers to pause and reflect. These differences are our strength,” says Ines.

When a decision needs to be made, all their differences are laid on the table. Glasses become mirrors, and the cellar a place where passion learns discipline, because wine does not need a winner but a shared truth. They create in perfect balance. One of the most valuable lessons they learned long ago is that, after the first reaction, the moment of silence is often the most important. Then, as they taste the wine, comes analysis and discussion, a lively exchange of impressions. They take another sip, compare their thoughts, and slowly reach a joint decision, which is why the process often continues well beyond the working day.

“We usually start from intuition, then comes analysis, and finally we shape the decision together,” Nina explains.

After the last year’s harvest, the sisters created their finest wine to date. Born from a clone of an old family vine that had long grown in the Narducci vineyard and was later replanted and propagated on some of the finest sites around Vižinada, Narducci Malvazija, named after its original site, this wine holds all the beauty of winemaking, the authenticity of Istria, and the highest level of quality.

“The idea for Narducci had been brewing for years. Our wish was to create a wine that reflects us as a family, a wine that holds the family’s entire winemaking history and cherishes, as authentically as possible, the terroir of Vižinada and the character of the Malvasia variety.”

Trenutak u kojem su shvatile da je red na njima došao je u razdoblju očeve bolesti, bez velikih riječi i bez pripreme. Tada je njihova povezanost dobila novu težinu, i postale su ne samo sestre koje rade zajedno, nego i sestre koje dijele teret odgovornosti. A biti mlada žena u svijetu vina, složiti će se obje, vrlo je izazovno.

- To danas znači imati poštovanje prema onome što su generacije prije nas izgradile, ali i hrabrosti unijeti vlastiti pogled, senzibilitet i stil, dok se istodobno nažalost i dalje moramo nositi s izraženim predrasudama o ovom poslu kao o muškoj djelatnosti – iskrene su Ines i Nina koje prije svega žele da se ljudi kod njih u vinariji osjećaju dobrodošlo, iskreno i bez pretvaranja, kao da su došli nekome doma, a ne samo na degustaciju.

- Voljele bismo da svi koji dođu kod nas osjete mir vinograda, poštovanje prema prirodi i obiteljsku priču koja stoji iza svake boce. Da uspore, udahnu i barem na trenutak zaborave na sve izvan tog prostora. Najveća nagrada nam je kada gosti odu s osjećajem da su doživjeli nešto autentično i iskreno – zaključuju sestre Arman. ▽

Their turn, they realised, came when their father fell ill. Bonded by work, now they became bonded by the weight of responsibility. And being a young woman in the world of wine, they both agree, can still be very challenging.

“Today it means respecting everything the generations before us have built, while also having the courage to bring our own ideas, sensibility, and style. We still have to contend with the prejudice that sees this profession as a male domain,” Ines and Nina say candidly. Above all, they want visitors to feel welcome in their winery – sincerely and without pretence – as though they had come to someone’s home.

“We would love everyone who comes here to feel the calm of the vineyards, the respect for nature, and the family story behind every bottle. To slow down, breathe, and, if only for a moment, forget everything beyond this place. Our greatest reward is when guests leave with the feeling that they have experienced something authentic and sincere,” the Arman sisters conclude. ▽

“Ne volimo reći da uzgajamo lozu, već da se međusobno odgajamo i upoznajemo. Mi ne proizvodimo, već živimo vino. Mislimo da se bavimo najljepšom umjetnošću na svijetu – vinom.”
Marijan Arman

“We do not like to say that we grow vines; rather, that we grow and learn alongside them. We do not produce wine – we live it. We believe winemaking is the most beautiful art in the world.”
Marijan Arman



ROSSI

KREATORI AUTENTIČNE IZVRSNOSTI
CREATORS OF AUTHENTIC EXCELLENCE

Kažu kako je bratska snaga jedna od najmoćnijih na svijetu i da za nju nema prepreka, te je jedna od rijetkih koja ne traži objašnjenja — ona se vidi u pogledu, u načinu na koji se posao dijeli bez suvišnih riječi i u sigurnosti s kojom se donose odluke. U Bajkinima, nedaleko Vižinade, ta se energija osjeća već pri prvom susretu s vinarijom i destilerijom Rossi.

Braća Luka, Marko i Filip Rossi mlada su generacija, ali njihova priča nije nova, već je nastavak stoljetne tradicije. Peta su generacija koja s poštovanjem nosi ono što je naslijeđeno, a pritom se ne boji postaviti pitanja i tražiti suvremeni izraz tradicije. U njihovom svijetu staro i novo ne stoje na suprotnim stranama, već se nadopunjuju kao dobra kupaža. Unatoč njihovoj mladosti, predanost koja je iznikla iz snažne povezanosti dovela ih je do apsolutne izvrsnosti u kojoj su obiteljskoj tradiciji na sebi svojstven način pridružili suvremene inovacije oplemenjene novim znanjima, tehnologijama i pristupom.

They say that the bond between brothers is one of the strongest in the world; it knows no obstacles and needs no explaining. You can see it in the way they exchange a glance, share work almost implicitly, and make decisions confident of each other. In Bajkini, not far from Vižinada, this bond is felt from the very first encounter with the Rossi brothers, who run a winery and distillery.

Luka, Marko, and Filip belong to a younger generation, yet their story is not new but continues a centuries-old tradition. They are the fifth in line to carry it forward with deep respect but do not hesitate to ask questions and seek its contemporary expression. In their world, old and new complement one another like a well-balanced blend. Young as they may be, thanks to a dedication rooted in a strong familial bond, they have achieved absolute excellence by adding their own new value to their heritage with state-of-the-art innovation, knowledge, technologies, and approaches.





- Naš cilj nije samo očuvati tradiciju, već je reinterpretirati na način koji odgovara suvremenom vremenu, zadržavajući pritom njezinu izvornu autentičnost – kažu braća Rossi, naglašavajući kako se posebna pažnja posvećuje kvaliteti kao polaznoj točki, no ne i jedinom mjerilu, jer uz kvalitetu vina i destilata, važno je cjelokupno iskustvo koje pružaju gostima. Svatko će odmah primijetiti brižno njegovane vinograde, precizan proces proizvodnje, savršeno uređene prostore i detalje koji su ciljano osmišljeni kako bi posjetiteljima pružili vrhunsku razinu usluge uz nezaboravan doživljaj.

- Naša filozofija temelji se na ravnoteži. Dok nas naslijeđe vodi i definira, inovacije omogućuju stalni napredak, razvoj novih proizvoda i podizanje standarda kvalitete. Upravo ta kombinacija čini Rossi prepoznatljivim brendom koji ne nudi samo proizvode, već i izvorno iskustvo Istre – govori Luka Rossi.

U toj rečenici sažeta je njihova vizija - proizvod je važan, ali doživljaj je ono što ostaje.

Unutar obiteljskog posla, Luka je zadužen za strateški razvoj vinarije i destilerije. Pod njegovim vodstvom destilerija Rossi danas se pozicionira među važnijima u regiji, uz prestižno priznanje u Frankfurtu za najbolju destileriju u Hrvatskoj. Teranino Rossi, Epulon pelinkovac, Limoncello di Rossi, travarice te ostale rakije i likeri nose i niz nagrada s relevantnih

“Our goal is not only to preserve tradition but to reinterpret it in a way that speaks to the present, while retaining its original authenticity,” say the Rossi brothers. Particular attention is given to quality as a starting point, but quality is not the only parameter, as the overall consumer experience of their wines and distillates is equally important. People who visit their winery will immediately notice the meticulously maintained vineyards, the precise production process, the perfect spatial arrangements, and the carefully considered details designed to provide a high level of service and an unforgettable experience.

“Our philosophy is based on balance. While our heritage guides and defines us, innovation allows for continuous progress, the development of new products, and the raising of quality standards. This combination makes Rossi a recognisable brand, offering not only products but an authentic experience of Istria,” says Luka Rossi. This sentence summarises their vision: the product matters, but the experience is what endures.

Luka is responsible for the strategic development of both the winery and the distillery. Under his leadership, the distillery has positioned itself among the most significant in the region, earning high recognition in Frankfurt as the best distillery in Croatia. Teranino Rossi, Epulon pelinkovac [wormwood liqueur], Limoncello di Rossi, herbal spirits, and other brandies

međunarodnih natjecanja, ali iza medalja stoji još važnija stvar – dosljednost. Upravo je ta dosljednost ono što se odmah primijeti u svim proizvodima s Rossi etiketom, i bez obzira na kreativnost koju braća primjenjuju u poslu, nit apsolutne kvalitete i specifičnih, unikatnih aroma ne smije biti prekinuta. Pa je zato s druge strane Marko, kao glavni enolog, osoba koja potpisuje stil Rossi vina i onaj prepoznatljivi rukopis u kojem se osjećaju, kako znanje tako i terroir.

- Pristup se temelji na spoju tradicije i modernim enološkim i vinogradarskim znanjima, s naglaskom na izražaj terroira i dugoročnu kvalitetu uz održivi razvoj - govori Marko, koji pak ponosom ističe prestižna međunarodna priznanja za vina koja nastaju pod njegovim vodstvom, uključujući medalje na Decanter World Wine Awards i International Wine Challengeu. No ono što je možda najvažnije jest činjenica kako vina imaju jasnoću i karakter, bez potrebe da se dokažu glasno.

I u pozadini ove svojevrzne proizvodne operative, koja doista funkcionira besprijekorno i daje brojne razloge za respekt, na sve se onako poput savršenog djelića slagalice nadovezuje i posljednja komponenta. Ona koja zahtijeva mnogo mašte i komunikacijskih vještina, pa tu na scenu stupa najmlađi brat Filip koji cijelu priču prevodi u doživljaj. Njegova je domena komunikacija, kako s gostom tako i šire. On spaja eno-gastro

LIJEVO / LEFT

Marino i Ines vrlo rano prepustili su vođenje obiteljskog posla sinovima, vjerujući u njihovu viziju razvoja i podizanja brenda Rossi na drugi nivo

/ Marino and Ines entrusted the running of the family business to their sons at an early stage, placing their confidence in their vision to develop and elevate the Rossi brand

and liqueurs have received numerous awards at important international competitions. Yet more important than these medals is consistency, evident in all Rossi-labelled products. Regardless of the creativity the brothers bring to their work, the thread of absolute quality and distinctive, unique aromas must never be broken.

This side of business is taken care of by Marko, the chief oenologist, whose signature defines the style of Rossi wines – a recognisable expression in which both knowledge and terroir are clearly felt.

“Our approach is grounded in the fusion of tradition with modern oenological and viticultural knowledge, with an emphasis on the expression of terroir and long-term quality within a framework of sustainable development,” says Marko, who takes particular pride in the prestigious international awards for wines produced under his guidance, including medals from the Decanter World Wine Awards and the International Wine Challenge. Yet perhaps more important is the fact that these wines possess clarity and character.

Alongside this finely tuned production framework, which functions seamlessly and commands respect, there is one final component that completes the picture. It is the element that demands imagination and strong communication skills, and here the youngest brother, Filip, steps in by translating their



LUKA ROSSI (33)

Vodi strateški razvoj vinarije i destilerije, stavljajući snažan fokus na branding, internacionalizaciju i podizanje standarda. Aktivno doprinosi razvoju i promociji istarske vinske i destilacijske scene. Aktualni je predsjednik Vinistre / Leads the strategic development of the winery and distillery, with a strong focus on branding, internationalisation, and raising standards. He actively contributes to the development and promotion of the Istrian wine and distilling scene and currently serves as president of Vinistra



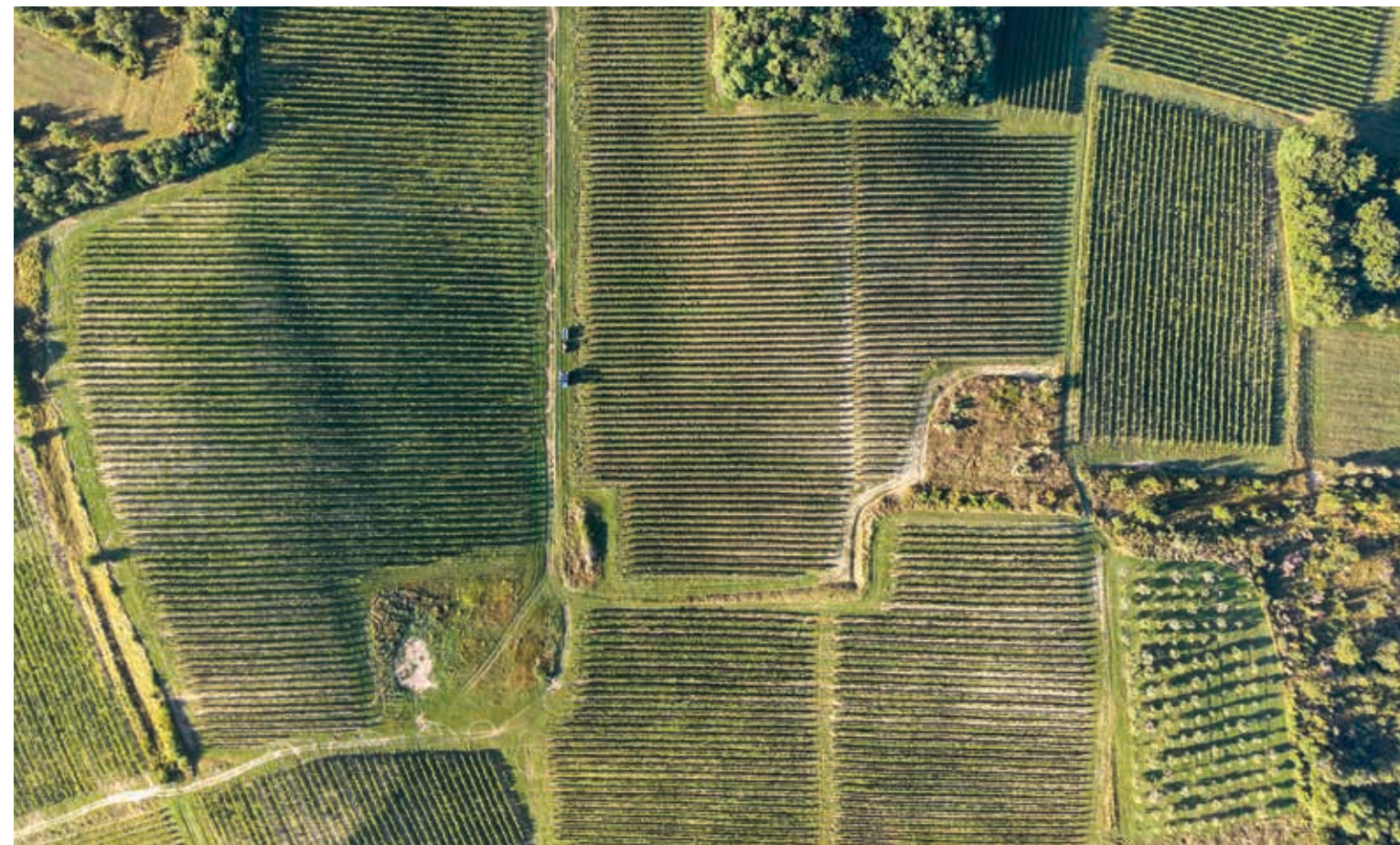
MARKO ROSSI (31)

Glavni enolog i ključna osoba za kvalitetu i prepoznatljiv stil vina. Njegov rad potvrđuje kontinuitet izvrsnosti i pozicionira Rossija među vodeće istarske proizvođače / Chief oenologist and the key figure behind the quality and distinctive style of the wines. His work ensures continuity of excellence and positions the Rossis among leading Istrian producers



FILIP ROSSI (25)

Sommelier, voditelj komunikacija i razvoja doživljaja. Njegov fokus na iskustvo, detalje i emociju dodatno naglašava autentičnost brenda i podiže razinu usluge / Sommelier, head of communications and experience development. His focus on experience, detail, and emotion further enhances the brand's authenticity and elevates the level of service



svijet s luksuzom i emocijom, poput ekskluzivnih događanja u suradnji s brendovima Rimac i BMW. Ujedno, Filip je kreator ideja o luksuznim degustacijama uz prijevoz helikopterom i personaliziranim degustacijama, a njegov fokus na detalje i emociju dodatno naglašava autentičnost brenda te podiže razinu usluge.

-Najviše me zanima kako trenutak učiniti nezaboravnim. Vino je tu kao polazište, ali ono što gradimo oko njega - atmosfera, ljudi, način dolaska, osjećaj dobrodošlice, to je ono što ostaje s gostom. Volim pomaknuti granice klasične degustacije i ponuditi nešto što se ne očekuje, ali ima smisla i karakter. Na kraju dana, cilj mi je da svatko tko dođe kod nas ode s pričom koju želi dalje dijeliti - kaže Filip

Duboko vjeruju kako su odnosi i emocije jednako važni kao i sve ono što stvaraju, pa sa svojim gostima, partnerima i zajednicom grade dugoročne veze u kojima se njeguju vrijednost, povjerenje, poštovanje i zajedništvo. Vinarija i destilerija Rossi u svakom je trenutku posvećena svojoj misiji stvaranja vrhunskih proizvoda kroz priču o obiteljskoj povezanosti i strasti, u kojoj je svaki od braće našao pravo mjesto za sebe.

- Snažno smo povezani, a premda imamo jasno podijeljene uloge, spaja nas, među ostalim, zajednička vizija koja je čvrst temelj za daljnji razvoj – zaključuje Filip. ▽

story into experience. His domain is communication, both with guests and beyond. He connects the eno-gastronomic world with luxury and emotion, through exclusive events in collaboration with brands such as Rimac and BMW. Filip is also the creator of ideas such as luxury tastings with helicopter transfers and personalised experiences. His focus on detail and emotion further enhances the brand's authenticity and elevates the level of service.

“What interests me most is how to make a moment unforgettable. Wine is the starting point, but what we build around it – the atmosphere, the people, the way guests arrive, the feeling of welcome – this is what stays with them. I enjoy pushing the boundaries of the classic tasting and offering something unexpected, yet meaningful and distinctive. At the end of the day, my aim is that everyone who visits us leaves with a story they want to share,” says Filip.

They deeply believe that relationships and emotions are as important as everything they create, and with their guests, partners, and community they build long-term connections grounded in shared values, trust, respect, and togetherness. At every level, the Rossi winery and distillery remain devoted to their mission of crafting premium products through a story of family connection and passion, in which each brother has found his rightful place.

“We are strongly connected, and although our roles are clearly defined, we are united by a shared vision that forms a solid foundation for future development,” Filip concludes. ▽

JADRAN HERITAGE HOTEL

Bezvremenski šarm u novom ruhu
Timeless Charm, Redesigned

Na obali stare jezgre Poreča, tik uz more i svega nekoliko koraka od Eufrazijeve bazilike, svoja vrata otvorio je još jedna biser iz Valamar Collection serije - Jadran Heritage Hotel, elegantan boutique hotel koji spaja prošlost i sadašnjost u priču o vremenu, mjestu i osjećaju pripadnosti.

