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— BARANJA



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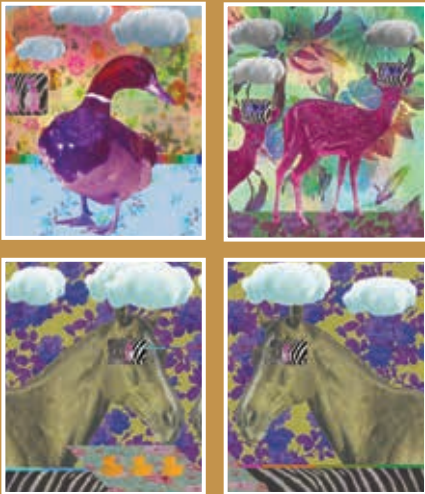
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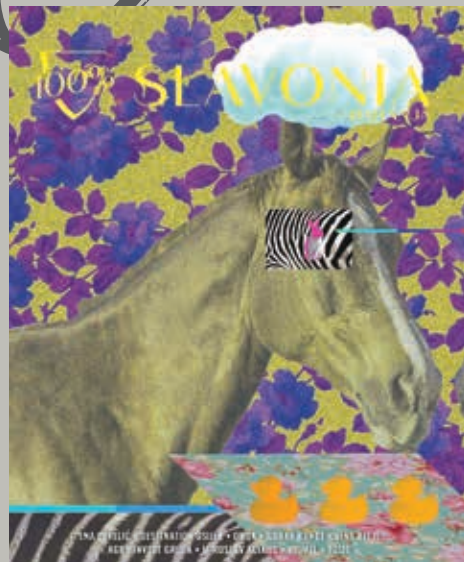
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Art of Living



Dobrodošli Welcome

Ivan Mikulić

DIREKTOR IZDANJA / PUBLICATION DIRECTOR

Slavonija te ne pita odakle dolaziš. Ona samo čeka da staneš i slušaš.

Kako ostati objektivan kada se nakon 25 godina vratiš tamo gdje si odrastao. Meni, rođenom Brođaninu, ovo je povratak. I ponovno otkrivanje široke i tople duše koja vas neprimjetno grli i polagano uzima.

Kada smo prije četiri godine započeli projekt 100% ISTRIA, znao sam duboko u sebi kako ću jednog dana napraviti i slavonsko izdanje. Ovo pred vama - 100% SLAVONIA & BARANJA. 100% SLAVONIA & BARANJA je portret regije kakva zaista jest - bogata, ponosna i, za one koji znaju slušati, iznimno rječita. To je zemlja koja se pruža u daljinu, ravnica koja ne skriva ništa, a ipak čuva toliko toga. Omeđena rijekama i brdima, gdje voda ne žuri, a brda su pitoma. Između redova vinograda i njiva, uz miris dima koji se diže iz tradicijskih sušionica, uz zvukove kopita i tambure, mirisa ribe i divljači na vatri - ovdje život ima vlastiti ritam. Sporiji. Veseliji. Topliji.

Slavonija i Baranja ne bira između prošlosti i budućnosti. Ona ih nosi paralelno, bez isprike i bez objašnjenja. Kako bolje dočarati to nego kada u jednom danu vidiš najsuvremeniju tehnologiju, potom uđeš u povijest ukopanu pet stoljeća, i onda sasvim neočekivano u Đakovu pronađeš kuhara koji savija sushi s dušom Slavonije. Ili u Pakracu sretnoš pivara koji ne pristaje na kompromise, a kod Slavonskog Broda otkriješ ranč koji je istovremeno hotel, vinarija, ergela i restoran. Odeš malo dalje, a tamo Stara Kapela, i odjednom kao da si u vremenskom naboru. Onda vidiš ribnjake koji hrane naraštaje, prođeš Zlatnom dolinom i jedino što možeš - diviti se.

Ali ono što te ovdje zadrži nisu samo okusi i prizori. To su ljudi koji te pogledaju u oči i odmah znaju tvoje ime. Tu se s domaćinom divani uz rakiju i kulen. Tu se ne žuri, jer gost nije kategorija, nego razlog.

Moje srce se punilo svakim ponovnim dolaskom. Doživio sam ga novim očima. I ostao oduševljen.

To je Slavonija i Baranja kakvu smo tražili - i pronašli.

Dobrodošli. ▽

Slavonia does not ask where you come from. Patiently, it awaits for you to pause and lend your ear.

How can I stay impartial, returning to my home after 25 years. To me, born and bred in Slavonski Brod, this is homecoming. And rediscovering the broad, warm embrace of my native land. Four years ago, when we started the 100% ISTRIA project, I knew, down deep, that this day would come and see the launch of 100% SLAVONIA & BARANJA. And here we are, presenting a lifelike portrait of an exceptional region – rich, proud, and quite eloquent for those who listen.

This land is a vast plain with nothing to hide, yet it holds so much. Between its rivers and gentle hills, the waters run slow. There among vineyards and fields, among the aromas of smoked meat and grilled fish and game over open fire, among the sounds of hooves and tamburitza – life sets the pace of its own. Slower. Merrier. More heartfelt.

Slavonia and Barania do not choose between past and future. It lives both and does not apologise. What can better illustrate this point than when you see its cutting-edge technology and then visit a past layered across five centuries, and then happen upon a chef in Đakovo who rolls sushi imbued with the local soul, all in one day? When in Pakrac you meet a brewer who does not make concessions, and in Slavonski Brod you discover a ranch with a hotel, winery, stable, and a restaurant? Just a little further, Stara Kapela sucks you into a temporal fold and further still you see the fishponds that have been feeding generations. Then you cross the Golden Valley, and all you can feel is immense awe.

But what makes you stay are not flavours and scenery but people. People who look you in the eye and know your name. Hosts with whom you chat at leisure over spirits and kulen, who treat their guests as a reason for celebration, not statistics. Every time I came home, my heart was full and my mind blown away.

This is Slavonia and Baranja we were looking for – and found.

Welcome. ▽

60. Đakovački vezovi

ĐAKOVO
3.-5. 7. 2026.

Najveći hrvatski tradicionalni festival, simbol očuvanja tradicijske baštine, svake godine okupi na desetke tisuća sudionika i preko sto tisuća posjetitelja koji tih dana dišu kao jedno.

Vezovi su manifestacija izvornog narodnog folklora prije svega Slavonije, Baranje i Srijema, a zanimljivo je kako su današnji Vezovi zadržali izvorni folklorni program koji ne odudara puno od prvih Đakovački vezova. Manifestaciju krase i međunarodni karakter obzirom okuplja i izvorne folklorne skupine iz svih dijelova svijeta. Kroz plesne korake folklornih skupina oživljavaju se stare tradicije, te se upriličuju prikazi starinskih običaja. Kolo, bećarac, zvuk tambure, raskošno vezene, šlingane i dukatima ukrašene narodne nošnje, mame stanovnike i posjetitelje na ulice grada. Tri tjedna prepuna različitih događanja i aktivnosti, počevši 19.6., završavaju središnjim programom 3.-5.7. kada Đakovo postaje središte vrhunca slavlja tradicije, baštine, pjesme, plesa i običaja.

Glavni dio Đakovačkih vezova su svečano otvaranje, svečana povorka sudionika ulicama Đakova od malog parka do Strossmayerovog parka, Međunarodna smotra folklora, Smotra folklora Hrvatske, Smotra folklora Slavonije i Baranje, i Izbor za najbolje nošeno narodno ruho.

Tu je i pregršt likovnih radionica za djecu, stručnih predavanja, prezentacije gastronomije i enologije, kao i nezaobilazni koncerti tamburaške i zabavne glazbe.

Croatia's largest traditional festival, and a symbol of the preservation of cultural heritage, brings together tens of thousands of participants and more than hundred thousand visitors each year, all breathing as one during those unforgettable days.

Đakovački vezovi is, above all, a celebration of authentic folk culture and heritage from Slavonia, Baranja, and Srijem. It is fascinating that today's programme remains remarkably close to that of the very first editions of the festival. Its international character adds further richness, as it also gathers original folklore groups from all over the world. Through the dance steps of these ensembles, old traditions are brought back to life and time-honoured customs are vividly re-enacted. The kolo (circle dance), bećarac, the sound of the tamburica, and richly embroidered traditional costumes adorned with lace-work and gold ducats draw both locals and visitors into the streets of the town. Three weeks filled with a variety of events and activities, beginning on June 19 and culminating in the central program from July 3 to 5, when Đakovo becomes the focal point of a grand celebration of tradition, heritage, song, dance, and customs.

The central highlights of Đakovački vezovi include the ceremonial opening, International Folklore Festival, the grand participants' parade through the streets of Đakovo from the small park to Strossmayer Park, Croatian Folklore Festival, Folklore Festival of Slavonia and Baranja, and the competition for the best-worn traditional costume. Alongside these, the festival also offers a wealth of children's art workshops, expert lectures, presentations of gastronomy and oenology, as well as the ever-popular concerts of tamburica and contemporary music.



Zalazak u vinogradu *Sunset in the Vineyard*

12.6.2026., BRODSKI STUPNIK

Jedan od najposebnijih vinskih susreta u Slavoniji i ove godine se vraća ondje gdje vino najljepše priča svoju priču - među vinograde Brodskog Stupnika. Šesto izdanje manifestacije Zalazak u vinogradu okupiti će ljubitelje vina, prirode i profinjenih trenutaka u ambijentu koji osvaja jednostavnošću i atmosferom.

Uz pažljivo odabrana vina, slavonski krajolik obasjan toplinom sutona i opušten ritam ljetne večeri, Zalazak u vinogradu donosi doživljaj koji nadilazi klasično vinsko događanje.

One of the most distinctive wine gatherings in Slavonia returns once again to the place where wine tells its story best — among the vineyards of Brodski Stupnik. The sixth edition of Sunset in the Vineyard will bring together lovers of wine, nature and refined moments in a setting that captivates with its simplicity and atmosphere.

With carefully selected wines, the Slavonian landscape bathed in the warmth of dusk, and the relaxed rhythm of a summer evening, Sunset in the Vineyard offers an experience that goes beyond a classic wine event.



VINKOVAČKE JESENI

11.-20.9.2026., VINKOVCI

Smotra koja teži trajnoj afirmaciji izvornog kulturno-umjetničkog stvaralaštva temeljenog na bogatoj baštini Vinkovačkog kraja. Vinkovačke jeseni su čuvarice i slikarice izvornog načina života, one pokazuju slike prošlosti i sadašnjosti te upućuju na neistražene pravce i mogućnosti u budućnosti.

Vinkovačke jeseni izašle su iz duše slavonskog čovjeka i potvrda su ljepote ove ravnice, sela, ljudi i običaji, a posebice glazbene baštine.

A festival devoted to the enduring affirmation of authentic folk culture and artistic tradition, deeply rooted in the rich heritage of the Vinkovci region. Vinkovačke jeseni serve as both keepers and interpreters of an original way of life — capturing the spirit of generations past and present, while opening a window onto unexplored paths and possibilities that lie ahead.

Born from the soul of the Slavonian people, Vinkovačke jeseni are a celebration of everything that defines this land — its sweeping plains, its villages, its people, its customs, and most profoundly, its musical legacy.



HeadOnEast

OSIJEK
2.-4. 10. 2026.

Svjetlosne instalacije oblažu barokne zidine, glazba izlazi iz inače tihih dvorišta, mirisi hrane i pića ispunjavaju trg. Tijekom tri festivalska dana Slavonija i Baranja otkriva svoje urbano lice - ono koje Osijek pretvara u živu pozornicu spajajući street food, vino, craft pivo, glazbu, umjetnost i noćnu energiju. Ulice i trgovi Tvrdje postaju mjesta susreta, a grad dobiva potpuno novi ritam - moderan, kreativan, opušten.

Za sve ljubitelje craft piva tu je Beercuz. S druge strane vinoljupce očekuje Vinalia - Vino.Grad, spoj kulture vina, vinskih i gourmet radionica, i mnoštvo slavonskih i podunavskih vina. Hrane će biti u svim oblicima u nekoliko zona - StreetFood, Bazzar i Langoš strasse. Zona vinila i In da Sofa su mjesta za sve ljubitelje dobre glazbe i ludog ritma. Bit će tu i filma naravno. Umjetnost pak ima svoja mjesta - Art livada, izložba slamnatih skulptura, Šor of Art za sve ljubitelje glazbenih, plesnih i likovnih umjetnosti te najšareniji - Graffiti jam. Moći ćete okušati i svoje znanje u kvizu opće kulture - HeadOnKviz.

HeadOnEast je više od festivala. To je godišnji ritual hedonizma. To je Slavonija koja slavi dobar život još glasnije, življe i s puno stila.

HeadOnEast proglašen je najboljim turističkim događajem na Danima hrvatskog turizma 2025., čime je potvrđen status jednog od ključnih kulturno-turističkih brendova istoka Hrvatske.

Light installations wash over the baroque city walls, music drifts from courtyards that are usually silent, and the scents of food and drink fill the square. Over three festival days, Slavonia and Baranja reveal their urban face - the one that transforms Osijek into a living stage, binding together street food, wine, craft beer, music, art, and late-night energy. The streets and squares of Tvrdja become places of gathering, and the city finds an entirely new rhythm - modern, creative, relaxed.

Craft beer lovers have Beercuz waiting for them. Wine enthusiasts, meanwhile, can look forward to Vinalia - Vino.Grad, a blend of wine culture, wine and gourmet workshops, and an abundance of Slavonian and Danubian wines. Food will be present in every form across several dedicated zones - StreetFood, Bazzar, and Langoš Strasse. The Vinyl Zone and In da Sofa are the places to be for anyone who loves good music and an irresistible beat. Film will have its moment too, of course. Art finds its home across multiple spaces - Art Livada, an exhibition of straw sculptures, Šor of Art for lovers of musical, dance, and visual arts, and the most colourful of all, Graffiti Jam. And if you feel like testing your wits, HeadOnKviz is ready to challenge you.

HeadOnEast is more than a festival. It is an annual ritual of hedonism. It is Slavonia celebrating the good life - louder, livelier, and with a great deal of style.

HeadOnEast took home the award for best tourism event at Croatian Tourism Days 2025, further establishing itself as one of the flagship cultural and tourism brands of eastern Croatia.



THINK

ASKING THE RIGHT QUESTIONS

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



PANNONIAN CHALLENGE

OSIJEK
12.-13. 6. 2026.

Najveći festival ekstremnog sporta i urbane kulture u Jugoistočnoj Europi i jedna od vodećih događaja u Osijeku, koji više od dvadeset godina privlači mlade ljude iz cijelog svijeta. Festival je iz godine u godinu nezaustavljivo rastao do svjetske razine te privukao najbolje sportaše i brojne posjetitelje.

Najbolja svjetska imena ekstremnog sporta natječu se u disciplinama skate, inline i BMX.

Poseban značaj ima BMX natjecanje u C1 kategoriji što znači da će sportaši u osječkom skate parku prikupljati bodove za Olimpijske igre u Los Angelesu.

Događaju na dimenziji daju breakdance i grafiti radionice, ali i kasnovečernji koncerti koji zaokružuju urbani štih i imidž natjecanja. Na ovogodišnjem izdanju će gostovati najbolja imena regionalne urbane glazbene scene - Baby Lasagna, Let 3, TBF.

Pannonian Challenge tako i ove godine potvrđuje da nije samo sportski i glazbeni događaj, već platforma koja kontinuirano razvija zajednicu, od najmlađih sudionika do publike koja već godinama ne propušta početak ljeta u Osijeku.

The largest extreme sports and urban culture festival in Southeast Europe, and one of the leading events in Osijek, has been drawing young people from around the world for over twenty years. Year after year, the festival has grown relentlessly to a global scale, attracting world-class athletes and tens of thousands of visitors.

The best names in extreme sports compete across skateboarding, inline skating, and BMX disciplines. Of particular significance is the BMX competition in the C1 category - meaning athletes will be collecting Olympic qualification points at Osijek's skate park ahead of the Los Angeles Games.

Breakdancing and graffiti workshops add further dimension to the event, alongside late-night concerts that round out the urban edge and identity of the competition. This year's edition will feature the biggest names on the regional urban music scene - Baby Lasagna, Let 3, and TBF.

Pannonian Challenge once again confirms that it is far more than a sports and music event - it is a platform that continuously builds a community, from the youngest participants to an audience that has made the start of summer in Osijek a tradition they wouldn't miss for the world.



ACT

SPICING THINGS UP

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



GREEN MATRIX SUMMIT

OSIJEK, GOSPODARSKI CENTAR OBŽ
26.-27. 11. 2026.

Green Matrix Summit jedan je od najvećih i najznačajnijih skupova u Hrvatskoj posvećenih zelenoj i digitalnoj tranziciji, koji Osijek već nekoliko godina zaredom pretvara u epicentar europskih razgovora o održivoj budućnosti.

Summit svake godine na jedno mjesto okuplja vodeće stručnjake, znanstvenike, poduzetnike, predstavnike institucija i mlade inovatore stvarajući prostor u kojemu ideje dobivaju kontekst, a projekti sugovornike. I to s jasnim ciljem - zajednički graditi otpornu, digitalnu i održivu budućnost.

Teme kojima se bavi skup idu od klimatske otpornosti i zelenih tehnologija do digitalne sigurnosti i prilagodbe klimatskim promjenama te odražavaju stvarne izazove s kojima se suočavamo danas.

The Green Matrix Summit is one of the largest and most significant gatherings in Croatia dedicated to the green and digital transition, and for several years running it has turned Osijek into an epicenter of European conversations about a sustainable future.

Each year, the Summit brings together leading experts, scientists, entrepreneurs, institutional representatives, and young innovators under one roof, creating a space where ideas are given weight and projects find the people who can bring them to life. The driving ambition is straightforward: to collectively shape a future that is resilient, digital, and sustainable.

The conversations span a broad but purposeful terrain — from climate resilience and green technology to digital security and climate adaptation — addressing the challenges that are no longer on the horizon, but firmly in the present.



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.



Ena Pavelić

EMOCIJA KAO KOMPAS
EMOTION AS A COMPASS

Prošle jeseni, u vrtovima Schönbrunna, među savršeno uređenim alejama i publikom okupljenom oko jednog od najprestižnijih konjičkih natjecanja u Europi, pojavila se podsedlica čija priča počinje daleko od bečkih kulisa. Točnije, devet godina ranije u Vinkovcima, u rukama tada četrnaestogodišnje djevojčice koja je, vođena instinktom i ljubavlju prema konjima, napravila svoju prvu skicu. Između ta dva trenutka, olovke na papiru i međunarodne pozornice, stao je cijeli jedan život. Balansiranje između profesionalnog sporta, poduzetništva, fakulteta i rada na velikoj osobnoj viziji. Ena Pavelić danas nosi mnogo uloga, ali nijedna od njih ne definira je u potpunosti. Iznad svega, ona je žena s jasnim unutarnjim kompasom i rijetkom snagom stvaranja – snagom koja ne dolazi iz potrebe za vidljivošću, nego iz dosljednosti sebi.

Last autumn, among perfectly kept avenues and a crowd gathered for one of Europe's most prestigious equestrian competitions in the gardens of Schönbrunn Palace, a saddle pad appeared whose story began far from the Viennese setting. More precisely, nine years earlier in Vinkovci, when a fourteen-year-old girl, guided by instinct and love of horses, made her first sketch. An entire life of balancing professional sport, entrepreneurship, university, and the pursuit of a deeply personal vision fitted between those two moments. Today, Ena Pavelić has many roles, yet none fully define her. Above all, she is guided by a clear inner compass and a rare creative drive that does not come from a need to be seen but to stay true to herself.





Iza svih uloga koje nosiš – jahačice, poduzetnice, studentice – kako bi se opisla u trenucima kada “samo živiš”?

Rekla bih obična 23-godišnjakinja koja najviše uživa u jednostavnim stvarima. Biti s ljudima koje volim, dobra druženja, smijeh, razgovore bez žurbe. Volim dobru hranu, kavu, putovanja, taj osjećaj da negdje odeš i samo uživaš u trenutku. Što se tiče mjesta, ako nije Slavonija, onda su to more i ljeto. To je vrijeme kada se najlakše isključim i napunim. Životinje su mi posebna ljubav. Jedno od iskustava koje me baš dirnulo bilo je plivanje s dupinima, jedan od onih trenutaka koje ne zaboravljaš. I naravno, moj pas Bambi koji je uvijek uz mene i sve čini ljepšim.

Dolaziš iz obitelji poduzetnika. Od malena si aktivno uključena u obiteljski posao. Što si naučila radeći sa roditeljima? Koje vrijednosti nosiš sa sobom danas?

Kod nas smo svi uvijek znali zasukati rukave i primiti se svakog posla. U našoj obitelji se rad nikada nije romantizirao, nego živio. Moji roditelji su uvijek bili ljudi koji stvaraju tiho, dosljedno i bez potrebe za isticanjem. Od njih sam naučila da se vrijednost ne gradi preko noći, nego kroz svakodnevne male odluke - kako radiš, kako se odnosiš prema ljudima, koliko si odgovoran prema onome što stvaraš. Mislim da me to oblikovalo više nego išta drugo. Danas, bez obzira na to gdje se nalazim ili što radim, imam taj unutarnji osjećaj da sve što radim mora imati smisao i težinu.

Tvoj rad prepoznatljiv je po spoju funkcionalnosti, trajnosti i estetike. Kako si uspjela pronaći svoje mjesto u zatvorenom jahačkom svijetu?

Znate kako djevojčice često žele biti princeze? Ja sam bila jedna od njih. Mama me od malena lijepo oblačila i sanjala sam o tome da je sve oko mog konja bajkovito i lijepo. Htjela sam podsedlicu koja je prekrasna, koju ću s ponosom stavljati na svog konja. Istovremeno, htjela sam da je napravljena od najboljih materijala, koji su najugodniji za konja i koji su trajni. Svi koji imaju konje znaju kolika je to ljubav i biranje opreme je puno više od same funkcije. U moru sintetike, Enibo podsedlica je od organskog pamuka. Presvučena je najfinijim plišom. Sa zlatnom pločicom koja bljeska na suncu. Želja mi je bila da Enibo podsedlica bude nešto što ćeš rado čuvati i paziti, imati onaj poseban osjećaj kad ti je u rukama ili na konju, koja ima posebno mjesto na kojem je čuvaš. Ljudi to osjete. Osjete kada iza proizvoda postoji stvarna emocija i razumijevanje, a ne samo ideja da se nešto proda. I mislim da je upravo ta iskrenost pronašla svoj put na tržištu.

Ena koja je s 14 godina skicirala prvu podsedlicu i Ena danas nisu iste osobe. Kako si rasla uz Enibo?

Bilo je razdoblja kada sam osjećala da moje ideje nisu potpuno shvaćene, pogotovo u srednjoj školi. Ali nikada nisam imala potrebu odustati od onoga što osjećam da je ispravno. To me naučilo vjerovati sebi, čak i kada nema puno potvrde izvana. I naučilo me koliko su važni pravi odnosi. Nisam osoba velikih društava – uvijek mi je bila važna dubina. Jedno od

With all your roles – rider, entrepreneur, student – how would you describe yourself in the moments when you’re simply living?

I’d say I’m just a normal 23-year-old who enjoys simple things most: people I love, good company, laughter, leisurely conversations. I love good food, coffee, travelling, that feeling of going somewhere and just enjoying the moment. As for places, if it’s not Slavonia, then it’s the sea and summer. This is where I switch off and recharge most readily. Animals are a special love of mine. One experience that really stayed with me was swimming with dolphins. And of course, my dog Bambi, who’s always with me and makes everything better.

You come from an entrepreneurial family and have been involved in family business from a young age. What did you learn from working with your parents? What values have stayed with you?

Everyone in our family rolls up their sleeves and gets on with whatever needs doing. Work has never been romanticised but lived. My parents work quietly, consistently, without pomp. From them I’ve learned that value isn’t built overnight, but through small, everyday decisions about how you work, how you treat people, how responsible you are towards what you create. I think that shaped me more than anything else. Wherever I am or whatever I’m doing, I have this inner sense that what I do has to mean something.

Your work combines functionality, durability, and aesthetics. How have you found your place in this rather closed world of equestrian sport?

You know how little girls often dream of becoming princesses? I was one of them. My mum always dressed me beautifully, and I everything around my horse felt so magical and beautiful. I wanted a saddle pad that was truly lovely, something I’d be proud to put on my horse. At the same time, I wanted it made from the best materials, comfortable for the horse and long-lasting. Anyone who has a horse knows how deep that love goes, and choosing equipment is about much more than function. In a world full of synthetics, the Enibo saddle pad is made from organic cotton, draped with the softest velvet and adorned with a gold plate that reflects the sunlight. I wanted it to be something you’d care for, something that gives you a special feeling when you hold it or put on your horse, something you otherwise keep in a special place. People can feel that. They sense when there’s real emotion and understanding behind a product, not just the intent to sell. And I think that the market has recognised this kind of honesty.

The Ena who sketched her first saddle pad at fourteen and the Ena of today are not the same person. How did you grow up with Enibo?

There were times when I felt my ideas weren’t fully understood, especially in secondary school. But I never wanted to give up on what I believed was right. This taught me to trust myself even without much outside validation. It also showed me how important relationships are, the good ones. I’ve never

takvih prijateljstava počelo je vrlo spontano – javila sam se jahačici Josipi Koletić na službeni mail s “profesionalnim” upitom, a kasnije smo kroz razgovor zaključile kako smo obje u tom trenutku bile u pidžamama. Dvije cure koje moraju biti ozbiljne u poslu. (smijeh) Danas smo tu jedna za drugu, svaka na svom putu, ali s istim razumijevanjem. Ne trebaš puno ljudi. Trebaš one prave.

Enibo je prošao kroz rebranding. Kada si osjetila da je vrijeme za promjenu?

Osjetila sam da je vrijeme za nesto novo, za iskorak, da Enibo zaslužuje više. U početku sam sve radila sama, pa tako i prvi logotip. Kako sam ja sazrijevala, tako sam počela osjećati da brend raste i više ne komunicira ono što danas živim i stvaram. Pogotovo s izlaskom na strana tržišta, postalo je jasno da Enibo treba jasniji, snažniji identitet. Zapravo je rebrandig došao kao prirodan proces da se sve ono što već postoji - vrijednosti, emocija, kvaliteta – konačno izrazi na razini na kojoj je.

Što te danas vodi – u životu i u stvaranju?

Rekla bih – emocija. I zapravo mislim da je to nešto što me vodi u svemu, i u životu i u stvaranju. Nikada nisam donosila odluke isključivo racionalno, uvijek sam slušala taj neki unutarnji osjećaj. U osnovi Eniba nikada nije bio biznis, niti ideja uspjeha kao cilja. Sve je krenulo iz odnosa prema konju. To je nešto vrlo iskreno, gotovo dječje, ali u najčišćem smislu te riječi. Novi logo predstavlja ženu s krilima koja zagrljena jaše konja. Za mene je to srž Eniba - jedinstvena povezanost s konjem, duboka ljubav i osjećaj slobode koji dolazi iz te konekcije. I moja osobna srž.

Postoji li suradnja na koju si posebno ponosna?

Postoji nekoliko međunarodnih jahačica koje nose Enibo i to mi puno znači, jer dolazi iz njihove stvarne potrebe i iskustva. Ali možda mi je najposebniji projekt onaj koji dolazi – Vinkovačke jeseni. Ideja da će svi konji biti u Enibo opremi ima za mene posebno značenje, srce mi je kao kuća jer se vraća tamo gdje je sve počelo.

Kako vidiš svoj razvoj u sljedećih nekoliko godina?

Za početak, trebam završiti fakultet pa da je taj dio iza mene (smijeh). Uz to se želim fokusirati na daljnji rast Eniba. Trenutno razvijamo full Enibo outfit, a posebno me raduje, i ujedno me čini i najzaposlenijom, priprema predstavljanja koncepta mobilnog ateliera – luksuznog prostora na kotačima koji će od ove godine na natjecanjima služiti kao showroom i mjesto personalizacije proizvoda. Enibo je poznat po individualnom pristupu klijentima, a sada ćemo se na poseban način približiti jahačima i kreirati još kvalitetniji prostor za upoznavanje brenda i njegovanje odnosa. To znači puno dana na putu i otvaranja novih prilika na međunarodnim najecanjima - ali osjetim da je to moja sljedeća faza kojoj ću se u potpunosti posvetiti. A nadam se da ću iskombinirati i malo odmora, veće duže vrijeme sanjam o bezbrižnom uživanju na plaži (smijeh).

cared for having many friends, but valued fewer yet deep friendships instead. One such friendship started quite spontaneously. I emailed rider Josipa Koletić a very formal, “professional” enquiry. Later, when we talked, we realised we were both wearing pyjamas when that happened. We were two girls who had to be serious about business [laughs]. Today we’re there for each other, each on our own path but sharing the same ideas. You don’t need many people, just the right ones.

Enibo has recently gone through a rebrand. When did you feel it was time for a change?

I felt it was time for something new, a step forward, that Enibo deserved more. In the beginning, I did everything myself, including the first logo. As I evolved, I felt the brand was evolving too but no longer communicated what I lived and created, especially as we entered international markets. It became clear Enibo needed a stronger, clearer identity. The rebrand came quite naturally as a way to express everything that was already there – value, emotion, quality – but at a level it deserved.

What guides you today – in life and in your work?

I’d say emotion. It’s what guides me in everything. I’ve never made purely rational decisions but followed that inner feeling. At its core, Enibo has never been about business or success as an end in itself. It all started from my relationship with the horse. This relationship is very honest, childlike almost. The new logo shows a winged woman embracing a horse as she rides. For me, this is the essence of Enibo – a unique connection, deep love, and the sense of freedom. And it’s my own essence too.

Is there a collaboration of which you’re particularly proud?

There are several international riders who wear Enibo, and that means a lot because it comes from real need and experience. But maybe the most special project is the one coming up – Vinkovačke jeseni [Vinkovci Autumn Festival]. The idea that all the horses will be in Enibo equipment means a great deal to me, and my heart is filled with pride as it comes back to where everything started.

How do you see your development over the next few years?

First, I to put the university degree behind me [laughs]. At the same time, I want to focus on Enibo’s growth. We’re currently developing a full Enibo outfit, and what excites me most and keeps me busiest is preparing the launch of our mobile atelier concept. It’s a luxury space on wheels that will serve as a showroom and customisation hub at competitions. Enibo is known for its personal approach, and this will bring us even closer to riders, creating a more meaningful space to connect. It means a lot of time on the road and new opportunities at international competitions, but I feel this is my next step, one I want to fully commit to. And hopefully, I’ll manage to fit in some rest too. I’ve been dreaming of a long, carefree stretch on a beach [laughs].





Kada netko pogleda tvoje fotografije, vidi elegantnu mladu ženu. S druge strane veliki dio tvoje svakodnevice je manje “uglancan” i aspirativan, poput čišćenja štale ili beskrajnih kilometara na autoputu.

Mislim da sam uvijek imala potrebu da mi stvari budu lijepe i harmonične, bez obzira gdje sam. To je nekako moj potpis. Nije mi važno izgledati sređeno samo za fotografije ili posebne prilike, važno mi je da se dobro osjećam i u štali. Sve što nosim mora imati tu neku ravnotežu – da mogu u istom outfitu biti u štali, ali i otići na kavu poslije. Sigurno je tome uvelike doprinjela moja mama. Uvijek je pridavala pažnju oblačenju, pa je isto prenjela na mene odmalena. To je dio mog karaktera. Nekad se i sama šalim je li to zato što sam vaga (smijeh). Da, ima dana kada je sve daleko od “uglancanog” – štala, blato, dugi sati na cesti. No, čak i u tome postoji neka posebna estetika koju možda ne vidiš na prvu. I sebi sam enigma po tom pitanju.

Što nas konji mogu naučiti?

Uh, prva misao mi je da je to zapravo neopisivo. Konji te nauče prisutnosti. Strpljenju. Poštovanju. Uz njih ne možeš biti negdje drugdje mislima, ne možeš glumiti. Oni osjete sve – tvoju energiju, tvoje stanje. Mislim da nas uče iskrenosti, ali i povjerenju. I prema drugima i prema sebi. Ali možda najviše naučiš utišati svijet. To je onaj osjećaj kada jašeš, kada sve drugo jednostavno nestane. Nema buke, nema misli, nema ničega sa strane – samo vas dvoje. U tom trenutku postoji neka tišina i povezanost koju je teško objasniti, ali jednom kad je osjetiš, zauvijek je nosiš sa sobom.

Što te vuče uvijek nazad u Slavoniju?

Slavonija je mjesto gdje sam najviše svoja. U Zagrebu funkcioniram, radim, krećem se. Ali u Slavoniji stvaram, tu sam kreativna, tu imam prostor, mir i osjećaj koji ne mogu nigdje drugdje dobiti. U Slavoniji živim, a u Zagrebu preživljavam. Nikad se nisam uspjela naviknuti na prometne gužve i tolike sate u autu. Ali zato, onaj trenutak kad se vozim autoputom i vidim ravnice - kroz mene prođe struja! Već oko Slavonskog Broda počnem pjevati, sve staje. To je nešto što se ne može objasniti. To je osjećaj pripadanja i slobode.

Kako izgleda tvoja vizija budućnosti?

U svom prostoru, sa svojim konjima. Već radim na projektu boutique konjičkog centra u Bošnjacima, koji mi je jako važan. Kroz godine sam imala priliku vidjeti i doživjeti neke zaista posebne konjičke centre po svijetu, i želja mi je prenijeti taj standard i osjećaj ovdje, u Slavoniju. U smislu stvaranja prostora koji ima dušu – gdje se ljudi i konji osjećaju dobro, gdje postoji mir, kvaliteta i pažnja prema svakom detalju. Uvijek kažem, dugoročno se želim “utaboriti” u svojoj štali u Bošnjacima i ne micati se od tamo (smijeh). To mi je neka najčišća verzija života koji želim. A možda se tamo bacim i u event planning, jer obožavam stvarati atmosferu i okruženje u kojem ljudi uživaju. ▽

When people see your photographs, they see an elegant young woman. Yet much of your daily life is far less glamorous, as it involves cleaning stables or driving endless kilometres.

I’ve always wanted things to be beautiful and harmonious, wherever I am. This is my trademark in a way. It’s not about looking well for photo shoots or special occasions. I want to feel good even in the stable. Everything I wear needs a balance so that I can be in the stable and then go for coffee in the same outfit. I’m sure I owe this to my mum. She had always paid attention to how she dressed, and passed that on to me. It’s part of my character. Sometimes I joke it’s because I’m a Libra [laughs]. Of course, there are days that are far from glamorous – stables, mud, long hours on the road. But even then, there’s a kind of beauty you don’t notice at first. I’m a bit of a mystery to myself in that sense.

What can horses teach us?

The first thing that comes to mind is that I can’t put a finger on it. Horses teach you presence. Patience. Respect. When you’re with them, you can’t be anywhere else in your thoughts, you can’t pretend. They feel everything – your energy, your state of mind. I think they teach you honesty but also trust. In others and yourself. But most of all, they teach you how to silence the world around you. This is the feeling you get as you ride and everything else disappears. There’s no noise, no thoughts, nothing but the horse and you. This is a kind of silence and connection hard to explain, but once you feel it, it stays with you forever.

What takes you back to Slavonia every time?

Slavonia is where I feel most like myself. In Zagreb I function, I work, I move. But in Slavonia I create. This is where I’m creative the most, where I have enough room for creativity, where I find peace and a feeling I can’t find anywhere else. In Slavonia I live; in Zagreb I survive. I’ve never really got used to city traffic and spending so many hours in the car. But the moment I drive on the motorway and see the plains I feel energy surge through me. By the time I reach Slavonski Brod I start singing, and everything else just stops. I can’t really explain it. It’s a feeling of belonging and freedom.

How do you see your future?

In my own space, with my own horses. I’m already working on a boutique equestrian centre project in Bošnjaci, which means a lot to me. Over the years, I’ve had the chance to see some outstanding equestrian centres around the world, and I’d love to bring that standard and feeling here, to Slavonia. To create a place with a soul – where both people and horses feel good, where there’s peace, quality, and attention to every detail. I always say that, in the long run, I’d like to settle in my stable in Bošnjaci and never move [laughs]. This is the purest version of the life I want. And maybe I’ll start event planning as well, because I love creating a setting and atmosphere that people enjoy. ▽

BOGATSTVO ŽIVOTA, SLOBODA DUHA

WEALTH OF LIFE, FREEDOM OF SPIRIT

U svijetu koji neprestano traži našu pažnju, gdje se vrijednost mjeri brzinom, glasnoćom i brojem zadataka u danu, istok Hrvatske se može učiniti... drugačijim. Tu vladaju ravnice koje se ne uzdižu dramatično, a gradovi ne pulsiraju užurbanošću. Ulice ovdje ne traže da ih fotografirate svakih nekoliko koraka. Na prvi pogled to je tišina, ali na drugi - to je prostor. Slavonija i Baranja nije destinacija koja će vas preplaviti. Ona vas poziva da usporite dovoljno da je uopće možete osjetiti. A jednom kada se prepustite, svi vaši osjeti doživjet će ono što ovu regiju čini nezaboravnom – jedinstven spoj jednostavnosti i uživanja koje može doći samo iz prisutnosti trenutka. Ovdje će vas prvo privući i pozvati zagonetna, inspirativna priroda i ljudi - neshvatljive topline i velikodušnosti. I taman kada pomislite da se sve odvija u tom smirenom ritmu, Slavonija i Baranja otkriva svoje drugo lice. Ono koje slavi život.

Neshvatljiva gostoljubivost nije o tome koliko trošiš - nego o tome koliko pažnje pokloniš. Gosti rijetko traže ono što zaista žele. Zadatak je čitati između redaka i primijetiti detalj, napomenu, emociju.

In a world that constantly seeks our attention, where value is measured by speed, noise, and the number of jobs squeezed into a single day, the east of Croatia may seem a little... different. Here, the plains do not rise dramatically, nor do the towns pulse with urgency. The streets do not lend themselves to being photographed at every step. The first impression is silence, and the second is – space. Slavonia and Baranja are not destinations that overwhelm you. They invite you to slow down enough to get to feel them. And once you surrender to that rhythm, your senses begin to understand what makes this region unforgettable – a unique blend of simplicity and pleasure that can only arise from being fully present in the moment. What first draws you in is the enigmatic, inspiring landscape and its people – almost incomprehensibly warm and generous. And just when you begin to think that everything has this calm, measured pace, Slavonia and Baranja reveal their flip side. The one celebrating life.

Unreasonable hospitality is not about how much you spend but how much attention you give. Guests rarely ask directly for what they truly want. The real skill is reading between the lines and noticing the detail, the remark, the emotion.





Osječko-baranjska županija u fokusu je zbivanja. Ona je centar regije, pokretač promjena i svjetionik. Kroz godinu ovaj kraj živi kroz manifestacije, festivale i susrete koji spajaju tradiciju, glazbu i zajedništvo. Tamburica, smijeh i dugi stolovi puni hrane postaju prirodan nastavak dana. Rijeke i ravnice otvaraju prostor i za kretanje, bilo da se radi o laganim biciklističkim rutama uz Dunav i Dravu, jahanju kroz prostrane pejzaže ili vesele maratone kroz vinograde. Iz godine u godinu, najpoznatije manifestacije rastu, sve više razdraganih posjetitelja iz cijele Hrvatske i regije se vraća - ponovno doživjeti neodoljivu prirodu slavonskog čovjeka i slavonske zemlje.

- Osječko-baranjska županija iz godine u godinu sve se snažnije prepoznaje kao mjesto po mjeri čovjeka. Mjesto koje uspješno spaja autentičnost, prirodu i tradiciju sa suvremenim načinom života. Upravo ta ravnoteža stvara prostor u kojem ljudi ne žele samo boraviti i doživjeti ga, nego mu se iznova

This is the heart and soul of the Osijek-Baranja County, the region's centre, driver of change, the guiding light. Throughout the year, this part of Croatia comes alive with festivals, gatherings, and events that unite tradition, music, and the sense of community. Days end with tamburitza music, laughter, and long tables laden with food. The rivers and plains invite movement like cycling along the Danube and Drava, horseback riding across vast landscapes, or lively vineyard marathons. Year after year, the region's best-known events continue to grow, drawing cheerful visitors from across Croatia and the wider region, all returning to experience the irresistible spirit of Slavonian people and Slavonian land once again.