Smješten u povijesnoj zgradi iz 1913. godine, nekoć depadansi prvog porečkog hotela, Jadran je tihi svjedok epohe kada su bliske veze između Istre i Venecije oblikovale bogatu kulturnu i turističku scenu regije. Danas, nakon pomne obnove, ponovno otvara vrata kao prostor elegancije, individualnosti i tihog luksuza, u kojem se prošlost i sadašnjost susreću u svakom detalju i svakom trenutku.

Another jewel from the Valamar Collection – Jadran Heritage Hotel – has opened its doors on the waterfront of Poreč's historic old town, just a few steps from the sea and a short stroll from the Euphrasian Basilica.

Housed in a historic building dating back to 1913, once an annex to Poreč's very first hotel, this elegant boutique retreat stands as a quiet witness to an era when close ties between Istria and Venice shaped the region's rich cultural and tourism landscape. Today, following a meticulous restoration, it has reopened as a space of elegance, individuality, and understated luxury, a space where history and modernity converge.





Koncept hotela temelji se na ideji da svaka soba priča vlastitu priču. Dvanaest soba i suiteva, svaka s imenom umjesto broja, osmišljene su kao poglavlja jednog dnevnika koji povezuje prošlost i sadašnjost Poreča. U sobi Venezia prostor se otvara prema eleganciji prošlih vremena. Visoki stropovi, profinjeni materijali i suptilni venecijanski utjecaji stvaraju dojam boravka u nekoj drugoj epohi, ali s udobnošću današnjice. U Pen(insula) sobi prostor se otvara prema ideji povezanosti, kopna i mora, grada i otoka, svakodnevice i odmaka. Suptilni motivi navigacije i linije horizonta provlače se kroz interijer, stvarajući osjećaj orijentacije, ali i pripadnosti prostoru. Malvazija donosi jednu drugačiju, gotovo taktilnu priču o Istri. Zlatni tonovi, texture koje podsjećaju na vinograde i lagane reference na rituale dijeljenja stvaraju atmosferu zrelosti i topline, kao da je svaka večer započela čašom vina i razgovorom koji traje duže nego što je planirano.

Interijeri kombiniraju eleganciju 1920-ih s modernim linijama: tkanine u toplim tonovima, umjetnost lokalnih umjetnika, minimalistički detalji i kolaži inspirirani poviješću turizma. U sobama se nalazi izbor jastuka i mirisnih nota, luksuzna kozmetika Etro, retro telefon, Marshall zvučnici i



Its design is rooted in the idea that each of the twelve suites and rooms should tell its own chapter of a diary connecting Poreč's past with its present. Instead of numbers, each has a name. With its high ceilings, refined materials, and subtle details the Venezia room evokes a bygone era with all the modern hotel room amenities. The Pen(insula) room explores the idea of connections between land and sea, town and island, everyday life and retreat, through delicate sailing motifs and horizon lines that create a sense of direction and belonging. The Malvazija room tells another, tactile story about Istria, with golden tones, vineyard-inspired textures, and gentle references to rituals of sharing, of evenings that begin with a glass of wine and linger longer than planned.

Interiors blend the elegance of the 1920s with contemporary touches: warm-toned fabrics, works by local artists, minimalist details, and collages inspired by the history of tourism. Each room features its own pillow and scent selection, luxurious Etro brand cosmetics, a retro telephone, Marshall speakers, and a minibar stocked with select Istrian delicacies such as Gineta and Bura craft beer to create an atmosphere in which coziness and emotion complement each other.



minibar s pažljivo biranim istarskim delicijama poput Ginete i craft piva Bura. Sve to čini atmosferu u kojoj se udobnost i emocija prirodno nadopunjuju.

U prizemlju hotela smjestio se JAZ by Ana Roš Poreč, restoran koji potpisuje slavna slovenska chefica čiji restoran Hiša Franko u slovenskoj Soči krase tri Michelinove zvjezdice. JAZ nije zamišljen kao klasičan hotelski restoran, već kao živo mjesto susreta, produžetak gradske rive, otvoren jednako lokalnoj publici i gostima hotela. Tijekom dana pulsira u ritmu doručka i laganih ručkova, dok navečer prelazi u opuštenu, gotovo urbanu atmosferu uz glazbu, koktele i dijeljenje jela. Njezin koncept “young dining” temelji se na ideji da vrhunska gastronomija može biti istovremeno spontana i pristupačna. Jela su osmišljena za dijeljenje, s naglaskom na sezonske i lokalne namirnice, od jadranske ribe do proizvođača malih istarskih proizvođača, interpretirane kroz suvremene, globalno inspirirane tehnike.

Gosti hotela dan započinju Signature JAZ doručkom, spojem buffet ponude i jela po narudžbi, dok premium Gourmet Experience opcija nudi mogućnost da se gastronomsko putovanje proširi i izvan hotela. Ponuda uključuje dnevni kredit za konzumaciju hrane, koji se može iskoristiti upravo u restoranu JAZ by Ana Roš Poreč ili u nizu Valamar signature restorana – od Miramarea by Fratelli Cerea na otoku Sveti Nikola do Harry’s Piccola Poreč, Spinnakera ili Foga by Bekal. Uključeni transferi omogućuju da se svaka večera pretvori u mali izlet kroz najfinije adrese istarske gastronomije, a svaki obrok u iskustvo koje se pamti.

Jadran Heritage Hotel doživljaj boravka širi i izvan svojih zidova. Uz Experience Concierge, gosti mogu otkriti Istru kroz personalizirane ture – vožnju jahtom po Limskom kanalu, kušanje istarskih vina i maslinovih ulja, lov na tartufe u Motovunskoj šumi ili večeru pod zvijezdama u Histria Aromatici. Tu su i dodatne pogodnosti koje obuhvaćaju korištenje plaža i spa sadržaja u obližnjim Valamarovim resortima. Gosti mogu uživati na mirnim terasama i bazenima Isabella Island Resorta te u ESPA by Pical spa centru u Pical Resortu, prvom takvom u Hrvatskoj.

Ova nova investicija Valamara ne predstavlja samo otvorenje hotela, već i novo poglavlje u priči o Poreču kao destinaciji profinjenih iskustava. Jadran Heritage Hotel daje tom gradu novu dimenziju – onu u kojoj povijest postaje emocija, i gdje se miris mora susreće s tonovima prošlog vremena, a svaka soba čuva sjećanje i stvara novo. ▽

Istinski luksuz nikada nije u pretjerivanju, nego u sposobnosti prostora da probudi osjećaj, uspomenu i tiho divljenje.

On the ground floor, the guests can start the day at the JAZ restaurant by the acclaimed Slovenian chef Ana Roš, whose Hiša Franko in Soča, Slovenia, holds three Michelin stars. Conceived as a lively social hub rather than a conventional restaurant, as an extension of the town’s waterfront, JAZ welcomes both locals and hotel guests alike. By day, it beats with a heart of breakfast and light lunches. By evening, it transforms into a relaxed, urban setting with music, cocktails, and shared plates. Its “young dining” philosophy reimagines fine gastronomy as something spontaneous and accessible, with dishes designed for sharing and centred on seasonal, local ingredients, from Adriatic fish to small farm and artisan produce, drawing on contemporary international cuisine.

The signature JAZ breakfast combines a buffet with à la carte dishes, while the premium Gourmet Experience extends the culinary journey to other Valamar signature restaurants besides JAZ, from Miramare by Fratelli Cerea to Spinnaker and Fogo by Bekal. Included transfers turn each dinner into a small gastronomic excursion, and every meal into a memorable experience.

The Jadran Heritage Hotel extends its experience even further. Through its Experience Concierge programme, guests can discover Istria via tailored itineraries such as yacht cruises along the Lim Channel, tastings of Istrian wines and olive oils, truffle hunting in the Motovun Forest, or dinners under the stars at Histria Aromatica. Additional privileges include access to beaches and spa facilities within nearby Valamar resorts, tranquil terraces and pools of the Isabella Island Resort and the ESPA by Pical Spa Centre, the first of its kind in Croatia.

This latest Valamar investment marks a new chapter in Poreč’s evolution as a destination of refined experiences. Jadran Heritage Hotel takes the town to a new dimension where history becomes emotion, the scent of the sea meets echoes of the past, and where every room preserves a memory while creating a new one. ▽

True luxury is never about excess but about the ability to evoke a feeling, a memory, and a quiet sense of wonder.



LF Privé

THE ART OF CELEBRATION

Uspješne priče nastaju strpljivim radom i grade se godinama. Kroz njih prolaze ljudi, talože se iskustva i pamte trenuci koji vas oblikuju kao tihi podsjetnici na ono što vrijedi. S vremenom takva priča dobiva jasnoću i karakter: postaje prepoznatljiv rukopis, način na koji se stvari rade, biraju i doživljavaju. Ona ne počiva na slučajnosti, nego na kontinuitetu, na disciplini u detaljima, na mirnoj sigurnosti iskustva i na standardu koji se ne spušta, čak ni onda kada ga nitko ne gleda.

Kad se iskustvo dovoljno dugo brusi, prestaje biti samo proces i postaje potpis. Iz tog se potpisa prirodno rađa najfiniji, najprecizniji izraz svega što je godinama pažljivo i predano stvarano.

LF Privé nastao je upravo tako.

Prije 19 godina Velka i Edmondo Šuran napravili su korak koji će oblikovati sve što dolazi. Ušli su u svijet vjenčanja s iskustvom koje su Edmondo i Tomislav Volarević već gradili kroz catering, ali i s nečim što se ne može naučiti - osjećajem za ljude, prostor i trenutak. Od samih početaka bilo je jasno da se ne stvara isključivo usluga. Stvarao se standard. I, još važnije, stvarala se osobnost.

Successful stories take patience and years to make. Characters come and go, experiences accumulate, and memories remain like quiet reminders of what truly matters. With time, such stories gain clarity and voice, their handwriting distinct as a way of doing things, of making choices and experiences. They do not rest on chance but on continuity, on mindfulness to detail, on reassuring years of experience, and on a standard that is never lowered, even when no one is watching.

When experience is refined over time, it ceases to be a process and becomes a signature. From that signature emerges the most refined, precise expression of everything that has been created over the years with care and thought.

This is exactly how LF Privé came to be.

Nineteen years ago, Velka and Edmondo Šuran took a step that would shape everything that followed. They entered the world of weddings, resting on the experience that Edmondo and his business partner Tomislav Volarević had already gathered with catering. But also on something that cannot be learned – an instinct for people, for space, and for the moment. From the very beginning, it was clear that this was not another service they were creating but a new standard. And, more importantly, they were creating a distinct identity.

LF Privé izrastao je iz niza susreta, iskustava i pomno odabranih detalja koji su mu dali prepoznatljiv karakter. To je priča kontinuiteta, ritma i potpisa koji se godinama oblikovao u sve jasniji i zreliji izraz.

LF Privé has grown from a series of encounters, experiences, and carefully selected details that have shaped its distinct character. It is a story about continuity, rhythm, and character that has, over time, evolved to become ever clearer and more mature.





- Kako je LF rastao, tako je oblikovao i nas. Učio nas je strpljenju, preciznosti, odgovornosti i snažnom perfekcionizmu koji ne dopušta kompromis - govori Edmondo Šuran.

Danas se sve što je godinama nastajalo prirodno objedinjuje u LF Privé - kao najzreliji, najjasniji i najluksuzniji izraz onoga što su oduvijek bili.

- S vremenom je postalo jasno kako sve skupa nadilazi pojedinačne segmente. Svaki projekt, svako iskustvo i svaki timski iskorak počeli su se prirodno stapati u jednu prepoznatljivu cjelinu. Javila se potreba za identitetom koji će sve to objединiti - jasno, zaokruženo i bez kompromisa, ali i dovoljno suptilno da zadrži autentičnost na kojoj je sve izgrađeno - govori Velka Šuran i dodaje kako LF Privé nije redefiniranje, nego pročišćavanje.

U središtu ove priče stoji upravo Velka Šuran. Njezina estetika, osjećaj za proporciju i gotovo instinktivno razumijevanje

“As LF grew, it shaped us in return. It taught us patience, precision, responsibility, and a strong sense of perfectionism that allows no compromise,” says Edmondo Šuran.

Today, everything that has been built over the years comes together in LF Privé as the most mature, most clearly defined and most luxurious expression of what they have always been.

“In time, it became clear that the result was more than the sum of its parts. Each project, each experience, each step forward as a team began to merge into a recognisable whole. There was a need for an identity that would unify it all – clearly, completely, and without compromise, yet subtly enough to preserve the authenticity on which everything was built,” explains Velka Šuran, adding that LF Privé is not a redefinition but a refinement.

At the heart of this story stands Velka Šuran. Her aesthetic, her sense of proportion, and almost instinctive understanding

prostora i atmosfere oblikuju svaki projekt na najvišoj razini. Među prvima je prepoznala ono što danas svi vide - Istru kao jednu od najpoželjnijih i najautentičnijih destinacija za vjenčanja i vrhunska događanja. Kroz godine kontinuiranog rada, međunarodnih susreta i prisutnosti na najrelevantnijim svjetskim kongresima, u Istru su dolazili ljudi koji su u njoj prepoznali ono što je oduvijek bilo prisutno - autentičnost i eleganciju bez napora. Ljepotu koja ne traži potvrdu.

Istra, terra magica, je prostor u kojem priroda, kultura i gastronomija stvaraju iskustvo koje nadilazi očekivanja. Prostor koji ne imitira luksuz, već ga prirodno utjelovljuje. Iz tog se krajolika crpila vizija i godinama se oblikovao prostor stvaranja koji je s vremenom postao prepoznatljiv izraz - diskretan, a iznimno snažan.

- Danas nas na međunarodnoj sceni prepoznaju kao autentičan i relevantan proizvod. Nama to nikada nije bio zacrtani cilj, nego prirodan tijek događaja. Perfekcionizam kao vrijednost duboko je utkan u svaki segment našeg rada - pojašnjava Velka.

U toj cjelini svoje mjesto ima i chef Robert Perić, koji više od dva desetljeća oblikuje LF Catering. Njegova kuhinja donosi

of space and atmosphere take every project to the highest level. She was among the first to recognise what is now widely acknowledged, that Istria is one of the most desirable and authentic destinations for weddings and high-end events. Years of consistent work, international encounters and participation in the most relevant global congresses, have made people acknowledge what Istria has always had – authenticity and effortless elegance. A beauty that needs no validation.

Istria, terra magica, is a place where nature, culture, and gastronomy combine to create an experience that exceeds expectations. It is not a place that strives for luxury but embodies it inherently. From such a backdrop rose a vision, and a distinctive creation took shape – discreet, yet remarkably powerful.

“Today, we are recognised on the international stage as an authentic and relevant product. We did not plan it specifically, but one thing naturally led to another. Perfectionism as a value is deeply embedded in every aspect of our work,” Velka explains.

Chef Robert Perić also holds a central role in their success, having shaped LF Catering for more than two decades. His



ravnotežu između vrhunske tehnike, sezonskih namirnica i emocije okusa, a njegova prisutnost partnerima daje povjerenje i sigurnost koje najviše cijene. Zato, u LF Privé gastronomija nije dodatak, već jedan od ključnih sastojaka.

- Kroz svaki tanjur prenosi se priča o prostoru, sezoni i ljudima za koje se stvara. Ništa nije slučajno, svaka komponenta ima svoje mjesto i značenje. U toj preciznosti i osjećaju krije se razlika između posluženog jela i istinskog gastronomskog doživljaja koji ostaje zapamćen - kaže Velka.

Baš kao i ljudi kojima su okruženi.

- Tijekom godina rasli smo zajedno s partnerima koji su postali dio naše svakodnevice. S nekima smo gradili projekte, s drugima razvijali ideje, a s mnogima dijelili trenutke koji su nadrasli poslovni odnos. Zajedno smo učili, stvarali i pomicali granice onoga što je moguće. Bez njih ova razina izvrsnosti ne bi bila moguća - oni su dio našeg identiteta, našeg rasta, naše transformacije - ponosno ističe Šuran.

Vjenčanja su prostor u kojem LF Privé najdublje dolazi do izražaja. Tu se susreću emocija i savršena izvedba.

- Svako vjenčanje za nas je jedinstvena kompozicija. Bez unaprijed zadanih obrazaca, bez ponavljanja, bez kompromisa. Inspiracija dolazi iz okruženja, ali se uvijek vraća ljudima.

cuisine balances refined techniques, seasonal ingredients, and emotional depth of flavour, while his presence brings partners the trust and confidence, which they value the most. In LF Privé, gastronomy one of the essential components.

“Each dish tells a story of a place, a season, and of the people for whom it is created. Everything is there for a reason; every element has its place and meaning. This kind of precision and sensibility is what makes the difference between a served dish and a truly memorable gastronomic experience,” says Velka. Just as important are the people who surround them.

“Over the years, we have grown with our partners, who have become part of our everyday life. With some, we have built projects; with others, developed ideas; and with many, shared moments that have grown beyond a business relationship. Together we have learned, created, and pushed the boundaries of what is possible. Without them, we would not have achieved this level of excellence. They are part of our identity, our growth, our transformation,” Šuran adds.

Weddings are where LF Privé shines most brightly, where emotion meets flawless execution.

“We treat every wedding as a unique composition. Without predefined patterns, without repetition, without compromise.



Otvorenost prema novim idejama, kontinuirano usavršavanje i težnja prema najvišim standardima omogućuju nam da donosimo razinu kvalitete kakva se očekuje na najprestižnijim svjetskim destinacijama - govore iz LF Privea, koji, kako kažu, ne žele robovati trendova, već stvarati bezvremenska iskustava.

Bilo da je riječ o korporativnom događanju, privatnoj proslavi ili intimnom okupljanju, svaki trenutak nosi svoju svrhu i emociju.

- Naš zadatak nije samo organizirati. Naš zadatak je razumjeti - razumjeti ljude, kontekst i ono što ostaje nakon što događaj završi. Upravo zato svaki koncept nastaje individualno, s pažnjom. Sve što stvaramo djeluje jednostavno, no daleko je to od toga. Iza toga stoji jasna vizija i puno rada - kaže Edmondo.

Danas, kada Istra i Hrvatska zauzimaju svoje mjesto među najprestižnijim destinacijama, LF Privé dolazi kao prirodan odgovor na vrijeme i prostor. Ne kao trend, već kao rezultat. ▽

***LF Privé nije samo ime.
To je osjećaj.
To je standard.
To je povjerenje koje traje.***

Inspiration comes from the surroundings but always returns to the people.

Openness to new ideas, continuous refinement, and the pursuit of the highest standards allow us to deliver a level of quality expected at the world’s most prestigious destinations,” they say at LF Privé, adding that they do not seek to follow trends but to create timeless experiences.

Whether it is a corporate event, a private celebration, or an intimate gathering, each moment carries its own purpose and emotion.

“Our role is not simply to make things happen. Our role is to understand – the people, the context, and what remains after the event has ended. This is why every concept is created individually, with care. Everything we make looks simple, yet it is far from simple. Behind it lies a clear vision and a great deal of work,” says Edmondo.

Today, as Istria and Croatia take their place among the world’s most prestigious destinations, LF Privé emerges as a natural response to both time and place. Not as a trend, but as a result. ▽

***LF Privé is not a mere name.
It is a feeling.
It is a standard.
It is long-lasting trust.***





ISTRIALUX

DETALJI KOJI ČINE RAZLIKU / *DETAILS THAT MAKE THE DIFFERENCE*

Turistička agencija iz Svetvinčenta, smještenog u srcu Istre, profilirala se kroz godine kao agencija koja stvara cjelovito iskustvo boravka od samog dolaska gosta. Iza agencije stoji iskusan tim ljudi koji poznaje i voli Istru, a njihova je misija predstaviti svoju regiju na autentičan i jedinstven način. Vođeni motom „Dođite kao gost, vratite se kao prijatelj“, nastoje svakom posjetitelju pružiti iskustvo koje nadilazi običan boravak i ostaje dugo u sjećanju.

Headquartered in Svetvinčenat, the heart of Istria, this tourist agency creates a complete experience from the very moment a guest arrives. Behind it stands an experienced team of people who know and love Istria, and whose mission is to present their region in an authentic and distinctive way. Guided by the motto “Come as a guest, return as a friend”, they aim to provide experience that goes beyond an ordinary stay and lingers long in the memory.



IstriaLux surađuje s pomno odabranim vlasnicima, a u svom portfelju broje više od 350 vila. Ono što ovu agenciju izdvaja od drugih jest njihov prijateljski pristup, kako prema vlasnicima vila, tako i prema gostima.

- Temelj svake dobre suradnje su povjerenje i dugoročni odnosi. Cilj nam je nadmašiti očekivanja gostiju, stvarajući iskustva zbog kojih se gosti uvijek iznova vraćaju – govori Igor Macan, direktor IstraLuxa.

Veliki je broj vila za odmor i često se stvara dojam da su sve iste. No, razlika se krije u sitnicama - u fotografijama koje vjerno prikazuju eksterijer vila, u prostranim i svijetlim interijerima, namještaju s karakterom, pažljivo uređenoj okućnici, ali i u načinu komunikacije s gostom. Upravo ovdje nastupa IstriaLux – od prvog upita do završetka boravka, naglasak je na iskustvu gosta koje nadilazi klasičan odmor i stvara uspomenu koja ostaje. Svaka vila u njihovoj kolekciji ima svoju priču, a IstriaLux osigurava da se ta priča čuje daleko. S ciljem da iznajmljivanje pretvori u cjelovito iskustvo, svakoj nekretnini pristupaju individualno, naglašavajući njezinu autentičnost i posebnost.

GORE / TOP

Iza vrhunske usluge boravka u Istri stoji stručan i iskusan tim IstriaLuxa, kojeg predvodi Igor Macan / An outstanding stay in Istria is delivered by IstriaLux's highly skilled and experienced team, led by Igor Macan

IstriaLux works with carefully selected property owners and today counts more than 350 villas in its portfolio. What sets it apart is a genuine, friendly treatment of both villa owners and guests. “The foundation of every good partnership is trust and long-term relationships. Our goal is to exceed guests’ expectations, creating experiences that bring them back time and again,” says Igor Macan, CEO of IstriaLux.

There is no shortage of holiday villas, and it is easy to assume they are all alike. Yet the devil lies in the details – in photographs that faithfully present the exterior, in spacious and light-filled interiors, in furniture with character, in well maintained and organised yard, and in communication with guests. This is where IstriaLux excels: from the first enquiry to the end of the stay, the emphasis is on an experience that transcends a conventional holiday and becomes a lasting memory. Every

Njihov najjači adut nije broj kuća u ponudi, već mreža ljudi i partnera s kojima surađuju. Suradnja s dizajnerima interijera, studijima namještaja, dobavljačima rasvjete i tekstila, kao i s timovima za održavanje vila, čini temelj njihove kvalitete i prepoznatljivosti. Važnost njihova pristupa prepoznali su i partneri poput Home Gardena, Lesnine, Hespa, Harvey Normana, Nerium vrtnog centra i ostalih, koji kroz dodatne pogodnosti za iznajmljivače obogaćuju vrijednost ponude.

- Suradnja s partnerima, kao i s lokalnim servisima i uslužnim djelatnostima, za nas nije samo dodatna vrijednost, već ključan dio sustava koji našim iznajmljivačima omogućuje jednostavno i kvalitetno upravljanje objektom - ističe Macan.

Kada je riječ o gradnji identiteta prostora, što je iznimno bitno za sve vlasnike vila, važno je naglasiti da se on stvara kroz pažljivo odabrane detalje. Uvođenjem proizvoda s lokalnim potpisom – od lokalnih OPG-ova, rasvjete od prirodnih materijala, autohtonih biljaka, do umjetničkih djela lokalnih autora - vile postaju jedinstvene i prepoznatljive, s jasno izraženim karakterom. Takvi elementi unose autentičnost i povezuju interijer s okruženjem, stvarajući dojam prostora koji pripada upravo tom mjestu.

Pažljivo birani suradnici, jasni standardi, povjerenje i dugoročni ciljevi podižu kvalitetu usluge.

villa in their collection has its own story, and IstriaLux ensures that story is heard. With the aim of turning rentals into a complete experience, each property is approached individually, with its authenticity and distinctiveness carefully highlighted.

Their greatest strength is not the number of villas they offer, but the network of people and partners with whom they collaborate. Partnerships with interior designers, furniture studios, lighting and textile suppliers, as well as villa maintenance teams, make the foundation of their quality and recognisability. This approach has also been recognised by partners such as Home Garden, Lesnina, Hespo, Harvey Norman, and the Nerium garden centre, who enhance the offering through additional benefits for property owners.

“Cooperation with partners and local service providers is not only an added value for us but a key part of the system that ensures top property management,” Macan emphasises.

When it comes to shaping the identity of a space – something of great importance to every villa owner – carefully selected details are essential. They are sourced locally from family farms, natural materials (e.g., for lighting), indigenous plants, and local artists. Such elements bring authenticity and

Carefully selected partners, clear standards, trust, and long-term goals elevate the quality of service provided by IstriaLux.



- Gosti takve detalje posebno cijene i prepoznaju vrijednost boravka u prostoru koji je oblikovan s pažnjom, dušom i ljubavlju, što u konačnici snažno doprinosi ukupnom doživljaju i zadovoljstvu njihovog boravka – kaže Macan.

Uz svoj svakodnevni rad s vlasnicima i gostima, IstriaLux također aktivno razvija i edukativnu zajednicu kroz organizaciju Rental Revolution konferencije za privatne iznajmljivače u Istri. Ova konferencija okuplja stručnjake iz industrije, iz svake godine privuče više stotina sudionika i posjetitelja. Cilj konferencije je razmjena znanja, iskustava i trendova u turizmu te jačanje kvalitete privatnog smještaja kroz međusobnu suradnju. To je mjesto susreta i umrežavanja privatnih iznajmljivača i partnera IstriaLuxa kroz konkretne alate za unapređenje poslovanja - od upravljanja objektima i optimizacije cijena do poboljšanja iskustva gostiju. Poseban naglasak stavljen je na razmjenu praktičnih iskustava i povezivanju stručnjaka iz turizma.

Na konferenciji održanoj u proljeće 2026. glavna tema je bila dizajn interijera. No, osim toga pričalo se i o gradnji, održavanju, upravljanju destinacijom i slično. Stoga su, uz dizajnere interijera, sudjelovali mnogobrojni stručnjaci različitih sektora, poput građevinskog, turističkog s naglaskom na održivi turizam, upravljanja destinacijom, vizualnih komunikacija i slično.

- U EXPO zoni predstavilo se četrdesetak naših partnera koji su omogućili izravan uvid u nove proizvode, usluge i rješenja namijenjena unapređenju privatnog smještaja. Okupili smo niz zanimljivih panelista poput dizajnerice interijera Mirjane Mikulec, stručnjaka za obiteljski smještaj i održivi turizam Neda Pinezića, kreatoricu održivog turizma Anemary Džidara, Elvisa Sinčić, magistra građevine i vlasnik vile, Ive Stojković, dizajnerice interijera specijalizirane za styling nekretnina za fotografiranje - govori Igor Macan.

Ovakva konferencija šalje jasnu poruku kako privatni smještaj nije improvizacija, nego pažljivo osmišljeno iskustvo. Kad se svaki element posloži kako treba i s mjerom, gosti to odmah osjete, a destinacija dobije novu, prepoznatljivu razinu kvalitete.

Uvijek spremni pružiti korisne savjete, za vlasnike vila IstriaLux je pouzdan oslonac koji kontinuirano održava visoku razinu kvalitete - od komunikacije do stalne brige da svaki detalj ostane u skladu s visokim očekivanjima. Pritom posebnu pažnju posvećuje njihovim vilama, jer u IstriaLuxu vila nije samo broj, već prostor koji nosi svoju priču. ▽

Kad se svaki detalj, od prostora i atmosfere do komunikacije i podrške, posloži u cjelinu, boravak prestaje biti samo smještaj, nego postaje pamtljivo iskustvo.

connect the interior with its surroundings, creating a true sense of belonging.

“Our guests appreciate these details and recognise the care, soul, and affection put in design, which significantly contributes to their overall experience and satisfaction,” says Macan.

Besides its everyday activities, IstriaLux has actively been advancing knowledge exchange and education by organising the Rental Revolution conference for private renters in Istria. This conference gathers industry experts and attracts several hundred participants and visitors every year. It is a meeting point and a networking platform for private renters and IstriaLux partners, whose aim is to exchange knowledge and experiences, and keep up with trends in tourism to enhance the quality of private accommodation by offering practical tools for improving business operations – from property management and pricing optimisation to enhancing the guest experience. A particular emphasis is placed on sharing practical insights and connecting professionals across the tourism sector.

The main subject of the 2026 conference, held in spring, was interior design. Other sessions included topics such as construction, maintenance, and destination management and included numerous experts from the related fields. The focus was on sustainability and visual communication.

“In the EXPO zone, around forty of our partners presented their products and services, offering direct insight into new solutions for improving private accommodation. We brought together a range of engaging panellists, including interior designer Mirjana Mikulec, family accommodation and sustainable tourism expert Nedo Pinezić, sustainable tourism specialist Anemary Džidara, construction engineer and villa owner Elvis Sinčić, and interior designer Iva Stojković, specialised in property styling for photography,” Macan explains.

Such a conference sends a clear message: private accommodation is not about improvisation but about a carefully conceived experience. When every element is properly aligned and balanced, guests sense it right away, and the destination gains a new and recognisable level of quality.

Always ready to offer useful advice, IstriaLux is a reliable partner for villa owners as it consistently maintains high standards of care and communication to ensure every detail meets high expectations. Each villa in its portfolio is given special care and attention, because it is never just a number but a space with its own story. ▽

When every detail, from space and atmosphere to communication and support, comes together as a whole, a stay is no longer a stay but a memorable experience.



Ipša

KVALITETA S POTPISOM *A LEGACY OF QUALITY*

Postoje mjesta u Istri na kojima se dolazi po osjećaj. Po miris svježeg otvorenog ulja koji u trenu podsjeti na tek zgnječenu maslinu, na travu pod prstima, mirise vinograda obasjanih suncem ili jutarnju rosu. Ipši, podno Oprtlja, je upravo takvo mjesto. Selo gdje je sve u znaku istoimene obitelji i gdje su glavni protagonisti uljara i vinarija u kojoj se kvaliteta ne objašnjava velikim riječima, nego se živi. Dan po dan.

Obitelj Ipša tiha je i čvrsta istarska obitelj koja zna kako se najbolji rezultati ne događaju preko noći, nego kroz godine rada, ponavljanja, strpljenja i brige za detalj.

Naš pristup se zasniva na odgovornosti prema zemlji i prema obitelji. Ponosni smo na ono što radimo i na način na koji to radimo – govori Ivan Ipša, nasljednik obiteljskog posla koji je preuzeo na sebe cijelu priču. Ne kao ulogu, nego kao obavezu da ono što su gradili prije njega ostane jednako čisto, precizno, pošteno i u njegovim rukama. U toj rečenici nema velikih obećanja, samo mirna sigurnost.

There are places in Istria people visit for a feeling. For the aroma of a freshly opened bottle of oil that triggers the memory of a freshly crushed olive, grass beneath the fingertips, sunlit vineyards, or the morning dew. One of such places at the foot of Oprtlj is Ipši. A village named after the Ipša family, where the central protagonists are the olive mill and winery, a place where quality is lived rather than boasted, day by day.

The Ipšas are quiet, steadfast Istrian people who understand that the finest results do not happen overnight but take years of work, repetition, patience, and attention to detail.

“We feel responsible towards the land and the family and are proud of what we do and how we do it,” says Ivan Ipša, who inherited the family business not as a role but as a duty to ensure that the legacy remains pure, precise, and honest. His words bear no grand promises, just quiet confidence.

Odgovornost prema zemlji i obitelji dokazuje se radom, a rezultat je intimni mali luksuz – trenutak koji ne treba objašnjenje, samo okus i mir.

Responsibility towards the land and the family is proven through work. The result is an intimate, quiet luxury. A quiet act of tasting that needs no words.



On nije samo lice brenda, nego čovjek koji poznaje svaku nijansu - od masline na grani do ulja u čašici za kušanje, od trsa u vinogradu do vina u bačvi. Dok priča o berbi, o trenutku kada maslina mora u preradu, o tome kako ulje treba biti živo, čisto, precizno, oči mu sjaje, osmijeh je sve širi, i čovjek se ne može oteti dojmu koliko je fokusiran na svaki detalj.

Njihove masline - Istarska bjelica, Bugla, Črnica, Leccino, Frantoio - stare su između 20 i 200 godina.

- Mi smo 2001. godine među prvima počeli brati masline po sortama, što nas je već na samome početku bavljenja maslinarstvom afirmiralo na hrvatskoj, a uskoro i svjetskoj maslinarskoj sceni – govori Klaudio Ipša, koji je započeo modernu proizvodnju ekstra djevičanskih maslinovih ulja i vina.

Ipše proizvode i vrhunska vina, no ulje je ono što ih je pozicioniralo na karti Istre, kao i tehnološki napredna uljara u koju su godinama ulagali. Naglasak je na vrhunskoj preradi: brzini, higijeni, kontroli temperature i pedantnosti. Ipša je poznata kao visoko kvalitetan prerađivač, kako vlastitih maslina, tako i kao uljara kojoj se vjeruje. Jer dobar plod je tek početak, dok razlika nastaje u preradi.

- Kad je ulje stvarno dobro, ono ima karakter. Zeleno, svježije, pikantno taman koliko treba, s gorčinom koja govori o polifenolima i o svježini, o zdravlju i energiji – govori obitelj Ipša, čija ulja su kroz godine osvojila mnogobrojne nagrade i priznanja, te su uvrštena među 20 najboljih maslinovih ulja na svijetu prema Flois Olei vodiču.

- Nagrade nisu tu da se pokažu na polici, nego su potvrda kako se rad isplati, te da se kvaliteta prepoznaje i izvan Istre – kaže Ivan.

He is not just the face of the brand but a man who knows every nuance of the craft – from olive on the branch to oil in the tasting glass, from vine in the vineyard to wine in the barrel. When he speaks about the harvest, about the precise moment when olives must go to the mill, about how oil must be alive, pure, and spot on, his eyes light up and his smile widens. One cannot help noticing how focused he is on every detail.

The cultivars in the family orchards – the Istrian Bjelica [Bianchera], Bugla, Črnica, Leccino, and Frantoio – are between twenty and two hundred years old.

“In 2001, we were among the first to harvest olives by variety, which positioned us on the Croatian, and soon the global olive oil scene from the outset,” says Klaudio Ipša, who introduced modern production of extra virgin olive oils and wines.

The Ipšas produce outstanding wines, yet it is olive oil that placed them firmly on the map of Istria, along with their technologically advanced olive mill, in which they have invested for years. Impeccable processing is the key word: speed, hygiene, temperature control, and meticulous precision. The Ipša brand has become known for exceptionally high-quality oils from their own olives but also as a trusted mill for others. Good fruit is only the beginning. What makes true difference is processing.

“When an oil is truly good, it has character. Green, fresh, with just the right touch of pepperiness, and a bitterness that speaks of polyphenols, of freshness, of health and energy,” say the Ipšas, proud owners of numerous awards and recognitions received over the years. Their oils have been ranked among the world’s top twenty by the Flos Olei guide.



Jedan od najljepših trenutaka kod Ipši je onaj mali, ljudski, kada se natoči kap ulja, pruži komadić kruha i ponudi da probaš. Polako i bez žurbe.

- Ulje je pomalo intimna stvar. Ono može promijeniti najjednostavniji zalogaj - kaže Ivan.

I vina Ipša prate isti rukopis - prirodan, nenametljiv, s poštovanjem prema terroiru i onome što godina donese. Njihovi vinogradi nalaze se među najvišima u Istri i zbog svojih položaja izloženiji su suncu i konstantnom strujanju zraka što rezultira zdravijim urodom i većom kvalitetom.

- Posebno smo ponosni na vinograd Santa Elena koji se nalazi na 420 metara nadmorske visine, nedaleko od Oprtlja, s kojeg se prostire predivan pogled od Učke do Antenala, te seže sve do Slovenije – napominje Ivan, koji gaji istu filozofiju kao i za ulja, a to je da nema forsiranja, već se sluša zemlja.

Ulja i vina Ipša su savršen podsjetnik da je luksuz često jednostavan: dobar kruh, vrhunsko ulje, čaša vina i razgovor s čovjekom koji stoji iza svega. ▽

“These awards are not shelf decorations; they testify that hard work pays off and that our quality is recognised even beyond Istria,” Ivan adds.

Those small, human moments are the loveliest, when a drop of oil poured and a piece of bread offered as an invitation to taste it. Slowly.

“Oil is something rather intimate. It can transform even the simplest of morsels,” says Ivan.

Ipša wines follow the same philosophy – natural and unpretentious, respectful of the terroir and whatever the year may have yielded. Their vineyards have some of the most elevated positions in Istria, exposed to generous sunlight and constant air flow, resulting in healthier fruit and higher quality.

“We are particularly proud of the Santa Elena vineyard, situated at 420 metres above sea level, not far from Oprtalj. The position gives a magnificent view stretching from Učka to Antenala and all the way to Slovenia,” says Ivan. The philosophy is the same as with the oils, which is to say that you do not force the land but listen to it.