“Year after year, more and more people appreciate Osijek-Baranja County as a region tailored to human needs, successfully balancing authenticity, nature, and tradition with the modern way of life. This balance not only draws people

vraćati , a sve češće i birati ga za život - ponosno ističe županica Osječko-baranjske županije Nataša Tramišak.

Ono što je za hrvatsku obalu more, prostranstvo koje ne prestaje na horizontu, to su za istok plodna polja. Ako volite promatrati valove, ovdje ćete jednako dugo gledati kako vjetar prolazi kroz žito, stvarajući tihi, zlatni ples. Pogled ne udara u granice - on se širi. I s njim, gotovo neprimjetno, širi se i nešto u vama. Kada se jutarnja magla prostre po uspavanim poljima kao nježni veo, svijet postaje mekši. Zvukovi su tiši, konture se izgube, a zemlja diše sporije. U ritmu koji podsjeća na nešto iskonsko, gotovo dječje. Ako tada zastanete, bez potrebe da išta zabilježite ili podijelite, primijetit ćete kako se i vaše misli mijenjaju. Postaju dublje i jasnije. Nepregledna polja se izravnavaju u čisto platno po kojem možete pustiti misli da se rastrče kao divlji konji, sve dok se u potpunosti ne umore i nestanu u daljini. Nakon toga, u vama ostaje čist prostor,

to visit and experience it but to return over and over, and even choose to live here, which is ever more the case,” Nataša Tramišak, County Prefect of Osijek-Baranja County, points out with pride.

What the sea is to the Croatian coast, vast fields are to the Croatian east. If you love watching waves, here you will watch the wind ripple through wheat in a quiet golden dance. The scenery is as endless and the view expanding. Almost imperceptibly, something else expands within you as well. When morning mist stretches across sleepy fields like a delicate veil, the world softens. Sounds become muffled, contours dissolve, and the land seems to breathe more slowly, in a rhythm that feels primordial, almost childlike. If you pause and feel no need to capture or share the moment, you may notice your thoughts beginning to change too. They become deeper, clearer. The endless fields flatten into a blank canvas upon which your

Tajanstvena divljina Mysterious wilderness

*Kopački rit je jedno od najvećih i najočuvanijih močvar-
nih područja u Europi. Dom je za gotovo 300 vrsta ptica,
više od 70% svih vrsta zabilježenih u Hrvatskoj. To je mjesto
gdje Dunav i Drava neprestano oblikuju krajolik, stvarajući
mrežu jezera, kanala, bara i šuma koji se stalno mijenjaju.*

*Ovdje ništa nije statično. Voda dolazi i odlazi, a ako
znate čekati i usporiti, svjedočit ćete kako zemlja nestaje
i ponovno se rađa. Možda ćete čuti riku jelena, dubok,
gotovo praiskonski zvuk koji se širi kilometrima kroz šumu,
ili ugledati srne kako mirno leže na proplanku. A možda
ćete podići pogled i, ako imate sreće, uočiti tihog vladara
ovog područja kako kruži iznad vode – orla štekavca. Ispod
površine, u toj mirnoj, neprozirnoj vodi, skriva se život
koji ne vidite – deseci vrsta riba, cijeli jedan svijet koji
diše drugačijim ritmom.*

*Kopački Rit is one of the largest and best-preserved wet-
lands in Europe. It is home to almost 300 bird species,
more than 70% of all registered in Croatia. This is a place
where the Danube and Drava keep shaping the landscape,
creating a network of ever changing lakes, channels, ponds,
and forests.*

*Nothing is static. Water flows and ebbs, and if you know
how to wait and slow down, you will witness land disap-
pearing and being born again. You may hear the roar of
stags, a deep, almost primordial sound carrying for kilo-
metres through the forest, or spot roe deer resting quietly
in a clearing. Or perhaps, if you lift your gaze and are
fortunate enough, you may catch sight of the silent ruler of
this landscape circling above the water – the white-tailed
eagle. Beneath the surface of its calm, opaque waters lies a
hidden world with dozens of fish species, an entire ecosystem
breathing to a different rhythm.*



u kojem ponovno osjećate iskru za kretanjem, stvaranjem. Slavonska zemlja, ona u kojoj vjekovima buja plodnost i život, dat će vam najbolje od sebe.

- Drago nam je kako sve veći broj ljudi percipira naše proiz-
vode, našu tradiciju i prirodnu gostoljubivost kao premium
turistički proizvod. Za nas je istok Hrvatske mjesto u kojemu
je čast i privilegija živjeti i stvarati. Takvu sliku šaljemo u svijet.
Ako ste i dalje skeptični, ne preostaje vam ništa drugo nego
HeadOnEast, krenite put Slavonije i Baranje - poručuje Mislav
Matišić, direktor Turističke zajednice Osječko-baranjske
županije.

Tko god je barem jednom bio ovdje, zna što je slavonsko
gostoprimstvo. Gdje god da se okrenete ono je oko vas.
Nenametljivo. Jednostavno - prirodno. U obiteljskim smješta-
jima i na ruralnim imanjima, stvari se odvijaju drugačije nego
što ste navikli. Domaćin će vas pitati jeste li gladni, i prije
nego što odgovorite, na stol će već stići domaći kruh, kulen,
sir, ajvar, jaja, povrće iz vrta. Bogati slavonski doručak će vas
zasigurno opskrbiti energijom za dan, ali vas neće požuriti u

thoughts can run like wild horses until they tire completely
and vanish in the distance. What remains is a clean inner space
where you once again feel a spark for movement, for creation.
The Slavonian land, where fertility and life have flourished for
centuries, offers you the very best of itself.

“We are delighted that more and more people notice of
our produce, our traditions, and our natural hospitality as a
premium tourist product. For us, eastern Croatia is a place
where it is both an honour and a privilege to live and create,
and this the image we send out into the world. And if you are
still sceptical, there is only one thing left to do – head on East
and set off towards Slavonia and Baranja,” says Mislav Matišić,
director of the Osijek-Baranja County Tourist Board.

Anyone who has spent even a short time here understands
what Slavonian hospitality means. It surrounds you wher-
ever you turn. Discreet and simply – natural. In family-run
accommodation and rural estates, things unfold differently
from what you may be used to. Your host will ask whether
you are hungry, and before you can even answer, you will

***Osječko-baranjska županija dobila
je priznanje platforme booking.com
Traveller Review Awards kao TOP 10
najsrdajnijih regija u svijetu 2025.
godine.***

***Osijek-Baranja County received
recognition from the Booking.com
Traveller Review Awards as one of the
Top 10 Most Welcoming Regions in the
World for 2025.***



GORE / TOP

Mislav Matišić, direktor Turističke zajednice Osječko-baranjske županije, destinaciju vidi kao spoj tradicije, prirodnih ljepota i autentičnosti / *Mislav Matišić, Director of the Tourist Board of Osijek-Baranja County, sees the destination as a blend of tradition, natural beauty, and authenticity*

njega. Slavonci uvijek imaju vremena za razgovor s dragim ljudima, a od trenutka kada domaćin ugleda vaše lice - vi ste jedni od njih. Posebnost ovog kraja je i u tome što iza svakog okusa stoji osoba. Proizvođač vina ujedno je i domaćin koji vam ga toči. On zna svaku bocu, svaku sezonu, svaku priču. Hrana koju jedete nije anonimna, već znate tko ju je uzgojio, gdje je nastala i zašto je baš takva kakva jest. U tim susretima, bez puno riječi, osjeti se nešto što se ne može odglumiti - ponos. Ponos na zemlju, na rad, na ono što se nudi, potpuno otvorenim srcem.

- To je ta neshvatljiva gostoljubivost (unreasonable hospitality) o kojoj se govori u svijetu. Ali ona se ne može naučiti, umjetno kreirati. Mi smo prostor s autentičnom pričom, lokalnim karakterom i ljudima koji znaju što znači primiti gosta. I to čini ovu filozofiju živom u Slavoniji i Baranji. Infrastruktura se može izgraditi. Dušu se ne može kupiti. Neshvatljiva gostoljubivost je ono što pretvara zadovoljnog gosta u ambasadora - govori Matišić o toplini koju slavonski čovjek pruža svakome tko dođe.



be served homemade bread, kulen, cheese, ajvar, eggs, and vegetables fresh from the garden. A rich Slavonian breakfast will undoubtedly fuel you for the day ahead but will never rush you into it. Slavonians always make time to talk with people they care about, and from the moment they set eyes on you, you become one of them. Part of what makes this region so special is that behind every flavour stands a person. The winemaker is also the host pouring your glass. He knows every bottle, every season, every story. The food you eat is never anonymous. You know who grew it, where it came from, and why it tastes exactly the way it does. In these encounters, few words are needed for you to sense something impossible to feign – pride. Pride in the land, in the work, in what is offered with a completely open heart.

“This is that unreasonable hospitality people talk about around the world. But it cannot be taught or fabricated. We are a place with an authentic story, a strong local character, and people who truly understand what it means to welcome a guest. This philosophy is genuinely alive in Slavonia and Baranja. Infrastructure can be built. A soul cannot be bought. Unreasonable hospitality is what turns a satisfied guest into an ambassador,” Matišić says of the warmth Slavonian people extend to everyone who comes here.

Zagrljaj rijeka Embraced by rivers

Dvadesetak kilometara nizvodno od Osijeka smjestio se Aljmaš – malo mjesto velike simbolike. Poznato kao marijansko svetište, ali i kao mjesto susreta. Ne samo ljudi, nego i rijeka. Upravo ovdje rijeka Drava ulazi u Dunav. Kada promatrate Dunav s vidikovca u Aljmašu, pred vama je žila kucavica europskog kontinenta. Moćna voda koja povezuje devet zemalja i u sebi nosi priče od Schwarzwalda do Crnog mora. I zato se baš tu, na ušću Drave u Dunav, događa susret vremena, prostora i kretanja. Ako zastanete dovoljno dugo, osjetit ćete kako se nešto u vama smiruje. Kao da vas ta širina podsjeća koliko je u redu ne žuriti.

About twenty kilometres downstream from Osijek, there is a small place of great symbolism. Aljmaš is known as a place of confluence, not only of people but of rivers as well. This is where Marian pilgrims gather and where the Drava flows into the Danube. When you stand at its belvedere and watch the Danube, you can sense this mighty river, the lifeblood of the European continent, as it connects nine countries and carries countless stories from the Black Forest all the way to the Black Sea. This is where time, space, and movement meet. If you pause long enough, you may feel something settle within you. As though this vastness reminds you that it is ok to take it slowly.



Kretanje kao doživljaj Movement as a experience

Sport je način da osjetite prostor – bilo kroz adrenalin, tradiciju ili jednostavno kretanje u prirodi. Drava i Dunav otvaraju prostor za kajak, veslanje i mirnije oblike rekreacije na vodi, dok šume i ravnice nude brojne pješačke i trail staze – od baranjskih surduka do šumovitih predjela Krndije.

Za one koji žele sporiji ritam, tu su jahanje kroz prirodu i promatranje ptica, aktivnosti koje više podsjećaju na med- itaciju nego na sport. Ono što ovaj kraj čini posebnim jest raznolikost – u jednom danu možete voziti kroz vinograde, šetati uz Dunav ili veslati kroz mirne rukavce. Osijek, grad s najviše biciklističkih staza u Hrvatskoj, idealna je polazna točka. Već nakon kratke vožnje pedalom stižete do Kopačkog rita, jedne od posljednjih očuvanih močvara Europe, gdje biciklizam prelazi u doživljaj prirode.

12.-13. LIPANJ / JUNE, OSIJEK

Pannonian Challenge

13. LIPANJ / JUNE, OSIJEK

FEBIRE

Hrvatski festival biciklističke rekreacije
/ Croatian Festival of Recreational Cycling

19. LIPANJ / JUNE, BELI MANASTIR

BRUT

26. LIPANJ / JUNE, NAŠICE

Utrka NEXE CROATIA Backyard Ultra / NEXE CROATIA Backyard Ultra

27. LIPANJ / JUNE, BOROVIK

Kup Đakovo / Đakovo Cup

Utrka lada / Traditional Boat Race

04. SRPANJ / JULY, BOROVIK

Triatlon Borovik / Borovik Triathlon

21. KOLOVOZ / AUGUST, OSIJEK

Sunset Run

28.-30. KOLOVOZ / AUGUST, BROĐANCI

Olimpijada starih športova / Olympics of Traditional Sports

RUJAN / SEPTEMBER

Baranjski Ferivi polumaraton / Baranja Ferivi Half Marathon

RUJAN / SEPTEMBER, BILJE

Bilje olimpijski triatlon / Bilje Olympic Triathlon

Sport is a way of experiencing the landscape, whether through adrenaline, tradition, or simply movement in nature. The Drava and Danube create opportunities for kayaking, rowing, and gentler forms of recreation on the water, while forests and plains offer countless walking routes, from the surduks of Baranja to the wooded slopes of Krndija.

For those seeking to slow down, there is horseback riding and birdwatching in the countryside, activities that feel more like meditation than sport. What makes this region so special is its diversity: in a single day you can cycle through vineyards, walk beside the Danube, or paddle through peaceful backwaters. Osijek, the Croatian city with the greatest number of cycling paths, is the perfect starting point. After only a short ride, you reach Kopački Rit, one of Europe's last preserved wetlands, where cycling gradually becomes an immersion in nature.



Osječko-baranjska županija povijesno je bila prostor susreta moći, kulture i profinjenog života. Na sjecištu velikih europskih puteva, ovdje su stoljećima svoje tragove ostavljale plemićke i vladarske obitelji koje su oblikovale identitet Slavonije i Baranje. Nasljeđe Eugena Savojskog i danas živi kroz dvorac u Bilju, a dvorac u Tikvešu, nekadašnje lovačko i ladanjsko utočište okruženo prirodom Kopačkog rita, nosi priču o utjecaju habsburgovaca. U regiji su snažan trag ostavile i plemićke obitelji poput Hilleprand von Prandau u Valpovu, Pejačević u Osijeku i Našicama te Adamovich-Cseh u Baranji i Čepinu - obitelji čiji su dvorci i perivoji stoljećima bili središta društvenog, kulturnog i gospodarskog života. Danas ti prostori dobivaju novo lice. Neki dvorci postaju mjesta kulturnih događanja, festivala i koncerata, drugi elegantni smještaji i prostori za odmor, dok pojedini još uvijek čuvaju gotovo netaknutu atmosferu nekih prošlih vremena.

Posebnu eleganciju regiji daje i Državna ergela Đakovo, jedna od najstarijih ergela lipicanaca u Europi, kao i monumentalna Đakovačka katedrala, koja dominira ravnicom poput kontinentalne palače. U Osijeku, Tvrđa čuva barokni duh grada, ali i pokazuje kako se povijest ovdje ne konzervira nego živi kroz galerije, festivale, glazbu i urbanu svakodnevicu. Upravo u toj kombinaciji aristokratskog nasljeđa, očuvane tradicije i suvremenog života, Osječko-baranjska županija otkriva svoje posebno, kraljevsko lice.

- Kad govorimo o turizmu u Osječko-baranjskoj županiji, ne govorimo o tome kako privući što više posjetitelja. Govorimo o tome kako stvoriti susret između čovjeka i mjesta koje ga može iznenaditi. Ta mjesta već postoje. Dvorci, ergele, rijeke, ravnica, gradovi koji znaju biti tihi i glasni u isto vrijeme. Nije na nama da sve ispričamo, već da sve pripremimo tako dobro da je gosti sami počnu živjeti tu priču onog trenutka kad stignu. Oni koji jednom prošetaju Tvrdom u sumrak, koji vide lipicanere u jutarnjoj magli ili sjednu za stol uz Dravu - oni ne odlaze kao turisti, oni odlaze kao netko tko je nešto doživio. I to je ono čemu težimo - zaključuje Mislav Matišić. ▽

Od maglovitih jutara nad đakovačkim poljima, preko zlatnih valova žita do vinograda koji se spuštaju prema Dunavu na Banskom brdu i Erdutu - ovdje svaki kadar diše prostorom, tišinom i plodnošću koja traje.

Historically, Osijek-Baranja County has long been an intersection of power, culture, and refined living. Positioned at the crossroads of major European routes, this region has for centuries borne the imprint of noble and royal families who helped shape the identity of Slavonia and Baranja. The legacy of Prince Eugene of Savoy still lives on through the castle in Bilje, while the Tikveš Castle, once a hunting and countryside retreat surrounded by the nature of Kopački Rit, echoes the Habsburg influence. The region was also deeply marked by noble families such as the Hilleprand von Prandau in Valpovo, the Pejačevićs in Osijek and Našice, and the Adamovich-Csehs in Baranja and Čepin, families whose castles and parks had been centres of social, cultural, and economic life for centuries. Today, these places are taking on new roles. Some castles have become venues for cultural events, festivals and concerts, others for elegant accommodation and retreat, while some have preserved almost the original atmosphere of age long gone.

The region's elegance is further enriched by the State Stud Farm in Đakovo, one of the oldest Lipizzaner stud farms in Europe, as well as by the monumental Đakovo Cathedral, rising above the plains like a continental palace. In Osijek, the Tvrđa fortress preserves the city's Baroque spirit while also demonstrating how history can live on through galleries, festivals, music, and even everyday urban routine. In this combination of aristocratic heritage, preserved tradition, and contemporary life Osijek-Baranja County reveals its distinctively regal character.

“When we speak about tourism in Osijek-Baranja County, we are not talking about attracting the highest possible number of visitors. We are talking about setting up an encounter between a person and a place that will leave them amazed. We have such places. Castles, stud farms, rivers, plains, and towns that know how to be quiet and vibrant at the same time. It is not our role to tell the entire story for our guests but to set the stage, so that they begin living that story themselves from the moment they arrive. Those who walk across Tvrđa at dusk, who see the Lipizzaners in the morning mist, or sit beside the Drava at a long table, do not leave as tourists. They leave as people who have experienced something real. And this is exactly what we strive for,” Matišić concludes. ▽

From misty mornings above the fields of Đakovo to golden waves of wheat and the vineyards of on Bansko Hill and Erdut descending towards the Danube, every frame captures the vastness, silence, and fertility.



Amazona Europe Europe's Amazon

Biciklirajte južnom rutom Amazon of Europe Bike Trail, biciklističkom stazom koja prolazi kroz UNESCO-ov petodržavni rezervat biosfere Mura–Drava–Dunav, povezujući Austriju, Sloveniju, Hrvatsku, Mađarsku i Srbiju.

Dionica kroz Slavoniju i Baranju ostaje posebna zbog svoje tišine, širine i načina na koji vas, gotovo neprimjetno, uvodi u sporiji, dublji ritam putovanja. Putovanje započinje u Noskovicima, u srcu netaknute prirode, odakle staza vodi kroz Regionalni park Mura–Drava prema Belišću. Već na ovoj dionici uranjate u krajolik bogat florom i faunom, gdje rijeka diktira ritam, a priroda ostaje glavna kulisa. Dalje vas put vodi u Osijek, grad koji savršeno spaja opuštenost i urbani šarm. Šetnja Tvrdom, kratko zaustavljanje uz čašu domaćeg vina ili tanjur toplog gulaša i fiš paprikaša, prirodan su dio ovog putovanja. Iz Osijeka nastavljate prema jednom od najljepših prizora regije - ušću Drave u Dunav. Tu se krajolik otvara, a rijeke susreću u širokom, umirujućem zagrljaju.

Staza zatim vodi prema Erdutu i dalje preko istočne granice, prateći Dunav kroz mirne rukavce i kanale, uz stalnu pratnju ptica i povremenu riku jelena iz obližnjih šuma. Taj dio puta posebno naglašava ono po čemu je ovaj kraj jedinstven - osjećaj da ste u prostoru koji još uvijek pripada prirodi. Daljnja ruta prema Apatinu i Somboru otkriva slojeve kulturne i povijesne baštine, dok vas završni kilometri vode kroz pitoma sela sve do Mohača u Mađarskoj.

Osječko-baranjska županija dio je jedinstvenog europskog prirodnog fenomena - Amazon of Europe, najvećeg riječnog rezervata biosfere na kontinentu pod zaštitom UNESCO-a.



Take the southern route of the Amazon of Europe Bike Trail that runs through the Transboundary UNESCO Five-country Biosphere Reserve “Mura–Drava–Danube”, connecting Austria, Slovenia, Croatia, Hungary, and Serbia.

The stretch through Slavonia and Baranja is especially memorable for its silence, vastness, and the way it almost imperceptibly draws you into a slower, deeper rhythm of travel. The journey begins in Noskovci, in the heart of pristine nature, and leads through the Mura-Drava Regional Park towards Belišće. This first leg immerses you into a landscape rich in flora and fauna, whose heartbeat is dictated by the river.

Further on, the route takes you to Osijek, a city that perfectly balances laid-back charm with urban character. A stroll through the Tvrdča, a brief pause over a glass of local wine or a bowl of warm goulash or fiš paprikaš, all make the integral part of the experience. From Osijek, the route continues towards one of the region's most striking sights – the confluence of the Drava and the Danube. Here the landscape opens wide, and the rivers meet in a broad, calming embrace.

The trail then leads towards Erdut and onwards across the eastern border, following the Danube through quiet backwaters and canals, accompanied by birdsong and the occasional roar of deer from the nearby forests. This leg captures what makes the region unique – the feeling of being in a place that still belongs to nature. The onward route towards Apatin and Sombor reveals layers of cultural and historical heritage, while the final kilometres lead through gentle villages all the way to Mohács in Hungary.

Osijek-Baranja County is part of the unique European natural phenomenon known as the Amazon of Europe – the continent's largest river biosphere reserve under UNESCO protection.



Okus temperamenta Taste of temperament

Tradicionalne specijalitete Slavonije i Baranje povezuje boja topline, srdačnosti, strasti – žarko crvena. Nema zabune odakle dolazi jer je baranjska paprika nimalo suptilna, ali iskrena kraljica okusa ove regije. Već prvi zalogaj kulena će vam sve reći o prevladavajućem karakteru prostora - intenzivno, bogato, bez zadržke. I vrlo brzo shvatite da je to tek početak jednog slasnog prijateljstva s krajem koji ne skriva svoj karakter. Na istoku Hrvatske stol je uvijek raznolik i pun. Meso i riba, slatko i slano, jela na žlicu koja griju i vraćaju u djetinjstvo, ali i ona koja traže strpljenje i vrijeme. Čvarci donose teksturu i puninu, a domaći pekmezi i taške onu meku, toplu završnicu koja ostaje dugo nakon zadnjeg zalogaja.

Poseban doživljaj čine brojni ruralni restorani i salaši, gdje večera često dolazi uz zvuk tamburice i smijeh za susjednim stolom. Jelovnici čuvaju stara jela, ali ih nerijetko interpretiraju na moderan način.

Lonci krčkaju satima, često na otvorenoj vatri - fiš paprikaš, čobanac, perkelt. Ovdje je slow food način života.

Okusi dolaze iz zemlje i vode. Od autohtonih pasmina poput crne slavonske svinje i podolca, do riječnih darova poput smuđa i šarana koji ovu regiju čine posebnom.

Autentične manifestacije poput Proljetnog i Zimskog vašara u Karancu, Festivala tista u Topolju, Ribarskih dana u Kopačevu, Paprikafesta u Lugu, te brojnih čobanijada i fišijada idealne su za doživljaj tradicionalne lokalne gastronomije.



The traditional specialties of Slavonia and Baranja share the same colour of warmth, generosity, and passion – crimson red. There is no mistaking where it comes from, because Baranja pepper is anything but subtle: it is the queen of flavour in this region. One bite of kulen is enough to tell you everything about the prevailing character of this landscape – intense, rich, and unapologetic. And very quickly you realise this is only the beginning of a delicious friendship with a region that never conceals its personality. In eastern Croatia, the table is always abundant and varied. Meat and fish, sweet and savoury, comforting spoon dishes that warm you and return you to childhood, alongside those that demand patience and time. Čvarci [scratchings or cracklings] bring texture and richness, while homemade preserves and taške [jam pockets, dumplings] provide that soft, comforting finish that lingers long after the final bite.

A special experience awaits in many a rural restaurant and salaš [farmhouse], where dinner often arrives accompanied by tamburitza music and laughter from neighbouring tables. Menus preserve traditional dishes, though they are often interpreted in a contemporary way.

Pots of fiš paprikašm [fish stew], čobanac [mixed meat stew], and perkelt [pörkölt] simmer for hours, often over open fire. Slow food is not a trend, but a way of life.

The flavours come from both land and water. From indigenous breeds such as the Black Slavonian pig and the Podolian cattle to river treasures like pike-perch and carp, which make this region so distinctive.

Authentic events such as the Spring and Winter Fair in Karanac, the Dough Festival in Topolje, Fishermen's Days in Kopačevo, Paprikafest in Lug, and numerous čobanac and fiš competitions are ideal for experiencing traditional local gastronomy.



Fajferica

Crna slavonska svinja jedna je od najvećih gastro posebnosti istoka Hrvatske. Nekada gotovo zaboravljena, danas doživljava veliki povratak zahvaljujući vrhunskoj kvaliteti mesa i sve većem interesu za autohtone pasmine i tradicionalan uzgoj. Uzgojena sporije i prirodnije, daje meso bogatog okusa i posebne strukture masnoće. Nekada simbol svakodnevice i skromnosti, danas se njezina slanina sve češće nalazi u kontekstu visoke gastronomije, a često se uspoređuje s talijanskim lardom. Vrhunska slanina fajferice bogatog je okusa i svilene teksture koja nestaje na jeziku, s izraženim karakterom i dubokom aromom kontinentalnog podneblja.

The Black Slavonian pig is one of the greatest gastronomic treasures of eastern Croatia. Once nearly forgotten, it is now experiencing a major revival thanks to the exceptional quality of its meat and growing interest in indigenous breeds and traditional farming methods. Raised more slowly and naturally, it produces richly flavoured meat with a distinctive fat structure. Once a symbol of modest everyday life, its cured fat is now increasingly found in haute cuisine, often compared to Italian lardo. Fajferica's top-quality bacon is rich in flavour, silky in texture, and melts on the tongue, carrying a pronounced character and the deep aromas of the continental landscape.



Slavonsko-srijemski podolac Slavonian-Syrmian Podolac

U prizoru stada koje mirno pase na slavonskim livadama, pod širokim nebom i uz tišinu koja prati ovaj kraj, primjetit ćete posebnu, impozantnu životinju. Visok, snažan, s prepoznatljivim dugim rogovima koji se šire u elegantnom luku, baranjski podolac je autohtona pasmina goveda koja stoljećima živi na ovim prostorima. Nekada kao radna snaga u polju, danas kao čuvar tradicije i identiteta Slavonije i Baranje. Njegova otpornost i prilagodljivost učinile su ga savršenim za život na otvorenim pašnjacima uz Dunav i Dravu. Podolac ne traži mnogo, ali daje autentičnost koja se ne može replicirati. Slavonsko-srijemski podolac doživljava svoju renesansu. Njegovo meso je čvrste strukture i punog okusa, nastalo sporim uzgojem i prirodnim načinom života. Izuzetno cijenjen u vrhunskoj gastronomiji, gdje se naglasak stavlja na podrijetlo i kvalitetu.

As you watch a herd peacefully grazing Slavonian pastures beneath wide skies, you will notice a striking and imposing animal. Tall and powerful, with long horns spreading in elegant arcs, the Podolian is an indigenous cattle breed of Baranja that has lived in these lands for centuries. Once used as working cattle in the fields, today it stands as a guardian of the tradition and identity of Slavonia and Baranja.

Its resilience and adaptability made it perfectly suited to life on the open pastures along the Danube and Drava rivers. Podolac demands little yet offers an authenticity that cannot be replicated. Today, this breed is having its own renaissance. Its meat is firm in texture and full in flavour, shaped by slow breeding and a natural way of life. It is highly prized in fine dining gastronomy, where emphasis is placed on origin and quality.

Vino i vinske radosti Wine and its pleasures

Vinska scena Osječko-baranjske županije raznolika je koliko i njezin krajolik. Od moćnih dunavskih padina Erduta, preko pitomih vinograda Baranje, do kontinentalnih vinogorja Feričanaca i Trnave - svaka lokacija daje drugačiji karakter vinu.

Ovdje ćete kušati svježe graševine, mineralne rizlinge, ali i izražajne crne sorte poput frankovke koja u ovom podneblju pokazuje svoj puni potencijal. Vina su jasna, pitka i povezana s mjestom iz kojeg dolaze. Ono što ih dodatno izdvaja jest neposrednost - često ih kušate upravo ondje gdje nastaju, uz ljude koji ih stvaraju.

Vino je ovdje iskustvo koje se pamti po okusu, mjestu i ljudima, a koliko je slavonscima važno, govori broj vinskih manifestacija koje se protežu kroz svaki mjesec u godini.

The wine scene of Osijek-Baranja County is as diverse as its landscape. From the mighty Erdut slopes descending towards the to the gentle vineyards of Baranja and hills of Feričanci and Trnava – every location gives wine a different character.

Here you will taste fresh graševina [Welschriesling], mineral rieslings, but also expressive red varieties such as frankovka [Blaufränkisch], which reaches its full potential in this climate. The wines are clear, smooth, and deeply connected to the terroir. What makes them even more special is their immediacy. You often taste them where they are made with the people who make them.

And wine is an experience remembered through flavour, place, and people. How important it is to Slavonians is evidenced by the sheer number of wine events taking place throughout the year.



5. LIPANJ / JUNE, TOPOLJE

Vino i tambure
/ **Wine and Tamburica**

5. LIPANJ / JUNE, FERIČANCI

Wine&Gallop Beats

6. LIPANJ / JUNE, KNEŽEVI VINOGRADI

Baranja Wine&Walk

12. LIPANJ / JUNE, NAŠICE

Večer vina u perivoju
/ *Evening of Wine in the Park*

19. LIPANJ / JUNE, MANDIČEVAC

Dana otvorenih vinskih podruma
Dakovačkog vinogorja
/ *Open Cellar Days of the Dakovo Wine Region*

20. LIPANJ / JUNE, TRNAVA

Bonavita

11.-12. RUJAN / SEPTEMBER, ERDUT

Wine & Bike Tour Erdut

25.-26. RUJAN / SEPTEMBER, ZMAJEVAC

Vinski Bor maraton
/ *Wine Bor Marathon*

RUJAN / SEPTEMBER, FERIČANCI

Festival frankovke
/ **Frankovka Festival**



Slow Wine Train

Slavonci se oduvijek vole šaliti na račun sporosti vlakova – pa su od toga odlučili napraviti iskustvo. Slow Wine Train je jedinstveno vinsko putovanje od Osijeka do Erduta koje sporost pretvara u novu razinu opuštanja i uživanja.

Ovaj poseban događaj ujedno označava i uvod u vinski mjesec Osječko-baranjske županije, razdoblje kada regija slavi svoje vinare, vinograde i vinsku kulturu. Dok vlak polako prolazi kroz plodnu ravnicu, čaše se pune, i uz domaće zalogaје, dijele se priče ljudi koji stoje iza svake etikete.

Na kraju shvatite da je upravo taj sporiji ritam ono što ovo iskustvo čini posebnim i da neka putovanja jednostavno nema smisla ubrzavati. A destinacija? Pravi doživljaj podunavskog terroira, susret s vinima, kra-jolicima i ljudima koji svojim trudom stvaraju najfinije kapljice ovoga kraja.

Ne stignete li se ukrcati na erdutski, ptičice nam govore da će vinski vlak uskoro i kroz vinogorja Baranje i Feričanaca...

Slavonians have always joked about slow local trains, so they decided to turn one into a slow tasting experience. Slow Wine Train is a unique wine journey from Osijek to Erdut that gives slowness a new level of relaxation and enjoyment.

This special event also marks the beginning of the Osijek-Baranja County wine month, when the region celebrates its winemakers, vineyards, and wine culture. As the train slowly rolls across the fertile plains, glasses are filled and stories shared over local delicacies between the people behind each label.

In the end, you realise it is precisely this slow rhythm that makes the experience so special and that some journeys are not meant to be rushed. And what about the destination? The destination is the encounter with the Danube terroir – with its wines, landscapes, and people whose dedication creates the finest drops of this region.

If you happen to miss this Erdut train, a little bird told us that, soon, wine trains might also be travelling through the vineyards of Baranja and Feričanci...

VINA BELJE

POVIJEST UKOPANA U BRDO *HISTORY HIDDEN WITHIN A HILL*

Vinski podrum, ukopan u brdo u središtu Kneževih Vinograda, prvi se put spominje davne 1526. godine i zaštićeni je srednjovjekovni lokalitet. Najveći je i najimpozantniji vinski podrum u Baranji, koji u sebi čuva bogatu vinsku arhivu s više od 20.000 reprezentativnih uzoraka vina. Najstarije vino u arhivi je cabernet franc iz 1949. godine, a posebno impozantna je arhiva graševine, s više od šezdeset berbi.

Stari podrum Vina Belje prostire se na tri etaže i ispunjen je bačvama od najboljeg slavonskog hrasta. Gornja etaža podruma je tradicionalni baranjski gator horizontalno ukopan u lesno brdo, dok se u donjoj etaži nalazi impresivna podrumaska dvorana. U zgradi podruma smještena je kušaonica vina i suhomesnatih proizvoda, suvenirnica, te vinoteka. Upravo su podrumi Vina Belje jedna su od najposjećenijih turističkih atrakcija Baranje.

Ovaj prostor svjedoči kontinuitetu vinske kulture i životu koji se oduvijek odvijao uz vinovu lozu. Njegova vrijednost nije samo u baštini, nego u osjećaju trajanja koji i danas oblikuje identitet cijelog kraja.

This wine cellar, carved into a hill in the centre of Kneževi Vinogradi, was first mentioned in 1526 and is a protected medieval site. It is the largest and most impressive wine cellar in Baranja, housing a rich wine archive with more than 20,000 representative wine samples. The oldest wine in the archive is a Cabernet Franc from 1949, while the Graševina archive is particularly impressive, with more than sixty vintages.

The old Vina Belje cellar extends over three floors and is filled with barrels made from the best Slavonian oak. The upper floor of the cellar is a traditional Baranja gator, horizontally dug into a loess hill, while the lower floor shelters an impressive cellar hall. In the cellar building there is also a tasting room for wine and cured meat, a souvenir shop, as well as a wine store. The Vina Belje cellars are one of the most visited tourist attractions in Baranja.

This place bears witness to the continuity of wine culture and a way of life that has always taken place alongside the vine. Its value lies not only in its heritage, but in the sense of permanence that still continues to shape the identity of the entire region.





U prvim pisanim dokumentima o vinskom podrumu u Kneževim Vinogradima spominju se turski vojnici vojskovođe Sulejmana Veličanstvenog. Tijekom njihovog boravka na ovim prostorima, stari podrum je služio kao konjušnica, barutana i tamnica. Proizvodnja vina u Baranji i Hrvatskom Podunavlju počela je stoljećima prije Osmanlija i povezana je s rimskim carom Markom Aurelijem Probom, koji je u 3. stoljeću nove ere na ove prostore donio vinovu lozu. Veza lokalnog stanovništva s uzgojem vinove loze i proizvodnjom vina najbolje se ogleda u imenu regije, jer Baranja u prijevodu s mađarskog izvornika znači 'majka vina'.

Priča o beljskim vinima počinje u vlastitim vinogradima na Banovom brdu, kroz čije krajolike vijuga najljepša vinska cesta u Hrvatskoj, duga gotovo 8 kilometara. U središtu vinske ceste smješten je Vidikovac, koji je okružen milijunima čokota vinove loze. Predivan pogled na nepregledne hektare vinograda, baranjsku ravnicu i hrvatsko Podunavlje mamac je za brojne domaće i strane goste, kao i lokalne stanovnike koji ovdje rado šeću i voze bicikle. U okruženju vinograda, na padini Banovog brda, izgrađena je suvremena vinarija s turističkim prijemnim centrom, koja je otvorena za najavljene grupne obilaske. Upravo na ovom mjestu nastaju ultra premium, premium i select linije Vina Belje, i najvažnije vinske sorte chardonnay, frankovka, merlot, cabernet sauvignon, i naravno nezaobilazna graševina.

The first written documents about the wine cellar in Kneževi Vinogradi mention the Turkish soldiers of the military leader Suleiman the Magnificent. During their stay in this region, the old cellar served as a stable, gunpowder magazine and dungeon. However, wine production in Baranja and the Croatian Danube region began centuries before the Ottomans and is linked to the Roman emperor Marcus Aurelius Probus, who brought grapevines to these areas in the 3rd century AD. The connection of the local population with viticulture and wine production is best reflected in the name of the region, as Baranja in Hungarian means “mother of wine“.

The story of Belje wines begins in its own vineyards on Banovo Brdo, where one of Croatia’s most beautiful wine roads winds for nearly eight kilometres. In the centre of the wine road lies a scenic viewpoint – Vidikovac – which is surrounded by millions of grapevines. The breathtaking views of nearly endless hectares of vineyards, the Baranja plain and the Croatian Danube region are a lure for numerous domestic and foreign guests, as well as local residents who enjoy walking and cycling here. Surrounded by vineyards, on the slope of Banovo Brdo, a modern winery with a visitor centre has been built, open to organized groups. Exactly here the ultra premium, premium and select lines of Vina Belje are created, as well as the most important wine varieties: Chardonnay, Frankovka, Merlot, Cabernet Sauvignon and, of course, the inevitable Graševina.

O porijeklu graševine puno je različitih tumačenja ampelografa. Pretpostavlja se da je u naše krajeve došla sredinom devetnaestog stoljeća, u vrijeme Austro-Ugarske monarhije. Prema podacima o količinama vinograda i njihovoj strukturi graševina je najzastupljenija vinska sorta koja zauzima 22 posto svih vinograda u Hrvatskoj, dok u Slavoniji i hrvatskom Podunavlju zauzima više od 60 posto vinograda.

Riječ je o sorti koja se u svjetskim publikacijama najčešće povezuje s prostorom srednje Europe, a neki autori za domovinu graševine smatraju područje Slavonije i hrvatskoga Podunavlja, jer upravo na ovom prostoru daje iznimne rezultate u pogledu kakvoće vina. Donedavno se graševina nazivala talijanskim ili vlaškim rizlingom, dok je Jancis Robinson, jedna od najpoznatijih vinskih autorica na svijetu, u svojoj knjizi Wine Grapes nije nazvala graševinom (prema njenom hrvatskom nazivu). Upravo je navedeno izdanje, koje broji gotovo 1200 stranica i smatra se najvećim i najopsežnijim vinskim vodičem na svijetu, otvorilo put prepoznavanja graševine u internacionalnim razmjerima.

Podrum star 500 godina čuvar je vinske tradicije i jedno od ključnih mjesta baranjskog identiteta.

There are many different interpretations of the origin of Graševina by ampelographers. It is believed to have arrived in our region in the mid-19th century, during the Austro-Hungarian monarchy. According to data on the volume of vineyards and their structure, Graševina is the most common wine variety, accounting for 22% of all vineyards in Croatia, while in Slavonia and the Croatian Danube region it accounts for more than 60% of vineyards.

Although internationally most often associated with Central Europe, some authors even consider the area of Slavonia and the Croatian Danube region to be the homeland of Graševina, because in this area it achieves exceptional results in terms of wine quality. Until recently, Graševina was called Italian or Welschriesling, while Jancis Robinson, one of the most famous wine authors in the world, did not call it Graševina (according to its Croatian name) in her book Wine Grapes. The aforementioned edition, with almost 1200 pages, is considered the largest and most comprehensive wine guide in the world, opening the way for Graševina to be recognized internationally.

The 500-year-old cellar is the guardian of wine tradition and one of the key pillars of Baranja's identity.



Graševini u hrvatskom Podunavlju ponajprije odgovaraju bogata, hranjiva tla te južne ekspozicije i blage padine kao što je Banovo brdo u Baranji, koje se po broju sunčanih sati godišnje može usporediti sa srednjom Dalmacijom.