Ipša oils and wines are a perfect reminder that luxury is often simple. It takes good bread, exceptional oil, a glass of wine, and a pleasant conversation with the person who stands behind all of this. ▽



TAR I VABRIGA

Tajna antičkog Lorona The Secret of Ancient Loron

Između uvala Santa Marina i Vallelunga, smjestio se mali poluotok koji lokalno stanovništvo stoljećima naziva Laron, danas poznat kao Loron. Okrenut prema ulazu u zaljev Červar, ovaj prostor zauzima strateški položaj koji je još u rimsko doba prepoznat kao idealan za razvoj velikog gospodarskog kompleksa. U vrijeme kada je središte agera bio Parentium, a područje Červara i Tarske vale na ušću Mirne igralo važnu ulogu u plovidbi, Loron postaje jedno od ključnih mjesta proizvodnje i distribucije na istočnoj obali Jadrana.

U prvim desetljećima 1. stoljeća ovdje svoje imanje razvija rimski senator Statilije Tauro Sisenna, konzul iz 10. godine poslije Krista i pripadnik moćne obitelji povezane s carem Augustom. Njegov posjed obuhvaćao je vinograde, maslinike i šume, organizirane kao funkcionalna cjelina usmjerena prema obližnjim lukama. U uvali Vallelunga podiže se velika figlina, radionica za proizvodnju amfora, koja ubrzo postaje jedno od najvažnijih proizvodnih središta u regiji. Istodobno, na suprotnoj strani, prema Santa Marini, gradi se maritimna vila koja služi kao rezidencija, ali i administrativno središte imanja. Ta dva kompleksa osmišljena su kao jedinstven sustav. Vila, s pročeljem dugim oko 120 metara, otvarala se prema moru, a njezini unutarnji prostori s peristilom, freskama i mozaicima odražavali su luksuz rimskog života. Iza reprezentativnog dijela nalazili su se gospodarski prostori s prešama i spremištima, gdje su se istodobno prerađivali grožđe i masline. Ulaz u vilu vodio je preko portala i kamenog stubišta u unutarnje dvorište, a cijeli je kompleks bio opremljen cisternom i nizom prostorija

Between the coves of Santa Marina and Vallelunga lies a small peninsula that local people had called Laron for centuries, but today we know it as Loron. Facing the entrance to the Bay of Červar, this site occupies a strategic position, even ancient Romans considered ideal for economic development. At a time when the centre of the ager was Parentium, and the area of Červar and the Tar inlet at the mouth of the Mirna played an important role in navigation, Loron emerged as one of the key points of production and distribution along the eastern Adriatic coast.

Roman senator and local consul Statilius Taurus Sisenna from a powerful family connected to Emperor Augustus established his estate here in the early decades of the 1st century. The estate encompassed vineyards, olive groves, and woodland oriented for trade towards nearby ports. At the same time a large figlina, an amphora workshop, was built in the Vallelunga cove, which soon became one of the most important production centres in the region. On the opposite side towards Santa Marina, a maritime villa was constructed, serving both as a residence and as the administrative centre of the estate. These two complexes were conceived as a unified complex. The villa, with a façade extending around 120 metres, opened towards the sea, while its interior spaces featuring a peristyle, frescoes, and mosaics reflected the refinement of Roman life. Behind the representative section lay the working areas, with presses and storage facilities for grapes and olives. The entrance led through a portal and stone staircase into an





za upravljanje velikim imanjem. Nedaleko od vile, uz samu obalu, figlina se prostirala u duljini od oko 170 metara. U njoj su se, oko unutarnjeg dvorišta s bazenom i fontanom, nizali proizvodni prostori, sušionice i monumentalne peći. Uz industrijski karakter, kompleks je uključivao i elemente svakodnevice poput termi i latrina, što svjedoči o organiziranom životu obrtnika i radnika. S morske strane nalazila su se pristaništa s kojih su amfore, još tople iz peći, odlazile prema tržištima Rimskog Carstva.

U razdoblju najvećeg procvata tijekom 1. stoljeća istarsko ulje iz Lorona izvozilo se prema sjevernoj Italiji, Noriku i panonskim krajevima. Žigovi utisnuti na amforama omogućuju praćenje vlasničkih promjena, od Sisenne preko Kalvije Krispinile do carskog posjeda u razdoblju od Domicijana do Hadrijana. Proizvodnja se nastavlja i u kasnijim stoljećima, no bez istog intenziteta, sve dok u 4. stoljeću kompleks postupno ne gubi svoju funkciju. Slijedi razdoblje razgradnje i napuštanja, a do 6. stoljeća Loron ostaje bez svoje izvorne uloge.

Ipak, priča ovoga lokaliteta ne završava. Sredinom 19. stoljeća povjesničar Pietro Paolo Kandler prvi skreće pozornost na nalaze s Lorona, ponajprije zahvaljujući pečatima na amforama. Sustavna arheološka istraživanja započinju tek 1994. godine, kada se u rad uključuju Zavičajni muzej Poreštine, Arheološki muzej Istre i francuski istraživački centar Ausonius iz Bordeauxa. Od tada pa do danas, na lokalitetu kontinuirano rade međunarodni timovi stručnjaka koji postupno otkrivaju složenu strukturu imanja.

Od 2012. godine istraživanja vode Centar Camille Jullian Sveučilišta Aix-Marseille, Francuska škola u Rimu te niz hrvatskih institucija, primjenjujući suvremene metode poput LIDAR snimanja, precizne dokumentacije i analize materijala. Upravo zahvaljujući tim istraživanjima otkrivaju se novi detalji, poput sustava odvodnje, funkcije pojedinih prostorija i tragova života u kasnoj antici, kada su u napuštenim prostorima vile boravile manje zajednice koje su se bavile ribarstvom i recikliranjem materijala.

- Ovo je jedno od najvećih bogatstava naše općine, prostor u kojem želimo povezati prošlost i sadašnjost te ga približiti kako posjetiteljima, tako i našim sugrađanima. Loron ima potencijal prerasti u arheološki park i postati mjesto susreta znanosti, turizma i lokalnog identiteta. To više nije samo arheološko nalazište, već prostor u kojem se prošlost postupno vraća u život, sloj po sloj, otkrivajući priču o ljudima koji su oblikovali Istru - ističe direktorica TZ Tar-Vabriga Sanja Žužić. ▽

inner courtyard, and the complex was equipped with a cistern and a series of rooms for managing the estate this large. The figlina stretched for some 170 metres along the shoreline, not far from the villa. Around the central courtyard with a pool and fountain, production areas, drying rooms, and monumental kilns were arranged in sequence. Alongside its industrial function, the complex included everyday facilities such as baths and latrines for craftsmen and workers. On the seaward side, jetties received the amphorae – still warm from the kilns – to be shipped out to markets across the Roman Empire.

At its peak in the 1st century, Loron exported olive oil to northern Italy, Noricum, and the Pannonian regions. Stamps impressed on the amphorae make it possible to trace how they changed owners from Sisenna to Calvia Crispinilla and later to the imperial estate during the reigns from Domitian to Hadrian. Production continued in the centuries that followed, though with diminishing intensity, until the 4th century, when the complex gradually lost its original function. A period of dismantling and abandonment followed, and by the 6th century Loron had ceased to serve its initial purpose.

Yet the story of the site does not end there. In the mid-19th century, studying the amphora stamps, historian Pietro Paolo Kandler was the first draw attention to the finds from Loron. Systematic archaeological research began only in 1994, when the Poreč Heritage Museum, the Archaeological Museum of Istria, and the French research centre Ausonius from Bordeaux joined forces. Since then, international teams of experts have been working continuously at the site, gradually uncovering the complexity of the estate.

From 2012 onwards, research has been led by the Centre Camille Jullian of Aix-Marseille University, the French School in Rome, and several Croatian institutions, employing modern methods such as LiDAR scanning, detailed documentation, and material analysis. Thanks to this work, new insights continue to emerge, from drainage systems and the functions of individual spaces to traces of life in Late Antiquity, when smaller communities occupied the abandoned villa, engaging in fishing and the recycling of materials.

“This is one of the greatest assets of our municipality, a place where we aim to connect past and present and bring it closer to both visitors and our local community. Loron has the potential to develop into an archaeological park and become a meeting point of science, tourism, and local identity. It is no longer just an archaeological site but a space where the past is gradually returning to life, layer by layer, revealing the story of the people who shaped Istria,” emphasises Sanja Žužić, director of the Tar-Vabriga Tourist Board. ▽

DOMAĆI OKUSI ISTRE

Istria's Homegrown Flavours

Istria posljednjih godina sve snažnije potvrđuje svoj status jedne od najpoželjnijih eno-gastro destinacija na Mediteranu, no njezina prava čarolija krije se malo dalje od obale - među brežuljcima, vinogradima i maslinicima - na mjestima gdje je sve još uvijek usklađeno s ritmom prirode i godišnjih doba, i gdje je hrana organska i domaća.

Agroturizmi nisu tek puka mjesta za objed, već nude cjelovita iskustva boravka. To su dvorišta okupana suncem, kamene kuće i otvorene konobe iz kojih se šire mirisi kuhinje, uz zvukove sela i osjećaj da ste na trenutak usporili.

Naglasak je na sezonske namirnice, domaće proizvode i neposredan kontakt s ljudima koji ih stvaraju. To su obiteljska imanja koja još uvijek rade “po starinski”, ali s modernom sviješću o kvaliteti i održivosti. Domaćini nisu samo ugostitelji, već pripovjedači vlastitog kraja.

Goste uvode u svakodnevicu isprepletenu radom, tradicijom i strašću, pričajući o berbama, o receptima koji se prenose generacijama, o zemlji koja daje karakter svakoj namirnici, o načinu prerade svojih proizvoda.

Hrana koja se poslužuje na agroturizmima često je jednostavna na prvi pogled, ali duboko ukorijenjena u lokalni identitet, pripremljena od onoga što raste u vrtu, dozrijeva na stablu ili dolazi iz vlastitog podruma. Uz takve okuse prirodno se nadovezuje i atmosfera - nepretenciozna, topla i autentična.

Sjeverozapad Istre posebno lijepo pokazuje kako se tradicija može živjeti danas – kroz niz različitih, a u suštini povezanih priča, na malom prostoru koji spaja terroir, ljude i stol.

In recent years, Istria has only strengthened its standing as one of the Mediterranean's most coveted food-and-wine destinations - yet its truest allure reveals itself just beyond the shoreline. It unfolds among gentle hills, vineyards, and silver-green olive groves, in places still guided by nature's tempo and the turning of the seasons, where food remains organic, local, and unmistakably homemade.

Here, agrotourisms are far more than dining addresses; they offer a complete sense of place. Sunlit courtyards, stone houses, and open konobas set the scene, with kitchen aromas drifting into the air, village sounds in the background, and that rare, immediate feeling that you've stepped into a slower rhythm.

The focus is on seasonal ingredients, local products, and direct contact with the people who make them. These are family-run estates that still work “the old way,” yet with a modern awareness of quality and sustainability. Hosts are not just restaurateurs—they're storytellers of their land.

They draw guests into a daily life shaped by work, heritage, and passion - speaking of harvests and handwork, of recipes carried through generations, of soil and climate that give every ingredient its character, and of the careful processes behind each bottle, jar, and plate.

The food served at agrotourisms may look simple at first glance, but it is deeply rooted in local identity - made from what grows in the garden, ripens on the tree, or comes from the family cellar. And with those flavours, the atmosphere follows naturally: unpretentious, warm, and authentic.

Northwest Istria, in particular, shows beautifully how tradition can be lived today - through a series of different yet intrinsically connected stories, in a compact area that brings together terroir, people, and the table.

RADEŠIĆ

Polako, bez žurbe, spontano i prirodno. Tako bi se najbolje opisao doživljaj u obiteljskom Agroturizmu Radešić, smještenom u tišini Krasice na brežuljcima iznad Buja.

Filozofija koja se prenosi u sve segmente obiteljskog posla, pa i za stol, gdje formalnosti nestaju, a odnos između domaćina i gosta razvija se sam po sebi. Ovdje se rijetko što odvija planski. Gosti se jednostavno prepuste spontanosti.

- Iskrenost i otvorenost svi odmah prepoznaju, stoga naša uzajamna komunikacija uvijek teče prirodno - kaže vlasnik agroturizma Manuel Radešić.

Kuhinja slijedi prirodne procese i ono što sezonski raste u vrtu, uz druge kvalitetne namirnice, pretvara u jela koja zadržavaju svoj izvorni karakter. Agroturizam Radešić je mjesto gdje svi rado navraćaju, jer kako propustiti priliku uživanja u vrhunskim jelima koja zahvaljujući svježim sastojcima odišu mirisima tradicije. U pripremi hrane također nema žurbe. Sve dobiva pažnju koju zaslužuje. Prostor koji pruža dobrodošlicu jednako je važan kao i ono što se poslužuje - hladnove loze i starih maslina pruža svježinu u toplim danima, dok umirujući zvukovi imanja stvaraju ambijent koji dovoljno govori sam za sebe. Sve je tiho, ali živo i nenametljivo. Zato će mnogi u apartmanu s bazenom, koji se nalazi na imanju, naći svoje idealno mjesto za odmak od svakodnevice.

- Dajemo sebe u svemu što radimo, jer želimo da se gosti osjećaju kao dio naše obitelji - dodaje Manuel.



Slowly, without rushing, spontaneously and naturally. That's the best way to describe the experience at the family-run Agroturizam Radešić, tucked away in the quiet of Krasica on the hills above Buje.

It's a philosophy that runs through every part of the family business, including the table - where formalities fall away and the relationship between host and guest unfolds on its own. Plans are the exception here, not the rule. Guests simply relax into whatever the day brings.

“People immediately recognize sincerity and openness, so our communication always flows naturally,” says Manuel Radešić, the owner.

The kitchen follows nature's rhythm: what the garden offers - alongside other carefully chosen ingredients - becomes dishes that keep their original character intact. Agroturizam Radešić is a place people happily return to, because how could they miss the chance to enjoy exceptional food that, thanks to fresh ingredients, carries the aromas of tradition. There's no hurry in the cooking either; everything is given the attention it deserves. The space that welcomes you matters just as much as what's served—shade from the vines and old olive trees brings relief on warm days, while the soothing sounds of the estate create an atmosphere that speaks for itself. It's quiet, but never empty—alive in a gentle, unobtrusive way. No wonder, for many, the poolside apartment on the property becomes the perfect pause from everyday life.

“We put ourselves into everything we do, because we want guests to feel like part of our family,” Manuel adds.





SAN MAURO

Smještena u slikovitom selu Sveti Mauro iznad Momjana, okružen vinogradima i brežuljcima s kojih se pruža pogled prema moru i Savudrijskoj vali, Agroturizam San Mauro pruža jedinstveni ugođaj mjesta idealnog za otkrivanje čari ruralne Istre. Obitelji Sinković njeguje autentičan spoj tradicije i gastronomije u okruženju netaknute istarske prirode.

U Svetom Mauru danas obitava tek devet stalnih stanovnika, a njih čak sedam su Sinkovići. U zajedničkom domaćinstvu žive supružnici Sinković te njihova dva sina Sergej i Patrik, od kojih jedan sa suprugom i dvoje djece. U selu su još dvije obitelji s jednim članom, i upravo takva mala zajednica daje ovom mjestu poseban osjećaj topline koji gosti brzo prepoznaju.

Agroturizam je nastao iz obiteljske vinarske tradicije, gdje posjetitelji mogu kušati domaća vina, rakije i proizvode s imanja te se upoznati sa svakodnevnim životom koje se temelji na poštovanju prema zemlji i lokalnim običajima.

Smještajni kapacitet agroturizma obuhvaća osam soba s ukupno 25 ležajeva, dok ponudu dodatno obogaćuje vikend-ugostiteljstvo poznato po izvrornoj domaćoj kuhinji. Za kulinarne specijalitete zaslužne su mama Dora i teta Renata čija jela gostima pružaju doživljaj pravih, autohtonih okusa.

Posebnu pažnju posjetitelja privlače i neobični stanovnici imanja – svinjice Ćidi i Pepa koje su zaštitni znak ovog agroturizma. Vijetnamska svinja i križanka kambodžanske svinje pravi su kućni ljubimci i omiljena atrakcija, osobito među najmlađim gostima. Druželjubive su, simpatične, i rado poziraju pred fotoaparatima, osobito ako ih netko nagradi koricom kruha. Žive u dvorištu imanja, a spavaju u velikoj drvenoj bačvi.

Šetnja Svetim Maurom često završava na obližnjem vidikovcu kod crkve Majke Božje od Zdravlja, gdje se na 380 metara nadmorske visine otvara prekrasan pogled na more. U takvom okruženju San Mauro doista djeluje kao mali raj na zemlji.

Perched in the picturesque hamlet of Sveti Mauro (St. Maurus) above Momjan, surrounded by vineyards and rolling hills that stretch towards the sea and the Bay of Savudrija, San Mauro Agritourism offers a rare sense of place—one that feels made for discovering the quiet enchantment of rural Istria. Here, the Sinković family has created an authentic blend of tradition, hospitality and gastronomy, all set against the unspoiled beauty of the Istrian landscape.

Today, Sveti Mauro is home to just nine permanent residents, seven of whom are members of the Sinković family. The household is shared by Mr and Mrs Sinković and their two sons, Sergej and Patrik, one of whom lives here with his wife and two children. The village is completed by just two more single-member households, and it is precisely this intimate scale that gives the place its unmistakable warmth—a quality guests tend to feel the moment they arrive.

The agritourism story grew out of the family's winemaking tradition. Visitors are invited to taste house wines, brandies and other produce from the estate, while also gaining a glimpse into a way of life shaped by respect for the land and for local customs.

Accommodation includes eight rooms with a total of 25 beds, while the experience is further enriched by the family's weekend restaurant, much loved for its excellent homemade cuisine. The culinary heart of the house belongs to mama Dora and aunt Renata, whose dishes offer guests the true flavour of authentic, home-style Istrian cooking.

Adding a playful twist to the experience are the estate's most unusual residents: Ćidi and Pepa, the resident pigs and unofficial mascots. A Vietnamese pig and a Cambodian cross-breed, they are much-loved companions and a particular hit with younger guests.

Friendly, endearing and always ready for the camera—particularly if rewarded with a crust of bread—they spend their days in the courtyard and sleep tucked away in a large wooden barrel.

A walk through Sveti Mauro often ends at the nearby viewpoint by the Church of Our Lady of Health, where, at 380 metres above sea level, the landscape opens onto a beautiful view of the sea. In a setting like this, San Mauro truly feels like a little paradise on earth.

SELO MEKIŠI

Nadomak Vižinade naći ćete posebnu autohtonu oazu u kojoj se gastronomija vraća svojim osnovama - kvalitetnim namirnicama.

Ovdje se ne prate trendovi, već se njeguje tradicija na kojoj je sve izniklo. Rezultat je doživljaj koji je prirodan, spontan i cjelovit.

Agroturizam i pršutarnu Selo Mekiši vode Moreno i Martina Mekiš, koji su tijekom godina izgradili prepoznatljivu priču temeljenu na vlastitoj proizvodnji i obiteljskim recepturama. Tradicija prožima svaki kutak, dok o vrhunskoj kvaliteti svjedoče brojna priznanja i nagrade izložena uz starinsku peć koja je mnogim posjetiteljima kroz godine pružila nezamjenjivu toplinu.

Poseban trenutak uvijek iznova je kada Moreno vješto i znalački pred gostima reže pršut koji nastaje na obiteljskoj farmi i jedan je od glavnih aduta kuće. Nositelj je Zaštićene oznake izvornosti (ZOI), a okrunio se i zlatnim medaljama s brojnih natjecanja.

- Pršut traži vrijeme i strpljenje, tu nema prečaca - kaže Moreno Mekiš kada ga se upita koja filozofija stoji iza vrhunskog proizvoda..

Uz pršut gostima na stol stižu i drugi vrhunski suhomesnati proizvodi iz vlastite proizvodnje, poput kobasice, pancete, salamina i suhog ombola. Posluženi na uz topli domaći kruh i maslinovo ulje naprosto krijepe dušu.

Kuhinja se u Mekišima temelji na mesnim jelima - carpacciu, obrazima i ruži od boškarina, fiorentini - ali i sočnim fritaja i domaćom tjesteninom. Još kad se tome pridodaju tartufi iz okolnih šuma, gastronomsko iskustvo postaje potpuno.

Interijer konobe u skladu je s hranom za dušu i oduševljava svojom rustikalnom toplinom, dok je u prostranom vrtu pod krošnjama maslina ladanjski ugođaj. U hladu i tišini istarskog krajolika vrijeme staje, a boravak često postane višesatni opuštenu doživljaj uživanja u najboljim jelima i atmosferi koja zrači ljepotom življenja.

Selo Mekiši vjeran su primjer istarskog agroturizma u kojem se kvaliteta ne naglašava riječima, već potvrđuje na tanjuru. To je mjesto kojem se gosti rado vraćaju ne samo zbog nezaboravnih okusa i atmosfere, nego i zbog osjećaja da su došli tamo gdje sve ima smisla.

Just outside Vižinada, there is a gastronomic oasis which has returned to its roots – quality ingredients. Instead of following trends, it carefully preserves tradition as the source of everything there is, and the result is an experience that feels natural, spontaneous, and complete.

Over the years, Moreno and Martina Mekiš have turned the Selo Mekiši agritourism estate and prosciutto house into a prominent story grounded in their own production and family recipes and permeated with tradition in every corner. Numerous awards and accolades, displayed beside the old-fashioned stove that has warmed the hearts of many visitors, bear witness to their exceptional quality.

A particularly memorable moment is when Moreno skilfully slices his signature prosciutto, grown and cured on the family farm, in front of guests. It boasts the Protected Designation of Origin label and has received gold medals at numerous competitions.

“Prosciutto takes time and patience; no shortcuts there,” says Moreno Mekiš about the philosophy behind a product of such quality.

Besides prosciutto, guests are served other outstanding cured meats from their own production, including sausages, pancetta, salami, and dried pork loin. Served with warm homemade bread and olive oil, they feed the soul.

The cuisine in Mekiši is centred on meat dishes such as carpaccio, boškarin [endemic cattle breed] cheeks and rib, fiorentina steak, as well as hearty frittatas and homemade pasta. When paired with truffles from the surrounding forests, the gastronomic experience becomes complete.

The interior of the tavern reflects the same soul-warming character, delighting with its rustic warmth, while the spacious garden among the olive trees offers a relaxed, rural atmosphere. In the shade and quiet of the Istrian landscape, time slows, and a visit often turns into a long, unhurried enjoyment in excellent food and an ambience that radiates the joy of living.

Selo Mekiši is a genuine example of Istrian agritourism, where quality is not spoken of but relished on the plate. It is a place to which guests gladly return, not only for its memorable flavours and atmosphere but for the feeling that they have arrived somewhere where everything simply makes sense.





KONOBA JADRUHI

S mještena u istoimenom selu Jadruhi kraj Vižinade, između Poreča i Motovuna, Konoba Jadruhi već godinama njeguje kvalitetu koju svi prepoznaju. Ovo je mjesto koje Istru opisuje u najboljem svjetlu, uz hranu i doživljaj koji se pamte. U toploj, obiteljskoj atmosferi koju stvaraju Marko i Ana Šimonović, nastavlja se dugogodišnja tradicija poljoprivrede i ugostiteljstva, pretvarajući Jadruhe u nezaobilaznu adresu za sve koji traže autentične okuse i iskreno gostoprimstvo.

Ovdje sve počinje iz vlastite proizvodnje. Gotovo svaka namirnica koja dolazi na stol nosi njihov potpis – od domaćeg kruha i svježe pašte do pršuta, pancete, ombola, kobasica, vina i vlastitog maslinovog ulja koje zaokružuje svaki tanjur. Upravo ta potpuna posvećenost kvaliteti i kontrola svakog koraka stvaraju dosljednost koju gost osjeti već pri prvom zalogaju. Posebno se ističu njihove kobasice, višestruko nagrađivane zbog bogate arome i autentičnog karaktera. Na međunarodnom sajmu kobasica u Svetom Petru u Šumi, Jadruhi su višestruki šampioni u kategorij kobasice i kosnice (salamin) što je potvrda znanja, iskustva i predanosti koju obitelj ulaže u proizvodnju.

Okuse Konobe Jadruhi najbolje ćete upoznati kroz jela ovog kraja – hladni naresci iz vlastite proizvodnje, špaleta „diravolta“ s palentom, tjestenina sa svježim tartufima ili šparogama, kobasice s gradela te kozlič na padeli. Svaki tanjur odražava jednostavnost, ali i dubinu istarske kuhinje, utemeljene na vrhunskim namirnicama i tradiciji. Dodatno, ponudu zaokružuju svježa riba i kvarnerski škampi, kao i vlastita vina, proizvedena na čak 7000 loza, s naglaskom na malvaziju i teran. Za one koji žele boravak produžiti i u potpunosti doživiti ritam istarskog života tu su smještajni kapaciteti.

Upravo spoj vrhunske gastronomije, domaće proizvodnje, ugodnog ambijenta i izvrsne lokacije razlog je zašto se gosti u Jadruhe uvijek rado vraćaju.

S et in the small village of Jadruhi near Vižinada, between Poreč and Motovun, the tavern Konoba Jadruhi has, for years, cultivated a level of quality that does not go unnoticed. It is a place that reflects Istria at its most genuine: through food and a lasting experience. Marko and Ana Šimonović cherish a long-standing tradition of farming and hospitality in a warm, familial atmosphere acknowledged by those in search of authentic flavours and sincere welcome.

Everything begins with their own production. Almost every ingredient that reaches the table carries their signature – from homemade bread and fresh pasta to prosciutto, pancetta, ombolo [pork loin], sausages, wine, and olive oil, which completes each dish. Close control over every stage of preparation brings a consistency that is evident from the first bite. Their sausages have received multiple awards for their depth of flavour and unmistakable character at the international sausage fair in Sveti Petar u Šumi.

The flavours of Konoba Jadruhi are best discovered through dishes rooted in the region: cold platters of their own cured meats, špaleta [pork shoulder] “diravolta” with polenta, pasta with fresh truffles or wild asparagus, grilled sausages, and kid goat prepared in a pan. Each plate reflects both the simplicity and the depth of Istrian cooking, grounded in excellent ingredients and tradition. The offer is further complemented by fresh fish and Kvarner scampi, as well as their own wines, produced from 7,000 vines, most notably Malvasia and Teran. The tavern also provides accommodation for those who wish to extend their stay and fully experience the rhythm of Istrian life.

Thanks to this combination of homemade food, produce, and relaxed, well-positioned setting, people love to return to Jadruhi time and time again.



ZOI BUJE-BUIE

TERROIR S KARAKTEROM *A TERROIR WITH CHARACTER*

Dobiti oznaku izvornosti u vinskom svijetu jedan je od najvećih uspjeha - prestiž koji s nepobitnom potvrdom označava posebnost i karakter mjesta.

Upravo su Buje dobile prijelaznu nacionalnu zaštitu oznake izvornosti (ZOI), što se odnosi na vinograde Buja, Brtonigle, Nove Vasi, Grožnjana i Krasice. Bio je to neizmjereno važan trenutak koji je stigao kao rezultat zahtjeva što ga je još 2021. godine podnijela Udruga vinara Bujštine “Bujska malvazija – Malvasia di Buie”, uz elaborat dr. sc. Marijana Bubole sa Instituta za poljoprivredu i turizam u Poreču i doprinos članova Udruge.

ZOI Buje-Buie odnosi se isključivo na vina proizvedena od čiste malvazije s navedenog područja, prema strogo definiranim uvjetima i u jasno profiliranom stilu. Stoga je mogu nositi samo vina koja dosežu najviše kriterije kvalitete i dosljedno izražavaju terroir Bujštine - onaj prepoznatljivi potpis koji se ne glumi, nego živi iz berbe u berbu.

Bujska Malvazija posebno dolazi do izražaja uz profinjena jela od ribe, morskih plodova i bijelog mesa, ali i kao vino koje se pije samo, u trenucima koje svaki vinoljubac odvaja za sebe kao čisti užitek.

- Duljina okusa je ono po čemu ćemo prepoznati bujsku malvaziju. Njena specifičnost je u tome što loze rastu na položajima s bijelim tlom, odnosno na ilovači. Zbog toga bujska malvazija produljuje okus hrane, dok ujedno, kao i sve malvazije, ima lijep miris i okus - kaže Luciano Visintin, vlasnik vinarije Veralda i potpredsjednik Udruge vinara Bujštine “Bujska malvazija – Malvasia di Buie”.

Visintin je ujedno prvi, i za sada jedini, vinar s ovog područja čija bujska malvazija u ovom trenutku nosi prestižnu oznaku izvornosti.

In the world of wine, receiving a designation of origin is among the highest achievements, a prestigious and unequivocal acknowledgement of a place’s unique character.

Such a distinction has been granted to the vineyards of Buje, Brtonigla, Nova Vas, Grožnjan, and Krasica with the transitional national protected designation of origin (PDO). It was an immensely important moment, resulting from an application submitted back in 2021 by the “Bujska malvazija – Malvasia di Buie” Winegrowers’ Association of the Buje Area, supported by a study prepared by Dr Marijan Bubola of the Institute of Agriculture and Tourism in Poreč and contributions from the association’s members.

The PDO Buje-Buie applies exclusively to wines produced from pure Malvasia grown within the defined area, under strictly regulated conditions and according to a clearly profiled style. As such, it may only be carried by wines which meet the very highest quality standards and which consistently express the terroir of the Buje region – that unmistakable signature which cannot be imitated but only lived from vintage to vintage.

Malvasia of Buje comes into its own with refined dishes of fish, seafood, and white meat, though it is equally suited to being enjoyed on its own, in those quiet moments every wine enthusiast reserves for pure pleasure.

“What defines Malvasia of Buje is its unique character, coming from vines grown on white soil, rich in clay. Because of this, Malvasia of Buje prolongs the flavour of food. And, like all Malvasias, it also has a beautiful aroma and taste,” says Luciano Visintin, owner of Veralda and vice-president of the “Bujska malvazija – Malvasia di Buie” Winegrowers’ Association.





GORE / TOP

Luciano Visintin u vinogradu Veralde, koji najbolje opisuje terroir Bujštine / Luciano Visintin in the Veralda vineyard, a true snapshot of the Buje region's terroir

- Specifičnost bujske malvazije je da okus gutljaja ovog vina snažno ostaje na nepcu. Tu je najveća snaga te naše bujske malvazije, i to je razlikuje od ostalih. Bujska ima tu posebnu slanost zbog položaja na kojima sazrijevaju grozdovi, i zahvaljujući njoj dobiva se sa svakim gutljajem produljeni doživljaj vina – nastavlja Luciano, poznat kao vinar koji ne prati trendove, nego ih često sam postavlja.

Za svakog ljubitelja vina oznaka Buje znači više od geografije: ona jamči jasno definiranu kvalitetu i podrijetlo svake boce, uz pravila proizvodnje koja čuvaju stil i lokalni identitet. Malvazija iz bujskog podneblja zato nosi prepoznatljivu svježinu, mineralnost i eleganciju, a Veraldina Bujska Malvazija postaje izraziti predstavnik stila koji vinarija godinama razvija, s naglaskom na profinjenost i preciznost.

Upravo je podrijetlo i područje s kojeg dolazi bujska malvazija ono što ZOI potvrđuje i štiti, uz arome i karakteristike koje bujsku malvaziju postavljaju na vinsku kartu

Visintin is the first and, for now, the only winemaker from the area whose Malvasia of Buje carries the prestigious designation of origin.

“The specificity of Malvasia of Buje lies in the way the flavour lingers powerfully on the palate. This is the wine’s greatest strength and difference from other wines. It has a distinctive salinity because of the sites where the grapes ripen, and thanks to that, every sip prolongs the sensation,” continues Luciano, widely known as a winemaker who does not follow but often sets trends.

For wine enthusiasts, Buje is far more than a toponym: it guarantees the quality and provenance of every bottle as well as clear rules of production designed to preserve local style and identity. Malvasia of Buje is characterised by distinct freshness, minerality, and elegance, and Veralda’s Malvasia of Buje stands out as a champion of this style, cultivated for years, with an emphasis on refinement and precision.

What the PDO label acknowledges and protects is the origin and the terroir from which Malvasia of Buje emerges with the aromas and characteristics that have firmly placed it on the wine map as a continuity that has finally been given a name. Historical records mention wine production of this type in the Buje area as early as the mid-17th century. Later, during the 20th century, the term “Bujska Malvazija” appeared as a

kao kontinuitet koji se napokon može imenovati. Povijesni dokumenti spominju vinsku proizvodnju ovakve vrste na području Buja još sredinom 17. stoljeća. Kasnije, tijekom 20. stoljeća pojavljuje se izraz “bujska malvazija” kao sinonim za vino u kojem svega ima više - alkohola, ekstrakta, osobnosti. Gledano kroz prošlost, nije slučajno da prvo vino s oznakom ZOI Buje-Buie dolazi upravo iz vinarije Veralda. - Ova priča nije nastala odjednom, niti je riječ o jednokratnom iskoraku. To je polagano oblikovanje identiteta, strpljivo i dosljedno, dok se razlika ne počne čuti i bez riječi - govori Luciano.

Nacionalna zaštita oznake izvornosti zato djeluje kao najljepši mogući nastavak — kulturna potvrda lokalnog identiteta. S njom se iskristaliziralo ono što se možda nije dovoljno glasno izgovaralo: bujska malvazija nije preko noći postala posebna, nego se desetljećima isticala kao vino s najboljih položaja. Danas oznaka samo formalizira ono što se već dugo zna — da malvazija s bujskog područja naprosto odskače.

Uostalom, upravo su u Bujama zaživjela prva izdanja wine&walk tura u Hrvatskoj, dok je eno-turistički festival “Le Notti del Vino” donio prekograničnu, kulturno-glazbenu dimenziju uživanja u vinu na povijesnom trgu San Servolo.

Bujska malvazija nije samo sorta vina, već priča o tradiciji i posebnosti, s jasno izraženim pečatom lokalnog identiteta. ▽

synonym for a wine with more of everything – more alcohol, more extract, more personality.

Seen in this historical context, it is hardly surprising that the first wine to receive the PDO Buje-Buie label comes from the Veralda winery.

“This story did not happen overnight, nor is it a one-off breakthrough. It is the result of slow and patient chiselling of an identity, carried out consistently until the difference began to speak for itself,” says Luciano.

The national PDO therefore feels like the most fitting outcome – a cultural affirmation of local identity. It crystallises something that perhaps had not been expressed loudly enough before: Malvasia of Buje did not become special overnight but stood out had for decades as a wine from some of the finest vineyard positions. The current designation merely acknowledges formally what has long been understood – that Malvasia from the Buje region stands apart from the rest.

After all, it was in Buje that Croatia’s very first wine & walk tours started, while the eno-tourism festival “Le Notti del Vino” introduced a cross-border cultural and musical dimension to wine enjoyment in the historic San Servolo square.

Malvasia of Buje is not yet another wine variety but a story of tradition and distinction, carrying the unmistakable imprint of local identity. ▽



Maksimalni urod ograničen je na 11t/ha, uz maksimalni randman 60% (do 6.600 litara vina po hektaru), dok malvazija mora biti 100% malvazija istarska. Vino mora zadovoljiti visoke organoleptičke standarde – prag je postavljen na minimalno 82/100 bodova – uz karakter punog tijela, ugodne svježine i bogatog aromatskog profila, te minimalnu alkoholnu jakost od 12,5% koja sugerira zrelost i strukturu.

Maximum yields are limited to 11 t per hectare, with a maximum extraction rate of 60% (up to 6,600 litres of wine per hectare). The wine must consist of 100% Istrian Malvasia. It must also meet high organoleptic standards – with the threshold set at a minimum of 82/100 points – and display full body, pleasing freshness, and a rich aromatic profile, together with a minimum alcohol content of 12.5%, suggesting maturity and structure.

MALVAZIJA

KRALJICA ISTRE / QUEEN OF ISTRIA

Istarska malvazija u svojoj najljepšoj formi čista je slika Istre. Ona vas polako osvaja, baš kao što vas Istra polako očarava i obuzima. Iz čaše u čašu, vodi vas sve dublje u Istru. I teško da u jednom trenutku ne poželite biti tamo.

Autohtona sorta, prisutna na istarskom poluotoku već stoljećima, danas je sinonim za istarsko bijelo vino. Genetskim istraživanjima potvrđeno je da ne dijeli podrijetlo ni s jednom drugom malvazijom u svijetu te pripada isključivo ovom kutku Mediterana. Uzgaja se na karakterističnoj istarskoj terra rossi - crvenoj, željezom bogatoj zemlji - ali i na bijeloj i sivoj ilovači. Razlika u tlu jasno se čita u čaši. Sorta srednje do rane zrelosti, osjetljiva, zahtjevna, ali zahvalna onima koji je razumiju.

U aromi često dolazi s notama zrele jabuke i kruške, citrusa, bijelog cvijeća i badema. A onda, negdje u pozadini, diskretna mediteranska herbalnost kadulje, ružmarina, suhe trave. No ono što je zaista čini prepoznatljivom je tekstura. Može biti lepršava i pitka, ali i ozbiljna - kremasta, s mineralnom, gotovo slankastom završnicom koja vam u jednom trenutku jasno kaže da pijete vino odraslo uz more. Ta slana crta često je upravo trenutak u kojem shvatite da iza čaše stoji konkretna zemlja i konkretno mjesto.