Beljsku graševinu karakterizira zelenkasto-žuta boja s umjerenim udjelom alkohola i ugodnim kiselinama. Osim redovne berbe, ova sorta daje izvrsne rezultate i u kasnim berbama, berbama prosušenih bobica i ledenim berbama. Vina iz redovne berbe uglavnom su suha, s voćnom aromatikom i blagom bademastom gorčinom na završetku, što je sortna karakteristika. Vina iz kasnih i ledenih berbi su puna i bogata, a sortne karakteristike izvrsno se sljubljuju s aromama plemenitih plijesni.

U gastronomskom pogledu, graševina izvrsno prati širok izbor jela, prvenstveno domaćih tradicionalnih specijaliteta regije iz koje vino dolazi.

Područje vinogorja Baranja daje izuzetna vina od bordoških sorti merlot i cabernet sauvignon, a mađarska vinogradarska regija Villanyi, s kojom graniči hrvatsko vinogorje Baranja, poznata je po proizvodnji vina od sorte cabernet franc zbog čega se cijela regija često povezuje s francuskim Bordeauxom. Obje regije smještene su na 45. paraleli, a određuju ih njene rijeke - Dordogne i Garonne, odnosno Dunav i Drava. Bordoške crvene sorte merlot i cabernet sauvignon već su dugi niz godina prisutne u baranjskim vinogradima. Riječ je o sortama koje su poznate po svojoj prilagodljivosti, zbog čega su prisutne širom svijeta, no svaka regija i lokalitet daje im specifičnost koju nosi lokalni terroir. U vinogradima Belja ovim vinima pogoduje lesno tlo, vinogradi južne ekspozicije i velika količina sunčanih sati od lipnja do kraja rujna, kada započinje berba i traje oko mjesec dana. Baranjski terroir daje ovim vinima optimalne kiseline, u prosjeku oko 6 grama, koje omogućavaju dobro starenje i sazrijevanje vina kroz godine. Vina najčešće odležavaju u drvenim bačvama od slavonskog hrasta i izlaze na tržište minimalno dvije godine nakon berbe, a svoj maksimalni potencijal dostižu nakon tri do pet godina odležavanja. Vina Belje posebna su i po izvanrednim kupažama crvenih vina, a među njima se posebno ističu Goldberg Red i cabernet sauvignon-merlot.

Kvaliteta vina proizašlih iz Beljskih podruma potvrđena su brojnim međunarodnim nagradama u 2026. godini. Na međunarodnom ocjenjivanju Mundus Vini – Spring Tasting, osvojeno je osam zlatnih medalja i dvije titule - za najboljeg proizvođača iz Hrvatske i najbolje bijelo vino iz Hrvatske. Titulu najboljeg bijelog vina osvojila je beljska vrhunska graševina berbe 2024., čime je još jednom pokazala da je vrhunska do zadnje kapi. Zlatni niz je nastavljen osvajanjem pet zlatnih medalja na Berliner Wine Trophy i četiri zlatne medalje na Challenge International du Vin u Francuskoj. Posebna vrijednost ovih nagrada leži u činjenici da su i bijela i crna vina iz svih proizvodnih linija osvojila nagrade, od select butelje graševine do vina iz linije Goldberg, što pokazuje predanost kvaliteti u svakoj boci. ▽

Graševina thrives in the fertile, nutritious soils of the Croatian Danube region, especially on the southern, gentle slopes of Banovo Brdo in Baranja, which can be compared to central Dalmatia in terms of the number of sunny hours annually.

Belje Graševina is characterized by its greenish-yellow colour, a moderate alcohol content and pleasant acidity. In addition to regular harvests, this variety also produces excellent results in late harvests, dried berry selections and ice wines. Regular harvest wines are mostly dry, with fruity aromas and a slight almond-like bitterness on the finish, which is a characteristic of this variety. Wines from late and ice wine harvests are full-bodied and rich, and the varietal characteristics blend perfectly with the aromas of noble moulds.

In terms of gastronomy, Graševina pairs well with a wide range of dishes, primarily traditional specialties of the region.

The Baranja wine region produces exceptional wines from the Bordeaux varieties such as Merlot and Cabernet Sauvignon, while the Hungarian wine-growing region of Villanyi, which borders the Croatian Baranja wine region, is known for its production of wines from the Cabernet Franc variety. That is why the entire region is often linked to Bordeaux. Both regions are located on the 45th parallel and are shaped by their rivers – the Dordogne and Garonne in France, and the Danube and Drava here. The Bordeaux red varieties Merlot and Cabernet Sauvignon have been present in the Baranja vineyards for many years. These varieties are known for their adaptability, which is why they are present all over the world, but each region and locality gives them a specificity that is carried by the local terroir. In the Belje vineyards, these wines thrive due to the loess soil, the southern-facing vineyards and abundant sunshine from June to the end of September, when the harvest begins and which lasts about a month. The Baranja terroir provides these wines with optimal acidity, on average about 6 grams, enabling them to age and mature good over the years. The wines are typically aged in wooden barrels made of Slavonian oak and are released on the market at least two years after harvest and reach their maximum potential after three to five years of aging. Vina Belje is also known for their outstanding blends of red wines, among which Goldberg Red and Cabernet Sauvignon-Merlot stand out.

The quality of the wines produced in the Belje cellars has been confirmed by numerous international awards in 2026. At the international Mundus Vini – Spring Tasting competition, eight gold medals and two titles were won – for the best producer from Croatia and the best white wine from Croatia. The title of best white wine was awarded to Belje premium Graševina 2024 vintage, thus once again proving that it is excellent to the last drop. The golden streak continued with five gold medals at the Berliner Wine Trophy and four gold medals at the Challenge International du Vin in France. These awards are especially significant as both white and red wines from all product lines won awards, from the select bottle of Graševina to the wines from the Goldberg line, demonstrating the commitment to quality in every bottle. ▽



JOSIĆ

JEDINSTVENA EMOCIJA BARANJE

A DISTINCT EMOTION OF BARANJA

Zmajevac, šarmantno središte baranjske vinske kulture, nalazi se na jednoj od najljepših vinskih cesta Hrvatske. A Baranja, na mađarskom „majka vina“, se baš ovdje otkriva u svom najautentičnije izdanju – kroz terroir, gastronomiju i ritam života koji ne poznaje žurbu. Upravo u tom ritmu diše i Josić, mjesto koje nadilazi kategorije restorana i vinarije. To je živa priča o baranjskom nasljeđu koje se ne čuva pod staklom, nego se u rukama čovjeka s jedinstvenom vizijom kontinuirano reinterpetira. Damir Josić, jedan od pionira baranjskog modernog vinarstva i ugostiteljstva, pažljivo bira mjeru kojom iz godine u godinu unosi novi sloj emocije i doživljaja za sve hedoniste i zaljubljenike u srž baranjskog duha.

- Kao dijete dolazio sam s ocem u Zmajevac kupovati vino. Gledao sam zapuštene gatore koji govore o bogatoj vinarskoj prošlosti - govori Damir Josić o svojim najranijim sjećanjima na Baranju.

- Napraviti rezultat u Slavoniji i Baranji puno je teže nego na moru. Na moru se destinacije pune same od sebe, a ovdje ljude treba uvjeriti, natjerati da dođu. Ne možete biti prosječni ako želite uspjeti - naglašava Josić.

Po struci krojač, vinar iz strasti, kuhar i slastičar iz hrabrosti, Damir je krajem devedesetih odlučio preuzeti hektar vinograda i zapušteni gator u Zmajevcu. Od početka je imao jasnu viziju stvaranja potentnih vina, ali isto tako i sinergije vrhunskog vinarstva i gastronomije. Vođen instinktom, u 54. godini života donosi odluku koja najbolje definira njegov karakter – odlazi na školovanje u prestižnu Alma Scuola di Cucina u Parmi. Znanje i filozofiju jedne od najrespektabilnijih svjetskih kulinarskih škola donosi u Zmajevac, okuplja tim i baranjskoj gastronomskoj sceni daje novu dimenziju – profinjeniju, ambiciozniju, unapređeniju.

- Otišao sam učiti u Parmu jer nitko nije htio doći raditi u Zmajevac. A moja filozofija je bila da ako ćeš piti čašu, dvije, moraš jesti - govori Josić.

Zmajevac is a charming centre of Baranja's wine culture located on one of the most beautiful wine routes in Croatia. It showcases Baranja, which in Hungarian means "the mother of wine", in its most authentic form, through terroir, gastronomy, and an unhurried pace of life. This lifestyle is reflected in the Josić restaurant, a place that surpasses the categories of a restaurant and a winery. It is a living story of Baranja's heritage, continually reinterpreted through the vision of one man. Damir Josić, one of the pioneers of modern wine-making and hospitality in Baranja, carefully adds a new layer of emotion and experience year after year for those drawn to the essence of this region.

"As a child, I came to Zmajevac with my father to buy wine. I remember the neglected gators [wine cellars] that spoke of our rich winemaking past," says Damir Josić, recalling his earliest memories of Baranja.

"It is far more difficult to achieve results in Slavonia and Baranja than on the coast. Coastal destinations receive a steady flow of guests no matter what, while here you must convince the people to come. You cannot afford to be average if you want to succeed," he emphasises.

Tailor by training, winemaker by passion, and a chef and pastry maker by grit, Damir decided in the late 1990s to take over a hectare of vineyard and an abandoned gator in Zmajevac. From the outset he had a clear vision to create wines of strength and character and achieve a synergy between high-level wine-making and gastronomy. Guided by instinct, at the age of 54, he enrolled at the prestigious Alma Scuola di Cucina in Parma. Perhaps this decision speaks more about him than any other. He brought back not only knowledge but also the philosophy of one of the world's most respected culinary schools, gathered a team, and gave Baranja's gastronomic scene a new, more refined, more ambitious, more self-assured dimension.

"I went to Parma to learn, because no one wanted to come and work in Zmajevac. My philosophy was simple, if you are going to drink a glass or two, you must also eat," he says.





Danas, zajedno s mladim chefom Danijelom Birom, jednim od najperspektivnijih talenata nove generacije, gradi kuhinju koja uspješno balansira između nasljeđa i suvremenosti. Takav pristup primjećen je i potvrđen nacionalno, pa je tako restoran Josić nagrađen od strane Gault & Millau Croatia s četiri toke i uvršten među 16 najboljih restorana u Hrvatskoj, elitni krug koji definira sam vrh nacionalne gastronomije. Upravo u tom društvu, Josić se izdvaja kao jedini restoran iz ruralnog okruženja, čime ne samo da potvrđuje vlastitu izvrsnost, već i snažno pozicionira Baranju na gastronomsku kartu Hrvatske.

U toj ravnoteži između nasljeđa i vizije krije se Josićeva posebnost, gdje vlastitim autorskim izrazom vodi baranjsku gastronomiju. Suvereno, ali nenametljivo, i s razigranom strašću oblikuje njezin novi identitet. Baš kao umjetnik budućnosti, onaj koji vidi dalje, osjeća dublje i stvara doživljaj Baranje s namjerom.

Restoran i vinarija Josić istovremeno su i destinacija i trenutak. Već pri dolasku postaje jasno da je riječ o posebnom iskustvu. Tri tradicionalna gatora, vinska podruma ukopana u padine zmajevačkog surduka, spojena su u jedinstven ambijent rustikalne elegancije. Vikendom će vas privući živa atmosfera i neodoljivi mirisi kotlića fiša, šarani na rašljama s okusom vatre i dima, zvuci čaša koje se sudaraju u nazdravljanju i stolovi ispunjeni razgovorima i smijehom. Tijekom tjedna, prostor se transformira u intimno utočište. Tada Josić postaje mjesto sporog uživanja, dugih ručkova i tihog istraživanja okusa, gdje



Today, together with chef Danijel Bir, one of the most promising talents of the new generation, he is confidently shaping a kitchen that balances heritage and contemporaneity. This approach has been recognised across the nation. Josić has been awarded four toques by Gault & Millau Croatia and placed among the sixteen best restaurants in the country, an elite community that defines the very top of Croatian gastronomy. In this company, Josić stands out as the only restaurant set in a rural environment, confirming not only its own excellence but also firmly placing Baranja on the country's gastronomic map.

What distinguishes the restaurant most clearly is the balance between heritage and vision. Through a personal voice, he shapes Baranja's gastronomy with quiet authority and playful passion, giving it a new identity. Like a visionary artist, he sees further in the future, feels more deeply, and creates an experience of Baranja with clear intent.

The restaurant and winery function both as a destination and as a moment. You can clearly see it is something special as soon as you get there. Three traditional gators carved into the slopes on the sides of the Zmajevac surduk [holloway, or sunken lane], are joined into a single space of rustic elegance. On weekends, a lively atmosphere takes hold, with the irresistible aroma of fish stew simmering in cauldrons, carp grilled over open fire, the clink of glasses meeting in toasts, and tables filled with conversation and laughter. During the week, the space transforms into a more intimate refuge. Josić becomes a place of unhurried

svaki detalj dobiva svoju pažnju. Cigla, drvo i ručno izrađeni detalji ovdje su organski slojevi prostora koji na prvi pogled prenose priču o baranjskom nasljeđu, dok istovremeno njihova iskrenost i namjernost kreiraju spontani tempo u kojem se gost prepušta uživanju.

Kuhinja restorana oslanja se na baranjsku tradiciju koju suvremeno interpretira. Na meniju se jasno osjeća poštovanje prema lokalnim namirnicama, od riječnih klasika do pažljivo obrađene crne slavonske svinje, autohtone pasmine koja ovdje dobiva novo gastronomsko značenje. Jednako snažno djeluju i suptilniji trenuci, poput reinterpretacije rezanaca s makom, nježnih, gotovo eteričnih, koji u jednom zalogaju prizivaju nostalgiju djetinjstva. Svaki tanjur nosi ravnotežu između poznatog i novog, između sjećanja i inovacije.

- Nikad ne možete do kraja naučiti kuhati. Svaki dan učim nešto novo kako bih ostvario svoju viziju. Potrebno je puno energije, no to me motivira - kaže Damir.

Ista filozofija prati i vinsku priču. Vina vinarije Josić su artikulacija baranjskog terroira - od svježih, elegantnih graševina do kompleksnijih etiketa robusnih crnih vina, koje traže vrijeme i pažnju. Svaka čaša nosi DNK ovog kraja. Odmah do restorana je i kušaonica, svijet u kojem vrijeme gotovo ne postoji. Tu ćete gotov sigurno zateći dobro društvo koje otkriva note poznatih Josićevih vina. A vrlo vjerojatno i pospanu domaću mačku koja ne mari za posjetitelje, već samo za svoju udobnost.

Kod Josića u istom trenutku susrećete Baranju kakvu poznajete i Baranju koja tek dolazi. I koja vas čeka da se prepustite njenom novom ritmu. ▽

enjoyment, of long lunches and quiet exploration of flavours, where every detail receives its due attention. Brick, wood, and handcrafted elements form organic layers that convey Baranja's heritage at first glance, while their honesty and intention create a natural pace in which the guest settles into the experience.

The kitchen draws on Baranja's tradition, interpreted in a contemporary way. The menu reflects a deep respect for local ingredients, from river classics to carefully prepared black Slavonian pig, an indigenous breed that has gained a new gastronomic meaning. Equally compelling are the more delicate moments, such as the reinterpretation of noodles with poppy seeds, soft and almost ethereal, evoking childhood nostalgia in a single bite. Each dish combines the familiar and the new, memory and innovation.

"You can never fully learn how to cook. To achieve my vision, every day I need to learn something new. It takes a lot of effort, but it also drives me," says Damir.

The same philosophy shapes the wine story. The wines of the Josić winery articulate the terroir of Baranja, from fresh and elegant Graševina to more complex labels of robust red wines that call for time and attention. Each glass carries the DNA of this landscape. Just beside the restaurant lies the tasting room like a world where time seems to have stopped. There you will often find good company discovering the notes of Josić's well-known wines, and very likely a drowsy house cat, paying little heed to visitors and minding its own business.

At Josić, you encounter Baranja as you know it and Baranja that is yet to come, a place beckoning you to surrender to its new rhythm. ▽



Apimel

MED JE ŽIVOT / HONEY IS LIFE

Neke se obiteljske priče ne ispisuju naglo. One nastaju tiho, kroz godine, u ritmu prirode, rada i predanosti. Upravo je takva i priča obitelji Gregačević, koja više od trideset godina gradi svoj odnos s prirodom kroz jedan od njenih najdragocjenijih darova - med. Ono što su Zlatko i Katica započeli skromno, s prvom košnicom i dubokim poštovanjem prema pčelama i njihovom svijetu, dio je puno duže obiteljske linije u kojoj je pčelarstvo prisutno generacijama.

- Pčelarstvo je u našoj obitelji oduvijek, još su se i pradjedi time bavili. Sve što smo stvorili došlo je iz upornosti i rada, danju i noću. Znao sam da posao treba na vrijeme prepustiti djeci, ali pčele... njih ne mogu. One su zauvijek dio mog života - kaže Zlatko Gregačević.

Danas njihova priča živi kroz suvremeni brend Apimel, s jasnom vizijom, prepoznatljivim identitetom i međunarodnim dosegom. Pod vodstvom druge generacije, sina Hrvoja i kćeri Lidije, obiteljsko nasljeđe dobilo je novu energiju i suvremeni smjer. Znanje koje se godinama prenosilo unutar obitelji danas je pretočeno u brend koji uspješno odgovara na potrebe krajnjih kupaca i visoke zahtjeve velikih trgovaca koji traže stabilnost, kvalitetu i dosljednost.

U središtu svega i dalje je med, kao ishodište cijele filozofije, kao zlatna nit koja povezuje prirodu, zdravlje, tradiciju i svakodnevni ritual. Med je ovdje rezultat nevjerojatno preciznog i tihog rada - od onog u košnici, do onog ljudskog, koji traži znanje i predanost. Upravo se ta posvećenost osjeti u svakom Apimelovu proizvodu, u svakom spoju prirodnih sastojaka pažljivo osmišljenom da podrži tijelo iznutra i izvana.

Ono što Apimel izdvaja nije samo standard, nego osjećaj da iza svakog proizvoda stoji stvarna namjera — stvoriti nešto što njeguje, štiti i vraća ravnotežu.

Some family stories take years and years to evolve through hard work and dedication, following the rhythm of nature. Such is the story of the Gregačević family, who have been building their relationship with nature for more than thirty years through one of its most precious gifts, honey. What Zlatko and Katica began modestly, with their first hive and a deep respect for bees and their world, is part of a much longer family lineage in which beekeeping has been present for generations.

“Beekeeping has always been part of our family, our great-grandfathers were already devoted to it. Everything we’ve built comes from persistence and tireless work, day and night. I knew the time would come to pass the business on to my children, but the bees... I could never let them go. They will always be a part of my life,” says Zlatko Gregačević.

Today, their story lives on through a modern brand Apimel, with a clear vision, a distinctive identity, and an international reach. Run by the second generation, son Hrvoje and daughter Lidija, the family business has gained new energy and a contemporary direction. Knowledge passed down over many years has been shaped into a brand that responds successfully to the needs of end customers and to the high expectations of major retailers who require stability, quality, and consistency.

Honey is the starting point of an entire philosophy, the golden thread that connects nature, health, tradition, and everyday rituals. It is the fruit of a remarkably precise and patient work with bees that requires knowledge and dedication. Commitment is felt in every Apimel product, in every combination of natural ingredients carefully conceived to support the body from within and without. What sets Apimel apart is not only its high-quality standard but the sense that behind every product lies a genuine intention to create something that nurtures, protects, and restores balance.





Gore / Top

Hrvoje Gregačević, komercijalni direktor Apimela, usmjeren na razvoj proizvodnje i farmaceutskih primjena meda / Hrvoje Gregačević, commercial director of Apimel, focused on the development of production and pharmaceutical uses of honey

- Kako bi pčelinjim proizvodima dali dodanu vrijednost i maksimalnu učinkovitost, obogaćujemo ih pažljivo odabranim biljnim sastojcima i aktivnim komponentama, tinkturama biljnih mješavina, ekstraktima plodova i lišća ljekovitog bilja, cvjetnim prahom i vitaminima. Tako med, propolis i matična mliječ ne ostaju samo simboli prirodne snage, nego postaju dio suvremenih formulacija koje odgovaraju ritmu i potrebama modernog života – govori Hrvoje Gregačević.

- Inovacija je u središtu svega što radimo. Pažljivo usavršavamo recepte, brinemo o dizajnu, unapređujemo proizvodne procese prirodnih mednih proizvoda koji na blagotvoran način unapređuju kvalitetu života - ističe Lidija Gregačević.

U Apimelu se aktivno osluškiju tržište, promišlja se o vlastitoj ulozi na njemu, kako bi što jednostavnije prilagodili i odgovorili zahtjevima, a da se pri tome ne odriču vlastite biti. U toj ravnoteži između tradicije i inovacije nastaju proizvodi različitih namjena i karaktera: od jestivih medova oplemenjenih lavandom, jabukom, đumbirom i limunom, do terapijskih pripravaka za podršku imunitetu, beauty linija i mednih pića.

"To add value to bee products and maximise their efficiency, we enrich them with carefully selected plant-based ingredients and active components, tinctures of herbal blends, extracts of fruit and medicinal leaves, flower pollen and vitamins. In this way, honey, propolis, and royal jelly as symbols of natural strength become part of modern formulations that respond to the rhythm and demands of contemporary life," says Hrvoje Gregačević.

"Innovation lies at the heart of everything we do. We refine our recipes with care, pay attention to design, and improve the production processes of natural honey-based products that enhance quality of life," adds Lidija Gregačević.

At Apimel, the market is observed attentively and their role reviewed constantly to adapt and respond to its demands while remaining true to themselves. Balancing between tradition and innovation, they create and develop products for different purposes, from edible honeys enriched with lavender, apple, ginger, and lemon to therapeutic preparations that support immunity, as well as beauty lines and honey-based drinks.

U Apimelovim proizvodima tri su dragocjena dara pčela - med, propolis i matična mliječ. Oni u spoju s biljem, suvremenim znanjem i novim tehnologijama, prelaze granicu prehrane i ulaze u prostor svakodnevnog rituala. Više nisu samo dodatak prehrani ili proizvod na polici, već postaju dio životne filozofije koja nas vraća jednostavnim, ali duboko vrijednim navikama.

- Vjernost kupaca našem brendu za nas je od iznimne važnosti. Uvijek se trudimo osigurati da naši dugogodišnji kupci imaju jedno od najboljih iskustava, osobito kada je riječ o novim linijama proizvoda - kaže Hrvoje Gregačević.

U toj rečenici sažeta je i bit Apimela - predanost kvaliteti, povjerenju i dugoročnom odnosu s ljudima koji u njihovim proizvodima ne traže samo funkcionalnost, nego i osjećaj sigurnosti, autentičnosti i brige.

Iz ruku prirode, kroz proces pažljivog obogaćivanja, Apimel donosi skladan spoj tradicije, znanje i suvremenosti. ▽

Priroda, kada joj pristupamo s poštovanjem i razumijevanjem, ima odgovore koji su nam potrebni.



Three precious gifts of the bee take centre stage: honey, propolis, and royal jelly. Combined with plants, contemporary knowledge, and new technologies, they move beyond nutrition and enter the sphere of everyday ritual. They are no ordinary food supplements or items but part of a life philosophy that returns us to simple yet deeply valuable habits.

"Loyalty to our brand is of exceptional importance to us. We always strive to ensure that our long-standing customers enjoy one of the best experiences, particularly when it comes to new product lines," says Hrvoje Gregačević, explaining what is the core of Apimel philosophy: commitment to quality, trust, and a long-term relationship with customers who seek not only functionality but also safety, authenticity, and care.

From the hands of nature, through a process of careful enrichment, Apimel brings a harmonious blend of tradition, knowledge, and contemporaneity. ▽

Treated with respect and understanding, nature holds the answers we need.





OSIJEK

GRAD BUDUĆNOSTI / CITY OF THE FUTURE

U Osijeku život ima drugačiji ritam. Ovdje se još uvijek sve stigne. Na kavu, trening, šetnju uz rijeku, ručak s prijateljima i zalazak sunca - bez osjećaja da stalno kasnite negdje drugdje. Grad je dovoljno velik da nudi sadržaj, ali dovoljno miran da vam ne oduzima vrijeme. Ne gubi se u prometu, ne živi se u žurbi. Većinu mjesta možete dosegnuti pješice ili biciklom, a upravo ta jednostavnost postaje jedan od najvećih luksuza suvremenog života. Ljeti se taj osjećaj posebno osjeti. Tada Osijek gravitira prema Dravi i svojoj najpoznatijoj gradskoj pozornici - dravskoj plaži Copacabana, ili kako je lokalci od milja zovu, Kopika. Uz dravski pijesak i

Life in Osijek has a different rhythm. There is always time for everything: coffee, exercise, a stroll along the river, lunch with friends, and sunset drinks. You don't get the feeling that you are constantly running late. The city is large enough to offer content yet calm enough not to consume your time. Life is not lost in traffic nor lived in a rush. Most places can be reached on foot or by bicycle, and this kind of ease is becoming one of the greatest luxuries of modern life. In summer, this feeling is most evident. Gravity shifts towards the Drava and its most iconic urban stage - the Copacabana sand beach, affectionately known to locals as Kopika. Kopika

kultnu gradsku plažu, Kopika je i omiljeno ljetno okupljalište zahvaljujući velikim vanjskim bazenima koji tijekom vrućih dana postaju produženi dnevni boravak grada. Od jutra do večeri ovdje se odvija ono pravo osječko stanje uma - ležerno, sunčano i neopterećeno. Na užarenom dravskom pijesku igra se picigin i odbojka, ispijaju se hladna pića, susreću prijatelji i ostaje duže nego što je bilo planirano. A pogled? Jedan od najljepših u gradu. Na drugoj obali je prekrasna Tvrđa, a pogled prema zapadu otkriva nezaboravnu kompoziciju osječkih ikona - bijeli pješački most, elegantni Hotel Osijek i toranj Konkatedrale svetog Petra i Pavla. To je prava mala razglednica koju Osječani nikada ne uzimaju zdravo za gotovo. Možda upravo zato ovaj grad tako lako ulazi pod kožu. Ne pokušava impresionirati brzinom, nego kvalitetom života koju osjetite gotovo odmah. Kao i kvalitetom velikih ideja koje mijenjaju svijet. Grad koji je kroz povijest dao dva nobelovca danas sve snažnije gradi identitet jednog od najzanimljivijih tehnoloških središta regije. Ovdje je znanje prirodan nastavak karaktera grada. Ta mirnoća života kreira okružje koje je dovoljno fokusirano da ljudi u njemu mogu stvarati. Sveučilište Josipa Jurja Strossmayera obrazuje nove generacije inženjera, developera i kreativaca, dok se paralelno razvija moderna startup scena koja iz Osijeka posluje globalno. Tvrtke poput ORQA-e razvijaju tehnologiju za FPV sustave i bespilotne letjelice koje se koriste diljem svijeta, a Protostar Labs donosi nove tehnologije u svemir. Uz Mono, Gauss, Barrage i niz novih startupova, Osijek danas pokazuje kako vrhunska tehnologija ne mora nastajati isključivo u velikim metropolama.

Konferencije poput KulenDayz-a i The Geek Gathering-a okupljaju developere, dizajnere, AI stručnjake i mlade poduzetnike iz cijele regije, stvarajući zajednicu koja raste organski - iz znanja, suradnje i ambicije. Sve češće se govori o znanju kao identitetu Osijeka. Studenti koji dolaze studirati često ostaju, a oni koji odu - vraćaju se. To nije slučajnost, to je karakter grada. Sveučilište nije samo institucija na karti, ono je živo središte koje daje Osijeku energiju i mladost. Destinacija svjesno gradi priču u kojoj inovacija, kreativnost i kvaliteta života idu ruku pod ruku. Kongresni turizam, tehnološke konferencije, studentske razmjene – sve su to oblici turizma koji ne dolaze slučajno u grad, dolaze zbog ugleda koji se gradi godinama.

Ako pitate Osječane zašto ne bi živjeli nigdje drugdje na svijetu najčešći odgovor će biti da je grad siguran, miran i dovoljno kompaktan te kako je sve nadohvat ruke. Djeca ovdje rano sjedaju na bicikl jer mreža biciklističkih staza prolazi kroz cijeli grad, a roditelji ih bez straha puštaju da odrastaju uz više slobode i boravka vani. Aktivan duh grada osjeti se od najranije dobi - gimnastika, atletika, plivanje, veslanje, nogomet, odbojka, tenis, boriilački sportovi...

Tom osjećaju lijepog djetinjstva u gradu doprinosi i Zoološki vrt Osijek, smješten na lijevoj obali Drave, koji je ujedno i najveći zoo u Hrvatskoj sa svojih 11 hektara površine. Do njega se tijekom toplijih mjeseci dolazi šetnjom Promenadom ili kompom preko Drave - riječnim splavom koji je za generacije Osječana jedna od najljepših uspomena iz djetinjstva. Ta kratka vožnja preko rijeke puno je više od prijevoza - to je

is Osijek's favourite summer gathering place thanks to its sand and large outdoor pools, which become an extension of the city's living room on the hottest days. From dawn to dusk, it epitomises Osijek's state of mind – relaxed, sun-soaked, and entirely unburdened. On the scorching Drava sand, people play picigin and volleyball, sip cold drinks, meet friends, and stay longer than they intended.

And the view? One of the finest in the city. Across the river rises the beautiful Tvrđa, while the western skyline reveals an unforgettable composition of Osijek landmarks: the white pedestrian bridge, the elegant Hotel Osijek, and the soaring spire of the Co-Cathedral of St Peter and St Paul. It is a post-card scene that Osijek residents never take for granted.

Perhaps this is why the city gets under your skin so easily. It does not impress with speed but with a quality of life you get the hang of in no time. And with great ideas that spread to change the world. After all, this city has produced two Nobel laureates, and now it builds its identity as one of the region's most exciting technological hubs. Knowledge seems to stem organically from the city's character, as its calm pace of life fosters an ideal environment for people to truly create. Josip Juraj Strossmayer University trains new generations of engineers, developers, and creatives. At the same time, there is a modern start-up scene that grows fast and globally. Companies such as ORQA develop FPV systems and drone technologies used around the world, while Protostar Labs bring new space technologies. With Mono, Gauss, Barrage, and a growing number of other emerging start-ups, Osijek demonstrates that cutting-edge technology does not have to come from major global cities. Conferences such as KulenDayz and The Geek Gathering bring together developers, designers, AI experts, and young entrepreneurs from across the region, creating a community flourishing on knowledge, collaboration, and ambition. Knowledge is indeed recognised by many as part of Osijek's identity. Students who come here to study often stay, and those who leave eventually return. The university is not just another institution but a living hub of youthful energy. The city builds on innovation, creativity, and quality of life. Congress tourism, technology conferences, and student exchanges are not a product of chance but of a reputation built over years.

If you ask Osijek residents why they would not live anywhere else in the world, the answer is usually the same: the city is safe, peaceful, and compact enough to have everything you need within reach. Children start cycling young because the network of cycle paths runs all over the city, and parents feel at ease to let them grow up freely and spend more time outdoors. The city's active spirit can be felt from the earliest age. You can do gymnastics, athletics, swimming, rowing, football, volleyball, tennis, martial arts... Then, there is the city zoo, largest in Croatia, covering eleven hectares on the left bank of the Drava. During the warmer months, it can be reached by foot from the Promenade or by crossing the Drava on the komp – the river ferry that has remained one of childhood's fondest memories for generations. This short crossing is a small city ritual, especially cherished by families and children or anyone



Osječki sleng Osijek slang

Krenite na susret s legom na Promenadi, zatim se osvježite uz crni radler jer ste bicom. Odvezite se na slamboš na piju u Donjiki, popodne odigrajte ногоš na Srednjiki, a prije zalaska sunca vašu dragu počastite pićem na Kopiki.

Osječani će vas zasigurno oduševiti svojim govorom i pomalo otegnutim „toplīm panonskim“ izgovorom. U pravilu riječi iz slenga vrlo lako se prepoznaju. Ako je završetak na –oš ili na –ka, sigurno ste se zatekli u razgovoru s rođenim Osječaninom. Zanimljivo je da su Osječani do druge polovine 20. stoljeća govorili još neobičnije – tzv. Essekerskim dijalektom. Ta simpatična mješavina Hrvatskog i Njemačkog izgubila se uz porast razine obrazovanja no i danas se u lokalnom govoru može prepoznati podosta njemačkih, mađarskih pa i turskih riječi.

Arrange to meet your lega on the Promenade, cool off with a dark Radler because you arrived by bic, ride over to a slamboš on the pija in Donjika, spend the afternoon playing ногоš on Srednjika, and before sunset treat your loved one to a drink at Kopika.

Osijek residents will almost certainly charm you with their “warm Pannonian” drawl. As a rule, slang words are easy to identify. If a word ends in –oš or –ka, you have almost certainly found yourself speaking with an Osijek native.

Interestingly, until the second half of the 20th century, Osijek residents spoke an even more unusual dialect – the so-called Esseker. This charming mixture of Croatian and German gradually disappeared with advanced education, though traces of German, Hungarian, and even Turkish vocabulary can still be heard in local speech.

LEGA/LEGICA

prijatelj/prijateljica / friend

BIC, BAJS

bicikl / bicycle

NOGOŠ

nogomet / football

DONJIKA

Donji grad / lower town district

SREDNJIKA

srednjoškolsko igralište / secondary school sports grounds

KOPIKA

gradsko kupalište Copacabana / the Copacabana city beach and pools



mali gradski ritual, posebno drag obiteljima i djeci, ali i svima koji žele Osijek doživjeti sporije i drugačije.

Ono što Osijek nudi kao destinacija mladim obiteljima je način života - sigurnost, priroda, sport, kultura, dostupnost - u gradu koji je dovoljno velik da bude zanimljiv, a dovoljno human da se u njemu ne izgubite. Upravo ta dimenzija svakodnevnice sreće postaje sve važniji dio turističke priče Osijeka. Dolaze obitelji koje žele više od odmora, koje žele osjetiti kako izgleda život. Jednom kada to osjete, mnogi počnu razmišljati a što ako bismo ostali?

Osijek je rastao zajedno sa svojim zelenilom. Uređeni parkovi i perivoji krase Osijek, koji nosi titulu najzelenijeg hrvatskog grada. No, ovdje priroda nije odvojena od urbanog života, nego je njegov sastavni dio - od elegantnog Sakuntala parka, proglašenog jednim od najljepših parkova Hrvatske, do prostranog Perivoja kralja Tomislava i romantičnog Perivoja kralja Petra Krešimira IV. Možda upravo zato ovdje svakodnevica djeluje lakše - jer između avenija, biciklističkih staza i krošnji uvijek postoji dovoljno prostora za čovjeka.

Izgradnju osječke Tvrđe početkom 18. stoljeća inicirao je Eugen Savojski kao dio velikog obrambenog sustava Habsburške Monarhije. Austrijske vlasti 1712. započele su

wishing to experience Osijek at a slower, more intimate pace.

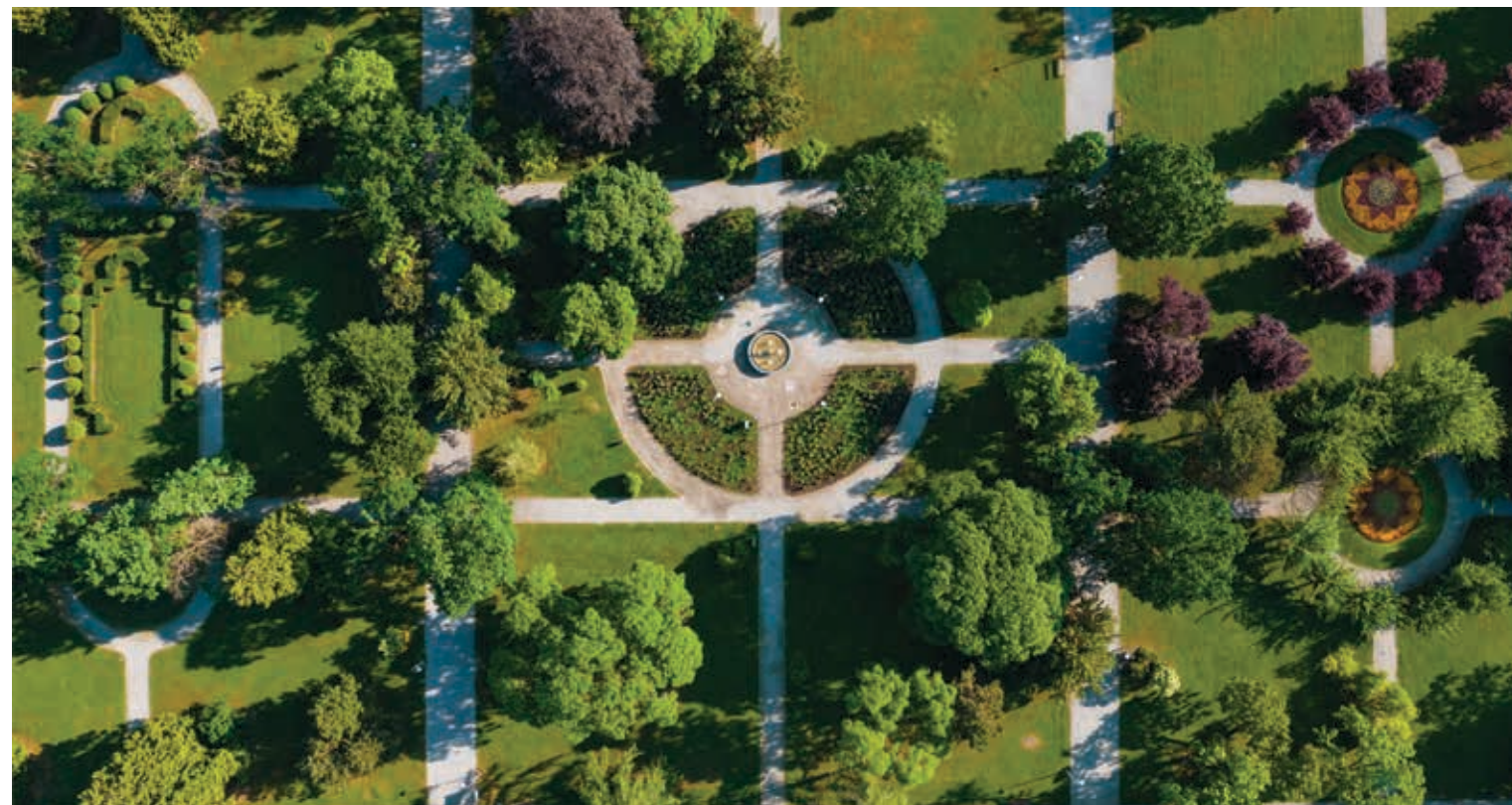
What Osijek offers to young families as a tourist destination is a safe environment of nature, sports, and culture. It is a city large enough to be interesting yet humane enough never to get lost in. This dimension of happy life has become an important tourist asset. Families who come here seek more from a holiday. They want to experience what life here actually feels like. And once they do, many ask themselves: what if we stayed?

Osijek grew together with its parks and gardens and proudly carries the title of Croatia's greenest city. Nature is not separated from urban life but woven into it. There are the elegant Sakuntala Park, declared one of Croatia's most beautiful parks, the expansive King Tomislav Park, and the romantic King Petar Krešimir IV Park, to list a few. Perhaps this is why everyday life feels lighter in Osijek - because between the avenues, cycle paths, and tree canopies there is always enough room left for people.

The construction of Osijek's Tvrđa began in the early 18th century at the initiative of Prince Eugene of Savoy as part of the vast defensive system of the Habsburg Monarchy. In 1712, the Austrian authorities commenced building the monumental Baroque fortress according to the most advanced Dutch

Osječka gimnazija jedina je na svijetu čija su dva učenika dobitnici Nobelove nagrade - Lavoslav Ružička i Vladimir Prelog.

Osijek Grammar School is the only secondary school in the world whose former students are two Nobel laureates: Lavoslav Ružička and Vladimir Prelog.



gradnju monumentalne barokne utvrde po uzoru na tada najmodernije nizozemske nizinske fortifikacije - planski, precizno i gotovo neprobojno. Desetljećima je Tvrđa bila središte vojnog, administrativnog i kulturnog života grada. Danas je to živi gradski kvart u kojem se studira, izlazi, sjedi na terasama i šeta popločanim ulicama starijima od svih drugih dijelova Osijeka. Trgom Svetog Trojstva dominiraju monumentalne zgrade nekadašnje habsburške administracije, dok u njegovu središtu stoji kužni pil iz 1729. godine. Vodena vrata i danas gledaju prema Dravi, topovi podsjećaju na nekadašnju obrambenu moć, a stari ginko na trgu, najstarije stablo u gradu, promatra sve u tišini. Od 2005. godine Tvrđa se nalazi na UNESCO-ovoj tentativnoj listi svjetske baštine, a nedavna obnova vratila joj je izvorni sjaj. Za Osječane, Tvrđa nikada nije bila samo povijesni prostor. Ona je mjesto odrastanja i uspomena, školskih dana, gdje su nastajala prva prijateljstva, prve ljubavi i najduži noćni izlasci. Generacije su ovdje učile, zaljubljivale se i ostajale budne do jutra, a posebnu čar Tvrđa dobiva zimi, kada njezine barokne ulice tijekom adventa postaju jedna od najčarobnijih kulisa grada.

Grad koji je znao sačuvati kamenu memoriju svojih ulica jednako se predano brine i o onoj nematerijalnoj – kulturnoj. Primjerice Muzej Slavonije, smješten u srcu Tvrđe, čuva i interpretira bogatu povijest regije, dok galerije, likovne kolonije i književne večeri vezu živu suvremenu scenu koja razvija vlastiti glas. Filmske večeri, međunarodne izložbe, jazz i world music koncerti uz Dravu, adventski program koji grad

lowland fortification principles of the era – planned, precise, and almost impenetrable. For decades, Tvrđa had been the headquarters of the city’s military, administrative, and cultural life. Today, it is a vibrant urban quarter where people study, socialise on terraces, and stroll along cobbled streets older than any other part of Osijek. Holy Trinity Square is dominated by monumental buildings once housing Habsburg administration. At its centre stands the Plague Column dating from 1729. The Water Gate faces the Drava, cannons recall the fortress’s former defensive power, and the old ginkgo tree – the city’s oldest – silently watches over everything. Since 2005, Tvrđa has been included on UNESCO’s Tentative List of World Heritage Sites, while recent restoration has returned much of its original splendour. For the people of Osijek, however, Tvrđa has never been only a historical site but a memento of growing up, of school days, first friendships, first loves, and the never-ending nights out. Generations have studied there, fallen in love, and stayed awake until morning. In winter, especially during the Advent season, Tvrđa adorns an air of magic with its Baroque streets turning into a most enchanting mise en scène.

The city that has been able to preserve its heritage written in stone has equally been able to cherish the intangible one – its culture. You can explore it at the Museum of Slavonia, located in the heart of Tvrđa, in the galleries, art colonies, and at literary evenings that together weave a vibrant contemporary scene that has its own voice. Film nights, international exhibitions, jazz and world music concerts along the Drava,



pretvara u kulisu iz bajke – sve to govori o zajednici koja kulturu razumije kao kvalitetu života. Tako se koncert može dogoditi pod vedrim nebom u baroknoj Tvrđi, izložba u staroj industrijskoj hali, a kazališna večer završiti dugim razgovorom uz Dravu. Upravo ta neposrednost daje njegovoj kulturi poseban karakter, gdje ona nije stvar prestiža, već duh dovoljno živ da ostane blizak ljudima.

U središtu grada nalazi se Hrvatsko narodno kazalište u Osijeku, jedno od najvažnijih kulturnih mjesta istoka Hrvatske. Galerije, muzeji i kulturni centri raspoređeni su kroz cijeli grad, ali kultura se možda najbolje osjeti na ulicama - tijekom festivala, open-air koncerata, ljetnih kina i događanja koja gradu daju posebnu, opuštenu kreativnu energiju.

Osječko ljeto kulture zauzima posebno mjesto. Manifestacija koja grad pretvara u veliku pozornicu glazbe, kazališta, filma i umjetnosti. Tada se najbolje osjeti energija grada. Kultura izlazi na ulice, trgovce i među ljude, a ljudi joj uvijek iznova dolaze ususret. Netko dolazi biciklom nakon posla. Netko lagano pješice preko Promenade, držeći dijete za ruku. Netko izlazi iz stana bez posebnog plana, samo zato što je ljetna večer i zna da će se negdje dogoditi nešto lijepo. I to je ono što čini da se disanje grada još uspori, a srce zakuca dublje. Ako se nađete tu, bit će vam jasno zašto je za mnoge Osijek prva, bezbrižna ljubav, a za mnoge i ona dugo čekana, prava ljubav. ▽

and Advent programmes that transform the city into something resembling a fairytale set – all speak of a community that cherishes culture as a value in life. A concert at Tvrđa may unfold beneath the open sky, an exhibition may occupy a former industrial hall, a theatrical performance may end in a long conversation at the riverbank. This kind of immediacy is what makes cultural life in Osijek quite special. Culture is not a matter of prestige but of a living spirit close to the hearts of people.

Close to the heart of the city is the Croatian National Theatre in Osijek, one of eastern Croatia’s most important cultural institutions. Scattered all over are the galleries, museums, and cultural centres, but culture is perhaps lived most intensely on the streets during festivals, open-air concerts and screenings, and events that lend Osijek its relaxed creative energy.

This energy is perhaps best experienced at Osijek Summer of Culture, which transforms the city into a grand stage for music, theatre, film, and art. Culture spills onto streets and squares, and people welcome it with open arms. Some get there by bicycle after work. Some take a stroll along the Promenade holding a child’s hand. Some show up without a plan, simply because it is a summer evening, and they know that something beautiful is going on out there. This is the time when the city breathes even more slowly and its heart beats more deeply. If you happen to go here, you will understand why many find Osijek their first, carefree love and many others their long-awaited true love. ▽



Sport zapisan u DNK grada Sports coded into the city's DNA

U Osijeku je sport dio identiteta grada. Generacije sportaša odrasle su uz Dravu, na stadionima, u dvoranama i klubovima koji su iznjedrili brojna poznata imena hrvatskog i europskog sporta. Grad u kojem se sport živi svakodnevno - od rekreativaca na Promenadi do vrhunskih međunarodnih natjecanja koja već godinama potvrđuju Osijek kao jedno od najvažnijih sportskih središta kontinentalne Hrvatske.

Proljeće je vrijeme kada se Osijek oblači u svoj raskošni zeleni plašt. Parkovi postaju pozornice događanja, a Promenada uz Dravu prava žila kucavica - ispunjena šetačima, biciklistima, trkačima. Tada započinje i sportska sezona. Ljubitelji trčanja ne propuštaju Ferivi polumaraton — jednu od najdražih urbanih utrka u Hrvatskoj, koja svake godine okuplja tisuće trkača i navijača. Osijek je i domaćin DOBRO World Cupa, jednog od najvažnijih turnira iz kalendara Svjetske gimnastičke federacije te kvalifikacijskog natjecanja za Olimpijske igre i svjetska prvenstva, na koji dolaze vrhunski gimnastičari iz cijelog svijeta. Sportski identitet Osijeka potvrđuje i domaćinstvo Europskom prvenstvu u streljaštvu, jednom od najvećih međunarodnih sportskih događanja u regiji.

Početak ljeta donosi novi val energije i adrenalina. Pannonian Challenge pretvara grad u središte urbane kulture i ekstremnih sportova - svjetska natjecanja u BMX-u, inlineu i skateboardingu, glazbu i festivalsku atmosferu koja Osijeku daje potpuno drugačiji ritam. Ljeto uz Dravu prati i Alpe Adria JetSki Tour – Osijek Race, dok ljubitelji konjičkog sporta dolaze na Adriatic Challenge. Za kraj ljetne sezone Veslački klub Iktus organizira tradicionalnu Miholjsku regatu koja promovira veslanje kao jedan od sportova prirode i života s prirodom, ali i kao vrhunski sport sa svjetski poznatim i priznatim veslačima.

Jesen pak donosi energiju u vidu Osijek street race showa. Grad tijekom cijele godine pokazuje svoje aktivno, urbano i natjecateljsko lice. Ali gotovo uvijek povezano s rijekom i opuštenim ritmom života koji ga čini jedinstvenim.

Sports are integral part of Osijek's identity. The city has bred generations of athletes alongside the Drava, on stadiums, in halls and clubs. Many have become prominent names in Croatian and European sports. Sport is lived every day by recreational joggers along the Promenade as well as top-level international competitors who have distinguished Osijek as one of Croatia's leading sporting centres.

Spring is the season when Osijek adorns its magnificent green cloak. Parks stage a variety of events, and the Promenade, filled with strollers, cyclists, and joggers becomes the artery of city life. It is also the beginning of the sporting season. Running enthusiasts never miss the Ferivi Half Marathon, one of Croatia's most beloved urban races gathering thousands every year. Osijek is also home to the DOBRO World Cup, one of the most important tournaments in the International Gymnastics Federation calendar and a qualifying event for both the Olympic Games and World Championships, attracting elite gymnasts from around the globe. The city's sporting identity is reinforced by hosting the European Shooting Championship, one of the largest international sporting events in the region.

Early summer brings a new wave of energy and adrenaline. Pannonian Challenge transforms the city into a centre of urban culture and extreme sports – world-class BMX, inline skating and skateboarding competitions accompanied by music and a festival atmosphere that gives Osijek an entirely different rhythm. Summer along the Drava also features the Alpe Adria JetSki Tour – Osijek Race, while equestrian sport enthusiasts gather for the Adriatic Challenge. Towards the close of the season, Rowing Club Iktus organises the traditional Miholj Regatta, promoting rowing not only as a sport connected with nature and life on the river but also as a top-level discipline represented by internationally recognised athletes.

Autumn then brings new excitement with the Osijek Street Race Show. Throughout the year, the city shows its active, urban, and competitive face, almost always connected with the river and the relaxed rhythm of life that makes it so unique.

ORQA

PREKO POZNATOG HORIZONTA BEYOND THE KNOWN HORIZON

Osijek posljednjih godina mijenja svoju vizuru i percepciju onoga što je moguće. Grad koji je tiho, ali vrlo strateški odlučio rasti. Ovdje nastaju priče koje pomiču granice poznatog.

Jedna od takvih priča je Orqa. Tvrtka koja je gotovo nečujno postala globalni predvodnik u drone-tech industriji. Dok velik dio ove industrije na zapadu gradi proizvode integrirajući dostupne komponente, Orqa je od prvog dana krenula težim, ali jednim dugoročno održivim putem. Odlučili su razvijati vlastitu tehnologiju, bespoštedno analizirajući i iznova gradeći svaku kritičnu komponentu u tehnološkom lancu bespilotnih letjelica. U svijetu gdje svi kupuju gotova rješenja, Orqa ih sama stvara. Upravo ta hrabrost čini razliku između onih koji prate tržište i onih koji ga vode. Ovdje elektronika, RF dizajn, firmware, optika i prototipiranje nisu odvojeni procesi koji se događaju u različitim dijelovima svijeta. Oni su dio jedinstvenog i zaokruženog sustava. Ovdje se svaka komponenta razvija s jasnom namjerom i kirurškom preciznošću, s fokusom na performanse. To je suština njihovog pristupa - vertikalna integracija. Od naprednih video-sustava s najnižom latencijom na svijetu i vrhunske optike, do kompleksnih besposadnih sustava i radio-komunikacije - sve je osmišljeno, dizajnirano i proizvedeno na jednom mjestu - u Europi. U Hrvatskoj. U Osijeku.

Priča je započela 2018. godine, kada su Srđan Kovačević, Ivan Jelušić i Vlatko Matijević odlučili da Osijek postane globalno središte za FPV (First-Person-View) tehnologiju. Ono što je počelo kao vizija trojice osnivača, danas je jedna od najbrže rastućih tehnoloških tvrtki u Europi koja redefinira standarde u obrambenoj i javnoj sigurnosti, te industriji bespilotnih sustava.

-Orqa je nastala iz strasti prema letenju. Htjeli smo pomaknuti granice FPV iskustva, i u tome smo uspjeli. Paralelno, kako se svijet ubrzano mijenjao, tako su se mijenjala i područja primjene naše tehnologije. Danas razvijamo sustave koji odgovaraju na kompleksne, stvarne potrebe - na globalnoj razini - kažu iz Orqe.

In recent years Osijek has been reshaping both its skyline and the perception of what is possible. It is a city that has chosen a deliberate, strategic path of development, and along the way has become a backdrop for stories that push beyond the boundaries of the familiar.

One such story is Orqa, a company that, little by little, has become a global leader in the drone-tech industry. While much of the sector in the West builds products by integrating third-party components, Orqa chose a different, more demanding path from the outset that has proved to be highly sustainable long-term. They committed to developing their own technology, rigorously analysing and improving every critical component in the unmanned aerial systems chain. In a world where many developers purchase off-the-shelf solutions, this sets Orqa apart and makes them market leaders. Electronics, RF design, firmware, optics, and prototyping are not separate processes developed and put together in different parts of the world. Instead, they are all part of a single, cohesive system. Each component is developed with clear intent and exacting precision, with top performance as the guiding principle and vertical integration as the core approach. Everything is conceived, designed, and manufactured in one place: Osijek, Croatia.

Orqa's story began in 2018, when co-founders Srđan Kovačević, Ivan Jelušić, and Vlatko Matijević set out to make Osijek a global centre for first-person view (FPV) drone technology. What started as the vision of three founders is now one of the fastest-growing technology companies in Europe, redefining standards in defence, public safety, and the unmanned systems industry. As Ivan puts it,

"Orqa was born out of a passion for flying. We wanted to push the boundaries of the FPV experience - and we succeeded. At the same time, as the world changed at pace, so too did the applications of our technology. Today, we develop systems that respond to complex, real-world needs on a global level."





OSIJEK
sjedište / *headquarters*

**ZAGREB
LONDON
DELAWARE**
uredi / *offices*

200+
zaposlenih / *employees*

32
prosječna dob
zaposlenika / *employee
average age*

280.000
dronova godišnje /
drones per year

10+
globalnih proizvodnih
partnera / *global
manufacturing partners*

Tvrtka broji preko 200 zaposlenika, s prosječnom dobi od 32 godine. Ta kombinacija mladosti i visokog inženjerskog standarda stvara kulturu u kojoj je znatiželja radni alat. Mnogima je Orqa prvi posao i baš je u tome poanta - manje straha, više znatiželje i prirodan osjećaj za ono što dolazi.

- Ne morate biti u Silicijskoj dolini da biste pronašli pravi talent. Dajte čovjeku izazovan problem te okruženje u kojem ga može riješiti - i ljudi će vam pokazati kako mogu napraviti nevjerovatne stvari - napominju.

Jedan od najjasnijih izraza te filozofije je Global Manufacturing Program – strateški model distribuirane proizvodnje koji Orqa razvija na međunarodnoj razini. Umjesto centraliziranog pristupa, kompanija gradi mrežu partnera diljem svijeta kojima isporučuje ključne komponente, dok se proizvodnja i sastavljanje odvijaju lokalno, prilagođeno specifičnostima svakog tržišta. Takav model omogućuje skaliranje uz zadržavanje tehnološke kontrole, ali i veću otpornost opskrbnog lanca, fleksibilnost i brzinu.

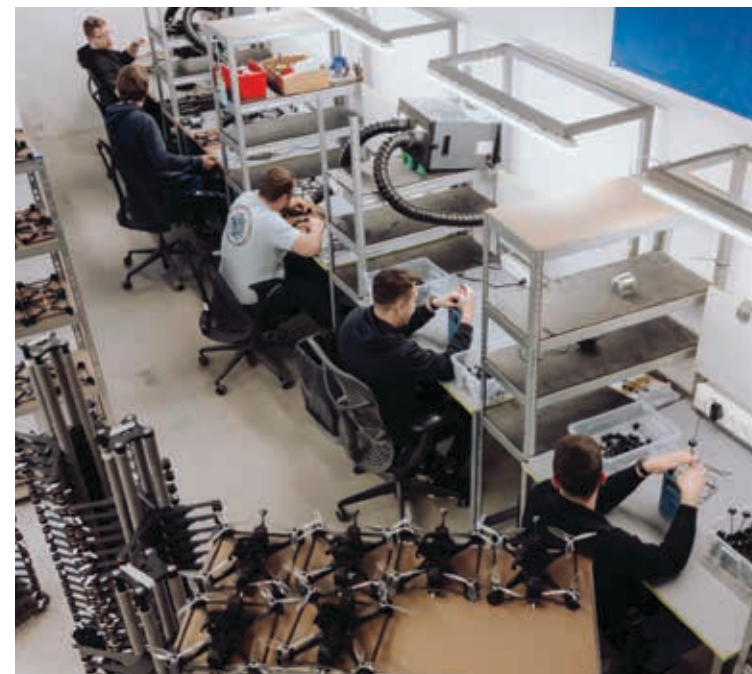
Istovremeno, tvrtka ostaje duboko ukorijenjena u vlastitom okruženju. Od svojih početaka razvija mrežu lokalnih partnera i suradnika, gradeći ekosustav koji nadilazi granice same kompanije. Time ne razvija samo proizvode, nego i kontekst u kojem oni nastaju.

Da se takav pristup prepoznaje i izvan industrije potvrđuje i nedavno priznanje - drugo mjesto na prestižnoj FT1000 listi Financial Timesa najbrže rastućih europskih tvrtki u kategoriji Aerospace & Defense.

- Ulazak na FT1000 listu za nas je izuzetno važno priznanje, jer potvrđuje da naš rast nije samo tehnološki, već i poslovno održiv i međunarodno relevantan - ponosno ističu iz tvrtke.

U vremenu u kojem se mnogi utrkuju u prolaznim trendovima, Orqa gradi trajno nasljeđe.

Djeluje promišljeno i odlučno, lokalno ukorijenjeno, ali globalno relevantno. ▽



The company now employs over 200 people with an average age of 32. This combination of youth and sky-high engineering standards creates a culture in which curiosity becomes a valuable tool. For many, Orqa is their first job, which means they have less inhibition, more curiosity, and an intuitive sense of what lies ahead.

"You do not have to be in Silicon Valley to find the right talent. Give people a challenging problem and an environment in which to solve it, and they will show you how extraordinary they can be," said co-founder Srđan Kovačević.

One of the clearest expressions of this philosophy is Orqa's Global Manufacturing Program, a strategic model of distributed production the company is developing on an international scale. Instead of a centralised approach, Orqa is building a network of partners worldwide who it supplies with key components. Production and assembly then take place locally, adapted to the specifics of each market. This model combines extreme scalability with complete retention of technological control, and at the same time delivers greater supply chain resilience, flexibility, and speed.

Despite this growing international presence, Orqa remains deeply connected to its home environment. From its earliest days, it has developed a network of local partners and collaborators, building an ecosystem that extends beyond the company itself. In doing so, it develops not only products, but also the context in which they are created.

This approach has been recognised far beyond Osijek, with the company recently listed second in the Aerospace and Defence category of the prestigious Financial Times FT1000 list of Europe's thousand fastest-growing companies.

"Being included on the FT1000 list is an exceptionally important recognition for us, as it confirms that our growth is not only technological, but also commercially sustainable and internationally relevant," Vlatko Matijević emphasised.

At a time when many are chasing passing trends, Orqa is building a lasting legacy. It acts with deliberation and clarity, locally rooted yet globally relevant. Watch this space. ▽



EFOS

65 GODINA IZVRSNOSTI 65 YEARS OF EXCELLENCE

Osijek je oduvijek bio fakultetski grad u kojem se znanje djelilo i gdje se živo diskutiralo na ulicama, u tramvaju, ili na kavi uz Dravu. Kao prirodni centar Slavonije i Baranje, grad je kroz desetljeća rastao zajedno sa svojim studentima, s generacijama koje su ovdje dolazile učiti, ali i ostajale živjeti, jer Osijek ima onu rijetku kombinaciju – dovoljno je velik da ti otvori svijet, a dovoljno svoj da se u njemu brzo osjećaš kao doma.

Studenti su mu uvijek davali ritam. Ne samo zato što pune predavaonice i knjižnice, nego zato što donose energiju koja se ne može odglumiti. Nova glazba, nove ideje, novi pogledi.

Važnu ulogu u akademskoj zajednici Osijeka već 65 godina ima Ekonomski fakultet (EFOS).

Osnovan na inicijativu predstavnika tadašnjeg gospodarstva, gospodarske komore te predstavnika lokalne i regionalne vlasti, od samih početaka bio je duboko ukorijenjen u lokalnu zajednicu, aktivno doprinoseći njenom razvoju svojim nastavnim, istraživačkim i drugim aktivnostima.

- Kroz naš fakultet prošle su brojne generacije, njih više od trideset tisuća završilo je ovaj Fakultet i pronašlo svoje mjesto u brojnim organizacijama u javnom, privatnom i civilnom sektoru, kao i u različitim industrijama. Brojni uspješni poduzetnici, menadžeri, javni djelatnici dio su velike alumni zajednice EFOS-a - ponosno ističe dekanica prof.dr.sc. Sunčica Oberman Peterka, prva žena na čelu ovog fakulteta u njegovoj povijesti.

DESNO DOLJE / BOTTOM RIGHT

Dekanica - prof.dr.sc. Sunčica Oberman Peterka
Tim prodekana čine mladi i motivirani ljudi -
izv. prof. dr. sc. Ivan Kelić, prof. dr. sc. Julia Perić,
prof. dr. sc. Davorin Turkalj, prof. dr. sc. Ivana Bestvina Bukvić

/ Dean – Professor Sunčica Oberman Peterka
Vice-Deans – Associate Professor Ivan Kelić;
Professor Julia Perić; Professor Davorin Turkalj;
Professor Ivana Bestvina Bukvić

Osijek has always been a university city where knowledge was shared and lively discussions unfolded in the streets, on trams, or over coffee along the banks of the Drava. As the natural centre of Slavonia and Baranja, the city has grown over the decades alongside its students, with generations arriving to study and many choosing to remain, for Osijek possesses that rare combination of being large enough to open the world to you yet intimate enough to feel at home.

Students have always set its rhythm. Not only because they fill lecture halls and libraries, but because they bring an energy that cannot be feigned: new music, new ideas, new perspectives.

For sixty-five years, the Faculty of Economics in Osijek (EFOS) has had an essential role as part of the academia and of the Josip Juraj Strossmayer University of Osijek.

Founded at the initiative of representatives of the economy of the time, the Chamber of Commerce, and local and regional authorities, the Faculty has deeply been rooted in the local community from its earliest days, actively contributing to its development through teaching, research, and many other activities.

“Many generations have passed through our Faculty; more than thirty thousand graduates have completed their studies here and found their place in organisations across the public, private, and civil sectors, as well as in a wide range of industries. Many successful entrepreneurs, managers, and public officials are part of EFOS’s broad alumni community,” says the Dean, Professor Sunčica Oberman Peterka, the first woman to head the Faculty in its history.





1.500

Studentata / Students

1

Sveučilišni prijediplomski studij /
Undergraduate university programme

2

Sveučilišni diplomski studij /
Graduate university programmes

Ekonomija i poslovna ekonomija /
Economics and Business Economics

Primijenjena ekonomija /
Applied Economics

Poslovna ekonomija /
Business Economics

Poslijediplomski specijalistički i
doktorski studiji / *Postgraduate*
specialist and doctoral programmes

Centar za cjeloživotno učenje / *Centre*
for Lifelong Learning

Međunarodne suradnje: AACSB,
PRME, EFMD / *International*
cooperations with: AACSB, PRME,
EFMD



- Ono što naš fakultet izdvaja i razlikuje od drugih ekonomskih fakulteta su brojne izvannastavne aktivnosti, kroz koje studenti razvijaju vještine i znanja za bolje i lakše snalaženje na tržištu rada, te povećanju zapošljivosti i konkurentnosti, što je jedan od naših ključnih ciljeva - ističe dekanica.

I zato Osijek nije samo mjesto studiranja, nego i mjesto sazrijevanja. Grad u kojem se uči i izvan fakulteta - o ljudima, o zajednici, o tome kako ideju pretvoriti u nešto stvarno.

Osim nastavne aktivnosti, EFOS se bavi i znanstveno-istraživačkim radom u kojem nastavnici istražuju brojne teme iz područja poslovne ekonomije, poput regionalnog razvoja, turizma, poduzetništva, upravljanja opskrbnim lancem, marketing u uvjetima digitalne transformacije, održivo poslovanje ili zelenog gospodarstva.

- U istraživačkoj aktivnosti važna nam je međunarodna suradnja. Osim organiziranja znanstvenih konferencija (RED, BLMM i IMR), sudjelujemo kao partneri i izlagači na znanstvenim konferencijama drugih, partnerskih i inozemnih fakulteta - napominje prof. dr. sc. Julia Perić, prodekanica za znanost i projekte.

- Brojnim aktivnostima pokazujemo našu odgovornost prema razvoju regije u kojoj djelujemo. Njeguemo čvrste veze s poslovnom i alumni zajednicom, koje uključujemo u brojne aktivnosti kao što su razvoj novih studijskih programa, razvoj programa cjeloživotnog učenja, predavanja, forumi, konferencije. Uključujemo se u stručne projekte, te poslovnoj zajednici nudimo usluge izrade strateških dokumenata, investicijskih i razvojnih studija, te poslovnih planova kroz Centar poslovne izvrsnosti Fakulteta - dodaje prof. dr. sc. Ivana Bestvina, prodekanica za suradnju s okruženjem i međunarodnu suradnju

Ljudi su najvažniji resurs Fakulteta. Na Fakultetu je zaposleno stotinjak ljudi, 70 u nastavi i 30 u stručnim službama, koji svojim radom doprinose razvoju Fakulteta i njegovom imidžu koji gradi i ima u javnosti. Svi oni dijele istu viziju i imaju isti cilj temeljen na tri ključne vrijednosti - izvrsnosti, razvoju i suradnji.

- Želimo graditi instituciju u smjeru povećanja kvalitete svih aktivnosti Fakulteta, kako bi se transformirao u modernu visokoškolsku instituciju, prepoznatu u zajednici po kvaliteti nastavnih i stručnih aktivnosti, kao i znanstveno-istraživačkim projektima - zaključuje dekanica Oberman Peterka. ▽

Ekonomski fakultet u Osijeku
započinje novu eru – s mladim
vodstvom, prvom dekanicom i jasnom
ambicijom da postane regionalni centar
poduzetništva, inovacija i međunarodne
izvrsnosti.

“What distinguishes our Faculty from other schools of economics are the many extracurricular activities through which students develop the skills and knowledge needed to navigate the labour market more effectively, enhancing their chances to find a job and their competitiveness, which are two of our key objectives,” the Dean adds with pride.

For this reason, Osijek is not only a place of study but of growing up, a city where you learn about people, about community, and about how to transform an idea into something tangible.

In addition to its teaching mission, EFOS is actively engaged in scientific research. Its academic staff explore a broad spectrum of topics in business economics, including regional development, tourism, entrepreneurship, supply chain management, marketing in the context of digital transformation, sustainable business practices, and the green economy.

“In our research activities, international cooperation is of particular importance. Alongside organising scientific conferences such as RED, BLMM, and IMR, we participate as partners and presenters at conferences hosted by other schools at home and abroad,” says Professor Julia Perić, Vice-Dean for Science and Projects.

“Through numerous initiatives, we demonstrate our responsibility towards the development of the region in which we operate. We nurture strong ties with business and alumni communities, involving them in activities such as the development of new study programmes, lifelong learning courses, lectures, forums, and conferences. We also engage in professional projects and offer services to the business community through the Faculty’s Centre of Business Excellence, including the preparation of strategic documents, investment and development studies, and business plans,” adds Professor Ivana Bestvina Bukvić, Vice-Dean for External Relations and International Cooperation.

People are the Faculty’s most valuable resource. It employs around one hundred staff members, seventy in teaching and thirty in professional services, each contributing to the Faculty’s development and its public reputation. They share a common vision and pursue the same objective, founded on three key values: excellence, development, and cooperation.

“We aim to build an institution that continually enhances the quality of all its activities, transforming it into a modern higher education establishment recognised by the community for the quality of its teaching and professional work, as well as for its scientific research,” concludes Dean Oberman Peterka. ▽

The Faculty of Economics in Osijek is
entering a new era — with young leadership,
its first female dean, and a clear ambition to
become a regional hub of entrepreneurship,
innovation, and international excellence.



AGRO INVEST GRUPA

TRADICIJA KOJA HRANI BUDUĆNOST
A TRADITION THAT NOURISHES THE FUTURE

U podnožju Papuka, ondje gdje se Slavonija smiruje u vodu, prostiru se ribnjaci Orahovice. Dominiraju krajolikom, određuju ritam sezona i neraskidiv su dio povijesti ovog kraja. Ujedno su i dio obiteljskih uspomena – mjesto na kojem su se generacijama prenosili i posao i recepti, mjesto gdje se u zraku osjećao dim fiša i šarana na rašljama.

Stoljetna tradicija i načela održive proizvodnje temelj su uzgoja slatkovodne ribe u PP Orahovici. Sve je započelo 1912. godine kada je barun Salamon Heinrich Gutmann, industrijalac i vizionar, započeo gradnju ribnjaka Grudnjak. Prema starim zapisima, ribnjaci su nastali na zemljištima između potoka

There where Slavonia runs into water at the foot of Papuk unravel the Orahovica fishponds. They shape the landscape, set the rhythm of the seasons, and make part of this region's history. They are also part of family memory – a place where both craft and recipes have been passed down from one generation to another, where the air once carried the scent of fish stew and of a carp grilled over an open fire.

Freshwater fish farming at the agricultural enterprise PP Orahovica rests on a century-old tradition and sustainable production. The story began in 1912, when Baron Salamon Heinrich Gutmann, an industrialist and visionary, initiated

koji se spuštaju s Papuka, a njihov je život oduvijek bio vezan uz rijeku Vučicu. Starije generacije znaju reći kako su ribnjaci nekoć „hranili pola kraja“ i bili pravo „živo blago“ Orahovice. Danas Agro Invest Grupa upravlja s više od 6800 hektara ribnjaka, a u uzgoju, preradi, logistici i distribuciji rade brojne obitelji iz Orahovice i okolnih mjesta.

– U Orahovici ribnjaci nisu samo proizvodnja, oni su dio obiteljske priče mnogih generacija. Nekada se u ovom kraju posao nasljeđivao s generacije na generaciju, a ribnjačarstvo je već više od 110 godina jedan od temelja lokalnog gospodarstva. – kažu iz PP Orahovice.

Stoljetna tradicija ovdje ide ruku pod ruku s načelima održive proizvodnje. Prednost kontroliranog slatkovodnog uzgoja upravo je u pažnji koja se posvećuje kvaliteti vode i prehrani ribe – čimbenicima koji izravno utječu na kvalitetu i okus.

– U ribnjačarstvu nema prečaca. Kvaliteta počinje u vodi, nastavlja se kroz način uzgoja i završava tek kada riba dođe na stol. Upravo zato svaki korak proizvodnje prolazi kroz visoku razinu kontrole. Takav pristup potvrđuje međunarodni IFS Food certifikat, a dodatnu potvrdu izvrsnosti nose oznake Izvorno hrvatsko, Riba Hrvatske i Živjeti zdravo - ističu iz PP Orahovice.

Kontrolirani uvjeti uzgoja smanjuju prisutnost parazita i omogućuju postizanje čistog, prirodnog okusa, bez mirisa po mulju – predrasude koja se često veže uz slatkovodnu ribu. Važan je i zatvoreni proizvodni proces: od uzgoja mlađi do pre-rade i plasmana na tržište, čime se osigurava potpuna sljedivost i stabilna kvaliteta.

U Orahovici voda nije kulisa, nego nasljeđe koje hrani kraj i čuva njegov identitet.

the construction of the Grudnjak fishpond. According to historical records, the ponds were created on land between streams descending from Papuk, their life always tied to the river Vučica. Older generations still say that the ponds once “fed half the region” and were a true “living treasure” of Orahovica.

Today, Agro Invest Grupa (Agro Invest Group) manages more than 6,800 hectares of fishponds, employing numerous families from Orahovica and the surrounding area in farming, processing, logistics and distribution.

“Fishponds in Orahovica are not only production sites; they are part of family histories across generations. Work here was once passed down from parent to child, and fish farming has been one of the pillars of the local economy for more than 110 years,” we learn from people at PP Orahovica.

This centennial tradition goes hand in hand with sustainable practices. The advantage of controlled freshwater farming lies in the care devoted to water quality and fish nutrition, factors that shape both quality and flavour.

“You can’t cut corners in fish farming. Quality starts with the water, continues in farming methods, and does not end until the fish reaches the table. This is why every stage of production is subject to rigorous control, evidenced by the IFS food certificate and designations of excellence such as “Izvorno hrvatsko (Authentic Croatian)”, “Riba Hrvatske (Fish of Croatia)” and “Živjeti zdravo (Healthy Living)”,” they add.

Controlled farming conditions reduce the presence of parasites and allow for a clean, natural taste, free from the muddy notes often associated with freshwater fish. Equally important

In Orahovica, water is not a backdrop but a legacy that sustains the region and preserves its identity.



– Primjenom novih tehnologija, razvojem postojećih programa i uvođenjem novih kontinuirano unapređujemo kvalitetu proizvoda i prilagođavamo se navikama suvremenih potrošača, pritom zadržavajući ono najvažnije – tradiciju i prirodne uvjete uzgoja koji našoj ribi daju prepoznatljiv okus.

Ribnjaci se pune gravitacijskom vodom iz rijeka Vučice, Krajine i Vojlovice, kao i slivnim vodama s Papuka, bez industrijskih zagađivača. U Slavoniji se to često sažima jednostavnom rečenicom: „Kakva voda – takva riba.“

Posebno je zanimljiv i zatvoreni krug prehrane: riba se hrani žitaricama uzgojenima na vlastitim poljima. To je onaj tihi luksuz održivosti – kada se zna porijeklo, kada je put kratak, a sustav smislen.

– Koliko dobro poznajemo našu ribu, toliko dobro poznajemo i ono čime se hrani. Ponosni smo na našu tradiciju i snagu poljoprivredne proizvodnje, čime zatvaramo krug i osiguravamo potpunu sljedivost - od polja do stola. Takav pristup daje stabilnu kvalitetu i posebno dolazi do izražaja kod šarana, ribe koja je simbol naših ribnjaka i važan dio gastronomske tradicije ovog kraja.

U Slavoniji je šaran istovremeno dio nasljeđa i riba budućnosti. Često podcijenjen, a zapravo nutritivno vrlo vrijedan, sve se češće vraća na jelovnike kao pametan izbor za uravnoteženu prehranu. Zahvaljujući optimalnom udjelu masti i prepoznatljivo laganom, čistom okusu, šaran iz orahovačkih ribnjaka sve se češće otkriva i u modernim interpretacijama na tanjuru, gdje njegova kvaliteta dolazi do punog izražaja.

U Orahovici ribnjaci nisu samo mjesto uzgoja. Oni su dio identiteta krajolika i podsjetnik da se održivost ponekad ne izmišlja – nego nasljeđuje. ▽

Ovdje se oduvijek živjelo sporije i jednostavnije, a ta jednostavnost vodila je ka boljem i ispunjenijem životu.

is the closed production cycle: from fry breeding to marketing, ensuring full traceability and consistent quality.

“By introducing new technologies, advancing existing programmes, and launching new ones, we continuously improve product quality and adapt to modern consumer habits but remain true to what matters most: tradition and the natural conditions that give our fish its distinctive flavour.”

The ponds are gravity-fed from the rivers Vučica, Krajina, Vojlovica, and the pristine runoff from Papuk, unpolluted by industry. In Slavonia, people have a simple saying: “Like water, like fish.”

We find the closed-loop feeding system particularly interesting: the fish are fed with grains grown in the company’s own fields. It is a form of luxury only sustainability can provide: knowing the origin, keeping the journey short, and maintaining an efficient system.

“We know our fish as much as we know what it feeds on. We take pride in our tradition and in the strength of our agricultural production, closing the circle and ensuring full traceability from field to table. This approach delivers consistent quality, especially evident in carp, the symbol of our fishponds and a staple of the region’s gastronomic heritage.”

For Slavonia, carp is both heritage and the future. Often underestimated in the past despite its high nutritional value, it has found its way back to menus as a smart choice for a balanced diet. Thanks to its optimal fat content and a neat, delicate flavour, carp from Orahovica’s fishponds has been reclaiming its place in modern culinary interpretations, where its quality truly comes into its own.

Orahovica ponds are not ordinary fish farms. They are part of the landscape’s identity, a reminder that sustainability is not always a novelty but an inheritance. ▽

Over here, we have always led a slower, simpler, and therefore a better and more fulfilled life.

Panona Mare

Panona Mare je brend slatkovodne ribe pod kojim nastaju proizvodi ribnjačarstva PP Orahovice i čija priča kontinentalnu Hrvatsku stavlja na gastronomski radar kroz ribu. Razvija se u skladu s današnjim potrebama, pa u prvi plan stavlja praktičnost, pouzdanost, sljedivost i kvalitetu bez kompromisa. Ono po čemu su posebni jest činjenica da iza svake porcije stoji kraj koji živi s vodom – i ljudi koji znaju da se najbolji proizvodi ne stvaraju preko noći, nego kroz desetljeća.

Slatkovodna riba sve se češće prepoznaje kao pametan, uravnotežen izbor u svakodnevnoj prehrani. Prirodno je bogata bjelancevinama, a u pravilu je lakša i nježnija od mnogih drugih izvora proteina, što je čini zahvalnom i za brze obroke i za ozbiljnije kuhanje. Osim nutritivnih prednosti, slatkovodna riba nosi i jednu važnu vrijednost modernog stola – blizinu. Kad je uzgoj kontroliran i podrijetlo jasno, lakše je birati odgovorno, sezonski i lokalno – bez potrebe za velikim riječima, samo s dobrim osjećajem da znaš što jedeš.

Panona Mare donosi svježu slatkovodnu ribu iz čistih panonskih voda, obrađenu s idejom da u kuhinji štedi vrijeme, a na tanjuru ne traži izgovore. U fokusu su fileti, praktična pakiranja i gotova rješenja koja olakšavaju pripremu, ali ostavljaju prostor za kreativnost. Panona Mare ne pokušava “glumiti more”, već slavi ono što ima – ribnjake, tradiciju uzgoja i znanje koje se prenosi generacijama. Rezultat je okus koji je čist, pitak i zahvalan, bilo da ide prema aromama maslinova ulja i citrusa ili jednostavnosti maslaca, peršina i dobrog kruha.

Upravo u toj lakoći, Panona Mare je za spontane večere, vikende s ekipom i dane kad želiš jesti bolje bez velikog plana. U vremenu kad sve više tražimo lokalno, provjerljivo i kvalitetno, Panona Mare djeluje kao pametan izbor – i podsjetnik da hedonizam ne mora biti daleko. Ponekad je dovoljno otvoriti hladnjak, zagrijati tavu i pustiti da Panonija odradi svoje.

Panona Mare is the freshwater fish brand under which PP Orahovica develops its fish products, placing continental Croatia firmly on the gastronomic map. It keeps pace with contemporary needs, prioritising convenience, reliability, traceability, and uncompromising quality. What sets it apart are people who live with water, who understand that the finest products are not created overnight but over decades.

More and more consumers recognise freshwater fish as a smart, balanced choice in everyday diet. Naturally rich in protein, it is typically lighter and more delicate than many other sources, suitable both for quick meals and more elaborate cuisine. Beyond its nutritional value, freshwater fish brings another important advantage to the modern table: proximity. When farming is controlled and origin clearly defined, it becomes easier to choose responsibly, seasonally, and locally. Instead of grand marketing statements one gets a simple reassurance of knowing what they eat.