Zahvaljujući nižoj prirodnoj kiselosti, malvazija je posebno zahvalna sorta za eksperimentiranje - dulja maceracija, odležavanje sur lie metodom, spontana fermentacija ili rad u amforama i barrique bačvama izvlače iz nje slojeve koje kratki, tehnološki profil jednostavno ne dopušta. Danas živi u širokom rasponu - od svježih i neposrednih interpretacija, preko maceriranih i odležanih verzija koje traže strpljenje i pažnju, do pjenušavih oblika koji joj daju novu, razigranu dimenziju. Sorta koja se ne ponavlja, ali uvijek prepoznaje.

Za stolom, ona je prirodna pratnja: riba na gradelama, školjke, tjestenine s tartufima, maslinovo ulje, pršut, zreli sir. Zna biti i aperitiv i završnica. I razgovor i tišina.

Istarska malvazija nije samo najvažnija bijela sorta poluotoka - ona je njegov identitet u vinu.

Istrian Malvasia, at its finest, is a pure reflection of Istria itself. It wins you over slowly - much like Istria does, drawing you in quietly until it has you completely. With every pour, it draws you a deeper in. Sooner or later, you will want to be there.

An indigenous variety, rooted on the Istrian peninsula for centuries, it has become synonymous with Istrian white wine. Genetic research has confirmed that it shares no common origin with any other Malvasia in the world - it belongs exclusively to this corner of the Mediterranean. It grows on Istria's distinctive terra rossa - the iron-rich red soil - as well as on white and grey marl. The difference in terroir reads clearly in the glass. A mid- to early-ripening variety: sensitive, demanding, yet deeply rewarding for those who take the time to understand it.

On the nose, it typically offers ripe apple and pear, citrus, white blossom and almond. And then, somewhere in the background, a quiet Mediterranean herbaceousness - sage, rosemary, a hint of dry grass. But what truly sets it apart is texture. It can be bright and easy-drinking, or serious and layered - creamy, with a mineral, almost saline finish that tells you, in no uncertain terms, that you are drinking a wine raised by the sea. That saline thread is often the moment you realise there is a specific place, a specific soil, behind every sip.

Thanks to its naturally lower acidity, Malvasia is a particularly generous variety for winemakers who like to push boundaries. Extended skin maceration, sur lie ageing, spontaneous fermentation, amphorae, barrique - each approach uncovers depths that a clean, reductive profile simply won't allow. Today it exists across a broad spectrum: from fresh and approachable expressions, macerated and aged interpretations that ask for patience, to sparkling versions that bring a playful new dimension to the variety. A wine that never quite repeats itself, yet is always instantly recognisable.

At the table, it is the natural companion: grilled fish, shellfish, pasta with truffles, olive oil, prosciutto, aged cheese. It works as an aperitif and as a finale, as conversation and as silence.

Istrian Malvasia is not merely the peninsula's most important white variety - it is its identity in a glass.



FRANC ARMAN
Malvazija Classic, 2023, Alc 14%
 Tradicionalna metoda zrenja na vlastitim
 kvascima, odležano 9 mjeseci u drvenim
 bačvama / Traditional fermentation
 methods, aged in oak barrels in its own
 yeast for nine months
 Čaša / glass: Italesse Wine+ 60



DIKOVIĆ
Taškerovi Dvori, 2023, Alc 13%
24 satna maceracija, odležavanje na
finom talogu u inox tanku
/ 24 hour maceration on fine lees in
stainless steel tanks



TRAPAN
Uroboros, 2022, Alc 14%
Sur lie, odležano u akaciji i hrastu,
spontana fermentacija, organsko
/ Sur lie, aged in acacia and oak,
spontaneous fermentation, organic



KOZLOVIĆ
Santa Lucia, malvazija akacia, 2017, Alc 13,5%
Odnjegovana 8 mjeseci u barrique bačvi od bagrema
/ Aged for eight months in acacia barrique barrels
Čaša / glass: Italesse T-made 55



MARIJAN ARMAN
Narducci, 2022, Alc 13,8%
Četiri mjeseca sur lie u inox tankovima
/ Four months sur lie in stainless steel tanks



VERALDA
Le Rote, 2020, Alc 14,5%
 184/400
 Produžena maceracija od 300 dana, odležano u boci
 godinu dana. Ograničena serija, 400 boca.
 / Extended maceration of 300 days, followed by one
 year of bottle ageing. A limited release of 400 bottles.
 Čaša / glass: Italesse Etoile Blanc



IPŠA
 2020, Alc 13,5%
 Spontana fermentacija na kožicama bez dodatka enzima. Odvojena
 maceracija za svaki vinograd, 15-25 dana. Vlastiti kvasci.
 / Spontaneous skin-contact fermentation with no added enzymes.
 Separate maceration for each vineyard, 15 to 25 days. Native yeasts.
 Čaša / glass: Italesse T-made 55



RAWINO
2022, Alc 14%
Macerirano u glinenim posudama - gruzijskim qvevrijima,
ukopanim u crvenu zemlju. Spontana fermentacija bez
dodataka, nefiltrirano, punjeno gravitacijom.
/ Macerated in clay containers - Georgian qvevri, buried in
red soil. Spontaneous fermentation with no additives, non-
filtered, gravity filled.
Čaša / glass: Italesse Etoilé Blanc



MATOŠEVIĆ
Alba Riserva, 2023, Alc 14%
Fermentirana i odležala 12 mjeseci na finom
talogu u bačvi od francuskog hrasta
/ Fermented and aged for 12 months on fine
lees in French oak barrels
Čaša / glass: Italesse Wine+ 60

FRANKOVIĆ

Korona, 2019, Alc 14,5%

Kriomaceracija 3 dana. Odležavanje 12 mjeseci sur lie metodom u novim i rabljenim barrique i tonneau bačvama od francuskog hrasta, uz dodatno odležavanje dva mjeseca u inoxu i osam u boci.

/ Three days of cryo-maceration. Twelve months sur lie in new and used French oak barrique and tonneau, followed by two months in stainless steel and a further eight in bottle.



ROSSI

Templara Monte d'Oro, 2024, Alc 14%

Fermentirano u 1000 litarskim bačvama od francuskog hrasta, odležano 10 mjeseci sur lie metodom
/ Fermented in 1000 litre French oak barrels, aged sur lie method for ten months

Čaša / glass: Italesse Wine+ 60



Il Bucato di Adele

MIRISI KOJI SE PAMTE
SCENTS TO REMEMBER



Iza svakog uspješnog projekta stoji strast, ali i jasna ideja o tome što znači kvaliteta. Upravo su detalji ono što je Marinu i Miloša Šverka, nakon gotovo dva desetljeća rada u svijetu nekretnina, potaknulo da svoju poslovnu filozofiju prenesu u jednu sasvim novu sferu – svijet mirisa za rublje. Kao ekskluzivni zastupnici talijanskog brenda Il Bucato di Adele za Hrvatsku, odlučili su hrvatskom tržištu približiti proizvode koji svakodnevno pranje pretvaraju u mali ritual luksuza.

- Nekretnine su nas naučile da su detalji razlika između dobrog i izvrsnog. Zato u ponudi imamo samo ono što i sami koristimo kod kuće - kažu Marina i Miloš.

U središtu ponude nalaze se koncentrirani mirisi za rublje - proizvodi koji se dodaju u pranje u malim količinama, a ostavljaju dugotrajan i prepoznatljiv trag svježine. Miris je suptilan i elegantan i ostavlja dojam besprijekorne čistoće, bez teških parfemskih nota klasičnih omekšivača.

Ponuda brenda uključuje i mirise za sušilicu, koji rješavaju čest problem gubitka svježine tijekom sušenja, kao i praktične sprejeve za tkanine. Dovoljno je nekoliko raspršivanja da zavjese, kauč ili omiljeni komad odjeće ponovno dobije poznatu, čistu svježinu tek opranog rublja. Mirisi su dostupni u više različitih varijanti, od svježih i cvjetnih do toplijih, sofisticiranih nota, pa svatko može pronaći onaj koji će najbolje odgovarati njegovu domu i osobnom stilu - bilo da posegne za Arganom, Bianco Purom, Diamante Blu, Oro d'Oriente ili novitetom Dolce Latte.

Poizvodi su 100% veganski i nisu testirani na životinjama, što ih čini odgovornim izborom za suvremene domove. Il Bucato di Adele, ujedno, sadrže ekološki osviježene formule, dermatološki su testirani za maksimalnu sigurnost kože i tekstila.

Upravo zbog svoje elegancije i dugotrajnosti popularni su među vlasnicima vila i apartmana koji žele da prvi dojam započne mirisom savršeno svježe posteljine.



Behind every successful project lies a passion but also a clear understanding of what quality really is. After nearly two decades in the real estate business, it was details that inspired Marina and Miloš Šverko to bring their business philosophy into an entirely new sphere – the world of laundry fragrances. As the exclusive distributors of the Italian brand Il Bucato di Adele in Croatia, they set out to introduce products that transform everyday laundering into a small ritual of luxury.

“Real estate taught us that details make the difference between good and exceptional. This is why we offer only what we use ourselves at home,” Marina and Miloš explain.

Business revolves around concentrated laundry fragrances added in small quantities during the wash, yet leaving a long-lasting and distinctive trail of freshness. The scent is subtle and elegant, evoking impeccable cleanliness without the heavy, perfumed notes often associated with conventional fabric softeners.

The product range includes fragrances for tumble dryers to preserve the sensation of freshness usually lost to drying as well as practical fabric sprays. Just a few spritzes are enough for curtains, sofas, or a favourite garment to regain that familiar, freshly laundered scent. The wide variety of fragrances – from fresh and floral to warmer, more sophisticated notes – ensures a choice to suit every home and personal style, whether Argan, Bianco Puro, Diamante Blu, Oro d'Oriente or the latest addition, Dolce Latte.

The products are 100% vegan and not tested on animals, making them a responsible choice for contemporary households. At the same time, Il Bucato di Adele formulations are environment-friendly and dermatologically tested to ensure maximum safety for both skin and fabrics.

Thanks to their elegance and longevity, they are particularly popular among owners of villas and apartments who understand that a lasting first impression often begins with the scent of perfectly fresh linen.



Villa Carlotta

BALET PRIRODE I SVJETLA *A BALLET OF NATURE AND LIGHT*

Nazvana po slavnoj balerini rođenoj u Vižinadi, Villa Carlotta nosi u sebi duh gracioznosti i bezvremenske elegancije. Imanje smješteno u srcu istarskih brežuljaka, okruženo vinogradima i mirisom mediteranskog bilja, spaja umjetnost, arhitekturu i prirodu u skladnu cjelinu.

Suvremeno oblikovan prostor s otvorenim konceptom prizemlja naglašava svjetlost i prozračnost, dok moderna kuhinja s elegantnim otokom, blagovaonica i udoban dnevni boravak stvaraju idealno mjesto za zajedničke trenutke.

Cijelo imanje inspirirano je baletom i Carlottom Grisi. U vrtu, na ulazu, goste dočekuje umjetnička instalacija balerine, dok su u interijeru vile suptilni detalji poput baletnih papučica ili fotografija, kao nježni podsjetnik na slavnu balerinu.

Posebnu čar daje vanjski prostor s impresivnim bazenom čija smaragdna površina reflektira nebo i zalaske sunca. Uz bazen se nalazi lounge zona natkrivena drvenom pergolom, savršena za večernja druženja i opuštanje u intimnoj atmosferi čiju privatnost i mir osigurava potpuno ograđeno dvorište. Sportsko-rekreacijski sadržaji podižu boravak na novu razinu - profesionalni teniski teren sa rasvjetom za noćne mečeve, odnosno bočalište kao idealni ležerni kontrapunkt. Na raspolaganju su i potpuno opremljena teretana, i zasebna igraonica s biljarom, pikadom i stolnim nogometom. Linije arhitekture, poput skladnog baletnog pokreta, naglašavaju simetriju i eleganciju cijelog eksterijera.

Villa Carlotta mjesto je gdje elegancija baleta susreće suvremeni luksuz – prostor u kojem svaki boravak postaje vlastita, nezaboravna koreografija.

Named after the famous ballerina born in Vižinada, Villa Carlotta carries a sense of grace and timeless elegance. Set in the heart of the rolling Istrian hills, surrounded by vineyards and the scent of Mediterranean herbs, the estate brings together art, architecture, and nature in perfect harmony.

The contemporary design features an open-plan ground floor that emphasizes light and airiness. A modern kitchen with a refined island, a welcoming dining area, and a comfortable living room create an ideal setting for shared moments and relaxed gatherings.

The entire property is inspired by ballet and by Carlotta Grisi. In the garden, at the entrance, guests are greeted by an artistic installation of a ballerina, while inside the villa subtle details—such as ballet slippers and carefully selected photographs—serve as gentle reminders of the legendary dancer.

The outdoor area adds a special charm, highlighted by an impressive swimming pool whose emerald surface reflects the sky and the colors of sunset. Beside the pool, a lounge area shaded by a wooden pergola offers the perfect place for evenings and relaxation in an intimate atmosphere, with complete privacy ensured by the fully enclosed garden.

Recreational facilities elevate the experience even further: a professional tennis court with lighting for night matches, a bocce court for a more laid-back vibe, a fully equipped gym, and a separate games room with a pool table, darts, and table football. Clean architectural lines—much like the fluid movements of ballet—highlight the symmetry and elegance of the entire exterior.

Villa Carlotta is a place where the elegance of ballet meets contemporary luxury - a setting where every stay becomes its own unforgettable choreography.

villa-carlotta.com



1.825 m²
površina imanja / *property area*

282 m²
površina vile / *living area*

44 m²
veličina bazena / *pool size*

8
gostiju / *guests*

7
parkirnih mjesta / *parking spaces*

1
punjač za električna vozila / *EV charger*

Istria Wine Museum

PUTOVANJE KROZ BAŠTINU

A JOURNEY THROUGH HERITAGE

U samom središtu Pule, u blizini amfiteatra, nalazi se Muzej vina Istre – jedinstven prostor posvećen bogatoj tradiciji istarskog vinogradarstva i vinarstva. Suvremeno osmišljen muzej predstavlja prirodan nastavak istarske vinske priče, povezujući tisućljetnu tradiciju proizvodnje vina s modernim pristupom u interpretaciji baštine.

Ovaj privatni poduzetnički projekt realiziran uz podršku brojnih stručnjaka i institucija, posjetitelje vodi kroz razvoj vinogradarstva u Istri, od antičkih vremena do suvremenog doba, otkrivajući kako su klima, tlo i ljudsko znanje oblikovali karakter istarskih vina. Uz stručno vodstvo posjetitelji se upoznaju s cjelokupnim procesom proizvodnje vina, s ključnim radovima u vinogradu tijekom godišnjih doba, kao i organoleptičkim karakteristikama vina. Muzej također prikazuje kako se vino nekada proizvodilo i čuvalo, povezujući tradicionalne metode s današnjim enološkim znanjem.

Posebnost je multisenzorno iskustvo u sobi senzoričke, gdje posjetitelji mogu prepoznati karakteristične mirise koji se nalaze u vinima, slušati zvukove vinograda te pjesme posvećene vinu. Na taj način vino prestaje biti samo piće i postaje kulturni i umjetnički doživljaj.

Dio stalnog postava muzeja posvećen je i autohtonim istarskim sortama poput malvazije, terana, borgonje, muškata momjanskog, hrvatice i duranije. Muzej uključuje i degustacijski prostor te poseban „wine wall“ na kojem su predstavljeni istarski vinari, kao i zanimljiv kazališni storytelling koji prati vinsku priču Istre ili uz sommelierski vođene degustacije.

Muzej vina Istre u Puli tako postaje mjesto susreta tradicije, kulture i suvremene enologije, ali i nezaobilazna točka za sve ljubitelje vina i autentičnih istarskih doživljaja.

At the very heart of Pula, near the amphitheatre, the Istria Wine Museum offers a unique space dedicated to the rich tradition of Istrian viticulture and winemaking. This thoughtfully designed museum represents a natural continuation of Istria's wine story, connecting millennia-old winemaking heritage with a contemporary approach to interpretation.

Developed with the support of numerous experts and institutions, this private initiative takes visitors on a journey through the history of viticulture in Istria, from ancient times to the present day, revealing how climate, soil, and human knowledge have shaped the character of Istrian wines. With expert guidance, visitors are introduced to the entire winemaking process, from the key seasonal tasks in the vineyard to the sensory characteristics of wine itself. The museum also shows how wine was once produced and stored, connecting traditional methods with modern oenological knowledge.

A special highlight is the multisensory experience in the sensory room, where visitors can identify the characteristic aromas found in wines, listen to the sounds of the vineyard, and hear songs inspired by wine. In this way, wine becomes more than a drink - it becomes a cultural and artistic experience.

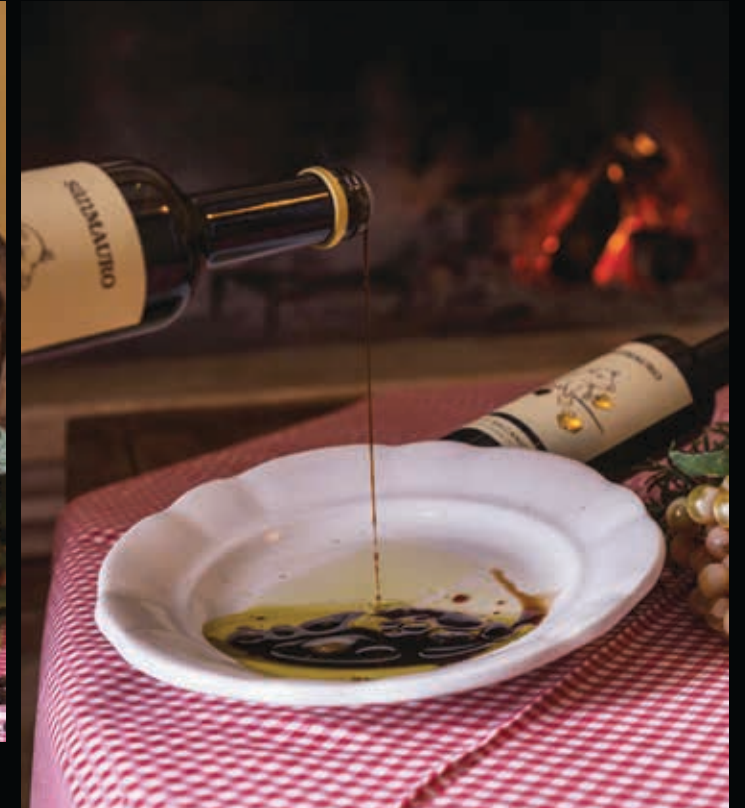
Part of the museum's permanent exhibition is dedicated to indigenous Istrian grape varieties such as Malvasia, Teran, Borgonja, Muscat of Momjan, Hrvatica, and Duranija. The museum also features a tasting area and a special “wine wall” presenting Istrian winemakers, alongside engaging theatrical storytelling that follows Istria's wine story, as well as sommelier-led tastings.