Panona Mare brings to the plate quality freshwater fish from the clean waters of the Pannonian plain, ready to cook to save the prep time but not at the expense of creativity. Panona Mare does not seek to copy sea products. Instead, it takes pride in its own fishponds, the long farming tradition, and knowledge passed down through generations. The result is a neat, balanced flavour, equally suited to the aromas of olive oil and citrus or a simple butter and parsley dressing accompanied by fine bread.

Therein lies its appeal: it is perfect for impromptu dinners, relaxed weekends with friends, and everyday meals that do not take elaborate planning. In the times when more of us seek local, traceable, high-quality food, Panona Mare stands out as a smart choice and a reminder that hedonism can be at our fingertips. Sometimes it is enough to open the fridge, heat the pan, and let Pannonia do the rest.

panonamare.com



Đakovo

SRCE SLAVONIJE HEART OF SLAVONIA

U šuškan u slavonsku ravnici, između blagih obronaka Krndije te šarmantnih sela i gradova, Đakovo s razlogom nosi titulu srca Slavonije. U ovom gradu, koji na prvi pogled djeluje mirno i nenametljivo, smještene su neke od njegovih najprepoznatljivijih, ali i nacionalno važnih atrakcija. Đakovačka katedrala, lipicanci i Đakovački vezovi temeljni su simboli identiteta grada, no prava snaga Đakova krije se i u onim suptilnim, emotivnim slojevima koje slavonska ravnica tiho čuva.

- Đakovo je grad tradicijske i kulturno-povijesne baštine koja stvara snažan osjećaj ponosa, ali i težnje za očuvanjem i predstavljanjem lokalnog identiteta. Danas taj osjećaj pretvaramo i u turističku ponudu koja lokalnoj zajednici donosi dodatnu gospodarsku, kulturnu, socijalnu i emotivnu vrijednost. Ulaganjem u obnovu i uređenje grada, organizacijom brojnih događanja tijekom cijele godine i suradnjom građana, turističkog gospodarstva i institucija, Đakovo smo izgradili u prepoznatljivu destinaciju sve brojnijih sadržaja – ponosno ističe gradonačelnik Marin Mandarić.

Svaki boravak u Đakovu započinje doticajem s katedralom. U svojoj jedinstvenoj ljepoti i okruženju, u središtu grada, uzdignuta nad njim kao simbol ustrajnosti i postojanosti, katedrala sv. Petra dominira vizurom Đakova, a simbolično i cijelom Slavonijom. Ona se u obzorima mirne ravnice kao odrednica prostora veličanstvena uzdiže.

Nestled in the Slavonian plain between the gentle slopes of Krndija and quaint towns and villages, Đakovo justly bears the title of the heart of Slavonia. Calm and unassuming at first glance, it is the home of some of the region's – and national – most renowned landmarks. Đakovo Cathedral, the Lipizzan horses, and the Đakovo Embroidery Festival make the core of the town's identity, though its true strength resides in more subtle, emotional layers quietly cherished by the Slavonian plain.

"Đakovo is a town of cultural and historical heritage that inspires a strong feeling of pride and commitment to preserve and showcase local identity. Today, this feeling drives our tourism as an additional economic, cultural, social, and emotional value to the local community. By investing in the town's renewal and development, by organising numerous events throughout the year, and by supporting collaboration between the community, hospitality services, and government institutions, we have now shaped Đakovo into a recognisable tourist destination that has more and more to offer by the day," says Mayor Marin Mandarić.

One cannot visit Đakovo without visiting its cathedral to see its singular beauty. Rising above the town's centre as a symbol of endurance and continuity, the Cathedral of St Peter dominates the skyline of Đakovo and, symbolically, of the entire Slavonia as a defining landmark of the tranquil plain.



- Đakovačku je katedralu papa Ivan XXIII., putujući u Bugarsku na diplomatsku službu, proglasio najljepšom crkvom od Venecije do Istanbula. Za to su zaslužne brojne umjetnine biranih majstora koje je biskup J.J.Strossmayer naručio – govori direktorica turističke zajednice Marija Borko, i dodaje kako se u katedrali nalazi najveća galerija fresaka 19.st. u Hrvatskoj.

Dinamika života Đakova umirujuća je i pulsirajuća u isto vrijeme. Odmor i sadržaji, baš kao čovjek i priroda, isprepleteni su u mijenama doba i običaja koje nose. Slavi se, blaguje i tuguje u cikličkom ritmu prirode koje prate mijene prirode potvrđujući da je održivost davno ispričana i proživljena priča koja je „urbi et orbi“ sačuvana do danas. Nošnje, pjesme, plesovi, hrana i piće, svemu je ishodište u prirodi i sve je u skladnom suživotu poštovanja i čuvanja.

Upravo su Đakovački vezovi manifestacija koja prikazuje odnos čovjeka prema čovjeku, prema prirodi, prema zajednici, prema načinu života. Vezovi su po domaćinstvu, mjestu održavanja, gastronomiji, glazbi i dobrodošlici odraz slavonskog čovjeka i Slavonije, ali u svojoj biti oni su hrvatsko kulturno, turističko i nacionalno blago. Oni objedinjuju Hrvatsku i sve generacije stanovnika.

- Vezovi su nešto posebno. Oni su utkani u sve, oni su najljepša slika koju ste o Slavoniji ikada zamislili. Sve se to ne organizira, to se živi. Đakovo, Đakovački vezovi i Đakovčani u zajedništvu čuvaju duh Slavonije – ističe Marija Borko značaj ove manifestacija, koja ove godine slavi 60-u obljetnicu.

U Đakovu u svemu možete dotaknuti Slavoniju, a stol je ipak nezaobilazno mjesto susreta. Tradicijska gastronomija oblikovana je i u modernijoj varijanti kombiniranja okusa i oblika prezentacije. Kreativna kuhinja, tematska kušanja vina i craft priče čine gastronomsku scenu primamljivom za istraživanje. Dinamičnost gastronomskih doživljaja stvaraju nove generacije na novim mjestima uvijek na bazi lokalnih namirnica i izvornih receptura i zato je svaki tanjur doživljaj bez kompromisa.

- Naše najprepoznatljivije atrakcije snažan su motiv dolaska, a jačanjem poduzetničkih inicijativa u turizmu raste i broj i kvaliteta turističkih usluga, što posljednjih nekoliko godina donosi pozitivne rezultate – govori Borko

Ravnica, obronci i jezera Đakovu daju raznolik prirodni okvir, idealan za boravak na otvorenom. Bilo da birate laganu šetnju ili vožnju biciklom, ovdje se priroda doživljava u ritmu mira i opuštanja. U svako doba godine ovaj kraj otkriva novo lice, ali doživljaj mira, opuštanja i ugođe uvijek je postojan.

Upravo skladan ritam baštine, tradicije, stvaralaštva, prirode, gastronomije, čine Đakovo idealnom city-break destinacijom kojoj se svi rado vraćaju.

- Đakovo se sve češće otkriva tijekom višednevnih boravaka kada posjetitelji istražuju grad i okolicu u spoju jedinstvenih i raznolikih doživljaja i iskustava. U gradu su tradicijske vrijednosti oblikovane u turističke proizvode koji danas predstavljaju novi smjer razvoja – zaključuje Borko. ▽

“While travelling to Bulgaria on a diplomatic mission, Pope John XXIII declared Đakovo Cathedral the most beautiful church between Venice and Istanbul thanks to the many works of art by distinguished masters commissioned by Bishop J. J. Strossmayer,” says Marija Borko, director of the local tourist board, as she explains that the cathedral houses the largest gallery of 19th-century frescoes in Croatia.

Life in Đakovo is calm and vibrant at the same time. Rest and activity, like people and nature, are interwoven through the changing seasons and customs they bring. People celebrate, feast, and even mourn in a cyclical rhythm shaped by nature, witnessing urbi et orbi that sustainability is an ancient story preserved to this day. Traditional costumes, songs, dances, food, and drink all stem from and harmoniously coexist with nature.

Đakovo Embroidery Festival is a manifestation that best reflects this relationship between people, nature, community, and way of life. It embodies the Slavonian spirit of hospitality, gastronomy, and music and represents national cultural treasure, bringing together the entire country and generations of its inhabitants.

“This Festival is something really special. It embroiders everything as the most beautiful image you have ever imagined of Slavonia. It is not organised. It is lived. Đakovo, the festival, and its people cherish and preserve the spirit of Slavonia,” says Marija Borko, noting that the event celebrates its 60th anniversary this year.

Đakovo is the epitome of Slavonia in every detail, but the table remains its focus. Traditional gastronomy now includes more contemporary interpretations creatively combining flavours and presentation. Innovative cuisine, themed wine tastings, and craft-driven concepts make the gastronomic scene particularly appealing to explore. This dynamic scene is staged by new generations at new venues, but the origins are in local ingredients and authentic recipes to ensure an uncompromising experience.

“Our showcase attractions pique strong interest, and as entrepreneurial initiatives in tourism grow, so does the number and quality of services, yielding positive results in recent years,” adds Marija Borko.

The plains, slopes, and lakes surrounding Đakovo create a diverse scenic environment, ideal for outdoor pursuits such as walks or bicycle rides. Nature here is experienced at a pace of calm and ease. Each season has a different face, yet the sense of tranquillity and comfort remains constant.

It is precisely this harmonious combination of heritage, tradition, creativity, nature, and gastronomy that makes Đakovo an ideal city-break destination to which visitors gladly return.

“More and more visitors prefer to discover Đakovo through longer stays, which grant them more time to explore the town and its surroundings in a blend of unique and diverse experiences. Traditional values have been built into tourism products that now provide a new direction of development,” concludes Marija Borko. ▽



LIJEVO / LEFT

Majstor kovač Franjo i obrtnik je i turistički djelatnik koji slavonskom toplinom posjetiteljima prezentira mukotrpan posao kovanja, rijetkog tradicijskog obrta

/ Master blacksmith Franjo is both a craftsman and a hospitality professional who welcomes visitors to his demanding, time-honoured craft of forging with typical Slavonian warmth



LIJEVO / LEFT

Današnja, treća đakovačka katedrala, sagrađena je između 1866. i 1882. godine u neogotičko-romanskom stilu kao trobrodna katedrala u obliku latinskog križa / This third Neo-Romanesque and Neo-Gothic cathedral iteration in Đakovo was constructed between 1866 and 1882 as a three-nave structure in the form of a Latin cross



LIJEVO / LEFT

Pogled na katedralu iz vrta novootvorenog hotela Diaco koji donosi dodatnu vrijednost turističkoj ponudi sa 41 sobom, kongresnom dvoranom za 300 osoba, wellness & spa zonom, bazenom, saunama, teretanom

/ A view of the cathedral from the garden of the newly opened Hotel Diaco, which adds value to the town's tourism offer with 41 rooms, a conference hall for 300 people, a wellness and spa area, a swimming pool, saunas, and a gym

UNESCO baština:
Državna ergela Đakovo
UNESCO Heritage:
Đakovo State Stud
Farm

Lipicanci su primjer suživota prirode i čovjeka. Iako ove plemenite životinje obitavaju u Đakovu i koje stoljeće dulje, prvi spomen riječi „ergela“ zabilježen je u Đakovu 1506. godine, po čemu je među najstarijima u Europi i najstarija u Hrvatskoj. Biskup Strossmayer dosljedno je gradio razvojni put Đakova i okolice, pa je odigrao presudnu ulogu i u donošenju odluke da se u Ergeli od 1854. godine uzgajaju samo lipicanci. Ovakva ekskluzivnost, temeljena na viziji i hrabrosti, rijetko se bilježi, a ispravnost puta potvrđuje se i danas u Državnoj ergeli lipicanaca u Đakovu.

U zatvorenoj jahaonici Pastuharne u gradu ili na otvorenom prostoru Ivandvora u blizini grada, lipicanci su neodvojiv dio života Đakova. Sportski ili prezentacijski, individualno ili balski, konji stvaraju poseban doživljaj grada.

Tradicija uzgoja lipicanaca u Hrvatskoj, kao i u još sedam europskih zemalja, uvrštena je 2022. godine na UNESCO-ov popis nematerijalne kulturne baštine čovječanstva.

The Lipizzan horses are a symbol of the harmonious coexistence of man and nature. These noble animals have been present in Đakovo for centuries, and the first recorded mention of the word “stud farm” dates back to 1506, making it one of the oldest in Europe and the oldest in Croatia. Bishop Strossmayer played a decisive role in shaping its development, ensuring that from 1854, only Lipizzans were bred here. Such a focused vision, rooted in conviction and foresight, is rare, and its success is still evident at the Đakovo State Stud Farm.

Whether in the indoor arena of the Stallion Stable in the town or at the open grounds of Ivandvor nearby, the Lipizzans are an inseparable part of life in Đakovo. In sport or presentation, individually or in ceremonial settings, these horses create a distinctive and memorable experience.

The tradition of Lipizzan horse breeding in Croatia, together with that of seven other European countries has been listed by the UNESCO as Intangible Cultural Heritage of Humanity since 2022.



UNESCO baština:
Gorjanske Ljelje
UNESCO Heritage:
Spring Procession of
Ljelje (Queens)

Materijalna i nematerijalna tradicijska baština Đakova i Đakovštine primjetna je na svakom koraku, a njezin trag prisutan je i u svim događajima u gradu. Baš kao kolo u koje se svi uhvate u istom ritmu, u jednom velikom zajedničkom ritmičnom krugu. Poseban status u tradicijskoj baštini imaju Ljelje ili Kraljice iz obližnjeg sela Gorjani.

Ovaj tradicionalni ophod djevojaka koji se održava na blagdan Duхова od 2009. godine dio je UNESCO-ova popisa nematerijalne svjetske baštine. Djevojke s mačevima u rukama i cvijećem i svilenim šarenim vrpčama u šeširima u šetnji punoj dostojanstva, snage i mira, slika su u kojoj je spojeno sve što tradicijska baština Đakova jest.

The material and intangible traditional heritage of Đakovo and its surroundings is visible at every turn, woven into all events in the town, such as the rhythmic circle dance in which everyone joins. A special place in this heritage belongs to the Ljelje, or the Queens, from the nearby village of Gorjani.

This traditional Whitsun procession of girls has been listed by the UNESCO as Intangible Cultural Heritage of Humanity since 2009. Carrying sabres and wearing hats adorned with flowers and colourful silk ribbons, the girls move with dignity, strength, and serenity like a living image of the Đakovo's traditional heritage.



GORAN KUNCE

TIHA DISCIPLINA OKUSA *THE QUIET DISCIPLINE OF TASTE*

Đakovo je grad koji te ne zove glasno, ne hvata za rukav, ne obećava spektakl, ne prodaje priču. To je grad koji, ako mu daš vremena, promijeni tvoj ritam. I baš u tom ritmu, između mirnih ulica, pristupačnih dana i one slavonske lakoće koja se ne glumi, nastala je jedna od najzanimljivijih gastro priča Slavonije i Baranje - Omakase. U njenom središtu je Goran Kunce, mladi chef koji je upravo Đakovo izabrao za život.

- Supruga Tihana i ja živimo u Đakovu zadnjih pet godina. To je njezin rodni grad, dok sam se ja udao u njega (smijeh). Upoznali smo se u Zagrebu gdje smo oboje živjeli. U jednom trenutku za vrijeme pandemije osjetili smo da svoju budućnost trebamo graditi negdje drugdje i odluka je pala na Đakovo. Ja sam rekao zašto ne, ostavio sve i otišao s njom. U međuvremenu smo dobili dijete i pokrenuli posao. Mislim kako nismo moglo donijeti bolju odluku - govori dvadesetosmogodišnji Zagrepčanin, čija životna filozofija počiva upravo na tom zašto ne momentu.

- Jednostavno napravim korak i pustim da se stvari poslože. Ili ne poslože. Ali barem znam da sam živ - govori Goran.

Gužvu, silna događanja i sve ono što veliki grad nudi, Goran je zamijenio slavonskom ravnicom i mirom.

Đakovo is a town that beckons quietly instead of tugging at your sleeve, promising a spectacle, or selling you a pitch. Give it time, and you will pick up its gentle pace, and in this gentle pace of genuine Slavonian ease along calm streets discover one of the most compelling gastronomic stories of Slavonia and Baranja: the Omakase restaurant, run by Goran Kunce, a young chef who has chosen Đakovo for his home.

"We've been living in Đakovo for the past five years, my wife Tihana and I. It's her hometown, while I've married into it," he says with a laugh. "We met in Zagreb, where we both lived. At one point during the pandemic, we felt we should build our future somewhere else, and decided on Đakovo. I thought, "why not?," left everything behind, and so we got here. In the meantime, we've had a child and started a business. I really think we couldn't have made a better choice."

"Why not?" probably best captures the philosophy of this twenty-eight-year-old Zagreb native. "I take a leap of faith and let things fall into place. Even if they don't, at least I know I'm alive."

He has traded the bustle of a big city for the calm of the Slavonian plain.

"Kad bi Slavonija bila osoba, bila bi vesela i vedra osoba. Pravi domaćin koji voli dijeliti i zabavljati se, koji uživa u raskošnim blagodatima punog stola i isto takvih ljudi oko sebe."

"If Slavonia were a person, it would be cheerful and warm-hearted. A welcoming host who loves to share and to celebrate, who delights in the abundance of a generous table and the company gathered around it."





- Manje je stresa, mirnije, usporenije, ljudi su pristupaćni, mogućnosti u gastronomiji su velike za onoga tko to zna iskoristiti. Također, i financijski je pristupaćnije, i najvažnije nema gužve i traženja parkinga - kaže Groan bez imalo nostalgije za užurbanim velegradom, pri tome opisujući Đakovo kao grad koji ti vrati prostor u glavi, “produži” dan, otvori nove poglede na tanjur koji spremaš.

Goranov put nije klasična biografija s diplomama i certifikatima. On je „škola prakse“, i mentora.

Počeo je u Bota Šare u Zagrebu, gdje je ušao u svijet sushija i riblje kuhinje. Potom odlazi u Matsunoki na Malom Lošinju, gdje mu je mentor bio chef Saša Pribičević.

- To iskustvo mi je promijenilo pogled na gastronomiju, kuhanje, namirnice i u globalu otvorilo oči. S druge strane napravilo mi je i problem jer poslije takvog nivoa jako teško se prilagoditi drugdje. - iskreno priča Kunc.

- Jedno vrijeme radio sam i kao konzultant. Tražio sam svoje mjesto u gastro svijetu. Poslije dolazi Crna svinja i chef Marinko Rotim, kao jedini logičan izbor u Slavoniji, zbog stabilnosti uvjeta rada i kvalitete namirnica – priča svoj put Goran, koji će nakon nešto više od dvije godine provedene u Crnoj Svinji odlučiti napraviti samostalan iskorak.

- U jednom trenutku osjetio sam da sam dosegnuo vrhunac

DESNO GORE / TOP RIGHT

Zajedno sa suprugom Tihanom, Goran oblikuje priču Omakasea – prostora u kojem se gastronomija, estetika i osobna vizija susreću u ravnoteži

/ Together with his wife Tihana, Goran has created Omakase - a place where gastronomy, aesthetics, and personal vision exist in perfect balance

“There’s less stress, the pace is slower, people more approachable, and gastronomic opportunities abound for those who know how to seize them. Also, the living is more affordable, and most importantly, there are no crowds, no hunting for a parking space,” Goran says without a trace of nostalgia for metropolitan life. For him Đakovo is a place that clears your mind, stretches the day, and opens new culinary perspectives.

His CV is far from the conventional one filled with diplomas and certificates, as his carrier path was shaped by practice and mentors. He started at the Bota Šare restaurant in Zagreb, which introduced him to the world of sushi and fish cuisine. He then moved to Matsunoki on the island of Lošinj, where his mentor was chef Saša Pribičević.

“That experience changed my perspective on gastronomy, cooking, ingredients... It opened my eyes. At the same time, it made things more difficult, because after that level, it’s very



i jedini način kako ću ispuniti svoj potencijal je ako pokrenem vlastitu priču - prisjeća se trenutka kad je odlučio što i kako dalje.

Tada je rođen Omakase.

Njegova želja bila je stvoriti mjesto gdje ljudi ne dolaze samo pojesti i popiti, već mjesto gdje ljudi dolaze po novo iskustvo. Mjesto koje će raditi gastronomska događanja svjetske klase.

- Omakase je u suštini susret dvaju svjetova - slavonske raskoši i japanske discipline. To je mjesto fuzije Slavonije i Azije, pretežno Japana – govori o filozofiji restorana Goran i dodaje.

- Želim da Omakase bude sinonim za izvrsnost kada se priča o fusion restoranima i bistroima, te da stoji rame uz rame sa najboljima u regiji.

Kako bi to postigao Goran svakodnevno spaja azijski mindset i tehnike s lokalnim namirnicama. Mnoštvo umaka, marinada i začina prilagodio je našim pojmovima i u kombinaciji sa lokalnim namirnicama poput crne svinje ili smuđa, dobiva jela koja su miks istoka i zapada. I to uz pregršt testiranja i razne tehnike priprema.

- Osobno volim čiste okuse pa tako i kuham. Radim sa kvalitetnim namirnicama i puštam ih da budu u fokusu. Dobar protein, prilog, precizan umak... puštam te namirnice da pričaju priču jer kuhar je samo osoba koja uzima stvari iz prirode i prezentira ih u njihovoj svrsi na najbolji mogući način. Mislim kako sam to prihvatio i da sam zato ovdje gdje sam danas – kaže ovaj neumorni chef u usponu, koji cijeni tradiciju, no ne bi je mijenjao, već je njegovao na novi način.

- Omakase je zamišljen kao mjesto iskustva, gastronomije modernih pogleda i filozofije kuhanja koje je inovativno, a opet ne pretenciozno. Želim ljudima prenijeti emociju kroz hranu i donijeti nove poglede na hranu ljudima u Slavoniji - govori chef Kuncce.

Kada ne radi, on je tipičan obiteljski čovjek koji uživa u svakom trenutku.

- Goran je u slobodno vrijeme 80% običan čovjek koji njeguje obiteljske vrijednosti i koji voli provoditi vrijeme sa svojom obitelji. Ostalih 20% rekla bi kako je sanjar i vizionar - govori Tihana.

Ta podjela zvuči kao šala, ali u njoj je sažeta cijela bit. Omakase nije nastao iz potrebe da se bude drugačiji radi drugačijeg, već iz potrebe da se život posloži u balans.

- Moja definicija uspjeha je pronalazak osobnog zdravog balansa između vođenja uspješnog posla i dovoljno kvalitetnog vremena u privatnom dijelu – zaključuje Goran dok se sprema za svoj hobi – pecanje – u kojem se potpuno isključuje i gdje zaboravi na sve. ▽

“U poslu me inspirira mogućnost pomicanja granica”

hard to adjust elsewhere,” Kuncce admits candidly.

“For a while, I worked as a consultant. I was searching for my place in the gastronomic world. Then came Crna Svinja and chef Marinko Rotim as the only logical choice in Slavonia thanks to stable working conditions and quality ingredients.” After more than two years there, he felt the need to go independent.

“At one point, I felt I had reached my peak, and the only way to fulfil my potential was to create something of my own.”

This is how Omakase was born.

His ambition was to create a place where people come not only to eat and drink but to experience something new, a place capable of hosting world-class gastronomic events.

“Omakase is essentially a fusion of two worlds: of Slavonian abundance and Japanese discipline,” Goran explains.

“In terms of fusion restaurants and bistros, I want Omakase to become synonymous with excellence and to stand shoulder to shoulder with the best in the region.”

To achieve this, he blends Asian mindset and techniques with local ingredients by adapting a wide range of sauces, marinades, and seasonings to local sensibilities and by combining them with ingredients such as black Slavonian pig or zander (pikeperch), resulting in dishes that bridge East and West. It took a lot of testing and experimenting with prep techniques to get there.

“I personally favour neat flavours, and that’s how I cook. I work with high-quality ingredients and allow them to take centre stage. A good protein, a side dish, a neat sauce... I let the ingredients tell the story, because a chef is but someone who takes from nature and presents it in its best possible form. I believe this is how I work and why I am where I am today,” say the rising chef, who respects tradition, yet does not seek to alter it but rather to reinterpret it.

“Omakase is conceived as a place of experience, of modern gastronomy, and innovative, yet unpretentious culinary philosophy. I want to convey emotion through food and offer new perspectives on cuisine to people in Slavonia.”

Outside the kitchen, he is a family man, to use his own words.

“In his free time, Goran is eighty per cent an ordinary man who cherishes family values and enjoys spending time with us. The remaining twenty per cent, he’s a dreamer and a visionary,” adds his spouse Tihana.

Her words may sound like a joke, but they capture the essence. Omakase was made different for difference’s sake but out of the need to find a balance in life.

“My definition of success is finding a healthy personal balance between running a successful business and having enough quality time in private life,” Goran concludes as he prepares for his favourite pastime – fishing. This is where he switches off and leaves everything else behind. ▽

“In my work, I am inspired by the possibility of pushing boundaries.”

STARA KAPELA

U zagrljaju tradicije In the Embrace of Tradition

Meridiana Slavonica (lat. južna Slavonija) specifična je destinacija koja obuhvaća područje općina Brodski Stupnik, Oriovac i Nova Kapela, koja nudi nepregledna i raznovrsna prirodna bogatstva i kulturne blagodati. Prostor koji je ispunjen vinogradima, šumama, šetnicama, ribnjacima, rijekama, ali i znamenitostima iz srednjeg vijeka.

Posebno se ističe malo slavonsko selo smješteno među obroncima Požeške gore - Stara Kapela. Tamo gdje cesta završava, a mobiteli ostaju bez signala naići ćete na ovaj dragulj. Eko-etno selo Stara Kapela mjesto je u kojem se slavonska tradicija ne čuva samo kao uspomena, nego se živi i osjeća. Okružena tišinom, zelenilom i blagim brežuljcima, Stara Kapela pruža rijedak doživljaj mira. U skromnoj, autentičnoj atmosferi krije se njezina posebnost: stare kuće, domaći ugođaj, lokalna baština i lagani ritam. Ovdje se susreće priroda, tradicija i toplina slavonskog gostoprimstva.

Selo ima dugu tradiciju i povijesni korijeni sežu u daleku 1275. g. kada je ovdje postojala utvrda Grad Potok u vlasništvu plemića Gorjanskih. Naselje se najprije razvijalo oko utvrde na okolnim brežuljcima, a nakon ustanka fra Luke Ibrišimovića u 17. stoljeću i protjerivanja Turaka postupno se područje širi. Današnji izgled mjesto dobiva 1760. godine, kada se prema naredbi Marije Terezije spušta u dolinu koja obiluje izvorima pitke vode s čak 9 većih izvora.

-Vođeni ljubavlju prema zavičaju i mjestu gdje su rođeni naši djedovi i pradjedovi odlučili smo vratiti život Staroj Kapeli i to na jednoj drugačijoj, specifičnoj osnovi kroz projekt eko-etno sela pretvarajući selo u jedinstvenu turističku destinaciju kao "selo-hotel", poštujući tradicionalnu slavonsku arhitekturu, kulturne vrijednosti i običaje - kaže Ivan Šmit, predsjednik Turističke zajednice Meridiana Slavonica.

Meridiana Slavonica (Latin for Southern Slavonia) is an area rich in natural beauty and cultural heritage that includes the municipalities of Brodski Stupnik, Oriovac, and Nova Kapela. Its landscape is strewn with vineyards, forests, walking trails, fishponds, rivers, and landmarks dating back to the Middle Ages.

Nested on the gentle slopes of Požeška gora, a small Slavonian village of Stara Kapela reveals itself like a hidden gem at the end of the road as mobile signals fade. Surrounded by woods, soft hills, and silence, this eco-ethno village not only remembers tradition but lives it, enchanting the visitors with a rare sense of calm and modest authenticity of old houses, a homely atmosphere, local heritage, and slow pace of life. It is the epitome of nature, tradition, and the warmth of Slavonian hospitality combined.

The village dates back to 1275, as it sprung on the hills around the fortress of Grad Potok, owned by the noble Gorjanski family. Following the 17th century uprising led by friar Luka Ibrišimović and the banishment of the Ottomans it spread, but the present-day layout has not changed since 1760, when, by order of Maria Theresa, the village moved down to the valley rich in springs of drinking water.

"Inspired by love for our grandfathers' birthplace, we decided to bring life back to Stara Kapela through the eco-ethno village project, transforming it into a unique tourist destination conceived as a 'village hotel', while respecting traditional Slavonian architecture, cultural values, and customs," says Ivan Šmit, President of the Meridiana Slavonica Tourist Board.



Stričev grunt

Kuća sagrađena u autentičnom slavonskom stilu, temeljito je renovirana i namještena starinskim namještajem, no opremljena za suvremene potrebe.

Danas je ovo kuća koja baštini tradiciju poznatih domaćih zidara, tesara i stolara potpuno uređena i obnovljena, spremna pružiti vrhunski komfor. Ovdje ćete doživjeti jedinstven ugođaj uz potok i pogled na pješačke, biciklističke i pčelarske staze, vidikovce. Prostrano dvorište kuće sa vrtnim roštiljom i krušnom peći i pečenjarom uz voćnjak upotpuniti će jedinstven doživljaj u zelenoj oazi mira i tišine. Stričev grunt nudi smještaj za osam osoba, četiri u prizemlju kuće i četiri u potkrovlju.

Built in authentic Slavonian style, this house has been carefully renovated and furnished with antique pieces, while fully adapted to modern needs. It preserves the legacy of local master builders, carpenters, and craftsmen, offering both tradition and modern amenities.

Positioned by a stream and overlooking walking, cycling, and beekeeping trails, as well as scenic viewpoints, it provides a unique countryside experience. The orchard and the large garden, complete with barbecue, bread oven, and roasting facilities enhances the sense of a peaceful green retreat. The house accommodates up to eight guests: four on the ground floor and four in the attic.



Tunjina kuća

Zatvorite oči i zamislite buđenje u starom, ali udobnom drvenom krevetu. Topli čaj i fini bakini kolačići. Karirani stolnjak. Cvrkut ptica. Žubor potoka. Miris svježe pokošene trave. Tišina. I mir. To vas čeka na seoskom imanju Tunjina kuća u vlasništvu obitelji Staklarević.

Da bi „didovo ognjište“ vratili u život obnovili su staru obiteljsku kuću u autohtonom stilu i dobili dva udobna apartmana. Bogatstvo etnološke građe, opremljenost interijera starinskim krevetima, ručno rađenim posteljina, ormarima, te mnoštvom predmeta iz svakodnevnog života nude jedinstven osjećaj i čari minulih vremena.

Tu je i vinski podrum, iz kojeg nerijetko dolaze zvuci slavonskih tamburaša, uz obilje slavonskih gastronomskih specijaliteta.

Close your eyes and imagine waking in an old yet comfortable wooden bed. Imagine being greeted with warm tea, homemade biscuits, a checkered tablecloth, birdsong, the murmur of a nearby stream, the scent of freshly cut grass. Imagine peace and silence.

This is what awaits you at the rural estate Tunjina Kuća, owned by the Staklarević family. To revive their ancestral home, they restored the old family house in authentic style, creating two comfortable apartments. Rich ethnographic details, antique beds, handmade linens, wardrobes, and everyday objects evoke the charm of times gone by.

There is also a wine cellar, often filled with the sounds of Slavonian tamburica and the ample fragrance of traditional local specialties.

Pavina kuća

Imanje Pavla i Terezije Trnačić u savršenoj je harmoniji tradicionalne gradnje i prirode, gdje se okoliš prožima u interijer, kako bi se stvorio osjećaj života na cijelom imanju. Prostorom dominira stara tradicionalno uređena kuća sa kuhinjom, kupaonicom, sobama, velikim dvorištem i gospodarskim zgradama, koja je idealna za četvero ljudi. Ljubazni domaćini širinom svoje slavonske duše i izvrsnom tradicionalnom kuhinjom upotpunjuju nezaboravne trenutke odmora.

The estate of Pavle and Terezija Trnačić is in perfect harmony with nature, with the surrounding landscape flowing seamlessly into the interior. At its centre stands a traditional house ideal for four, with a kitchen, bathroom, and bedrooms, complemented by a spacious courtyard, farm buildings, hospitable hosts and excellent traditional cuisine for an unforgettable stay.



Tucina kuća

Imanje se sastoji od stare seoske kuće namještene u autohtonom slavonskom stilu s namještajem iz vremena naših djedova i baka, a koja je pretvorena u dvokrevetni apartman i štaglja, odnosno dvorišne gospodarske zgrade. Štagalj je nekad služio za smještaj stoke i sjena, te spremanje kola, poljoprivrednog alata i oruda. Sjenik na štaglju uređen je kao četverokrevetni apartman i također opremljen izvornim starim seoskim namještajem.

U prostoru nekadašnje štale uređena je gostiona s otvorenim kaminom, masivnim hrastovim stolovima i klupama, šankom od starih hrastovih greda i dasaka, te podom od starih cigala. Uz prigušeno osvjetljenje i pucketanje vatre u kaminu stvoren je idealan ambijent za odmor i uživanje u idili seoskog okruženja.

Tucina kuća ima veliko dvorište s nizom gospodarskih zgrada, sjenicom, vanjskom krušnom peći. Gostima je na raspolaganju i ekološki uzgojeno povrće iz vrta.

This estate consists of a traditional village house furnished in authentic Slavonian style, with pieces dating back to our grandparents' time, now transformed into a two-person apartment, alongside a former barn and farm buildings. The barn, once used for livestock, hay storage and farm equipment, now houses a four-person apartment in the hayloft, also fitted with original period furniture.

The former stable has been converted into a cosy tavern, featuring an open fireplace, solid oak tables and benches, a bar crafted from reclaimed oak beams and planks, and floors laid with old bricks. Soft lighting and the crackle of fire create the perfect setting for rest and enjoyment in a rural idyll.

The property also includes a spacious courtyard, auxiliary buildings, a gazebo and a traditional outdoor bread oven, while guests can enjoy organically grown vegetables from the garden.



Eurovilla

Luksuz slavonskog mira

The Luxury of Slavonian Calm

Slavonija i Baranja oduvijek ima ono nešto što se ne mjeri samo kvadratima i brojevima - mir, širinu, ritam života koji ostavlja više prostora za svakodnevicu po mjeri čovjeka. Danas, kada sve više ljudi traži upravo takvu ravnotežu, istok Hrvatske sve se jasnije otkriva kao mjesto stvarne vrijednosti i novih mogućnosti.

Dinko Mandurić iz agencije Eurovilla tržište nekretnina prati iz prve ruke i otkriva kako se ova regija mijenja, raste i sve sigurnije privlači pozornost kupaca i investitora.

U Slavoniji i Baranji je i dalje moguće dobiti više prostora i kvalitetniji život po znatno pristupačnijoj cijeni, uz dodatni potencijal rasta u budućnosti. Vrijednost za novac ovdje je apsolutna.

Slavonia and Baranja have always possessed that elusive quality which cannot be measured in square metres or figures alone – a sense of calm, openness, and a rhythm that leaves more time to shape everyday life around individual needs. Today, as more people seek this kind of balance, eastern Croatia reveals itself as a place of genuine value and new opportunity.

Dinko Mandurić of the Eurovilla real-estate agency, who knows the property market first hand, offers an insight into how this region is evolving, expanding, and steadily attracting new buyers and investors.

In Slavonia and Baranja, it is still possible to enjoy more space and better quality of life at significantly more affordable prices, with strong potential for future growth. This is where you really get value for money.





Slavonija i Baranja danas je zanimljiva kao tržište nekretnina, a često se još uvijek percipira kao “skrivena prilika”?

Slavonija i Baranja nudi visoku kvalitetu života koju mnogi traže - mirniji tempo koji omogućuje bogatiji obiteljski život, više vremena za privatne i poslovne aktivnosti, niže troškove i više prostora. Prometne gužve su minimalne, što u praksi znači kvalitetnije iskorišten dan. Samim time svakodnevnica je jednostavnija i manje stresna, a kvaliteta života veća.

Uz to, razvoj infrastrukture i poslovnih prilika dodatno povećava atraktivnost regije. Dolazak stranih tvrtki, razvoj IT sektora i jačanje poduzetničke scene mijenjaju percepciju regije. Osijek se posebno ističe kao sveučilišni grad s mladom populacijom, dok gradovima poput Đakova, Požege, Slavonskog Broda, nedostaje novogradnje. Najveći potencijal imaju područja s dobrom infrastrukturom i prometnom povezanošću, ali i ona koja uspijevaju spojiti prirodno okruženje s blizinom grada. Upravo taj potencijal čini Slavoniju i dalje svojevrsnim skrivenim draguljem.

Koliko se tržište nekretnina u Slavoniji promijenilo?

Tržište je u posljednjih pet do deset godina prošlo značajnu transformaciju. Od lokalnog i zatvorenog postalo je dinamično, konkurentno i profesionalno. Sve više nacionalnih agencija ulazi na tržište, uključujući Eurovillu, ali i druge koje su otvorile urede u Osijeku nakon nas. S tim da je Eurovilla obuhvatila i manje sredine gdje praktički nema konkurencije

Slavonia and Baranja are now emerging as an interesting property market but are still often perceived as a “hidden opportunity”. Why is that?

Slavonia and Baranja offer the quality many of us are looking for – a life at a slower pace that allows for richer family life, more time for personal and professional pursuits, lower costs, and more space. Traffic congestion is minimal, which means better use of one’s day in practical terms. Everyday life is simpler, less stressful, and ultimately of higher quality.

At the same time, the development of infrastructure and better business opportunities further enhance the region’s appeal. Its perception has now changed with the arrival of new international companies, the growth of the IT sector, and the strengthening of the entrepreneurial landscape. Osijek stands out as a university city with a vibrant younger population, while towns such as Đakovo, Požega, and Slavonski Brod lack new build developments. The greatest potential lies in areas with strong infrastructure and connectivity, as well as those that successfully combine a natural setting with proximity to urban centres. This is precisely what renders Slavonia as something of a hidden gem.

How has the property market in Slavonia changed in recent years?

Over the past five to ten years, the market has undergone a significant transformation. What was once localised and relatively closed has become dynamic, competitive, and increasingly

ili se nalazi po jedna agencija koja radi dugi niz godina. Prva smo agencija koja je pokrila cijelu Hrvatsku.

Dodatni poticaj dali su kvalitetni investitori i moderni projekti. Slavonski gradovi po broju transakcija prate svoju veličinu i kapacitet, uz zanimljiv podatak da regija prednjači po prodaji obiteljskih kuća. Ukupno gledano, razina aktivnosti, ponude i usluge danas je usporediva s ostatkom Hrvatske.

Postoji li interes kupaca iz drugih dijelova Hrvatske ili inozemstva za nekretnine u Slavoniji i Baranji?

Vidljiv je rast interesa, kako iz Zagreba, tako i iz inozemstva. Dio kupaca traži mirniji život i veću vrijednost za novac, dok drugi gledaju investicijski potencijal.

Strani kupci najčešće traže autentične nekretnine poput kuća u prirodi, dok domaći kupci sve više razmišljaju o preseljenju, čak i bez prethodne poveznice sa Slavonijom.

Koji segment tržišta je trenutno posebno zanimljiv investorima?

Najveći interes trenutno je za manje stanove i kvalitetne poslovne prostore s uličnim izlozima. Istovremeno nedostaje kvalitetnih kuća novije gradnje i višeg standarda, kao i manjih stanova, gdje vidimo prostor za razvoj. Raste i interes za nekretnine koje kombiniraju život i turizam.

Vidite li potencijal za razvoj luksuznog stanovanja u ovoj regiji?

Potencijal postoji i već se vidi u praksi. Slavonija nudi niz specifičnih nekretnina koje su zanimljive, primjerice nekretnine s pogledom na Dravu, Dunav ili Đakovačku katedralu.

Koje prednosti Eurovilla donosi kupcima i investitorima koji razmatraju nekretnine na istoku Hrvatske?