The Istria Wine Museum in Pula is therefore a place where tradition, culture, and contemporary oenology come together — an essential destination for wine lovers and anyone seeking an authentic Istrian experience.



SAN MAURO *Aceto Balcanico*

NOVA DIMENZIJA OCTA
VINEGAR, REIMAGINED



Jedinstven proizvod koji na zanimljiv način spaja vinsku i gastronomsku tradiciju obitelji Sinković. Ime San Mauro nosi priču o vinima koja su se nekada s momjanskih brežuljaka prevozila zaprežnim kolima sve do Venecije i bečkog dvora. Kao podsjetnik na to vrijeme u njihovom vinskom podrumu i danas se čuva drvena škrinja u kojoj su se transportirala vina. Danas obiteljsku tradiciju nastavljaju braća Sergej i Patrik Sinković, koji uz vina proizvode i destilate te posebne gastronomske proizvode poput Aceto Balcanica.

Aceto Balcanico nastaje prema staroj obiteljskoj recepturi koja se prenosi generacijama. Njegova posebnost leži u spoju vinskog mošta sorte muškati i čistog vinskog octa, uz dodatak pažljivo odabranog mediteranskog aromatskog bilja. Upravo ta kombinacija stvara proizvod koji se ne može svrstati ni među klasične vinske octeve ni među balzamične, već je riječ o autentičnom istarskom izrazu koji nosi vlastiti identitet.

Nakon pažljivo kontroliranog procesa proizvodnje, Aceto Balcanico dozrijeva najmanje godinu dana u hrastovim bačvama zapremine 250 litara. Tijekom sazrijevanja razvija slojevite i elegantne arome u kojima se prepoznaju note ružmarina, blaga slatkoća vanilije i diskretni tonovi dima. Rezultat je kompleksan aromatizirani ocat izražene osobnosti, s minimalnom kiselošću od 6 %.

Osim što može obogatiti razna jela i salate Aceto Balcanico nudi i zanimljivu svestranu mogućnost serviranja kao aperitiva, digestiva ili pića dobrodošlice. Preporučuje se poslužiti rashlađen, u rashlađenoj čaši, samostalno ili u kombinaciji s drugim pićima, čime otkriva svoju neobičnu i modernu interpretaciju tradicije.

sanmauro.hr

A unique product that brings together the Sinković family's wine-making and food traditions in an interesting way. The name San Mauro carries the story of wines that were once transported from the hills of Momjan by horse-drawn carts all the way to Venice and even to the imperial court in Vienna. As a reminder of those times, the family still keeps the old wooden chest used for transporting wine in their cellar today. The family tradition is now continued by brothers Sergej and Patrik Sinković, who produce not only wines but also spirits and special gourmet products such as Aceto Balcanico.

Aceto Balcanico is made using an old family recipe that has been passed down through generations. What makes it special is the blend of Muscat grape must and pure wine vinegar, with the addition of carefully selected Mediterranean aromatic herbs. That combination creates something that doesn't really fit into the category of either classic wine vinegars or balsamic vinegars. Instead, it's an authentic Istrian product with its own identity.

After a carefully controlled production process, Aceto Balcanico is aged for at least a year in 250-liter oak barrels. During this time it develops layered and elegant aromas, with notes of rosemary, a gentle sweetness of vanilla, and subtle hints of smoke. The result is a complex, aromatic vinegar with a strong personality and a minimum acidity of 6%.

Besides enhancing a variety of dishes and salads, Aceto Balcanico can also be served in a more unusual way — as an aperitif, a digestif, or even a welcome drink. It's best served chilled, in a chilled glass, either on its own or mixed with other drinks, revealing a modern and unexpected interpretation of tradition.

IRENKA

Od polja do tanjura / From field to plate



Nastala u čast none Irenke – vječne inspiracije za pripremu ukusnih jela po tradicionalnoj obiteljskoj recepturi – pašta Irenka sjajan je primjer istarskog proizvoda s potpisom zemlje. U svakoj niti tijesta osjeća se ono što Istra najbolje zna: poštovanje prema sirovini, strpljenje u radu i ljubav prema domaćoj kužini.

Želja obitelji Vorić bila je zaokružiti cijeli proces – od uzgoja žita do gotovog tanjura. Zato paštu Irenka proizvode od vlastite durum pšenice, a u integralnoj verziji i od pira, bez kompromisa u kvaliteti. Žito dolazi s jedne od najpoznatijih istarskih grand cru pozicija - Santa Lucije - što ovoj pašti daje dodatnu dimenziju autentičnosti i karaktera.

Ovo nije industrijski proizvod, nego rezultat znanja, vremena i pažnje. Svaki je korak pomno kontroliran i u potpunosti domaći: od polja, preko brašna od vlastitog zrna, do kuhinje u kojoj se pašta mijesi, oblikuje i priprema s istom onom ozbiljnošću s kojom se nekad kuhalo za obitelj.

Ključ proizvodnje je sporo sušenje – proces koji tjestenini daje puniji okus, bolju probavljivost i savršenu teksturu nakon kuhanja. Tjestenina na tanjuru ostaje čvrsta, podatna i “živa”, spremna da primi umak, ali i da sama bude zvijezda jela.

Uz Irenku ne dobivate samo namirnicu, nego i osjećaj tradicije, miris kužine, ritam polja, storije koje se prepričavaju uz stol – i onu tihu, prepoznatljivu ljubav prema kraju i obiteljskoj tradiciji.

*Lazanjoti, Pasutice,
Rigatoni, Šugeti, Tagliatelle*

Created in honor of Grandma Irenka - who inspired generations of tasty home-cooked meals - pasta Irenka is a great example of an Istrian product that truly reflects the land it comes from. In every strand of pasta, you can taste what Istria does best: respect for good ingredients, patience in the process, and love for homemade cooking.

The Vorić family wanted to complete the whole journey - from growing the grain to serving the final dish. That's why pasta Irenka is made from their own durum wheat, and the wholegrain version is made from spelt, without cutting corners on quality. The grain comes from one of Istria's best-known grand cru sites, Santa Lucia, giving this pasta an extra layer of authenticity and character.

This isn't a mass-produced product - it's the result of know-how, time, and real care. Every step is carefully managed and entirely local- from the fields, to flour milled from their own grain, to the kitchen where the pasta is mixed, shaped, and prepared with the same seriousness people once used when cooking for their own families.

A key part of the process is slow drying, which gives the pasta a fuller flavor, makes it easier to digest, and creates the perfect texture when cooked. On the plate, it stays firm yet flexible and “alive,” ready to soak up sauce but also good enough to stand out on its own.

With Irenka, you're not just getting pasta - you're getting a sense of tradition, the smell of a homemade cuisine, the rhythm of the fields, stories shared around the table, and a quiet but unmistakable love for the region and family heritage.

AL TORCIO FRANTOIO

Uljara Al Torcio iz Novigrada njeguje tradiciju proizvodnje vrhunskih sortnih maslinovih ulja, među kojima se posebno ističe ulje sorte Frantoio, jedne od najcjenjenijih zbog iznimne kvalitete i izražene aromatičnosti.

Ovo ekstra djevičansko maslinovo ulje svijetlozelene je boje i intenzivnog voćnog mirisa. U okusu dominiraju zelena maslina, badem i aromatično bilje, uz umjerenu gorčinu i naglašenu pikantnost koja mu daje karakter i svježinu. Zbog svoje izražene strukture odlično se slaže s namirnicama snažnog okusa – biftekom, tartufima, divljači i pikantnim zrelim sirevima – kao i sa lakšim jelima poput marinirane tune, salate od vrganja ili ribe iz pećnice.

Frantoio je posebno cijenjen kada se bere u fazi vinskocrvenkastih plodova, jer tada daje ulje naglašene voćnosti, uravnotežene gorčine i živahne pikantnosti. Plodovi ove sorte mogu se koristiti i za konzerviranje, što dodatno potvrđuje njezinu svestranost i vrijednost u maslinarstvu.

Frantoio je sorta koja uvijek iznova iznenadi svojom elegancijom i karakterom. U Al Torciu se zato trude očuvati njezinu prirodnu aromu i snagu kako bi svaka kap ulja prenijela autentičan okus podneblja.

The Al Torcio olive mill in Novigrad keeps up a tradition of making high-quality single-variety olive oils. One that stands out is Frantoio, a type of olive that's highly valued for its exceptional quality and pronounced aromatic profile.

This extra virgin olive oil is light green in color, with an intense fruity aroma. On the palate, notes of green olive, almond, and aromatic herbs prevail, accompanied by moderate bitterness and a marked spiciness that gives it character and freshness. Thanks to its pronounced structure, it pairs beautifully with strongly flavored foods such as steak, truffles, game, and piquant aged cheeses, as well as with lighter dishes like marinated tuna, porcini mushroom salad, or oven-baked fish.

Frantoio olives are especially prized when they are picked at the wine-red stage of ripeness, because that's when they produce oil with strong fruitiness, balanced bitterness, and lively spiciness. The olives can also be preserved and eaten, which shows how versatile and valuable this variety is.

Frantoio is a variety that continues to surprise with its elegance and character. At Al Torcio, they therefore make every effort to preserve its natural aroma and strength, so that every drop of oil conveys the authentic taste of its terroir.



altorcio.hr

Filomena

Grožđe za ovo vino dolazi iz vinograda na ilovači i laporu. Vinogradi obitelji Anđelini na lokalitetima Lindar i Velanov Brijeg stari su više od 60 godina, što se jasno osjeti u ovom iznimnom vinu.

Grožđe se macerira dva dana, a nakon fermentacije odležava u bagremovim barrique bačvama. Ozbiljne je strukture s visokim ekstraktom koji se lako nosi sa alkoholima, dok mineralna svježina drži vino u savršenoj ravnoteži. Ovu malvaziju kremozne teksture produhovila je fina bagremova bačva koja je diskretno, ali značajno utjecala na izgled, miris i okus te dodatno podigla kompleksnost. Moćno, a opet elegantno vino, pamtljivog je i dugotrajnog okusa visokog intenziteta uz blagu gorčinu na kraju gutljaja. Sljubljuje se odlično s masnijim jelima, poput odležanih sireva i mesnih jela, primjerice ravioli punjeni sirom sa šugom od divljači.

Značenje imena Filomena dolazi od grčkog Philoumenes
/ The name Filomena comes from the Greek Philoumenes

phileo - ljubiti, voljeti / to love
menos - snaga, jakost / strength, force



andjelini-vina.hr

DIKOVIĆ

MALVAZIJA TAŠKEROVI DVORI *MALVASIA FROM TAŠKEROVI DVORI*

U Filipani, među suhozidima i crvenici koja ljeti miriše na kamen i bilje, nastaju ozbiljna istarska vina u boutique vinariji Diković. Ime je vezano uz mladog enologa Davida Dikovića, koji je na djedovini u zaseoku Taškerovi dvori pokrenuo vinariju s jasnom idejom - proizvoditi malo, ali vrhunski.

Diković danas obrađuje oko četiri hektara vinograda, dijelom vlastitih nasada, dijelom u provjerenoj kooperaciji, a vinarija se razvija u obnovljenoj, stoljetnoj kući. Fokus je na autohtonim sortama refošku i malvaziji.

- Želja je uzgajati samo autohtone sorte i sorte koje su povezane ovim podnebljem, te prebaciti cjelokupnu proizvodnju na ekološki uzgoj i povećati površine pod vinogradima kako bi imali veću kontrolu na proizvodnji grožđa. Ono što svakako želimo postići sadnjom novih vinograda je revalorizacija starih autohtonih sorti koje su već pomalo zaboravljene - ističe David Diković.

Upravo zato je poseban naglasak stavljen na malvaziju, pri čemu se ističe ona nastala selekcijom grožđa s bijele i crvene zemlje, uz 24-satnu maceraciju te odležavanje u inox tanku na finom talogu. Krasi je lijepa zelenkasto-žuta boja, kristalno je bistra i djelomično gusta. Dok čaša miruje, intenzitet mirisa je izražen, a dojam fin, ugodan, razigran i šarmantan. Na prvi nos javljaju se citrusi, grejp i narančina korica, potom nota mente i zelene trave.

Vino je suho, djelomično toplo i mekano, a istodobno ugodno svježe i ukusno. Uravnoteženo je, intenzivnog okusa i dobre trajnosti, s tipičnom malvazijskom bademastom gorčinom na završetku. Harmonično je, a u aftertastu se ponovno vraća narančina korica.

A mong the dry-stone walls of Filipana, the red Istrian soil, which smells of stone and wild herbs in the summer, yields excellent wines produced by the boutique winery Diković, named after the young oenologist David Diković, who founded it on his family land in the hamlet of Taškerovi dvori, guided by a clear idea – less is more.

Today, Diković cultivates around four hectares of vineyards, partly his own and partly through trusted partnerships. The winery building is a restored century-old house. The focus remains on indigenous varieties, Refošk and Malvasia in particular.

“Our aim is to grow only indigenous varieties, to transition fully to organic production, and to expand our vineyard to maintain greater control over grape quality. At the same time, we want to revive old native varieties that have gradually fallen into neglect,” says David Diković.

This philosophy is most clearly expressed in his Malvasia, produced from carefully selected grapes grown on both white and red soils, macerated with skin for 24 hours, followed by ageing in stainless steel on fine lees. The wine has a clear, bright, greenish-yellow hue and is slightly viscous. On the nose it is expressive yet refined. Citrus notes of grapefruit and orange peel come first, followed by hints of mint and freshly cut grass.

On the palate it is dry, gently rounded yet lively, combining softness with a pleasing freshness. Well balanced and persistent, it carries an intense flavour profile with the characteristic almond-like bitterness typical of Malvasia on the finish. Harmonious overall, with a return of orange peel in the aftertaste.

VINO VIGNETO

*GDJE VINO POSTAJE USPOMENA
WHERE WINE BECOMES MEMORY*

Skriven među kamenim ulicama rovinjske starogradske jezgre, vinski bar VINO Vigneto oblikovan je strašću, partnerstvom i ljubavlju prema sporijem, profinjenijem i duhovnijem ritmu života u Istri. Osmislili su ga Adam i Lauren King, par iz Ujedinjenog Kraljevstva koji je odlučio slijediti svoj san, kako bi u intimnom ambijentu spojili hrvatsku i talijansku vinsku kulturu te stvorili mjesto na kojem gosti nisu pozvani samo piti vino, nego ga istinski doživjeti.

Sjajan vinski bar nikada se ne vrti isključivo oko boce, već oko atmosfere, razgovora, otkrivanja i osjećaja kojim prostor odiše. Osjećaj ovdje znači predah na kraju dana, zvuk čaša koje se susreću među prijateljima, preporuci vina koje možda sami ne biste odabrali i na koncu - uspomeni koja traje dugo nakon posljednjeg gutljaja. U VINO Vignetu imate osjećaj kao da ste u nečijem dnevnom boravku. Taj osjećaj opuštenosti važan

Tucked into the stone streets of Rovinj's old town, VINO Vigneto is a wine bar shaped by passion, partnership, and a love for the slower, more soulful rhythm of life in Istria. Created by Adam and Lauren King, a couple from the UK who chose to follow a dream, it brings together Croatian and Italian wine culture in an intimate setting where guests are invited not only to drink wine, but to experience it.

A great wine bar is never only about the bottle. It is about atmosphere, conversation, discovery, and the feeling a space leaves behind - the pause at the end of the day, the clink of glasses between friends, the recommendation that leads someone to a wine they may never have chosen for themselves, and memory that is reminiscent long after the last sip. At VINO Vigneto, it feels as though you are sharing a glass of wine in someone's living room. That sense of ease matters: it allows



je jer ljudima dopušta da postavljaju pitanja, kušaju nepoznata vina i uživaju u trenutku bez pritiska. Uz plate lokalnih suhomesnatih proizvoda i sireva, domaćeg kruha, maslinova ulja i meda, iskustvo postaje više od kušanja i pretvara se u malu proslavu ovog jedinstvenog mjesta. I upravo to je duh VINO Vigneta.

Ono što je počelo kao san i znatiželja o tome kako vino nastaje i što se krije iza svake boce, polako je raslo kroz večere, kušanja s prijateljima i zajedničke trenutke za stolom, sve do ideje o stvaranju vlastitog mjesta.

Selekcija vina u VINO Vignetu temelji se na znatiželji, učenju i osobnoj povezanosti. Vinska karta pažljivo je osmišljena s hrvatskim i talijanskim vinima, uz dodatak francuskih šampanjaca, s posebnim naglaskom na istarske sorte.

Ovdje se dolazi usporiti i prepustiti onome što Adam i Lauren od milja nazivaju "rovinjskim vremenom", te otkriti kako dobra čaša vina može stvoriti povezanost, uspomene i nova iskustva.

people to ask questions, try unfamiliar wines, and enjoy the moment without pressure. Paired with local meat and cheese boards, bread, olive oil, and honey, the experience becomes not just a tasting, but a small celebration of the place. That is the spirit of VINO Vigneto.

What began as a deeper curiosity about how wine is made and what lies behind every bottle slowly grew from dinner parties, tastings with friends, and shared moments around the table into the idea of creating a place of their own.

The selection at VINO Vigneto is built on curiosity, learning, and personal connection: a carefully curated list of Croatian and Italian wines, alongside Champagne, with a special focus on Istrian varieties.

Guests are invited to slow down, embrace a little of what Adam and Lauren affectionately call Rovinj time, and discover how a good glass of wine can create connection, memories, and new experiences.

vinovigneto.com



AURA

OKUSI NJEŽNE RASKOŠI *THE TASTE OF UNDERSTATED LUXURY*

Kada se tradicija pretoči u inovaciju, nastaju okusi koji nadilaze očekivanja. Upravo takvu priču donosi destilerija Aura kroz novu liniju kremastih likera. Riječ je o profinjenoj interpretaciji okusa, gdje se bogate arome stapaju s nježnom, baršunastom teksturom, stvarajući iskustvo koje se ne zaboravlja.

Priča započinje likerom Teranino crema – raskošnom, zavodljivom i nježnom reinterpretacijom kulnog Aurinog Teranina. Oslanjajući se na nagrađivanu obiteljsku recepturu, ova kremasta verzija donosi novu dimenziju poznatog okusa: bogatu, toplu, zaokruženu, s diskretnom slatkoćom koja ostaje dugo na nepcu. Upravo je ona otvorila vrata cijeloj liniji, osvojivši ljubitelje autentičnih likera svojom elegancijom i karakterom. Nadovezujući se na njezin uspjeh, kolekcija se širi kroz četiri nova izraza – svaki jedinstven, ali dosljedan Aurinom stilu.