Eurovilla donosi visoku razinu profesionalnosti, transparentnosti i pouzdanosti kroz 20 godina rada, što smo preslikali i na tržište Slavonije i Baranje. Naš prvi slavonski ured na osječkom Korzu jasno pokazuje kojim se standardom vodimo. Uz Osijek, naš tim aktivno djeluje i u Požegi, Đakovu, Slavonskom Brodu, Našicama, Vinkovcima i Vukovaru, čime pokrivamo ključne lokacije u regiji i klijentima osiguravamo kvalitetnu lokalnu prisutnost. Klijentima omogućujemo pristup najboljim prilikama i unikatnim nekretninama te vodimo cijeli proces kupnje ili prodaje sigurno i učinkovito, uz maksimalnu posvećenost. Eurovilla kontinuirano razvija tim mladih profesionalaca koji su razlog zašto smo danas prepoznati kao jedan od vodećih brendova na tržištu. ▽

LIJEVO / LEFT

Dinko Mandurić, predstavnik Euroville, pripada novoj generaciji agenata koji oblikuju suvremeno tržište nekretnina u istočnoj Hrvatskoj / Dinko Mandurić, Eurovilla's representative, belongs to a new generation of agents shaping the contemporary real-estate market in eastern Croatia

professional. A growing number of national agencies have entered the market, including Eurovilla, along with others that have opened offices in Osijek following our lead. Eurovilla has also expanded into smaller towns, where competition is minimal or limited to a single long-established agency. We were the first agency to establish coverage across the whole of Croatia.

Further momentum has come from high-quality investors and modern development projects. Property sales in Slavonian cities follow their size and capacity, with the notable distinction that the region leads in the sale of family houses. Overall, the level of activity, supply, and service is now comparable with the rest of the country.

Is there interest from buyers outside the region or from abroad?

There is a clear increase in interest, both from Zagreb and from abroad. Some are seeking a quieter lifestyle and better value for money, while others recognise the region’s investment potential.

Foreign buyers are typically drawn to authentic properties, such as houses in natural surroundings, while Croatian buyers, even those without any prior connection to Slavonia, look to relocate.

Which segment of the market is currently most attractive to investors?

At present, the greatest demand is for smaller flats and high-quality commercial premises with street frontage. At the same time, there is a shortage of newly built houses of a higher standard, as well as of smaller apartments, which clearly indicates room for development. Interest is also growing in properties that combine residential living with tourism.

Do you see any development potential for luxury residential properties in the region?

The potential certainly exists and is already visible in practice. Slavonia offers a number of distinctive properties, such as those overlooking the Drava or the Danube, or with views of Đakovo Cathedral.

What advantages does Eurovilla offer to buyers and investors in terms of property in eastern Croatia?

With over 20 years of experience, Eurovilla provides a high level of professionalism, transparency, and reliability, which we have successfully transferred to the Slavonian and Baranja market. Our first office in the region, located on Osijek’s Korzo, clearly reflects the standards we uphold. In addition to Osijek, our team is active in Požega, Đakovo, Slavonski Brod, Našice, Vinkovci, and Vukovar, covering key locations across the region and ensuring strong local presence for our clients. We provide access to the best opportunities and unique properties and are strongly committed to guiding clients safely and efficiently through the entire process of buying or selling. Eurovilla continues to develop a team of young professionals who are the reason we are now recognised as one of the leading brands in the real-estate market. ▽

MIROSLAV KLJAJIĆ

UMJETNOST SPOROG UŽIVANJA *THE ART OF SLOW INDULGENCE*

Postoje profesije koje se ne objašnjavaju, već se osjećaju. Bartending je upravo takva umjetnost. U sebi nosi isto ono što nose vrhunski parfemi, haute couture i velika vina - strpljenje, znanje i instinkt. Umjetnost je ljepota koja nas okružuje, ali i ona tiha, profinjena ljepota koja nas iznutra mijenja. U svijetu miksologije, ta se ljepota pretače u čašu. Kroz slojeve okusa, suptilne kontraste aroma i savršeno izbalansiranu teksturu koktel prestaje biti obično piće i postaje ritual. Gost koji dolazi u bar ne traži samo osvježanje, već trenutak u kojem će vrijeme usporiti. Traži osjećaj da je netko, makar na nekoliko minuta, sve pripremio baš za njega. I tu počinje prava uloga barmena – ne kao zanatlije, već kao kreatora atmosfere i emocije.

Jedan od onih koji su taj jezik luksuza savladali do perfekcije je Miroslav Kljajić, profesionalni barmen i miksolog s više od 27 godina međunarodnog iskustva. Njegova karijera razvijala se poput pažljivo složenog koktela – sloj po sloj, kontinent po kontinent.

- Educirao sam se u Zagrebu, Amsterdamu, New Yorku, Stockholmu, a u Škotskoj sam ciljano brusio znanje o whiskeyima u školi Spirit of Speyside. Profesionalni put vodio me preko Hrvatske, Irske, Njemačke, pa sve do Australije i SAD-a. Svako mjesto oblikovalo je moj stil u nekoj mjeri kako bi bio što precizniji, uklanjajući suvišno u postizanju “čistoće” i nenametljivosti, ali i učenju kako pri tome zadržati esenciju - govori Miro o svom dosadašnjem putu.

There are professions that are not explained but felt. Bartending is such an art. It takes the same qualities as the finest perfumes, haute couture, and great wines: patience, knowledge, and instinct. Art is the beauty that surrounds us, but also that quiet, refined beauty that changes us from within. In the world of mixology, that beauty is poured into a glass. Through layers of flavour, subtle aromatic contrasts, and perfectly balanced texture, a cocktail ceases to be a mere drink and becomes a ritual. A guest who enters a bar is not simply seeking refreshment but a means to slow the time. They seek the feeling that the entire prep, even if it took only a minute or two, is intended for them alone. And this is where the true role of the bartender begins – not as a tradesman but as a creator of atmosphere and emotion.

One of those who have refined this language of luxury to perfection is Miroslav Kljajić, a professional bartender and mixologist with more than twenty-seven years of international experience. His career looks like a carefully composed cocktail – layer by layer, continent by continent.

“I trained in Zagreb, Amsterdam, New York, and Stockholm, and in Scotland I refined my knowledge of whisky at the Spirit of Speyside school. My professional journey has taken me from Croatia to Ireland, Germany, Australia, and the United States. Each place shaped my style in some way, helping me become more precise, strip away what is unnecessary in pursuit of clarity and restraint, while always preserving the essence,” Miro says of his career.



Upravo je Miroslav prvi u Slavoniju i Baranju donio kulturu ozbiljne, suvremene miksologije. U regiju poznatu po gostoljubivosti i snažnim okusima donio je novu, profinjenu razinu s međunarodnim karakterom i poštovanjem prema gostu.

- Kada sam se vratio u Slavoniju, znao sam da ovdje postoji publika koja zaslu uje svjetsku razinu miksologije. Kroz Mr. Brown bar u Osijeku  elim pokazati da ozbiljan koktel mo e  ivjeti i izvan velikih metropola. Slavonija ima sna an identitet i karakter, a moj zadatak je bio dodati joj profinjeni, me unarodni sloj, bez da izgubi svoju autenti nost - nagla ava ovaj priznati majstor koji je svoje znanje i strast prenio i kroz prvu knjigu “Osnove barske miksologije”.

Za Miroslava spremanja koktela nije samo usluga. To je scenografija trenutka. Najbolje se to reflektira kroz Premium Cocktail Catering, intimni pokretni bar sa dozom sofisticiranosti i osobnog pristupa.

- Kokteli koje poslu ujem nisu improvizacija trenutka, ve  rezultat procesa. Sastojci se maceriraju danima unaprijed, okusi se strpljivo zaokru uju, a tekstone smiruju. Kao kod velikih vina ili vrhunskih parfema, vrijeme ovdje nije prepreka – ono je saveznik i ne trpi  urbu. U trenutku poslu ivanja, koktel je ve  sazrio, stabilan i potpuno svjestan sebe - poja njava Miro svoju filozofiju.

He was the first to introduce the culture of serious, contemporary mixology to Slavonia and Baranja. To a region renowned for hospitality and bold flavours, he brought a new, refined, international character grounded in respect for the guest.

“When I returned to Slavonia, I knew there were people who deserved world-class mixology. In my bar, Mr. Brown, I want to show that a serious cocktail programme can thrive in Osijek just as well as in metropolitan cities. Slavonia has a strong identity and character. My task was to add a refined, international layer without diminishing its authenticity,” continues this award-winning professional, who has also channelled his expertise into the region’s first book on the subject, Osnove barske miksologije (Fundamentals of Bar Mixology).

For Miroslav, preparing cocktails is a stagecraft rather than a simple service. Nowhere is this more evident than in his Premium Cocktail Catering – an intimate mobile bar concept distinguished by sophistication and personal attention.

“The cocktails I serve are not improvised on the spot; they are the result of a process. Ingredients are macerated days in advance, flavours are patiently rounded, and textures allowed to settle. As with great wines or fine fragrances, time is not an obstacle but an ally. Haste is out of the question. By the time a cocktail is served, it has become mature; stable, and entirely self-assured,” Miro explains.

Parkiran u dvori tu vile, me u vinogradima, u industrijskom prostoru ili na obiteljskom imanju, njegov pokretni bar odmah mijenja energiju prostora. Kao da se otvore nevidljiva vrata prema nekom drugom vremenu – sporijem, elegantnijem i profinjenijem - u kojem Miroslav stvara tihe luksuzne rituale.  a a se predaje gostu s istom pa njom s kojom se u operi podi e zastor. Svaki detalj je promi ljen, a svaki pokret iza bara nenametljiv i to an.

- Menu pi a kreira se prema karakteru domaćina, tipu doga aja i energiji gostiju. Proslave vjen anja, ro endani, poslovna okupljanja ili privatne ve ere dobivaju vlastiti potpis, jer ti kokteli su odraz domaćina, i pri aju pri u o ljudima zbog kojih su nastali - isti e ovaj nagra ivani barmen i dodaje kako posebno mjesto u ponudi zauzimaju premium mocktailsi.

- Oni su signature kokteli dizajnirani za goste koji  ele jasno u, svje inu i puninu okusa bez alkohola. U tim  a ama nema odricanja, samo svjesni u itak. I nikada nisu bez karaktera.

Atmosfera koju Miroslav stvara ne tra i reflektore. Ona se osje a u razgovorima koji se produ uju, u glazbi koja se uti ava jer nitko ne  eli prekinuti trenutak, u gostima koji ostaju jo  jednu  a u du e. To je mali, sitni luksuz koji se pamti. ▽

DOLJE / BOTTOM

Kultni Citro en HY iz 1976. godine nije tek mobilni bar, ve  pokretni speakeasy salon

/ The iconic Citro en HY from 1976 is not just any mobile bar but a travelling speakeasy salon

Parked in the courtyard of a villa nested among vineyards or on industrial premises or a family estate, his mobile bar momentarily transforms the energy of the surroundings. It is as though invisible portals open to take you to another– slower, more elegant, more refined – era Miroslav creates with discreet rituals of luxury. Each glass handed to the guest reminds of the moment the curtain rises at the opera. No detail is overlooked and no movement behind the bar ostentatious or uncalled for.

“The drinks menu is designed to the host’s character, the nature of the event, and the energy of the guests. Each wedding, birthday, corporate gathering or private dinner is unique, because these cocktails reflect the host and tell the story of the people for whom they are created,” says the award-winning bartender, adding that premium mocktails hold a special place on his menu.

“They are signature serves designed for guests who seek alcohol-free clarity, freshness, and full flavour. There is no compromise in those glasses, only conscious enjoyment. And they are never without character.”

The atmosphere Miroslav creates needs no shiny spotlights. It is felt in long and cosy conversations, in soft music that does not break the spell, in staying for one more drink than intended. It is a small, heartwarming luxury you don’t forget. ▽



Umijeće stvaranja savršene cigare

The Art of Crafting the Perfect Cigar

Stoljećima, fina cigara očarava znalce i hedoniste, prizivajući slike majstorstva, strpljenja i rituala. Iza svakog elegantnog smotka krije se putovanje – duboko, slojevito i strastveno poput samog dima. Putovanje koje započinje u zemlji, na tropskim poljima, i završava u rukama istinskog ljubitelja.

Sve počinje mnogo prije nego što se i jedan list dotakne stola torcedora. Odabir sjemena, često križanog kako bi se postigao savršen balans okusa i otpornosti, prvi je čin tog drevnog zanata. U zemljama poput Dominikanske Republike, Hondurasa, Nikaragve i, naravno, Kube, duhan buja pod budnim okom iskusnih uzgajivača. Mlade biljke se ručno sade i pomno njeguju, navodnjavaju, orežuju i prate kako bi se osigurao zdrav rast.

Tradicija i inovacija isprepliću se dok agronomi i farmeri zajedno stvaraju duhan koji je istovremeno otporan i bogat okusom. Svaki komad zemlje daje svoj jedinstveni karakter duhanu, a suptilne razlike u tlu i klimi utječu na konačnu aromu i jačinu.

- Berba duhana vježba je strpljenja i preciznosti. Listovi se beru u fazama, od dna prema vrhu biljke, jer svaki sloj nosi drugačiji karakter i aromatski profil. Upravo ti suptilni kontrasti čine cigaru živim bićem – objašnjava Renata Kapušin Kosanović, direktorica Camelota, najvećeg uvoznika i distributera cigara u Hrvatskoj.

Nakon berbe slijedi vrijeme koje oblikuje karakter. Prije no što će cigara doći do krajnjeg uživaoca ove plemenite biljke proći će još nekoliko godina, ponekad i desetak, obzirom kako neke vrste duhana odležavaju godinama, razvijajući složene note koje samo vrijeme može otkriti. U prozračnim sušarama, listovi polako gube vlagu i dobivaju onu prepoznatljivu zlatnu nijansu prepunu mirisa. Ta prirodna transformacija zahtijeva više osjećaja nego tehnologije.

For centuries, the fine cigar has captivated the hearts and minds of aficionados and hedonists alike, conjuring images of mastery, patience, and ritual. Behind every elegant roll lies a journey – deep, layered, and passionate, much like the smoke it emanates. This journey begins in the soil of tropical fields and ends in the hands of a true aficionado.

It all starts long before a single leaf ever touches the torcedor's table. The choice of seed, often crossbred to achieve the perfect balance of flavour and resilience, marks the first act of this ancient craft. In countries like the Dominican Republic, Honduras, Nicaragua and, of course, Cuba, tobacco thrives under the watchful eye of seasoned growers. Young plants are hand-sown and meticulously nurtured, watered, pruned and monitored to ensure healthy growth.

Tradition and innovation intertwine as agronomists and farmers work together to create tobacco that is both robust and rich in flavour. Every patch of land imparts its own character, with subtle differences in soil and climate shaping the final aroma and strength.

“Harvesting tobacco is an exercise in patience and precision. The leaves are picked in stages, from the bottom to the top of the plant, since each layer carries its own character and aromatic profile. These subtle contrasts are what make the cigar a living thing,” explains Renata Kapušin Kosanović, managing director of Camelot, the leading cigar importer and distributor in Croatia.

After harvesting comes the stage that shapes character. Several years, sometimes even a decade may pass before a cigar ever reaches the hands of its future admirer, as certain tobacco varieties are aged for years to develop the complex notes that only time can reveal. In airy curing barns, the leaves slowly lose moisture and acquire their distinctive golden hue, rich with aroma. This natural transformation calls for intuition more than technology.

“It's the moment when you allow tobacco to breathe. This



FILLER

Srce cigare, sastavljeno od listova duhana koji određuju njen okus, jačinu i cjelokupno iskustvo pušenja / *The heart of the cigar, composed of tobacco leaves that determine its flavor, strength, and overall smoking experience*

BINDER

List duhana koji drži listove punjenja zajedno, djelujući poput svojvrzne kraljnice cigare / *Tobacco leaf that holds the filler leaves together, acting as the structural "backbone" of the cigar*

WRAPPER

Pomno odabrani listovi duhana uzgajani posebno zbog svog izgleda, teksture i svojstava izgaranja / *Carefully selected tobacco leaves that are grown specifically for their appearance, texture, and burning properties*

BUNCHERO

Majstor koji izrađuje jezgru cigare pažljivo birajući i raspoređujući listove punjenja prema određenom receptu mješavine, a zatim ih omotnim listom oblikuje u čvrstu i ujednačenu strukturu / *A skilled artisan who crafts the cigar's core ("bunch") by carefully selecting and arranging the filler leaves according to a specific blend recipe, then wrapping them in a binder leaf to form a firm, consistent structure*

TORCEDOR

Majstor koji ručno izrađuje svaku cigaru oblikovanjem punjenja, nanošenjem omotača (bindera) i obavijanjem cijelog „buncha“ vanjskim omotačem (wrapperom) koristeći stručno znanje, preciznu tehniku i posebne alate kako bi osigurao kvalitetu i ujednačenost / *A highly skilled cigar roller who handcrafts each cigar by molding the filler, applying the binder, and wrapping it with a wrapper leaf—using expert knowledge, precise technique, and specialized tools to ensure quality and consistency*

MAESTRO TABAQUERO

Majstor izrade cigara čije znanje u odabiru, miješanju i motanju duhana osigurava kvalitetu, ujednačenost i profinjeno iskustvo pušenja vrhunskih ručno motanih cigara. Godinama usavršavaju umijeće motanja cigara i učeći nijanse različitih listova i mješavina duhana / *Highly skilled cigar makers whose expertise in selecting, blending, and rolling tobacco ensures the quality, consistency, and refined smoking experience of premium hand-rolled cigars. They often undergo years of training, mastering the art of rolling cigars and learning the nuances of different tobacco leaves and blends*

MASTER BLENDER

Stručnjak koji oblikuje jedinstveni okusni profil cigare vještim kombiniranjem različitih duhanskih vrsta kako bi postigao željeni okus, jačinu i aromu. Odgovoran je spajanje punjenja, omotnog i vanjskog lista kako bi cigara bila jedinstvena / *Expert who crafts a cigar's unique flavor profile by skillfully combining tobaccos to achieve the desired taste, strength, and aroma. They are responsible for developing the specific recipe for the filler, binder, and wrapper leaves that make a cigar unique*



- To je trenutak u kojem duhanu dopuštate da diše. Ova prirodna transformacija jednako je umjetnost koliko i znanost, zahtijevajući stručno oko za postizanje savršenog balansa okusa i gorivosti cigare – nastavlja Renata priču kojoj je i osobno svjedočila nekoliko puta prilikom posjeta dugogodišnjim partnerima.

Slijedi fermentacija – srce procesa u kojem listovi sazrijevaju i razvijaju složenost. Složeni u velike hrpe, „pilone“, listovi se pažljivo prate po temperaturi i vlažnosti. Majstori interveniraju tek kad priroda to zatraži, premještajući i okrećući listove, dok slušaju kako „dišu“. Svaka bala nosi bilješku o svojoj regiji, sjemenu i povijesti fermentacije – poput vinske berbe s vlastitim terroir potpisom.

Kad listovi konačno postanu spremni, počinje ono što ljubitelji cigara nazivaju – čista poezija u rukama.

Pravo umijeće izrade cigara oživljava u rukama torcedora, majstora motanja. Ovi vješt obrtnici spajaju punilo (filler), vezni (binder) i omotni list (wrapper) - svaki pažljivo odabran zbog specifičnih svojstava - u prepoznatljiv oblik cigare. Proces je istovremeno i nježan i precizan, jer ako je cigara prečvrsto smotana neće se moći povući dim, no ako je prelabava izgorjet će neujednačeno.

Svaka cigara prolazi inspekciju ujednačenosti, težine i izgleda. Samo one koje zadovolje najviše standarde nastavljaju svoje putovanje, dok se ostale izdvajaju kao dokaz beskompromisne predanosti kvaliteti. Potom odlaze na dozrijevanje u posebne prostorije, gdje se vlaga i arome uravnotežuju, a miris dobiva onu finu, zaokruženu toplinu koju prepoznaje svatko tko otvori humidor.

- Naši humidori izrađeni su prema najvišim svjetskim standardima. Kada cigara dođe u naša skladišta, mi garantiramo da neće izgubiti ni trunku kvalitete. Briga o cigari proteže se sve do trenutka kada je kupac odabere u jednom od naših Havana Shop dućana u Zagrebu, Splitu, Rovinju ili Ljubljani - govori Renata.

Ta posvećenost detalju, stručnost i strast prema izvrsnosti razlog su zbog kojeg je Camelot već tri desetljeća sinonim za kulturu cigara u Hrvatskoj i regiji. Jednaku pažnju Camelot njeguje i kroz mrežu pažljivo odabranih partnera – restorana, hotela, barova i trgovina – koji uz njihovu podršku i ekspertizu osiguravaju besprijekorne uvjete čuvanja i posluživanja cigara. Tako se ista filozofija kvalitete i poštovanja prema zanatu nastavlja sve do krajnjeg uživatelja, do onog trenutka kada dim napokon dotakne zrak.

Od sjemena do dima, kroz više od 600 ruku i 170 pažljivo izvedenih koraka, svaka cigara nosi priču o predanosti, vremenu i ljubavi prema zanatu. Nije to tek smotak duhana – to je umjetničko djelo koje spaja kontinente, generacije i trenutke. Za istinskog aficionadosa paljenje cigare je slavlje majstorstva utkanih u svaku nit duhana. To je onaj dragocjeni trenutak tišine – me time – kad svijet uspori, a dim postane most između sadašnjeg trenutka i čistog užitka. ▽

natural transformation is as much an art as it is a science, demanding a trained eye to achieve the perfect balance of flavour and burn,” continues Renata, who has witnessed this process first-hand during her visits to long-standing business partners.

Then comes fermentation – the heart of the process, where the leaves mature and gain depth. Stacked in large piles known as pilónes, the leaves are carefully monitored for temperature and humidity. The masters intervene only when nature calls for it, moving and turning the leaves while listening to them breathe. Each bale carries a note of its origin, seed, and fermentation history, much like a vintage wine with its own terroir signature.

When the leaves are finally ready, begins what cigar lovers call pure poetry in motion.

The true artistry of cigar-making comes alive in the hands of torcedores, master cigar rollers. These skilled craftsmen combine the filler, binder, and wrapper leaves – each selected carefully over its specific properties – into the distinctive shape of a cigar. The process is both delicate and precise: if rolled too tightly, the cigar will not draw; if too loosely, it will burn unevenly.

Every cigar is inspected for uniformity, weight, and appearance. Only those that meet the highest standards continue their journey, while the rest stand as a testament to uncompromising dedication to quality. The finished cigars then age in special rooms, where humidity and aroma are brought into perfect harmony, and their scent gains that rounded warmth recognised by anyone who opens a humidor.

“Our humidors are made to the highest international standards. Once a cigar arrives at our warehouse, we guarantee it won’t lose a trace of its quality. The care we give a cigar continues right up to the moment a customer selects it in one of our Havana Shop stores in Zagreb, Split, Rovinj, or Ljubljana,” says Renata.

This level of devotion to detail, of expertise and passion for excellence is what has made Camelot synonymous with cigar culture in Croatia and the wider region for three decades. The same dedication extends through a carefully curated network of partners – restaurants, hotels, bars and shops – who, with Camelot’s support and expertise, ensure flawless storage and serving conditions. This is how the philosophy of quality and respect for craftsmanship continues all the way to the moment when smoke finally meets the air.

From seed to smoke, through more than 600 hands and 170 meticulously executed steps, each cigar carries a story of dedication, time, and love for the craft. It is not merely a roll of tobacco – it is a work of art connecting continents, generations, and moments. For a true aficionado, lighting a cigar is a celebration of the mastery woven into every fibre of tobacco. It is that precious instant of stillness – of me time – when the world slows down, and the smoke becomes a bridge between the present moment and unadulterated pleasure. ▽

HOTEL MATERRA

OAZA MIRA I SUVREMENOG LUKSUZA
AN OASIS OF CALM AND CONTEMPORARY LUXURY

U miru slavonske ravnice, hotel Matteredra stvoren je kao mjesto na kojem se svakodnevica polako stišava, a vrijeme dobiva drugačiji ritam. Okružen prirodom i tišinom, pruža prostor u kojem se gosti mogu istinski opustiti, udahnuti i ponovno povezati sa sobom.

U središtu Materre nalazi se holistički pristup odmoru, onaj koji jednaku pažnju posvećuje tijelu, umu i unutarnjem osjećaju ravnoteže. Prostrani wellness, koji se proteže na 1.500 m², osmišljen je kao prostor potpune relaksacije u kojem se sadržaji prirodno nadovezuju. Grijani bazen, vanjski jacuzzi, saune, parna kupelj i zona za opuštanje stvaraju cjelinu koja poziva na usporavanje i uživanje. U istom duhu mira i ravnoteže uređene su i sobe - prirodnim tonovima koji smiruju i prostoru daju toplinu. Pogled na slavonsku ravnicu dodatno produbljuje osjećaj povezanosti s okruženjem, stvarajući prostor u kojem je lako otpustiti svakodnevicu i jednostavno biti.

Matteredra svojim gostima nudi i više od samog odmora, kroz pažljivo osmišljene sadržaje, gdje boravak dobiva dodatnu dimenziju. Organiziraju se radionice slikanja i kiparstva, satovi joge i iskustva koja potiču kreativnost, opuštanje i osobni razvoj. Za one koji žele izaći iz mirnog ritma i istražiti okolicu, tu su lagane vožnje biciklom kroz slavonski krajolik, među poljima i tišinom, kao prirodan nastavak boravka. U istom duhu cjelovite njege i promišljenog pristupa ljepoti, gostima je dostupna pažljivo odabrana selekcija clean korejske kozmetike iz ponude DIVOTE Cosmetics, vrhunski proizvodi s netoksičnim sastojcima i nježnim formulacijama.

Hotel nudi i suvremeno opremljen prostor za poslovna događanja, prilagođen onima koji žele spojiti rad i boravak u inspirativnom okruženju.

Ovakav pristup prepoznat je i na razini struke, te je Hotel Matteredra ponio titulu najboljeg wellness hotela za 2025. godinu, što je priznanje ne samo kvaliteti ponude, već i filozofiji koja gostu pristupa s pažnjom, razumijevanjem i osjećajem za cjelovit doživljaj. Ova nagrada dodatno potvrđuje smjer u kojem Matteredra razvija svoju priču, onu koja stavlja naglasak na ravnotežu, autentičnost i istinsko iskustvo odmora, s ciljem da svaki gost ponese osjećaj mira kojem se želi ponovno vratiti.

In the stillness of the Slavonian plain, Hotel Matteredra is a place where days fade away gently, and time takes on a different pace. Surrounded by nature and quiet, guests can truly unwind, breathe, and reconnect with themselves.

At the heart of Matteredra lies a holistic approach to rest, one that gives equal attention to the body, the mind, and an inner sense of balance. The spacious wellness area, extending across 1,500 sqm, has been conceived as a zone of complete relaxation, where each element flows naturally into the next. A heated pool, an outdoor jacuzzi, saunas, a steam bath, and relaxation areas form a coherent whole that invites guests to slow down and enjoy. The rooms are designed in the same spirit of calm and balance, with natural tones that soothe and bring warmth to the space. Views of the Slavonian plain further deepen the sense of connection with the surroundings, creating an environment in which it is easy to let go of the daily bustle and simply be.

Matteredra offers more than rest through carefully designed amenities that give each stay an added dimension. Guests can attend painting and sculpture workshops, yoga sessions, and other activities that encourage creativity, relaxation, and personal growth. For those who wish to step beyond the tranquil rhythm and explore the surrounding landscape, gentle cycling routes lead through the Slavonian countryside, across fields and quiet expanses. In line with its holistic approach to wellness and beauty, guests can discover a carefully curated selection of clean Korean skincare by DIVOTE Cosmetics — premium products formulated with non-toxic ingredients and gentle formulas.

The hotel also offers a contemporary, fully equipped space for business events, tailored to those who wish to combine work with a stay in an inspiring setting.

This approach has also been recognised by industry professionals, with Hotel Matteredra receiving the title of Best Wellness Hotel for 2025 — an award that reflects not only the quality of its offering, but also a philosophy rooted in care, attentiveness, and a genuine understanding of the guest experience.

The award further confirms the direction in which Matteredra continues to shape its story: one centred on balance, authenticity, and a truly restorative sense of escape, with the aim of leaving every guest with a feeling of peace they will wish to return to.

DORA VUČEMILOVIĆ

Arhitektura osjećaja / Architecture of Emotion

O sječanka bogate karijere u projektiranju jedinstvenih prostora, sinonim je za osmijeh, visoku preciznost i hrabru kreativnost – rijetku kombinaciju discipline i intuicije.

Kao diplomirana inženjerka građevine koja istinski voli dizajn, Dora spaja projektiranje i estetiku življenja u sofisticirani multidisciplinarni pristup. Razumije konstrukciju, proporcije i zakonitosti izvedbe, ali jednako suptilno osjeća teksture, svjetlo i atmosferu – sve ono što prostor pretvara u iskustvo. Ono što njezin duh prepozna, um oblikuje u ideju, a ruke precizno prevedu u nacrt i vizualizaciju. U toj ravnoteži racionalnog i osjetilnog nastaju prostori koji ne djeluju konstruirano, nego prirodno, gotovo organski.

Kroz svoj brend Edificio Design, kreira prostore koji na osjet njeguju kvalitetu života i kulturu dobrog življenja. Interijeri koje potpisuje intuitivno prate ritam čovjeka i stvaraju iskonski osjećaj pripadnosti. Posebni izazovi su kreiranja poslovnih prostora, mjesta gdje se ideje materijaliziraju, gdje se uči, stvara i doživljava.

Pogled na Dorin portfolio nalikuje ulasku u kurirani svijet doživljaja. Svaki prostor otvara se s vlastitim ritmom, svjetlom i atmosferom. Iza svakih vrata čeka drugačiji interijer, drugačiji osjećaj. Njeni uredi dizajnirani su da potiču slobodu stvaranja, restorani da uspore vrijeme, škole da potaknu razmišljanje.

Njezini projekti nisu glasni ni nametljivi, ne osvajaju spektaklom, nego dubinom. Oni su suptilan obrat u prostoru – trenutak kada shvatite da ste očekivali poznato rješenje, a dobili nešto promišljeno, osobno i iznenađujuće prirodno.

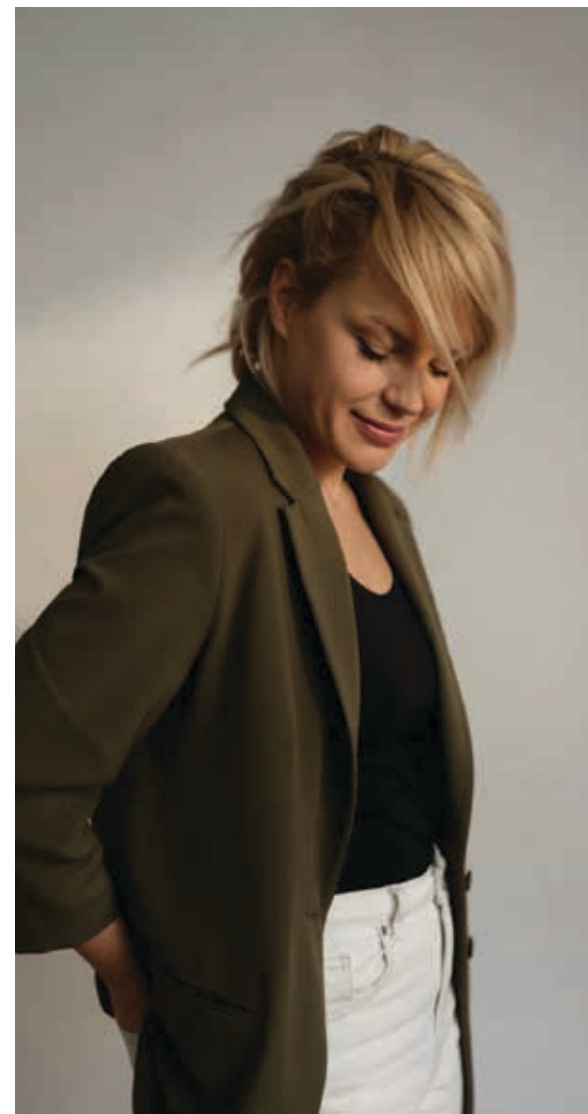
O sijek-born and bred, with a distinguished career in designing distinctive spaces, Dora Vučemilović is synonymous with a radiant smile, exacting precision, and fearless creativity – a rare combination of discipline and intuition.

As a graduate civil engineer with a genuine love for design, Dora takes a sophisticated multidisciplinary approach to bring together structural planning and the aesthetics of living. She understands construction, proportion, and the laws of implementation, yet has an equally subtle sense for texture, light, and atmosphere – all the elements that transform space into experience. What her spirit recognises, her mind shapes into a concept, and her hands translate with precision into drawings and visualisations. In that balance between the rational and the sensory, spaces emerge that feel not constructed but natural, almost organic.

Through her brand, Edificio Design, she creates environments that nurture quality of life and a culture of refined living. The interiors she signs intuitively follow the rhythm of their users, fostering a fundamental sense of belonging. Business spaces present a particular challenge as places where ideas materialise, where people learn, create, and engage.

A look at Dora's portfolio feels like stepping into a curated world of experiences. Each space unfolds with its own rhythm, light, and atmosphere. Behind every door awaits a different interior, a different emotional register. Her offices are designed to encourage creative freedom, her restaurants to slow time, her schools to inspire thought.

Her projects are neither loud nor imposing. They do not captivate through spectacle but depth. They make subtle shifts in space creating moments when you realise that you expected something familiar yet received something thoughtful, personal, and unexpectedly natural.





ETVOS

SLOBODA KOJA POČINJE U KNJIŽNICI *FREEDOM THAT BEGINS IN THE LIBRARY*

U vremenu kada se znanje često svodi na brzinu i površnost, Evanđeosko teološko veleučilište (ETVOS) podsjeća na staru, ali uvijek aktualnu istinu - ozbiljan studij traži prostor u kojem se misao može produbiti i sazrijeti. Ovdje, taj prostor je knjižnica. Ona je središnje mjesto susreta ideja, vjere i znanja, intelektualne slobode, mjesto gdje se teološka misao ne uči napamet, nego se istražuje, živi i povezuje s današnjim svijetom. To je intiman prostor s dušom. Dominantan prizor je jedna od najvećih drvenih skulptura na ovim prostorima, "Pet oltara otkrivenja" rumunjskog umjetnika Liviu Mocana. Udobni antikni naslonjači, meki jastuci, slojeviti tepisi i police s knjigama stvaraju male oaze za povlačenje u svijet knjiga. Kao da je netko želio da se ovdje ne samo boravi - nego ostaje. Jutrom, kroz velike prozore ulaze tonovi neba, zelenilo parkova i Drave, tihe struje grada udaljene tek kratkom šetnjom. Prostor se potom polako puni životom, pjesmom, žamorom studenata. Uz hrvatski, često ćete čuti i makedonski, ukrajinski, slovenski, srpski, ruski, njemački, nepalski, rumunjski... Okupljeni iz različitih zemalja regije i svijeta, studiraju teologiju na prijediplomskoj i diplomskoj razini, povezujući se za cijeli život prijateljstvima. Knjižnicu posjećuju i u njoj pišu knjige ili istražuju suvremene i povijesne teme istraživači s drugih sveučilišta i organizacija. Oni traže tihe kutke i često se skrivaju između polica sa čak 110.000 knjiga na više svjetskih jezika. Knjižnica ETVOS-a jedna je od najvećih teoloških riznica u ovom dijelu Europe, a specijalizirana je za biblijske studije, crkvenu povijest, sustavnu teologiju i misiologiju. Ovdje se čita, piše, razmišlja. Navečer ona pak postaje mjesto susreta glazbe i umjetnosti, druženja uz predstavljanja knjiga i njihovih autora, slikara, kipara, glazbenika, pjesnika. Na taj način postaje živo središte zajednice - istodobno akademska baza i kulturna scena. To je prostor između užurbanosti i mira, između vanjskog svijeta i unutarnjeg doživljaja.

Kao međunarodna i međudenominacijska ustanova, ETVOS je jedinstveno mjesto za proučavanje teologije na raskrižju istočnog i zapadnog kršćanstva te islama, dok je knjižnica njegova najjasnija metafora - otvorena vrata, širok fond i mir u kojem sloboda postaje znanje.

In a time when knowledge is often reduced to speed and superficiality, the Evangelical Theological Polytechnic (ETVOS) reminds us of an old but ever-present truth - serious study requires a space in which thought can deepen and mature. Here, that space is the library. It is a central meeting place for ideas, faith and knowledge, intellectual freedom, a place where theological thought is not learned by heart, but explored, lived and connected to today's world. It is an intimate space with a soul. The dominant sight is one of the largest wooden sculptures in this region, "Five Altars of Revelation" by Romanian artist Liviu Mocan. Comfortable antique armchairs, soft cushions, layered carpets and bookshelves create small oases for retreating into the world of books. It is as if someone wanted one to not only stay here - but to remain. In the morning, through the large windows permeate the tones of the sky, the greenery of the parks and the Drava river, which is the quiet stream of the city, only a short walk away. The space then slowly fills with life, song and the murmur of students. In addition to Croatian, you will often hear Macedonian, Ukrainian, Slovenian, Serbian, Russian, German, Nepali, Romanian... Gathered from different countries in the region and the world, they study theology at undergraduate and graduate levels, connecting and forging lifelong friendships. Researchers from other universities and organizations visit the library and write books or research contemporary and historical topics there. They look for quiet corners and often hide among the shelves with as many as 110,000 books in several world languages. The ETVOS library is one of the largest theological treasuries in this part of Europe and specializes in biblical studies, church history, systematic theology and missiology. Here, people read, write and think. In the evening, it becomes a place for music, art and socializing with presentations of books and their authors, painters, sculptors, musicians, poets. In this way, it becomes a lively centre of the community - at the same time an academic base and a cultural scene. It is a space between hecticness and peace, between the outside world and inner experience.

As an international and interdenominational institution, ETVOS is a unique place for the study of theology at the cross-roads of Eastern and Western Christianity as well as Islam, while the library is its clearest metaphor - an open door, a wide collection and peace in which freedom becomes knowledge.

AURA BEAUTY

Ljepota kao stanje ravnoteže / Beauty as a State of Balance

V ođena ljubavlju prema estetici i zdravlju kože, Aura Beauty je stvorena kao prostor u kojem prirodna ljepota dolazi do izražaja. Prostor u kojem se žena osjeća viđeno, njegovano i osnaženo. Dugi niz godina ovaj beauty centar postavlja nove standarde na kozmetičkoj sceni Slavonije, a njihova posvećenost usluzi i posebnom iskustvu mnogima je postala inspiracija. Upravo je to najveća snaga Aure, jer ovdje se ne dolazi po tretman, već po iskustvo i razumijevanje kako je koža ogledalo našeg unutarnjeg stanja.

U središtu svega nalazi se longevity pristup – dugoročno zdravlje i funkcionalnost kože, organa kojem je potrebna podrška, razumijevanje i dosljedna briga. Fokus je na očuvanju njezine prirodne ravnoteže, otpornosti i vitalnosti kroz vrijeme. Ovdje ljepota nije cilj sam po sebi, već posljedica zdrave i uravnotežene kože. Pristup se temelji na cjelini: pravilno odabranoj kućnoj njezi, profesionalnim tretmanima, suvremenim aparativnim metodama koje djeluju u sinergiji s prirodnim procesima kože.

- Naša vizija se temelji na vrhunskoj kozmetici i tehnologiji, kao i na stvaranju cjelovitog doživljaja u kojem se svaka žena osjeća sigurno, viđeno i njegovano, kako izvana tako i iznutra - napominje Ivana Kuna, osnivačica Aura Beauty centra.

Ova strastvena žena, u potpunosti utkana u ovaj posao, nastoji donijeti nezamjenjiv sjaj na lice svakoj ženi kroz osjećaj unutarnjeg rasterećenja. Uz sve izazove koje moderna žena danas nosi – dinamiku posla, obitelji, očekivanja i stalnu dostupnost – često je upravo ono najjednostavnije najpotrebnije. Mir, opuštanje i vrijeme za sebe su komponente koje ima na umu kada kreira personalizirane tretmane i planove njege.

Aura Beauty je mjesto na kojemu njega kože nije luksuz, već ritual brige o sebi. Mjesto gdje se stručnost susreće s toplinom, a tehnologija s intuicijom. I gdje prava njega ne završava izlaskom iz salona, već počinje kada žena ponovno osjeti povezanost sa sobom.

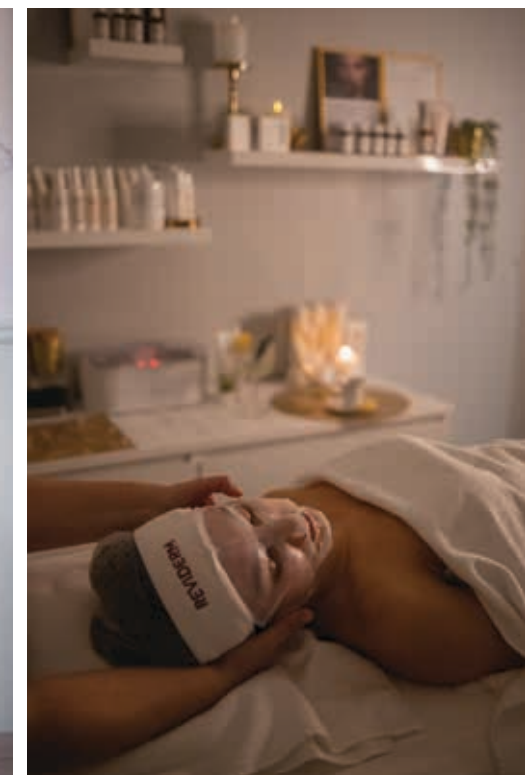
Guided by devotion to aesthetics and skin health, Aura Beauty was conceived as a place that highlights natural beauty that is already there. A place where a woman feels seen, cared for, and empowered. For many years this beauty centre has been setting new standards on the cosmetic scene of Slavonia, its commitment to excellence and to creating a distinctive experience serving as an inspiration to many. This is Aura's greatest strength: one does not come here for a treatment alone but for an experience arising from the belief that the skin reflects our inner state.

At its heart lies longevity, a long-term health and functionality approach that sees the skin as an organ that requires support, understanding, and consistent care. The focus is on preserving its natural balance, resilience, and vitality over time. Beauty is not an end in itself but the consequence of healthy, balanced skin. The method is holistic, as it encompasses carefully selected home care, professional treatments, and advanced aesthetic technologies working in synergy with the skin's natural processes.

"Our vision rests on premium cosmetics and cutting-edge technology, as well as on creating a complete experience in which every woman feels safe, recognised and nurtured, both outwardly and inwardly," says Ivana Kuna, founder of Aura Beauty.

Deeply and personally invested in her work, she seeks to restore an irreplaceable radiance to every face through a sense of inner release. Amid the demands placed upon the modern woman – the pace of work, family life, expectations, and constant availability – it is often the simplest things that prove most essential. Calm, relaxation, and taking time for oneself are the elements Ivana bears in mind when designing personalised treatments and tailored care programmes.

Aura Beauty is a place where skin care is not a luxury but a ritual of self-respect. A place where expertise meets warmth, technology meets intuition, and true care does not end upon leaving the salon but begins the moment a woman feels reconnected with herself.





ENIBO

Ljubav prema konjima i ljepoti
A Love of Horses and Beauty

Slavonija je regija duboko povezana s konjima – kroz tradiciju, prostor i način života. Iz tog konteksta dolazi ENIBO, hrvatski brend konjičke opreme koji tu tradiciju prevodi u aspirativan modni dizajn i vrhunsku izradu. Razvijen s jasnom vizijom stvaranja proizvoda u kojima jednako uživaju konj i jahačica, ENIBO od samog početka gradi identitet izvan okvira klasične sportske opreme.

Svaki proizvod oblikovan je kao produžetak odnosa, onog tihog i intuitivnog prostora između jahačice i konja, gdje se pokret ne forsira, već prati. Upravo ta razina razumijevanja definira svaki detalj, od konstrukcije i izbora organskih materijala do završne obrade. U središtu brenda nalazi se osjećaj ravnoteže između performansi i elegancije, funkcionalnosti i osjećaja. Upravo je osjećaj taj koji dobro poznaju svi jahači - beskonačna ljubav prema konju i vrijednost te jedinstvene konekcije.

Kroz pažljivo odabrane, izdržljive i profinjene materijale, ručnu izradu i sofisticirane brendirane elemente, ENIBO uspostavlja standard koji nadilazi osnovnu funkcionalnost. Oprema ne služi samo svrsi, već stvara doživljaj i osjećaj lakoće, uživanja u ljepoti, sigurnosti i potpune usklađenosti u svakom trenutku jahanja.

U 2026. godini ENIBO ulazi u novu razvojnu fazu predstavljanjem mobilnog atelier koncepta – luksuznog prostora na kotačima koji će na natjecanjima služiti kao showroom i mjesto personalizacije proizvoda. Time brend dodatno naglašava individualni pristup, pažnju prema detaljima i ono najvažnije - odnos, iz kojeg je sve i nastalo.

Slavonia is a region deeply connected to horses through tradition, landscape, and way of life. ENIBO, a Croatian equestrian brand, translates this heritage into design that aspires to exceptional craftsmanship. Developed from the outset with a clear vision of creating products equally enjoyed by both horse and rider, ENIBO has built an identity beyond the boundaries of conventional sports equipment.

Each piece is conceived as an extension of a relationship, as a quiet, intuitive space between rider and horse, where motion is not forced but flowing. This is the concept that defines every detail, from construction and the selection of organic materials to the final finish. At the heart of the brand lies a sense of balance between performance and elegance, between function and feeling. A feeling that riders know well: an endless affection for the horse and appreciation of their unique connection.

Through carefully selected, durable, yet refined materials, artisanal craftsmanship, and sophisticated branded elements, ENIBO establishes a standard that goes beyond basic function. The equipment does not simply serve a purpose but creates a sense of ease, of enjoyment in beauty, of safety, and of complete harmony in every moment of riding.

In 2026, ENIBO has entered a new stage of development by introducing a mobile atelier concept – a luxury space on wheels that will serve as both showroom and customisation hub at competitions. In doing so, the brand further emphasises its individual approach, attention to detail and, above all, the relationship between the horse and the rider.

RANČ RAMARIN

I AKTIVNO, I OPUŠTENO *ACTIVITY AND RELAXATION BOTH*

Nedaleko Slavonskog Broda, u selu Garčin, smjestilo se imanje koje pruža mir kakav je na selu još uvijek moguće pronaći. Okružen poljima, Ranč Ramarin nudi vrhunski smještaj u hotelu, romantične bungalove uz jezero, restoran s domaćim delicijama, vlastitu vinariju i destileriju, kao i pregršt sportskog sadržaja - od terena za padel, tenis i pickleball do mini-golf igrališta i uzletno-sletne piste za letenje ultralakim avionima.

Ipak, ono glavno po čemu je Ramarin dobio ime jest - staja s konjima. Među svim aktivnostima, jahanje na prvoklasnim grlima posebno se ističe. Ono je dostupno svima, od početnika i djece do iskusnih jahača. Bilo da želite prevladati strah od konja ili ste već vješti u jahanju, prijateljski i istrenirani konji dočekat će vas otvoreni i spremni za nove doživljaje. Tim iskusnih trenera pobrinut će se da se prije svakog jahanja osjećate sigurno i ugodno. Uživati možete na sportskoj stazi na samom ranču, uključujući i teren s preprekama, ili na duljim rutama kroz živopisnu slavonsku prirodu.

Okolica je idealna i za biciklističke vožnje brdskim i nizinskim rutama, kao i za pješačenje lijepo uređenim stazama.

Restoran je posebna priča, ali neraskidivo povezana s cijelim iskustvom. Hrana koja se poslužuju temelji se na svježim, lokalno uzgojenim namirnicama, kako bi svako jelo imalo puninu okusa i vrhunsku kvalitetu.

Jednom kad dođete, poželjet ćete ostati još barem malo duže. Bilo da želite aktivni odmor ili odmor duše, Ramarin je mjesto koje to prirodno spaja. Ono je uistinu jedinstveno u Slavoniji i Baranji.

In the village of Garčin, not far from Slavonski Brod, there is an estate that offers a kind of peace that still can be found in the countryside. Surrounded by open fields, the Ramarin Ranch brings together high-quality hotel accommodation, romantic lakeside bungalows, a restaurant serving local specialities, its own winery and distillery, and a wide range of sporting facilities, from padel, tennis, and pickleball courts to a mini golf course and even a runway for ultralight aircraft.

Yet the defining feature of the ranch, the one that gave it its name, is the stable of horses. Everyone can ride, from beginners and children to experienced riders. Whether you wish to overcome a fear of horses or already feel at ease in the saddle, the calm and friendly horses are ready for new encounters. A team of experienced trainers ensures that each ride begins with a sense of confidence and ease. You can ride on the ranch, which has a dedicated course with obstacles, or set out on longer journeys through the varied Slavonian landscape.

The surrounding area is equally suited to cycling, whether along flat or gently undulating routes, as well as to walking along well-maintained trails.

The restaurant is an essential part of the experience. Its cuisine is based on fresh, locally sourced ingredients, allowing each dish to achieve depth of flavour and a high standard of quality.

Once you arrive, you are likely to stay a little longer. Whether you are seeking an active break or a quieter kind of retreat, Ramarin accommodates your wishes with ease. It stands out as a truly unique destination in Slavonia and Baranja.



18
soba u hotelu / *hotel rooms*

16
kamp mjesta / *camping pitches*

16
konja / *horses*

12
bungalova / *bungalows*

2
punionice za električna vozila / *electric vehicle charging stations*

2
teniska terena / *tennis courts*

2
padel terena / *padel court*

pickelball teren / *pickelball court*

mini golf teren / *mini golf teren*

odbojka na pijesku / *beach volley*

restoran / *restaurant*

wellness i spa zona / *wellness and spa area*

uzletno-sletna pista / *runway*

CASTRUM

DESTILATI S POTPISOM KRAJA
REGIONAL SIGNATURE DISTILLATES



Na rubu Parka prirode Papuk proizvode se jedni od najboljih slavonskih ginova, te nagrađivani biljni liker Planinkovac. Destilerija Castrum u svojim proizvodima nastoji interpretirati krajolik iz kojeg je potekla. U svakoj boci susreću se karakter podneblja i suvremena autorska vizija: borovica iz slavonskih šuma, crni dud, bazga, vinova loza i izvorska voda s Papuka oblikuju Castrum London dry gin, Castrum Barrel aged gin i Planinkovac u destilate koji nose autentičan okus mjesta. Istodobno, svaki od njih je prepoznat na međunarodnoj sceni i okrunjen brojim svjetskim nagradama - od natjecanja u Londonu i Berlinu, do USA Spirit Ratingsa.

Priča je nastala u vrijeme kada su mnogi birali sigurnost, a oni su odabrali povratak sebi. U jeku pandemije napustili su karijere u digitalnom marketingu i pravu te zagrebačku svakodnevicu zamijenili životom u Kaptolu - sredini u kojoj dan počinje cvrkutom ptica, zemlja se obrađuje s poštovanjem, a zajednica još uvijek ima lice i ime. Iz te odluke rođena je destilerija čiji je temelj ljubav prema ginu, ali još više prema rodnom kraju.

- Ujedinili smo snage i svatko je vlastitu struku primijenio na poslovanje, što je u konačnici urodilo plodom. Od početka smo znali da želimo pokrenuti nešto svoje i to ovdje, u Slavoniji - govore Iva i Mihovil Pranjić.

Snažna povezanost s lokalitetom vidljiva je i u vizualnom identitetu brenda, koji nadilazi estetiku i prerasta u kulturnu naraciju. Šesterokutna etiketa ginova inspirirana je tlocrtom kaptolske utvrde Starog grada - castruma - dok logotip priziva falere, ukrase s konjskih uzda pronađene u tumulima na arheološkom lokalitetu Kaptol-Čemernica, gdje je u željezno doba obitavala ratnička aristokracija. Brončani odsjaji, motiv ratnika, simbolika Panonskog mora i Papuka, kao i crna keramička boca Planinkovca, zajedno grade vizualni jezik duboko ukorijenjen u povijest, zemlju i identitet Slavonije.

Posebnu dimenziju priči daje Castrum Barrel aged gin, koji dozrijeva u restauriranim bačvama od slavonskog hrasta, otkupljenima od lokalnih ljudi. Time svaki detalj, od sastojaka do ambalaže, ostaje vjeran istoj ideji - stvoriti premium proizvod koji nije tek inspiriran Slavonijom, nego iz nje istinski proizlazi.

On the edge of the Papuk nature park, some of the best Slavonian gins are produced, along with the award-winning herbal liqueur Planinkovac. The Castrum distillery strives to interpret the landscape from which it originated in its products. In every bottle, the character of the climate and the contemporary author's vision meet: juniper from Slavonian forests, black mulberry, elderberry, grapevine and spring water from the Papuk mountain shape Castrum London Dry Gin, Castrum Barrel Aged Gin and Planinkovac into distillates that carry the authentic taste of the place. At the same time, each has gained international recognition and numerous global awards – from competitions in London and Berlin, to the USA Spirit Ratings.

The story begins at a time when many chose safety, but they chose a return to themselves. In the midst of the pandemic, they left careers in digital marketing and law and replaced everyday life in Zagreb with life in the village Kaptol – a place where the day begins with the chirping of birds, the land is cultivated with respect and the community still has a face and name. From that decision, a distillery was born, the foundation of which is the love for gin, but even more so for their native land.

“We joined forces and each applied our own expertise to the business, which ultimately bore fruit. From the very beginning we knew that we wanted to create something of our own here in Slavonia,” say Iva and Mihovil Pranjić.

The strong connection with the locality is also visible in the brand's visual identity, which goes beyond aesthetics and becomes a cultural narrative. The hexagonal gin label is inspired by the floor plan of the Kaptol Old Town fortress – castrum – while the logo evokes phalerae, ornamental horse harness decorations found in the tumuli at the Kaptol-Čemernica archaeological site, once home to warrior aristocracy in the Iron Age. Bronze reflections, the warrior motif, the symbolism of the Pannonian Sea and the Papuk mountain, as well as the black ceramic bottle of Planinkovac, together create a visual language deeply rooted in the history, land, and identity of Slavonia.

A special dimension to the story is given by Castrum Barrel Aged Gin, which matures in restored Slavonian oak barrels, purchased from local people. Thus, every detail, from the ingredients to the packaging, remains faithful to the same idea – to create a premium product that is not just inspired by Slavonia, but truly stems from it.



OPG *Carpinus*

VJERNI TRADICIJI OD POLJA DO STOLA
ROOTED IN TRADITION, FROM FIELD TO TABLE

OPG Carpinus obitelji Kundakčić, koji vode Sandra i Marijan Kundakčić, priča je o predanosti zemlji, tradiciji i okusu koji nastaje onda kada se svaki korak proizvodnje radi s poštovanjem. Od vlastitih oranica do stola, ovdje ništa nije prepušteno slučaju: svinje se hrane hranom uzgojenom isključivo na obiteljskim poljima te djetelinsko-travnim smjesama, a upravo takav pristup daje temelj kvaliteti i izvornosti njihovih proizvoda.

Vođeni željom da sačuvaju kulturno i gastronomsko nasljeđe svojih očeva i djedova, Kundakčići su ostali vjerni tradicionalnom načinu prerade i sušenja mesa. U tom procesu posebna se pažnja posvećuje svakom detalju. Marijan ističe kako je pri dimljenju iznimno važan odabir drveta, pa tako treba izbjeći vrste koje sadrže tanine kako meso ne bi promijenilo svoja svojstva. Zato na OPG-u Carpinus prednost daju grabu, autohtonom slavonskom drvu, a kada njega nema, koriste bukvu.

Njihova ponuda obuhvaća prave slavonske klasike: slavonsku kobasicu, slavonsku šunku, domaći kulen, kulenovu seku, domaću slavonsku slaninu, svinjsku mast i čvarke. Riječ je o proizvodima koji nose punoću domaćeg okusa i autentičnost kraja iz kojeg dolaze. O kvaliteti svjedoče i brojna priznanja, dok njihov kreativan pristup te znalačka i ekološki odgovorna proizvodnja služe kao primjer i drugim proizvođačima u regiji. Sve delicije su dostupne i u kušaoni u Grabarju, nedaleko Kutjeva, no isto tako moguće ih je naručiti.

- Većina kupaca su dugogodišnji klijenti koji nam vjeruju. No, isto tako veliki broj ljudi koji jednom proba naše proizvode želi doći do njih. Stoga dostavljamo po cijeloj Hrvatskoj, ali i šire - ponosno ističe Marijan.

OPG Carpinus nije samo proizvođač suhomesnatih delicija, nego i čuvar jednog načina života – onoga u kojem tradicija, znanje i pošten odnos prema prirodi zajedno stvaraju proizvode s karakterom.

The Carpinus family farm, led by Sandra and Marijan Kundakčić, is rooted in a deep respect for the land, for tradition, and for the kind of flavour that only comes from patience, care, and an honest way of living. Here, the journey truly begins in their own fields, where the food for the pigs is grown on family-owned land and complemented with clover and grass mixtures. It is this thoughtful, close-to-nature approach that gives their products both authenticity and a distinctive sense of place.

Guided by a desire to preserve the cultural and gastronomic heritage passed down from fathers and grandfathers, the Kundakčić family remains devoted to the traditional art of curing meat. In this process, special attention is given to every detail. Marijan emphasizes that when smoking meat, the choice of wood is extremely important, so types containing tannins should be avoided to prevent the meat from changing its properties. That is why at OPG Carpinus they favor hornbeam, an indigenous Slavonian wood, and when it is not available, they use beech.

Their selection brings together some of Slavonia's most cherished delicacies — Slavonian sausage, ham, homemade kulen, kulenova seka, traditional bacon, lard, and cracklings — each carrying the richness of homemade flavour and the spirit of the region. Their quality has been recognised through numerous awards, while their creative vision and environmentally responsible production stand as an inspiring example to others.

These delicacies can be enjoyed in their tasting room in Grabarje, near Kutjevo, or ordered for delivery across Croatia and beyond.

"Most of our customers are long-term clients who trust us. At the same time, many people who try our products once want to enjoy them again. Therefore, we deliver throughout Croatia and beyond," Marijan proudly points out.

OPG Carpinus is not just a producer of cured meat delicacies, but also a guardian of a way of life—one in which tradition, knowledge, and a fair relationship with nature come together to create products with character.

Carpinus is more than a producer of fine cured meats; it is a keeper of a way of life, where tradition, knowledge, and a sincere relationship with nature come together in products full of character.

VINARIJA PERAK

Tragovima kutjevačkog terroira / *On Kutjevo Terroir*

Obitelj Perak svoje vinograde njeguje na osunčanim južnim padinama Krndije, između Kutjeva i Vetova, u krajoliku koji već generacijama živi s vinom. Nasadi se prostiru na najcjenjenijim i najvrjednijim položajima kutjevačkog vinogorja - Mitrovcu, Lukaču i Vetovu – na visinama između 220 i 300 metara, u neposrednoj blizini vinarije.

Vinarija danas raspolaže s 12 hektara vlastitih vinograda, među kojima su i nasadi stari više desetljeća, a posebno se ističe onaj iz 1968. godine kao najstariji. U središtu proizvodnje nalazi se graševina, sorta koja pokriva oko 70 posto vinograda i s razlogom zauzima ključno mjesto u identitetu kuće Perak.

U Kutjevu ona nije tek sorta, nego dio lokalne tradicije i karaktera kraja — vino koje ovdje pronalazi svoju najčišću i najautentičniju interpretaciju. U rukama obitelji Perak graševina pokazuje svu svoju širinu, od svježih i laganih vina do ozbiljnih, vrhunskih i predikatnih etiketa. Uz nju, svoje mjesto u obiteljskim vinogradima pronašle su i međunarodne sorte poput merlota, sauvignona i chardonnaya, koje dodatno zaokružuju proizvodni rukopis vinarije iza koje stoji enolog Ivica Perak, rođeni Kutjevcanin čija je obitelj generacijski duboko povezana s vinogradarstvom i vinarstvom. Danas u obiteljskoj vinariji aktivno sudjeluju svi članovi obitelji kako bi svaki dio procesa nosi osobni pečat i predanost obitelji – od vinograda do čaše. Podrška Ivici je supruga Željka, dok upravljanje i konce polako preuzimaju djeca Maja i Ivan sa svojim obiteljima, čime se tradicija, znanje i ljubav prema vinu prenose kroz generacije.

Upravo ta obiteljska ukorijenjenost, spoj iskustva, znanja i poštovanja prema kutjevačkom terroiru, osjeća se u svakoj boci. Kvalitetu vinarije Perak potvrđuju brojna priznanja i šampionske titule osvojene u Hrvatskoj i inozemstvu, a posebno mjesto među njima zauzima ledena graševina berbe 2018., vino koje na najbolji način svjedoči o potencijalu graševine iz Kutjeva. Također, u najavi je i pjenušac od graševine.

The Perak family tend their vineyards on the sunlit southern slopes of Krndija between Kutjevo and Vetovo, in a landscape that has lived with wine for generations. Their vineyards stretch across some of the most prized wine-growing locations – Mitrovac, Lukač, and Vetovo – at elevations between 220 and 300 metres, all in close proximity to the winery.

Today, the winery grows 12 hectares of its own vineyards, including plots that are several decades old. Among them, the 1968 planting stands out as the oldest. At the heart of production is Graševina (Welschriesling), a variety that covers around 70 per cent of the vineyards and rightfully holds a central place in the identity of the Perak estate.

In Kutjevo, it is part of the region's tradition and character, where it achieves its purest and most authentic expression. In the hands of the Perak family, Graševina reveals its full range, from fresh and approachable to serious, premium, and predicate wines. The rest includes international varieties such as Merlot, Sauvignon Blanc, and Chardonnay, which complete the winery's production curated by oenologist Ivica Perak, a native of Kutjevo whose family has deep roots in viticulture and winemaking. Today, all family members are actively involved in the business, ensuring that every stage from vineyard to glass carries a personal touch and a shared dedication. Ivica is supported by his wife Željka, while the next generation, Maja and Ivan with their families, are gradually taking over, continuing a legacy of knowledge, tradition, and a profound love of wine.

This deeply rooted family connection combined with experience, expertise, and respect for the Kutjevo terroir is reflected in every bottle. Perak wines have received numerous awards and champion titles both in Croatia and abroad. Among them, a special place belongs to the 2018 ice-harvest Graševina, a wine that eloquently evidences the remarkable potential of Kutjevo's signature variety. A sparkling Graševina is also in the pipeline.



Graševina Mitrovac Selection

Ovo vino oduševljava svojom svježinom i profinjenom elegancijom. Izrazito moćna i kompleksna graševina satkana od grožđa s izdvojenog slavnog kutjevačkog položaja Mitrovac, i najstarijeg obiteljskog vinograda iz 1968. Upravo ovaj položaj daje idealno podneblje za proizvodnju vrhunske graševine.

Svježe, zlatnožute boje, ovo vino odlikuje se živahnim mirisima citrusnog voća, zelene jabuke i cvjetnih nota koje podsjećaju na proljeće. Na nosu dominiraju arome limete, breskve i bijelog cvijeta, uz suptilne tragove meda i minerala. U ustima je izuzetno skladno i uravnoteženo, s blagim kiselinama koje mu daju svježinu, dok je tijelo srednje puno, s nježnim voćnim završetkom. Razina alkohola u ovom vinu iznosi 13-14% i poslužuje se ohlađena na 10-12°C.

This wine impresses with its freshness and refined elegance. A powerful and complex Graševina, crafted from grapes grown on the distinguished Mitrovac site and from the family's oldest vineyard dating back to 1968. This particular location provides ideal conditions for producing top-quality Graševina.

Bright golden-yellow in colour, it reveals lively aromas of citrus fruit and green apple and delicate floral notes reminiscent of spring. The bouquet is dominated by hints of lime, peach, and white blossom, with subtle undertones of honey and minerality. On the palate, it is exceptionally well-balanced, with gentle acidity lending freshness, a medium-full body, and a soft, fruity finish. Alcohol content ranges between 13% and 14%, and it is best served chilled at 10-12°C.

Graševina Premium

Vino krasi zlatnožuta boja sa zelenkastim nijansama. Izrazito je suho s izraženim voćnim notama zelene jabuke i vinogradarske breskve na nosu, uz nijansu cvjetnih nota, blage tipične gorčine i lagane mineralnosti. Bogatog je i skladnog tijela, te izuzetno dobro odmjerene svježine koja stvara potrebu za još jednim gutljajem.

Razina alkohola varira ovisno o berbi između 12,5% i 13,5%.Odlično se slaže s lakšim jelima od tamnijeg mesa, piletinom i najfinijom bijelom morskom ribom, te je najbolje poslužiti ohlađeno na temperaturi između 10° i 12°C.

A golden-yellow wine with greenish hues. It is distinctly dry, with pronounced fruit notes of green apple and vineyard peach on the nose, accompanied by a hint of floral notes, a gentle characteristic bitterness, and a touch of minerality. The palate is rich and harmonious, with beautifully balanced freshness that invites another sip.

Alcohol levels vary by vintage, ranging from 12.5% to 13.5%. It pairs wonderfully with lighter dishes of darker meats, poultry, and the finest white sea fish and is best served chilled at 10-12°C.



DOBRO

Nježna strana Slavonije
Slavonia's Gentle Side

U svijetu vrhunskih delicija najfinija iznenađenja ponekad dolaze s mjesta na kojima ih najmanje očekujemo. U zemlji u kojoj su Dalmacija i Istra desetljećima sinonim za vrhunski pršut, jedan od vodećih proizvoda u ovoj kategoriji danas dolazi – iz srca Slavonije.

DOBRO pršut, prema istraživanjima NielsenIQ-a, danas predvodi kategoriju narezanog pršuta, potvrđujući filozofiju proizvodnje koja počinje mnogo prije samog okusa. U zaokruženom sustavu Žito grupe svaki korak ima svoje mjesto: od slavonskih polja i vlastite proizvodnje stočne hrane u tvornici Vitalka, do uzgoja stoke na vlastitim farmama. Takav model potpune sljedivosti osigurava dosljednu kvalitetu i transparentnost proizvodnje.

DOBRO pršut prepoznatljiv je po svom karakteru. Tanke, gotovo svilenkaste kriške otkrivaju nježan i uravnotežen okus – dovoljno profinjen za istinske gurmane, ali i dovoljno lagan da ga rado biraju oni koji u svakodnevnoj prehrani traže nutritivno bogatstvo i balans. Upravo ta lakoća čini ga savršenim izborom, kako za hedonističke trenutke uz čašu vina, tako i za svakodnevne obroke u kojima kvaliteta dolazi na prvo mjesto.

Iza profinjenog okusa stoji spoj tradicije i suvremene proizvodnje. U modernim pogonima preciznost tehnologije susreće se s vremenom, strpljenjem i iskustvom majstora proizvodnje, stvarajući pršut uravnoteženog i elegantnog karaktera.

Slavonska crnica stoljećima rađa bogatstvo ravnice, a danas, uz svoje najpoznatije plodove, donosi i deliciju koja je pronašla svoje mjesto na stolovima diljem Hrvatske i svijeta – pršut čija se kvaliteta prepoznaje na prvi zalogaj.

In the world of fine food, the best surprises sometimes come from the most unexpected places. In a country where Dalmatia and Istria have long been known for exceptional prosciutto, one of the category's leading products now comes from the heart of Slavonia.

According to NielsenIQ research, DOBRO prosciutto currently leads the sliced prosciutto category, reflecting a production philosophy that begins long before the first bite. Within the Žito Group's fully integrated system, every step is carefully managed — from the fertile Slavonian fields and animal feed produced in the company's own Vitalka factory, to livestock raised on its own farms. This model of complete traceability ensures consistent quality and full transparency throughout production.

DOBRO prosciutto stands out for its distinctive character. Its thin, almost silky slices reveal a delicate, balanced flavor – refined enough for true food lovers, yet light enough for those seeking quality and balance in their everyday diet. That sense of lightness makes it just as fitting for indulgent moments with a glass of wine as it is for simple daily meals where quality comes first.

Behind its elegant taste lies a blend of tradition and modern production. In state-of-the-art facilities, advanced technology meets time, patience, and the expertise of skilled producers, resulting in a prosciutto that is both balanced and sophisticated.

For centuries, the rich black soil of Slavonia has produced abundance. Today, alongside its best-known crops, it brings something more to the table – a delicacy that has found its place across Croatia and beyond, with a quality you can recognize from the very first bite.

BIJELI GUSAK

*Od ekološkog voćnjaka do svjetskog zlata
From Organic Orchards to World Gold*

Postoje mjesta koja posjetite i mjesta koja doživite. Destilerija Bijeli gusak spada u ovu drugu kategoriju. Nazvana po nekadašnjem simbolu slavonskog dvorišta, ova je destilerija u kratkom vremenu postala prava zvijezda regije.

Kada uđete u moderno uređenu destileriju i kušaonicu, prvo što ćete primijetiti su brojna priznanja za njihove destilate. Medalje s domaćih i međunarodnih ocjenjivanja nisu samo ukras, one su potvrda da se ovdje proizvode pića svjetske klase. Putnici iz cijele Europe dolaze kako bi kušali nagrađene rakije, Sloe gin ili pelinkovac, koji su pobjeđivali na mnogobrojnim svjetskim natjecanjima i slijepim kušanjima. Dizajn interijera je osmišljen za uživanje bez žurbe, a ambijent osvaja ležernošću gdje se svatko osjeća više nego odlično.

Domaćini Emerik i Ivana će vam s ponosom pokazati "šampionske kapi" i objasniti put od cvijeta vočke do prestižne etikete. Dok sjedite na travnjaku ispred destilerije, ili u toploj

There are places you visit, and then there are places you truly experience. Bijeli Gusak Distillery belongs firmly to the latter. Named after a once-familiar symbol of the Slavonian courtyard, this distillery has swiftly become one of the region's brightest stars.

Step inside the sleek, contemporary distillery and tasting room, and the first thing you notice is the impressive display of awards celebrating its spirits. Medals from Croatian and international competitions are far more than decoration; they are a testament to the confidence and precision behind every bottle. Travellers from across Europe come to taste the distillery's award-winning rakija, Sloe Gin and pelinkovac, each recognised at major global competitions and blind tastings. The interior itself invites you to slow down and stay awhile, with an atmosphere that feels effortlessly relaxed and genuinely welcoming.

Hosts Emerik and Ivana proudly introduce guests to their "champion drops," guiding you through the journey from

unutrašnjosti, uz čašicu vrhunske rakije uživat ćete u pogledu na ekološke voćnjake iza kojih se nazire panorama Đakova. Destilerija Bijeli gusak nije samo odredište za poznavatelje, već mjesto gdje se slavi izvrsnost. Naime, u svijetu vrhunskih jakih alkoholnih pića, autentičnost i kontrola podrijetla sirovine postaju ključni faktori kvalitete. I zato je ovdje sirovina temelj svake boce. Destilerija koristi isključivo fiziološki zrelo voće s visokim udjelom suhe tvari. Proces fermentacije provodi se u strogo kontroliranim temperaturnim uvjetima, dok se destilacija odvija hibridnom kolonskom destilatoru, posebno proizvedenom za njih. Upravo je ta čistoća destilata donijela rakijama, likerima, ginu i pelinkovcu titulu šampiona kvalitete na brojnim domaćim i međunarodnim ocjenjivanjima.

Bijeli gusak je primjer modernog pristupa tradiciji, a njihova beskompromisna posvećenost detaljima nije prošla nezapaženo na globalnoj sceni. Zlatne medalje s prestižnih svjetskih natjecanja, poput Concours International de Lyon za pelinkovac i Sloe gin, potvrđuju kako obiteljska craft destilerija može stajati rame uz rame s najboljim svjetskim proizvođačima.

Ako želite kušati najbolje što Slavonija i Đakovo nude – i što je svijet prepoznao – ovo je prava adresa.

bijeli-gusak.com



blossom to bottle, from orchard fruit to prestigious label. Whether you're seated on the lawn outside or enjoying the warmth of the interior, a glass of superb rakija in hand, the experience is made even more memorable by views of the organic orchards and the distant silhouette of Đakovo on the horizon. Bijeli Gusak Distillery is not simply a destination for connoisseurs; it's a place where excellence is quietly, confidently celebrated. In the world of premium spirits, authenticity and traceability of raw materials are essential markers of quality, and here the fruit is everything. The distillery uses only physiologically ripe fruit with a high dry-matter content. Fermentation takes place under strictly controlled temperatures, while distillation is carried out in a custom-made hybrid column still, resulting in a remarkable purity that has earned its rakijas, liqueurs, gin and pelinkovac top honours at numerous national and international tastings.

Bijeli Gusak stands as a compelling example of a modern approach to tradition, and its uncompromising devotion to detail has not gone unnoticed on the global stage. Gold medals from prestigious international competitions, including the Concours International de Lyon for its pelinkovac and Sloe Gin, confirm that this family-run craft distillery can stand shoulder to shoulder with some of the finest producers in the world.

If you want to taste the finest that Slavonia and Đakovo have to offer — and what the world has already recognised — this is the place to go.



BAMBI

Clubhouse

U srcu Đakova, ovaj estetikom ispunjen prostor donosi dašak svjetskog lifestylea i redefinira svakodnevne rituale. Ovdje su kava i brunch iskustvo koje usporava trenutak kako bi se produžio osjećaj bezbrižnog uživanja u bogatim okusima.

U središtu doživljaja su okusi specialty kave Pascucci, koja priziva autentičan duh talijanskih kavana, uz gastronomske delicije poput hrskavog artisan sourdougha iz prestižnog zagrebačkog Boogie Laba, čija svjetska prisutnost unosi vibrantnu energiju suvremenog urbanog stila, stvarajući osjećaj globalne povezanosti kroz okuse. Za one koji traže osvježenje i balans, tu su pažljivo osmišljene matcha kombinacije – kremaste, nježne i revitalizirajuće. Slatki završetak pripada slasticama, među kojima se posebno izdvajaju bogati i sočni browniesi u savršenom spoju teksture i intenzivnog okusa.

Bambi Clubhouse je mjesto koje spaja svjetske utjecaje i lokalni šarm, stvarajući prostor u kojem se uživa svim osjetilima.

This thoughtfully designed bar in the heart of Đakovo brings a touch of global lifestyle and redefines everyday rituals. Coffee and brunch become an experience that slows the moment, allowing the pleasure of rich flavours to linger a little longer.

Most of all the flavours of the Pascucci specialty coffee, which evoke the authentic spirit of Italian cafés, paired with gastronomic highlights such as crisp artisan sourdough from Zagreb's renowned Boogie Lab, whose international character lends a vibrant, contemporary energy, creating a subtle sense of connection with the rest of the world through taste.

For those seeking refreshment and balance, there are carefully curated matcha creations – creamy, delicate, and revitalising. A sweet finale comes with desserts. Rich, indulgent brownies stand out for their perfect balance of texture and deep flavour.

Bambi Clubhouse brings together global influences and local charm, creating a space to be enjoyed with all the senses.



VENTIDUE

U samom centru Osijeka smjestio se Ventidue, koji već na prvu osvaja ugodno uređenim interijerom, i u kojem se lako zadržati duže nego što ste planirali. Atmosfera je opuštena, ali dotjerana, a osoblje vrlo srdačno i profesionalno.

Izbor pizza je velik i pokriva različite ukuse, od klasika do kreativnijih kombinacija, pa je Ventidue dobra adresa i za one koji vole provjereno i za one koji vole isprobavati novo. Ovdje se peku vrhunske pizze Napoletana i Romana, uz naglasak na kvalitetne talijanske namirnice i tijesto koje je lagano, prozračno i punog okusa. Koju god pizzu da naručite, a nadjevi su zaista raznovrsni, teško da možete pogriješiti.

Osim pizza, vrijedi obratiti pažnju i na Scrocchiarella hrskave sendviče, idealne kad vam se jede nešto brzo, konkretno i jako ukusno. Tu je i raznovrsna tjestenina, poput raviola s ricottom ili spaghetti pomodoro all'amatriciana, koje se savršeno nadopunjuju sa pizzama i dodatno naglašavaju talijanski štih.

Ponuda vina uključuje nekoliko pažljivo odabranih etiketa koje se dobro slažu s jelovnikom, a za ljubitelje aperitivo viba tu su i izvrsni talijanski kokteli. Ventidue je mjesto koje bez puno buke radi ono najvažnije – donosi kvalitetu i dobar osjećaj.

In the very centre of Osijek, Ventidue feels like a small, effortless escape – an address you step into just for a quick bite and leave much later than planned. The interior is inviting and tastefully composed, the mood relaxed but impeccably put-together, and the service strikes that rare balance: warm, discreet, and confidently professional.

The pizza list is generous and well-judged, moving from beloved classics to more playful, contemporary combinations – equally satisfying for purists and the perpetually curious. Ventidue treats both Neapolitan and Roman-style pizzas with real respect: excellent Italian ingredients and dough that's light and airy yet deeply flavourful, with the kind of texture that makes each slice feel considered rather than simply filling. Whatever you order – and the toppings really are impressively varied – it's hard to go wrong.

And then there are the details that elevate the experience beyond just pizza. The Scrocchiarella sandwiches – crisp, fast, and unapologetically satisfying – are perfect for a stylish, on-the-go lunch. The pasta selection, from ricotta ravioli to spaghetti pomodoro all'amatriciana, adds another layer of Italian comfort and craft, rounding out the table beautifully.

A small, curated wine offering sits naturally alongside the food, while the aperitivo mood is completed with excellent Italian cocktails. Ventidue is a place that, without making a fuss, focuses on what matters most – delivering quality and a great feeling.



SLAVONICA

*GDJE KARAKTER POSTAJE STIL
WHERE CHARACTER MEETS STYLE*



U samom srcu Pakraca, u prostoru nekadašnje stare pošte, nastala je priča koja daleko nadilazi samu proizvodnju piva. Iza tog pogona stoji zanatska ambicija i jasna ideja – stvoriti pivo koje će nositi identitet kraja, njegov temperament, ritam i karakter. Upravo u tome i leži bit craft scene: ne u masovnosti, nego u osobnosti. Craft pivo nije tek piće, nego izraz mjesta, ljudi i filozofije koja poštuje proces, sastojke i slobodu stvaranja.

Pivo proizašlo iz Slavonice je rezultat promišljanja i osjećaja za stil. U svijetu craft pivarstva upravo je ta autorska nota ono što čini razliku – spremnost da se eksperimentira, ali i da se ostane vjeran vlastitom rukopisu. Glavni majstor pivar Marko Barčan pivu pristupa s mjerom i jasnoćom, tražeći ravnotežu između autentičnosti craft scene i pitkosti koja će biti bliska ljubiteljima piva.

Dobro craft pivo ne mora biti isključivo zahtjevno. Ono može biti i pristupačno, pitko i iskreno, a da pritom ne izgubi svoj karakter – naglašava Marko.

Prvijenac simboličnog imena Grof, nazvan po Juliju Jankoviću, donosi upravo takvu filozofiju. Riječ je o Amber Aleu umjerene snage, blage gorčine i izražene sladnosti koja dolazi od četiri vrste slada – Pilsen, Munich, Amber i Crystal. To je pivo karaktera, ali bez potrebe za pretjerivanjem, konzerativnije u izrazu, zaokruženo i toplo, baš poput priče koju želi ispričati. S druge strane, Slavonska NEIPA pokazuje i drugo lice pivovare – otvorenost prema suvremenim stilovima, aromatičnijem izričaju i široj publici koja traži ležernije, sočno i moderno craft iskustvo.

Slavonica nije zamišljena samo kao mjesto kuhanja piva, već se oko proizvodnje prirodno razvija i turistička priča – kušaonica, vrtina terasa, vođene degustacije, kako bi pivovaru postala prostor susreta, doživljaja i otkrivanja lokalne scene. Upravo u tome leži njezina prava vrijednost – spoj zanata, gostoljubivosti i želje da Pakrac i Lipik ponude još jedan autentičan, mirisan i pamtljiv razlog za dolazak.