When tradition is reimagined through innovation, flavours emerge that surpass expectation. The case in point is the new line of cream liqueurs, launched by the Aura Distillery, whose elegant reinterpretation of taste, rich aromas, and a soft velvety texture create something quite memorable.

The story begins with Teranino Crema, a refined and sensual remake of Aura's iconic Teranino. Rooted in an award-winning family recipe, this creamier version introduces a new dimension to a familiar flavour: rounded and warming, with a gentle sweetness that lingers gracefully on the palate. It was this liqueur that opened the door to the collection, winning over connoisseurs of authentic spirits with its poise and character. Building on its success, the range now takes four new forms, each distinct yet unmistakably aligned with the Aura style.



aura.hr

Limoncello crema donosi svježinu citrusa pretočenu u svilenkastu teksturu. Razigran i osvježavajući, idealan je za lagane, tople večeri i bezbrižne trenutke. Pistacchio crema očarava svojom suptilnom elegancijom – orašasti tonovi pistacija ovdje su prožeti kremastom punoćom koja se razvija polako, gotovo nenametljivo, ali ostavlja snažan dojam. Toplinu i dubinu nosi Lješnjak crema, u kojem se isprepliću bogate note lješnjaka i meka, kremasta tekstura. To je okus koji priziva osjećaj ugone i nježnosti. Za kraj, Čokolada crema donosi intenzivnu, gotovo dekadentnu notu – punu i zavodljivu, poput deserta koji traje i nakon posljednjeg zalogaja.

Zajednički nazivnik ove linije je besprijeckorna ravnoteža okusa i teksture - repoznatljiv potpis destilerije Aura. Posluženi rashlađeni, uz led ili kao dodatak desertima i koktelima, ovi likeri lako se uklapaju kako u spontana druženja, tako i posebne trenutke za pamćenje.

Linija kremastih likera nastavlja pratiti profinjeni vizualni identitet Aurinih proizvoda, donoseći dosljedan i prepoznatljiv dizajn. Inspiracija je pronađena u estetici starih apoteka. Elegantne boce Antica Farmacia i filigranski izrađene etikete spajaju tradiciju i suvremeni izričaj, stvarajući proizvod koji jednako osvaja izgledom i okusom.

Ova kolekcija pravi je poziv na male rituale uživanja koji svakodnevici daju notu luksuza, a trenucima trajanje.

Limoncello Crema brings a bright citrus freshness, softened into a silky texture. Lively and refreshing, it lends itself effortlessly to warm evenings and moments of leisure. Pistacchio Crema reveals an understated elegance, where delicate pistachio notes are enveloped in a creamy richness that develops slowly, leaving a lasting impression. Hazelnut Crema has a warm, full-bodied depth balanced by a smooth, pleasurable finish. Finally, Chocolate Crema delivers an intense, almost decadent note, rich and seductive, like a dessert that lingers well beyond the final spoonful.

The common denominator of this creamy collection is the impeccable balance of flavour and texture, for which the Aura Distillery is known and appreciated. Served chilled, over ice, or as an addition to desserts and cocktails, these liqueurs are fit for spontaneous gatherings or more memorable events.

The refined visual identity remains true to the brand's distinctive aesthetic, drawing inspiration from the world of old apothecaries. The elegant Antica Farmacia bottles and finely detailed labels bring together heritage and contemporary design, resulting in a product that captivates as much by its appearance as by its taste.

This collection is, in essence, an invitation to small rituals of pleasure that lend everyday life a touch of luxury and make brief moments last longer.

RITUAL

Umijeće sporog uživanja / The Art of Slow Indulgence

Ljeto je savršeno vrijeme za uživanje u cigari, dok sunce grije kožu, a lagani povjetarac nosi miris mora. U sporim ljetnim danima, kada vrijeme uspori i život poprimi notu lepršave bezbrižnosti, prava cigara može biti savršen dodatak ritualu uživanja. Pravilnim odabirom moguće je osjetiti puni spektar aroma kroz cijeli dan, od svilenkastih jutarnjih nota do raskošnog večernjeg finala – od ležernijih i nježnijih varijanti cvjetnih, citrusnih i blago začinenih tonova, do izraženijih i snažnijih okusa dubokih nota kože, kave i tamne čokolade. Cigara pritom nije tek proizvod, nego doživljaj, trenutak u kojem se usporava ritam dana i stvara prostor za razgovor, tišinu, pogled prema pučini ili jednostavno uživanje u vlastitim mislima. Ona nosi notu starinskog šarma, ali i suvremene estetike življenja koja cijeni ritual, mjeru i osjećaj za detalj.

Posebna privlačnost cigare leži i u umijeću njezina nastanka. Od pažljivo uzgojenog lista duhana do vještih ruku majstora koji je oblikuju, svaka cigara nosi trag strpljenja i znanja. Proces stvaranja uključuje precizan odabir wrappera, bindera i fillera, njihovo usklađivanje, ručno motanje i dozrijevanje, kako bi konačni rezultat bio skladan i profinjen. Upravo u

Summer is the perfect time to enjoy a cigar. The sun warms the skin and a light breeze carries the scent of the sea. In the slow rhythm of summer days, when time seems to slow down and life takes on a note of airy carefree ease, the right cigar can be the perfect addition to a ritual of enjoyment. With careful selection, you can experience a full spectrum of aromas throughout the day – from silky morning notes to a sumptuous evening finale, from lighter, gentler expressions with floral, citrus, and subtly spiced tones to more pronounced and fuller flavors marked by deep notes of leather, coffee, and dark chocolate.

A cigar is not merely a product, but an experience - a moment in which the rhythm of the day slows down, creating space for conversation, silence, a gaze toward the open sea, or simply the enjoyment of one's own thoughts. It carries a note of old-world charm, but also a contemporary aesthetic of living that values ritual, balance, and an appreciation for detail.

Part of a cigar's special allure also lies in the artistry of its creation. From the carefully cultivated tobacco leaf to the skilled hands of the master who shapes it, each cigar bears the mark of patience and knowledge. The process involves the precise



toj posvećenosti detalju cigara dobiva dodatnu vrijednost – postaje spoj zanata, estetike i naslijeđa, mali luksuz satkan od iskustva i osjećaja za mjeru.

Ljubitelji cigara u Hrvatskoj već 30 godina imaju provjerenu adresu - Havana Cigar Shop. Njihova mreža trgovina - od Rovinja, Splita, Zagreba, do Ljubljane - postala je sinonim za luksuz i kulturu cigara u regiji.

U samom srcu Rovinja, tik uz marinu, smjestila se jedna od sofisticiranih trgovina koja je pravo utočište za ljubitelje finih cigara, luksuznog pribora, premium pića i elegancije koja ne poznaje kompromise. U ponudi se nalaze najfinije cigare i cigarilloši s Kube, Dominikanske Republike, Nikaragve, Hondurasa i Meksika, pažljivo odabrani za one koji u cigarama traže karakter, kvalitetu i autentičnost. Zahvaljujući dugogodišnjoj predanosti kvaliteti trgovine Havana by Camelot nisu tek adrese za kupnju, nego i mjesta susreta s posebnom kulturom uživanja, gdje svaka cigara postaje mali hommage sporijem, profinjenijem, sadržajnijem načinu života.

selection of filler, binder, and wrapper leaves, their careful harmonization, hand-rolling, and aging, so that the final result is balanced and refined. It is precisely in this devotion to detail that a cigar gains its added value and becoming a union of craftsmanship, aesthetics, and heritage, a small luxury woven from experience and a sense of measure.

For three decades, Havana Cigar Shop has been a trusted destination for cigar lovers in Croatia. Its network of stores — spanning Rovinj, Split, Zagreb and Ljubljana — has become synonymous with luxury and cigar culture across the region.

In the heart of Rovinj, right by the marina, along the promenade, one of these sophisticated stores has found its home - a true haven for lovers of fine cigars, luxury accessories, premium spirits, and elegance without compromise. Its selection includes the finest cigars and cigarillos from Cuba, the Dominican Republic, Nicaragua, Honduras, and Mexico, carefully chosen for those who seek character, quality, and authenticity in a cigar.

Thanks to their long-standing commitment to quality, Havana by Camelot stores are more than just retail destinations - they are meeting points for a distinct culture of enjoyment, where every cigar becomes a quiet tribute to a slower, more refined, and more meaningful way of life.

havana-cigar-shop.com



MAUL LATOR

ZAVODLJIVA IKONA VILLÁNYA VILLÁNY'S SEDUCTIVE ICON

Lator is the flagship Villányi Franc from the Maul Winery, and this dynamic powerhouse of a wine showcases the best side of Cabernet Franc grapes. There is a strength and energy within it that is not meant to be tamed, but embraced. Created to awaken the senses, it draws you in with intensity, both intriguing and deeply compelling.

Traditionally linked to Bordeaux, Cabernet Franc has found a new home in Villány, where the Mediterranean climate and a combination of loess and limestone soils produce grapes that achieve full ripeness while maintaining vibrant fruit flavours and lively acidity, keeping the wines fresh and enjoyable. The region has established one of the strictest protected-origin systems, focusing on strict yield control and rigorous quality checks. This has positioned Villányi Franc as a symbol of excellence for Cabernet Franc wines and Zolt Maul as one of the best wine producers in the region.

It features a dark ruby colour with a crimson edge and offers an exciting aroma of wild forest fruits accompanied by wooden tones and hints of mushroom. The palate beautifully follows the nose, revealing flavours of cherry and dark berries, along with intense notes of leather and forest floor. Each sip is rich and juicy, with ripe, soft tannins developed through significant oak ageing. It is precisely this raw elegance and expressive character that make it one of the most iconic and charismatic wines created by Zsolt Maul.

PREPORUKA

Ovo intrigantno vino punog tijela odlično se sljubljuje s pečenom janjetinom, srnećim odreskom ili goveđim tartarom. Lijepo prati i izdašna jela s umacima na bazi rajčice, kao i desert na bazi tamne čokolade.

Sorta grožđa: **Cabernet Franc**

Tip tla: **Les na vapnenačkoj podlozi**

Fermentacija: **Inox tank**

Odležavanje: **30 mjeseci u novoj hrastovoj bačvi**

Temperatura posluživanja: **15–17 °C**

Alc: **15%**

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TIP

This intriguing and full-bodied wine pairs well with roasted lamb, venison steak, or beef tartare. It also complements hearty dishes featuring tomato sauces, and can be enjoyed alongside indulgent dark chocolate for a gourmet treat.

Grape varietie: **Cabernet Franc**

Soil type: **Loess over limestone bedrock**

Fermentation: **Stainless steel tank**

Ageing: **30 months in a new oak barrel**

Serving temperature: **15–17 °C**

Alc: **15%**



Obrt Mreža

LJEPOTA ISPLETENA RUKAMA
BEAUTY CRAFTED BY HAND

Ovaj jedinstveni obrt čuva tradicijsko umijeće pletenja užadi i pretvara ga u suvremene uporabne i dekorativne predmete. U vremenu serijske proizvodnje, brzih rješenja i predmeta bez osobnosti, ovaj bjelovarski obrt vraća pozornost na ono što ima stvarnu vrijednost - naslijeđeno znanje, vještinu oblikovanu iskustvom i ljepotu predmeta koji nastaju rukama.

This unique craft workshop preserves the traditional craft of rope making and reimagines it through contemporary functional and decorative pieces. In an age of mass production, quick solutions and objects stripped of character, this Bjelovar-based atelier draws attention back to what truly matters - inherited knowledge, skill shaped by experience, and the quiet beauty of things made by hand.



U samom temelju obrta Mreža nalazi se obiteljska tradicija užarskog zanata, rijetkog umijeća koje je nekoć bilo dio svakodnevice, a danas ga u Hrvatskoj čuvaju tek malobrojni majstori. - Užarstvo je u našoj obitelji više od 100 godina. Djed je bio užar i mene je naučio zanatu, kojega neizmjereno volim - govori Tihomir Ileковиć, jedan od posljednjih užara u Hrvatskoj.

Upravo zato priča o ovom obrtu nadilazi samu proizvodnju. Ona govori o očuvanju gotovo iščezlog zanata i njegovu prijenosu u suvremeni prostor, gdje uže nije samo funkcionalan materijal, nego nositelj estetike i identiteta. Iz tog naslijeđa nastaju predmeti koji spajaju uporabnost i suvremeni dizajnerski izraz - od mreža i užadi do pažljivo oblikovanih proizvoda za svakodnevni život. Svaki od njih nosi trag zanatske preciznosti, osjećaj za materijal i autentičnosti koja se ne može proizvesti serijski.

- U njima se osjeća taktičnost, toplina, trajnost, i najvažnije ljudska ruka koja stoji iza svakog proizvoda. Ručni rad zahtijeva puno strpljenja i vremena, ali volim se uhvatiti u koštac s izazovima - ističe Tihomir, koji je tijekom dva desetljeća postojanja osuvremenio proizvodnju i postao prvi tradicijski obrt u Bjelovaru. Time ovaj obrt nije potvrđen samo kao mjesto proizvodnje, nego i kao vrijedan čuvar lokalne baštine, znanja i identiteta.

Obrt Mreža nastoji spojiti tradiciju i suvremenost u svakom predmetu kojeg proizvode. U njima su sažeti i zanatsko naslijeđe, i osobna predanost, i tiha elegancija ručnog rada. Svaki predmeti je autentičan i ostavlja dojam.

obrt-mreza.hr

At the very core of the workshop lies a family legacy of rope making — a rare craft once woven into everyday life, and today preserved in Croatia by only a handful of masters.

“Rope making has been in our family for more than a hundred years. My grandfather was a rope maker, and he taught me the craft, which I love deeply,” says Tihomir Ileковиć, one of the last remaining rope makers in Croatia.

That is precisely why the story of this workshop reaches far beyond production alone. It is a story about preserving an almost forgotten craft and bringing it into a contemporary setting, where rope is not just a functional material, but also something that carries beauty, character, and identity. From this heritage emerge pieces that unite practicality with a refined design sensibility — from nets and ropes to carefully crafted objects for everyday living. Each one bears the mark of artisanal precision, a sensitivity to material, and an authenticity that cannot be replicated on an assembly line.

“You can feel the texture, the warmth, the durability, and most importantly, the human hand behind every product. Handmade work demands patience and time, but I enjoy taking on challenges,” Tihomir explains.

Over the course of two decades, he has modernised production while remaining faithful to the essence of the craft, becoming the first traditional craft business in Bjelovar. In doing so, the workshop has established itself not only as a place of making, but as an important keeper of local heritage, knowledge and identity.

This workshop aims to bring together tradition and contemporary living in every piece it creates. Each item carries within it craft heritage, personal dedication, and the quiet elegance of handmade work. Every piece is authentic and leaves a lasting impression.



BARANJSKI KULEN

SIMBOL I PONOS BARANJE
SYMBOL AND PRIDE OF BARANJA

Kulen je oduvijek bio prva i najvažnija mesna delicija u Slavoniji, Baranji i Podunavlju. Predstavlja ponos i bogatstvo kraja u kojem nastaje, gostoljubive domaćine, plodnu ravnicu i stoljetnu tradiciju. Za vrhunski kulen i danas treba puno vrhunskih sastojaka, od najboljih dijelova svinjskog mesa do najfinije crvene mljevene paprike.

Glavna odlika Baranjskog kulena je puno ručnog rada i poštovanje tradicionalne recepture starih Baranjaca. Kako bi svaki kulen postao delicija s okusom tradicije, najvažnije je odabrati najbolje meso čija će se tekstura i punoća okusa zadržati tijekom sazrijevanja proizvoda.

Od odabira najboljih komada svinjskog mesa, pripreme nadjeva, punjenja u prirodni ovitak (katicu) do dimljenja, svaki je komad Baranjskog kulena ručni rad. Nakon zrenja od nekoliko mjeseci, Baranjski kulen postiže svoj prepoznatljivi izgled i okus, vrlo cijenjen među ljubiteljima lagano pikantnih okusa i među onima koji cijene naslijeđe i porijeklo proizvoda.

Za uživanje u bogatstvu okusa ove delicije prepoznatljivog oblika, važna je i debljina „šnite“ prilikom rezanja, a stari beljski majstori kulenari preporučuju da se Baranjski kulen reže na debljinu od cca 2 mm jer se tako može najbolje uživati u njegovom originalnom okusu.

Baranjski kulen nosi Zaštićenu oznaku zemljopisnog podrijetla Europske unije, a specifičnost proizvoda je povezana upravo s regijom iz koje dolazi. Prvi Baranjski kulen proizveden je početkom 20. stoljeća i do danas je ostao mesna delicija koja najbolje predstavlja Baranju. Nositelj oznake zaštite je udruga proizvođača Baranjskog kulena koja je definirala specifikaciju proizvodnje prema kojoj se može koristiti naziv Baranjski kulen i oznaka zemljopisnog podrijetla što potrošačima jamči da je riječ o proizvodu s tradicijom, koji se proizvodi po dugogodišnjoj recepturi upravo u Baranji.

Kulen has always been the first and most important meat delicacy in Slavonia, Baranja and the Danube river basin. It represents the pride and wealth of the region in which it is made, the hospitable hosts, the fertile plain and the centuries-old tradition. Even today, a top-quality kulen still requires the finest ingredients, from the best parts of pork to the finest red ground pepper.

The main feature of Baranja kulen lies in the craftsmanship and respect for the traditional recipe passed down through generations. In order for each kulen to become a delicacy with the taste of tradition, the most important thing is to choose the best meat whose texture and fullness of flavour will be retained during the maturation of the product.

From selecting the best pieces of pork, preparing the filling, stuffing it in a natural casing (katica) to smoking, every piece of Baranja kulen is done by hand. After several months of maturation, Baranja kulen achieves its distinctive appearance and taste, highly appreciated among lovers of mildly spicy flavours and those who appreciate the heritage and origin of the product.

To fully enjoy the rich flavour of this delicacy with a recognizable shape, the thickness of the "slice" matters. Experienced Belje kulen makers recommend cutting Baranja kulen approximately 2 mm thick, allowing its original taste to be experienced at its best.

Baranja kulen holds the Protected Geographical Indication of the European Union, linking its uniqueness directly to its region of origin. The first Baranja kulen was produced at the beginning of the 20th century and to this day it remains the meat delicacy that best represents Baranja. The designation is managed by the Baranja Kulen Producers' Association, which defined the production specification according to which the name Baranja kulen and the geographical indication can be used, guaranteeing consumers that it is a product with tradition, produced according to a long-standing recipe precisely here in Baranja.

What a hill to conquer

Booking.com Top 10 World's
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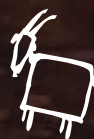
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