I n the very heart of Pakrac, inside the old post office, a story has unfolded that goes far beyond brewing beer. Behind the operation is a craftsman's ambition and a clear idea: to create beer that carries the region's identity—its temperament, rhythm, and character. That is the essence of the craft scene: not mass production, but personality. Craft beer is never merely a drink; it is an expression of place, of people, and of a philosophy that respects process, ingredients, and the freedom to create.

Slavonica's beer is shaped by reflection and a distinct sense of style. In the world of craft brewing, it is precisely this authorial touch that makes all the difference — the willingness to experiment while remaining faithful to one's own signature. Head brewer Marko Barčan approaches beer with clarity and restraint, seeking a balance between the authenticity of the craft movement and an easy drinkability that feels inviting to both seasoned fans and newcomers.

“Good craft beer doesn't have to be exclusively demanding. It can be approachable, drinkable, and honest without losing character,” says Marko.

Their first release, symbolically named Grof after Julije Janković, embodies that philosophy beautifully. It's an Amber Ale of moderate strength with gentle bitterness and pronounced maltiness drawn from four malts — Pilsen, Munich, Amber, and Crystal. It's a beer of character without theatrics: conservative in expression, rounded and warm, much like the story it aims to tell. By contrast, Slavonska NEIPA reveals the brewery's adventurous side—an embrace of contemporary styles, aromatic expression, and a juicier, more relaxed craft experience.

This place was never meant to be solely a brewery. Around production, a wider tourism story has naturally begun to unfold: a tasting room, garden terrace, and guided tastings are turning the space into one of encounter, experience, and discovery of the local scene. Its true value lies in the meeting of craft, hospitality, and the desire for Pakrac and Lipik to offer one more authentic, fragrant, and memorable reason to visit.



PRIMITIVO

Srž prirode / *The Essence of Nature*

Na rubu Kopačkog rita, u prostoru OPG-a Čudesna šuma diše se i živi u ritmu prirode, godišnjih doba, onoga što tog dana raste. Ovdje ne postoji stalni jelovnik, niti unaprijed definirana forma. Postoji samo proces. I tek kada se u njega uđe, postaje jasno tko stoji iza njega – Mario Romulić.

Romulić je godinama bilježio divljinu. Noćio je u močvarama, slušao riku jelena, odlazio tamo gdje većina ne ide. Njegove fotografije svjedočanstva su trenutka te sirove, neuljepšane istine. Ljepota koja se ne nudi, već se otkriva. Danas to radi bez objektivu. U vrtu, u vatri, u hrani.

At the Čudesna šuma family farm on the edge of Kopački rit, life echoes the beat of nature, going with the flow of the seasons and whatever happens to be growing that day. There is no fixed menu, nor a predefined format. Only a process. And behind this process stands one man, Mario Romulić.

Mario spent years documenting the wildlife. He slept in marshlands, listened to the stag roar, and went where most dare not. His photographs bear witness to moments of raw, unvarnished truth, a beauty reserved to a searching eye. Today, he works without a lens. In the garden, in the fire, in the food.



Primitivo ne funkcioniše po pravilima klasične ugostiteljske scene i ne pokušava biti dio nje. Ovdje se dolazi sudjelovati, osjetiti i usporiti. Gosti aktivno sudjeluju u procesu – beru bilje, te uče sagledavati hranu i prirodu iz drugog kuta. Hrana je proces koji počinje u biodinamičkom vrtu, a završava na vatri. Samoodrživost ovdje nije koncept, već svakodnevica. Ono što se bere, uzgaja i priprema dolazi iz neposrednog okruženja, u skladu s prirodnim ciklusima i zato je svaki dolazak drugačiji, jer priroda nikada ne ponavlja isti trenutak.

Mikrolokalnost, sezonalnost i duboko razumijevanje namirnica postaju najveća vrijednost. Kuhanje traje satima, ponekad i cijeli dan – na otvorenoj vatri, u krušnim i tandoor pećima, u dimu trešnje i pod pepelom. Jela se ne objašnjavaju, već se doživljavaju. Prebranac s dimljenom riječnom ribom, perkelt od junećih repova, sporo dimljena glava crne svinje, patke koje se satima okreću na vatri, duboki umaci od kostiju. Tradicija koja se reinterpretira i vraća u svoju punu snagu.

Mario, koji na prvu u sebi ima mirnoću tinjajuće vatre, nosi rijetku kombinaciju strasti, hrabrosti i posvećenosti. No, on



Primitivo, a getaway located on the farm, flouts the conventions of the traditional hospitality scene and makes no attempt to belong. People come here to be, to feel, to slow down, to take part in the process by picking herbs and learning to see food and nature from a different perspective. Food begins in the biodynamic garden and ends over fire. Self-sufficiency is not an abstract concept but an everyday reality. What is grown, picked, and prepared comes from the immediate surroundings in harmony with natural cycles. Each visit is therefore different, as are the moments spent in nature.

Microlocality, seasonality, and a deep understanding of ingredients become the greatest values. Cooking takes hours, sometimes even an entire day. Food is prepared over open fire, in bread and tandoor ovens, in the smoke of cherry wood, and beneath ash. Dishes are not explained but experienced. Baked beans with smoked river fish, beef tail pörkölt, slow-smoked head of black Slavonian pig, ducks turning for hours over flame, rich bone-based sauces. Tradition is reinterpreted and restored to its full strength.



nije nužno prvo lice koje ćete sresti kad zakoračite na imanje. Sinovi, Ivor i Svebor, mladi muškarci u ranim dvadesetima, ravnopravno su uključeni u svaki aspekt rada – kao proizvođači iste filozofije, iste pažnje i istog odnosa prema prirodi. Ta obiteljska energija i jedinstven pristup prepoznati su na nacionalnoj razini, pa im je Gault&Millau dodijelio Trofej za poseban doživljaj. Za doživljaj Primitiva i Čudesne šume.

Prostor nosi upravo tu filozofiju - na prvi pogled divlji, ali u svakom detalju promišljen. Police prepune uspomena i ručno izrađenih predmeta, veliki otvoreni kamin, sitnice koje vezu priču. Ništa nije slučajno, samo djeluje tako.

Primitivo je utočište u kojem se priroda i čovjek susreću kroz sve nijanse života. Ovdje se diše dublje, smije iskrenije i polako otpuštaju slojevi – sve dok ne ostane samo ono što je stvarno.



Mario, whose presence carries the quiet intensity of a smoldering fire, embodies a rare combination of passion, courage, and dedication. Yet he is not always the first person you will meet upon arrival. His sons, Ivor and Svebor, young men in their early twenties, are equally involved in every aspect of the work, carrying on the same philosophy with the same care and the same rapport with nature. This energy and distinct approach have been recognised across the nation, and received a Trophy for a Unique Experience from Gault&Millau.

Primitivo and Čudesna šuma reflect this philosophy, seemingly wild at first glance, yet every detail is carefully considered, such as shelves filled with memories and handmade objects, a large open fireplace, and small elements that weave the story together. Nothing is there by chance, even if it looks like it is.

Primitivo is a refuge where nature and people meet across all shades of life. Here, the breath deepens, laughter becomes more sincere, and layers begin to peel, until only what is real remains.

JOSIĆ ART EDITION

Umjetnički fotograf i majstor crno-bijele fotografije Stanko Abadžić, na inicijativu dizajnera Miroslava Kičića i uz podršku Damira Josića, kreirao je vizualni identitet za limitiranu ediciju vrhunskih vina Cabernet Franc i Cuvée Superior.

Josić Art Edition povezuje tradiciju i filozofiju vinarstva s bezvremenskim, suptilno melankoličnim Abadžićevim fotografijama ženskog akta. Njegov prepoznatljiv rukopis — reduciran, tih i atmosferski — daje bocama dodatnu dimenziju i pretvara ih iz proizvoda u kolekcionarski objekt. U toj igri svjetla i sjene, tijelo postaje linija, a vino priča o strpljenju, zrelosti i eleganciji koja se ne nameće, nego otkriva. Kao što se u čaši slojevi polako otvaraju, tako i kadar ostavlja prostor diskretnom i profinjenom pogledu. Gotovo intimnom.

Ova suradnja označava prvo gostovanje jednog umjetnika u sklopu Josić Art Editiona, čime projekt dobiva dodatnu kulturnu i autorsku težinu.

Stanko Abadžić, an art photographer renowned for his black-and-white work, was invited - on the initiative of designer Miroslav Kičić and with the support of Damir Josić - to shape the visual identity of a limited release of two top wines: Cabernet Franc and Cuvée Superior.

Josić Art Edition brings the heritage and quiet discipline of winemaking into dialogue with Abadžić's timeless, delicately melancholic photographs of the female nude. His unmistakable signature—restrained, quiet, and atmospheric—adds an extra dimension to the bottles, transforming them from a product into a collector's object. In the subtle choreography of light and shadow, the body resolves into pure line, while the wine tells a story of patience, maturity, and an elegance that doesn't insist, but reveals itself. Just as layers in the glass slowly unfold, the frame, too, leaves room for a discreet, refined gaze—almost intimate.

This is the first guest-artist collaboration within Josić Art Edition, adding a distinct cultural presence and a stronger authorial signature to the project.





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.

ONDINE

Hedonizam s karakterom i stilom
Hedonism with Character and Style



Zmajevac je od onih mjesta koja ne nude adrese, nego tragove. U Katoličkom surduku, skrovitom, a opet živopisnom kutu Baranje, smjestio se Studio & Wine House Ondine. Već prvi pogled na gator na broju 170 budi znatiželju - dvije vinske bačve, dvije masline. Maslina, simbol Mediterana i dugovječnosti, ovdje usred Baranje pojavljuje se potpuno neočekivano, gotovo provokativno i izvan konteksta. No upravo taj suptilni pomak iz poznatog u osobno otkriva filozofiju Ondine. Baš kao i bačve koje nisu scenografija, nego poziv - sjedi, predahni, popij čašu i pusti da se tempo sam namjesti.

Ondine nije nastala kao turistički koncept, već kao osobni prostor Bernarde i Marija Fuisa, Osječana profinjenog urbanog senzibiliteta, koji su gator iz 1921. godine pretvorili najprije u osobno utočište za duga sjedenja, vatru u kaminu, čašu vrhunskog pića i razgovore koji se protežu poput horizonta nepregledne ravnice. Kada su prijatelji počeli dolaziti – i ostajati – ideja dijeljenja tog ugođaja došla je posve prirodno. Zato danas, kad se vrata znatiželjno odškrinu, često ćete zateći razdragano društvo uronjeno u razgovor, mačku kako drijema uz tinjajuću vatru, i domaćine s onim osmijehom koji ne glumi gostoprimstvo nego ga živi.

Predanost domaćinstvu, pažnja prema detaljima i iskren odnos prema gostima prepoznati su i službeno, priznanjem za domaćina godine u Osječko-baranjskoj županiji.



Zmajevac is one of those places that has no addresses but clues. In Katolički surduk (Catholic Holloway or sunken lane), one of its secluded yet vivid crannies, lies the Ondine Studio & Wine House. Its gator (not the animal but the traditional wine cellar cut into a hill and usually walled by brick) at number 170 stirs curiosity at first sight. Besides the two wine barrels, there are two olive trees. Here in the heart of Baranja this symbol of the Mediterranean and longevity is what you'd least expect, almost provocatively out of context. And yet, this subtle shift from familiar to personal reveals Ondine's philosophy. And so do the barrels, which are not just a stage prop but beckon you to sit down, pause, pour a glass of wine, and let the pace set itself.

At first, Ondine did not emerge as a hospitality concept. Bernarda and Mario Fuis, Osijek natives with a refined urban sensibility, first restored this gator, built in 1921, into a private refuge for long evenings by a crackling fireplace, with a glass of something exceptional and conversations that stretch out like the endless horizon over the plains. When friends began to linger, the idea of sharing that atmosphere came naturally. This is why today, as curiosity drives you to push the door open, you will often find cheerful company immersed in conversation, a cat dozing by the glowing embers, and hosts whose smiles are genuine.

Dedication to hospitality, attention to detail, and sincere rapport with guests at Ondine have also received official recognition with the Osijek-Baranja County Host of the Year Award.





Prvi dojam je intiman, nenametljiv, poput dnevnog boravka u kojem se osjećate kao kod kuće. A onda se, gotovo bez najave, otvara ulaz u vinski podrum – skriveni dragulj prostora. Podrum, ukopan u lesni obronak Banovog brda više od stoljeća tiho diše svojim ritmom. Restauriran s dubokim poštovanjem prema izvornim materijalima i strukturi, zajedno s kušaonicom zamišljen je kao privatni salon gdje se viski toči bez žurbe, cigara pali s poštovanjem, a selekcija vina i pića služi isključivo jednom cilju – uživanju. Atmosfera podsjeća na stare europske salonske večeri, samo s prepoznatljivim baranjskim potpisom. Pravi hedonisti odmah će prepoznati detalje koji otkrivaju da ovdje ništa nije slučajno.

Iznad, u potkrovlju, čeka apartman kao privatna oaza u kojoj i vrijeme bezbrižno odmara. Autentične drvene grede, opeka i povijesna struktura prostora susreću se s bezvremenskim dizajnerskim komadima, mekim teksturama i toplom rasvjetom koja interijer obavlja poput večernjeg svjetla.

Smještena u srcu baranjske vinske ceste, Ondine je savršena polazišna točka za istraživanje regije – vinarija, biciklističkih ruta i prirode koja se mijenja sa svakim godišnjim dobom. Istovremeno, to je i mjesto s kojeg se ne mora nikamo. Ondine privlači putnike s istančanim osjećajem za život. One koji žele nestati na nekoliko dana i obnoviti energiju, ali i one koji slave prijateljstvo, važne trenutke, dobar život. Kao i sve željne mira i tišine koja liječi ili razgovora do kasno u noć i jutro bez plana.

Ipak, jedno im je zajedničko - svi odlaze s istim osjećajem kako su bili dio nečeg osobnog, jer ovo je mjesto gdje gosti ne odlaze kao posjetitelji, već kao prijatelji. I gdje Baranja ne postaje destinacija - nego osjećaj.

The first impression is intimate and unassuming, like that of a living room in which you feel at home. And then you see the discreet entrance to a century-old wine cellar – the hidden jewel of the house. Carved into the loess slope of Banovo Hill and restored with deep respect for its original materials and structure, it flows seamlessly into a tasting room conceived as a private salon, where whisky is poured without haste, cigars are lit with reverence, and the selection of wines and spirits serves a single purpose – pleasure. The atmosphere evokes old European salon evenings but has a distinct local mark. True hedonists will immediately spot that no detail here is random.

Above, in the attic, an apartment awaits like a private oasis where even time seems to rest. Authentic wooden beams, brickwork, and the historic structure meet timeless design pieces, soft textures, and warm lighting that wraps the interior like the glow of early evening.

Set in the heart of the Baranja Wine Road, Ondine is the perfect starting point to explore the region, its wineries, cycling routes, and nature that changes with every season. Or you can just stay there. Ondine attracts travellers who have a fine sense of good living: those who want to disappear for a few days and recharge, those who celebrate friendship and important moments, and those who seek the healing power of silence or a conversation that would last late into the night and have no plans for the next morning.

Yet they all share one thing in common – they leave with the same feeling of having been part of something personal, because guests do not leave this place as strangers but as friends. Baranja here is not a destination but a feeling.



MERLON

U srcu osječke Tvrde, iza povijesnih fasada i ritma kamenih ulica, smjestio se Merlon - bar u koji svратиш na brzinu, a ostaneš cijelu večer. Novi smjer usmjeren je na vino i pretvara Merlon u mjesto susreta, uživanja i otkrivanja, gdje se vino ne doživljava isključivo kao piće, već kao glavna tema večeri.

Koncept je posvećen pažljivo promišljenoj vinskoj selekciji - od odabranih lokalnih etiketa do vina iz drugih regija koja nose karakter terroira i potpis vinara. U profinjenom, ali nenametljivo ugodnom ambijentu, svaka preporuka dolazi s mjerom, znanjem i stilom. Posebnu draž daju gostovanja vinara i vinskih kuća iz raznih krajeva, koji donose novu dinamiku na osječku vinsku scenu, kao i nova poznanstva i otkrivanja novih okusa. Uz vino, hladne plate i zalogaji birani su s istim kriterijem, kako bi pratili aromatiku i zaokružile doživljaj.

Merlon je mjesto stvoreno za razgovore i druženja, gdje se sasvim običan dan pretvara u večer koja nadmašuje očekivanja i ostaje pod kožom.

In the heart of Osijek's Tvrđa, behind historic façades and the gentle rhythm of cobbled streets, Merlon has found its place — a bar you stop by “just for a quick one” and end up staying all evening. Its new direction is unmistakably wine-led, shaping Merlon into a setting for meeting, lingering, and discovery, where wine isn't seen merely as a drink, but as the evening's main event.

The concept centres on a carefully curated wine selection, from standout local labels to bottles from other regions that carry the character of their terroir and the winemaker's signature. In a refined yet quietly welcoming atmosphere, every recommendation arrives with measure, knowledge, and style. Added charm comes from guest appearances by winemakers and wineries from across the country, bringing fresh energy to Osijek's wine scene — along with new encounters and new flavours to explore.

Alongside each glass, cold platters and small bites are chosen by the same criterion: to mirror the aromas, elevate the textures, and round out the experience with effortless balance. Merlon is made for conversation and easy company - a place where an ordinary day turns into an evening that exceeds expectations and stays with you long after.

Kuća Biljkinog oca

Miris ravnice / The Scent of Open Plains

Nadomak prirodnog bisera Kopačkog rita, u Lugu - mjestu koje miriše na papriku i ravnicu - smjestila se Kuća Biljkinog oca. Već nakon nekoliko koraka kroz dvorište jasno je da ovo nije tek još jedna kuća za odmor, nego boutique utočište s karakterom. Stoljetna kuća u središtu sela osvaja oker fasadom, dok pogled kroz kapiju otkriva dugi trijem prepun zelenila, poput malog botaničkog hodnika koji vas polako uvodi u ritam kuće. Vlasnik Vedran, etnolog i zaljubljenik u antikvitete, tradiciju i bilje, svoju je priču utkao u svaki detalj.

Namještaj s početka 20. stoljeća, u historicističkom i secesijskom stilu, kući daje dozu muzejske elegancije, no bez hladnoće. Ovo je i dalje topao dom, živ i pun sitnica koje traže da ih primjetite. Suvremeniji sloj, pažljivo uklopljen u tradicijsku gradnju, čeka u nekadašnjoj štali, danas pretvorenoj u prostor za druženje. Zemljani zidovi, strop od trske i restaurirani komadi namještaja stvaraju prirodan, smiren okvir, dok zidana valovita klupa koja obgrljuje prostoriju okuplja ljude u krug kao da je prosto privatni lounge u kojem razgovor traje dulje nego što ste planirali. Kad zahladi, peć na drva preuzme glavnu ulogu i cijeli prostor dobije onu meku, intimnu toplinu zbog koje se večeri pretvore u ritual.

Pogled dalje bježi u dvorište, u niz ciglom popločenih kutaka za sjedenje, svaki kao mala scena za drugačiji dio dana. Jedan je kao stvoren za jutarnju kavu, drugi za poslijepodnevni predah, dok čardak pretvoren u terasu s pogledom na ostatak vrta zove na suton i čašu vina. Sunčani dio vrta, bogat cvijećem koje voli svjetlo, planski je zasađen tako da stvara pravi razigrani, romantični cottage garden. U njemu su i dva ambara koja će tek dobiti novu namjenu, i daju do znanja kako se ovdje hedonizam njeguje i razvija polagano.

Kuća Biljkinog oca nije samo adresa za prespavati. To je mjesto susreta - idealno za manji retreat, proslave ili radionice koje se redovito održavaju. Ovdje se dolazi usporiti, udahnuti ravnicu, dotaknuti tradiciju i kući ponijeti ono najvrjednije - osjećaj da ste barem na trenutak živjeli jednostavnije i bolje.

”Kuća Biljkinog Oca” (The House of Father’s Plants) is situated on the edge of the Kopački Rit nature park in the heart of a village called Lug, which smells of paprika and open plains. Just a few steps into the courtyard and it becomes clear this is not yet another holiday home but a boutique retreat with a distinguished character. Even from the gate this century-old house captivates imagination with its ochre façade revealing a long porch, full of potted plants like a small botanical corridor that gently draws you into its history thanks to Vedran, its owner and ethnologist, who is passionate about antiques, tradition, and plants.

Early 20th-century furniture in historicist and Secession styles lends the house a note of museum-like elegance, yet devoid of coldness. It is a warm, lived-in home, full of life and small, captivating details. Then there is a stable now repurposed into a lounge and carefully integrated into the traditional architecture. Its earthen walls, a reed ceiling, and restored furniture pieces create a smooth, relaxing atmosphere, while the uneven earthen bench that runs along the walls invites people to gather around and lose the sense of time in a pleasant conversation. When the temperature drops, the wood-burning stove takes the spotlight, radiating with a soft, intimate warmth that turns evenings into a ritual.

The eye wanders further into the courtyard, with a series of brick-paved seating nooks, each setting a stage for a different time of day – a morning coffee, an afternoon lull – while the elevated section called čardak, repurposed into a terrace overlooking the rest of the garden, beckons at dusk with a glass of wine. The sunny part, lush with light-loving flowers creates a playful, romantic cottage garden. There are also two barns, still awaiting to be repurposed, as if to say that there is no rush, that hedonism is nurtured and allowed to unfold slowly.

“Kuća Biljkinog Oca” is not a one-night place to stay but a place of gathering, an ideal retreat for celebrations or workshops, which are regularly held here. This is a place to slow down, to breathe in the plains, to sense tradition, and take home the most precious thing of all: the feeling that, if only for a moment, you lived a simpler and better life.



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Baranjske noći

U RITMU STARIH VREMENA AT THE PACE OF ANOTHER TIME

U srcu Baranje, u Karancu, smjestilo se seljačko domaćinstvo Baranjske noći – mjesto gdje tradicija i mir prirode žive punim plućima. Riječ je o staroj autohtonoj panonskoj baranjskoj kući, građenoj prije više od 150 godina. Obnovljena s puno ljubavi, i uređena na tradicionalan način, kako bi svaki gost osjetio duh prošlih vremena, običaje Baranjskog kraja i toplinu života kakav se nekada živio. Svaki detalj u domaćinstvu, od uređenja interijera do dvorišnog ambijenta, poziva goste da uspore i vrate se u neka jednostavnija i iskrenija vremena. Priroda koja ga okružuje daje posebnu vrijednost, jer gosti mogu uživati u mirnom okruženju, tišini sela i ljepoti ravnice, daleko od gradske vreve. No, ovdje se ne dolazi samo na odmor, nego po doživljaj Baranje, njezine baštine, mirisa, okusa i gostoljubivosti.

Na domaćinstvu se uzgaja sezonsko ekološko voće i povrće, spremno za kušanje u njegovom prirodnom obliku ili kroz prerađene proizvode pripremljene na način kako su to radili naši stari. U tim okusima sačuvana je jednostavna, domaća i autentična tradicija.

Domaćinstvo vodi mladi bračni par Martina i Dragan, koji s puno entuzijazma, ljubavi i poštovanja prema naslijeđu stvara prostor u kojem se tradicija ne čuva samo kao uspomena, nego se svakodnevno živi. Spoj mladenačke energije i stare baranjske kuće daje posebnu čar – onu u kojoj se prošlost i sadašnjost susreću na najljepši mogući način.

Baranjske noći mjesto su na kojem Baranja otvara svoje srce svakom gostu.

PREPORUKA / TIP

Tradicionalan baranjski doručak, pripremljen od domaćih namirnica – jaja, kulen, kobasice, sir, domaći sokovi, povrće – punih okusa koji bude uspomene na djetinjstvo, obiteljski stol i bogatstvo baranjske kuhinje.

Traditional Baranja breakfast prepared with local homemade ingredients – eggs, kulen, sausages, cheese, fresh vegetables, and house-made juices. Rich in flavour and comfort, it evokes memories of childhood, family tables, and the generous spirit of Baranja's culinary heritage.

In the heart of Baranja, in the village of Karanac, lies Baranjske Noći, a rural estate where tradition and the quiet poetry of nature are still deeply alive. Set within an authentic Pannonian house built more than 150 years ago, this lovingly restored retreat has been thoughtfully preserved in the spirit of its heritage, inviting each guest to step into the charm of another time - to discover the customs of the Baranja region, the warmth of its people, and the beauty of a life once lived at a gentler pace. From the character of the interiors to the atmosphere of the courtyard, every detail invites guests to slow down, breathe deeply, and reconnect with a simpler rhythm of living. The surrounding landscape adds yet another layer of quiet luxury. Here, guests are immersed in the stillness of the countryside, the hush of the village, and the open beauty of the plains, far removed from the noise and urgency of the city. Yet one does not come here merely to rest, but to truly experience Baranja — its heritage, its aromas, its flavours, and its enduring hospitality.

The estate also nurtures seasonal organic fruit and vegetables, offered either in their pure, natural form or transformed into traditional homemade delicacies prepared as they once were. In these flavours, the true essence of Baranja reveals itself: simple, sincere, and deeply rooted in tradition.

At the heart of the story are Martina and Dragan, a young couple who lead the estate with enthusiasm, devotion, and profound respect for the legacy they have inherited. Through their care, tradition is not preserved here as a memory alone, but lived each day with authenticity and grace. Their youthful energy, woven into the soul of this old Baranja home, creates a rare harmony — one in which past and present meet in the most beautiful way.

Baranjske Noći is a place where Baranja opens its heart to every guest.

ZSOLT MAUL

STRAST KAO IDENTITET
PASSION AS IDENTITY

Ponekad vas s nekim upozna gužva - glasna, živa, pomalo kaotična, ali magnetična i puna energije koju ne možete ignorirati. Najveći vinski festival u Slavoniji, WineOS, vibrantno je mjesto gdje je gotovo nemoguće ne osjetiti zaraznu kombinaciju uzbuđenja i dobrog nemira, onog finog unutarnjeg pomaka koji vas tjera da kušate još i pitate više. U takvoj se atmosferi, među mnoštvom čaša i razgovora, bez iznimke izdvoji barem jedna pozicija na kojoj se toči bez pauze, a ljudi ostaju dulje nego što su planirali. Iza jedne takve stajao je čovjek koji o vinu govori kao da vam otkriva nešto osobno, važno, gotovo intimno - Zsolt Maul, vinar iz Villány, jednog od najstarijih vinarskih područja Mađarske.

Publika ga je prihvatila instinktivno – ne zbog glasnoće, nego zbog načina na koji je znao usporiti trenutak i pretvoriti ga u priču. Kasnije se to samo potvrdilo u intimnijem formatu, gdje je prostor bio prepun, atmosfera nabijena, i vina koja izazivaju reakciju i ostavljaju trag. I onda završetak večeri u njegovom stilu – velikodušan, gotovo filmski, sa otvaranjem magnuma, premium etiketa i poklanjanja wellness boravaka u Villányju. Jedno je postalo sigurno - Maul je dobio novu publiku u Slavoniji i Baranji.

Sometimes you are introduced to someone through a crowd, loud, lively, slightly chaotic, yet magnetic and charged with an energy that cannot be ignored. The largest wine festival in Slavonia, WineOS, is a vibrant setting where it is almost impossible not to feel that infectious blend of excitement and positive unrest, that subtle inner shift encouraging you to taste more and ask more. In such an atmosphere, among countless glasses and conversations, there is always at least one stand where the pouring never pauses and people linger longer than they intended. Behind one such stand was a man who spoke about wine as though he was sharing something personal, important, almost intimate. His name was Zsolt Maul, a winemaker from Villány, one of Hungary's oldest wine regions.

The audience lingered instinctively, attracted not as much by the noise but by the way he slowed the moment and turned it into a story. Later, I had the same experience in a more intimate setting of a full room. The atmosphere was charged, incited by wines that left a lasting impression. Maul ended the evening in his own, generous and almost cinematic style, by opening the magnums, pouring premium labels, and sharing Villány spa vouchers. One thing became certain; Maul had won over a new audience in Slavonia and Baranja.

Najbolji ljudi ne igraju na sigurno, nego na istinito. Kad je karakter jači od straha, publika to osjeti prije nego što shvati zašto.

The best do not play safe but play true. When character is stronger than fear, people sense it before they understand why.





Kako se isti duh brzo prepoznaje, ubrzo su njegova vina stigla i dalje prema zapadu Hrvatske. Na dodjeli kvarnerskih vinskih trofeja, Maul ih je odnio čak 8: tri Grand Gold (Diamond) nagrade za Dávid 2020, Dániel 2020 i Krisztina 2020, te zlatne medalje za Lator, Hedonista, Creator, Zsolt i Valkűr. Nije to bio slučaj. To je bio dokaz.

Maula opisuju dvjema riječima. Fenegyerek – čovjek koji ide mimo pravila, riskira, ruši granice i, kad sve izgleda izgubljeno, opet ustaje. I lator – lopov, ali i tamna, snažna, temperamentna energija koja ne traži opravdanje. Te dvije riječi nisu samo opis karaktera. Postale su temelj cijelog njegova vizualnog i vinskog identiteta. U njegovoj životnoj priči postoje dva gotovo nevjerojatna trenutka, oba vezana uz noći koje su završile povišenim promilima u krvi. Jedan ga je vratio vinogradu, drugi donio ključnog poslovnog partnera. Slušajući Maula, pojavi se misao kako često viša sila odredi čovjekov put.

Priča počinje 1999. kada Zsolt napušta fakultet u Budimpešti i vraća se obiteljskom vinogradu. Otac mu svesrdno pomaže, da prebrodi prve godine koje su eksperimentalne, nesigurne, ali autentične i kako sam kaže - maulovske. Pravi lom dolazi 2006. kada ostaje sam. Ulazi all in - investicije, krediti, rast. Villány tada cvjeta, turizam raste, sve ide u dobrom smjeru. A onda trenutak kojeg dobro pamti - švicarski franak. Rate kredita skaču, tržište pada, da bi 2011. godine došao bankrot.

When that same spirit is recognized, it doesn't take long for it to travel - soon, his wines found their way further west across Croatia. At the Kvarner wine trophy awards, Maul received eight trophies: three Grand Gold Diamond awards for Dávid 2020, Dániel 2020, and Krisztina 2020, and gold medals for Lator, Hedonista, Creator, Zsolt, and Valkűr. This was no coincidence. This was an acknowledgement.

Maul is often described by two words. Fenegyerek, a man who breaks the rules, takes risks, crosses boundaries, and rises again when everything appears lost. And lator, a rogue, but also a darker, powerful, and temperamental energy that seeks no justification. These words not only describe his character but are the foundation of his visual and winemaking identity. His life story is marked by two almost improbable moments, both tied to nights that ended with elevated blood alcohol levels. One led him back to the vineyard, the other brought him a key business partner. Listening to Maul, one cannot help but feel that his journey was guided by a higher force.

The story begins in 1999, when Zsolt left Budapest University and returned to the family vineyard. His father supported him fully, helping him through the early years, which were experimental, uncertain, yet authentic and, as he puts it, distinctly Maul-like. The turning point came in 2006, when he found himself alone. He took loans and went all in to expand. Villány was

Gubi gotovo sve - vinograde, imovinu, automobile, sigurnost. To je trenutak u kojem većina priča završava. No, njegova tek počinje. S obitelji odlazi u Njemačku i kreće iz nule, kao konobar. Brzo pokazuje ono što ga definira, a to je osjećaj za ljude, stvaranje atmosfere i jedinstvenih iskustava. Restoran u kojem radi pretvara u mađarski koncept koji postaje hit. 2015., na vinskom festivalu u Villányju, nakon jedne duge noći u oblacima vinskih para, neočekivano kupuje vinograd.

- Ujutro me nazvao prijatelj i rekao "dođi vidjeti vinograd koji si kupio." U tom trenutku nisam imao ni približno dovoljno sredstava, ali to me nije spriječilo – prisjeća se Maul.

- Osjećao sam da mi je mjesto ondje, uz mir vinograda i zeleni krajolik. Donio sam odluku o povratku. I novom početku. Znao sam točno što želim raditi. Jasnoća koju sam imao ne mogu opisati - nadovezuje se.

Uskrсни ponedjeljak 2017, drugo pijanstvo, i još jedan ključan trenutak koji mijenja život.

Nakon još jednog mamurnog jutra upoznaje tri Nijemca koji su došli u podrum po vino.

***Premium nije cijena, nego režija
doživljaja. Kad su vino, prostor,
ljudi i detalji usklađeni, luksuz
postaje osjećaj, a ne etiketa.***

flourishing at the time, tourism was growing, and everything appeared to move in the right direction. Then came the moment he remembers clearly, the Swiss franc. Interest rates soared, the market crumbled, and by 2011 he had to declare bankruptcy, losing almost everything: vineyards, property, cars, livelihood. For most, this would be the end of the story. For him, it is the beginning. He moved to Germany with the family and started again from scratch, working as a waiter. He quickly revealed what defines him, an instinct for people, for atmosphere, and for creating distinctive experiences. The restaurant where he worked adopted a Hungarian concept and became a success. In 2015, at a wine festival in Villány, after a long, wine-soaked night, he bought a vineyard.

"A friend called me the next morning and said, 'come and see the vineyard you bought.' I did not have nearly enough money, but that did not stop me," Maul recalls.

"I felt that I belonged there, among the calm of the vineyard and the green landscape. So, I decided to return and start anew. I knew exactly what I wanted to do. The clarity I had is impossible to describe," he adds.

***Premium is not a price tag but the
goal of experience. When wine,
environment, people, and detail
are aligned, luxury becomes a
feeling rather than a label.***





- Sjećam se kako nisam mogao niti vode piti to jutro - kroz smijeh kaže Zsolt i nastavlja.

- Kako se razgovor razvijao, vino pilo, suradnja se jednostavno sama od sebe dogodila. Ja sam pričao o svojoj viziji da vino mora biti premium i da mora imati cijenu koja to potvrđuje. Točno ono što je i njima bilo bitno. Jedan od njih postao je važan poslovni partner.

Novi dizajn, jači identitet, rastuća reputacija. Maul tada sve jasnije shvaća kako premium ne znači samo ono što je u boci. Premium je i prostor, i prezentacija, i način na koji gost ulazi u priču. U tom kontekstu nastaje puni smisao imena Lator. To nije samo etiketa cabernet franca – to je temelj cijelog identiteta. Vino, bistro, kuće za goste i filozofija prema kojoj ambicija počinje od prvog koraka, ne tek na vrhu.

– Treba ciljati publiku koja ne pije vino da bi utažila žeđ, nego da bi potvrdila stav. Ako regija želi biti doživljena kao ozbiljna vinska destinacija, mora imati i vina koja se cijene kao raritet i prestiž. Ne mora ih svatko razumjeti, ali moraju postojati - objašnjava Maul.

Upravo zato na vrhu njegove linije stoji etiketa Zsolt, vino od 300 eura po boci. Nije simbolična. To je ozbiljno zamišljen luksuzni proizvod koji ne skriva svoju vrijednost. I koji nalazi svoju publiku - kao dar, trofej, iskustvo koje se nosi kući. A tajna kvalitete leži i u detaljima koje drugi preskaču. Godinama prate metodu što dužeg zadržavanja grožđa na

The Easter Monday of 2017 brought another pivotal moment. After yet another hungover morning, he met three Germans who came to the cellar to buy wine.

"I remember that I could not even drink water that morning," Zsolt says with a smile. "As the conversation unfolded and the wine was poured, we started to talk about partnership. I spoke about my vision that wine must be premium and must carry a corresponding price tag. This was what mattered to them as well, and one became my important business partner."

Followed the label redesign, stronger identity, and a growing reputation. At that stage, Maul realised more clearly that premium did not refer only to what was in the bottle. It had to include the setting, the presentation, and the guest's role in the story giving rise to the full meaning of the brand Lator – the rogue, the outlaw – not as a simple Cabernet Franc label but as its whole identity that is built on wine, a bistro, and accommodation from the outset, rather than as the final goal.

"You must aim for an audience that does not drink wine to quench thirst but to assert a standpoint: if a region wishes to be perceived as a serious wine destination, it must also have wines that are valued as rarity and prestige. Not everyone has to understand them, but they must exist," Maul explains.

This is why, at the top of his range, his Zsolt label has the 300 euro per bottle price tag. The price is not symbolic but reflects a carefully conceived luxury product intended as a gift, a trophy,



trsovima, da dozri, da dostigne visok sadržaj mošta i alkohola. Grožđe koje mnoge vinarije odbace na stolu za sortiranje, kod Maula postaje ono što njegova crvena vina čini posebnima. U svakoj boci nalazi se snaga i volumen, ali i karakter, disciplina i teatralnost.

Hedonizam i strast su kod Maula identitet i stav. U čaši, u prostoru, u načinu na koji vam netko kaže – probaj ovo. Maulova vina imaju vlastiti karakter i stil, a samim time i način prezentacije. Njegov podrum je prava riznica za sve koji traže jedinstvena iskustva. Bačve od francuskog, mađarskog i američkog hrasta okružene su vinskim trezorima u kojima počinje jedan od najzanimljivijih aspekata kuće Maul. Trezori nisu samo skladišni prostor. To je usluga koja govori o tome koliko ozbiljno Zsolt shvaća odnos između vina i vremena. Svake godine otvara se mogućnost kupnje osobnog vinskog trezora, pažljivo komponiranih paketa koji kombiniraju najbolje iz njegovog podruma - od legendarne Lator linije i Hedonista, preko Creatora i raritetnih godišta, sve do iznimnih etiketa poput Krisztine, Dávida, Dániel Antika i magnuma koji sazrijevaju pod posebnim uvjetima. Virgo trezor Selection, kao kruna ponude, ulaz je u najekskluzivniji sloj Maulove riznice, s bocama čija ukupna vrijednost premašuje i sam godišnji paket. Ideja je jednostavna, a učinak dubok, jer vi ne kupujete vino, vi čuvate iskustvo za trenutak koji tek dolazi. Za večeri koje zaslužuju nešto posebno, za poklon koji ne zahtijeva

an experience to be taken home. The secret of its quality also lies in details others might overlook. For years, Zsolt has followed a method of leaving grapes on the vine for as long as possible, allowing them to ripen fully and reach high must and alcohol levels. In Maul's cellar, grapes that many wineries would discard at the sorting table give his red wines their distinctive character. Each bottle contains body and strength, character, discipline, and a certain theatricality.

Hedonism and passion best describe his wine, like an identity card or a declaration. These qualities are present in the glass, in the atmosphere, and in the way people say, try this. His wines possess a distinct character and style, and call for a particular mode of presentation. His cellar is a treasury for those in search of unique experiences. His vaults with barrels of French, Hungarian, and American oak are among the most intriguing places of the Maul estate. They reflect how serious Zsolt is about wine and time. Every year, you get the opportunity to buy a personal wine vault and keep there a selection of the finest wines from his cellar, including the renowned Lator line and Hedonista, Creator, rare vintages, and exceptional labels such as Krisztina, Dávid, Dániel Antika, or magnums that mature under special conditions. The pinnacle of his offering, The Virgo Vault Selection, opens the door to Maul's most exclusive treasury, with bottles whose total value exceeds the annual package. The idea is simple, yet the effect is profound,

objašnjenje. To je Maul u punom smislu – ne isključivo vinar, nego kustos nečeg što sazrijeva s vremenom.

- Vino je jedna od najboljih ekspresija ljudske duše. U njemu se odražava sve što čini čovjeka. Sadrži njegovo srce i dušu, otkriva njegove želje, ali i ono koliko može biti voljen – kaže Maul.

Maul nije stao na vinu. Na Vinskoj ulici, točno tamo gdje Villány govori najgromkije, stoji i Maulov vinski bar i bistro Lator, mjesto koje nastavlja filozofiju podruma za stolom. Vodi ga sin Dávid, koji je u međuvremenu postao važan dio cijele priče, dok kuhinju u svojim rukama drži mama. I to se osjeća, ali ne u smislu nostalgične domaće kuhinje, nego u hrani s karakterom, s pažnjom, s razlogom. Jelo ovdje prati vino, ne obrnuto.

Ukoliko odlučite ostati, i to je promišljeno do detalja. Četiri Lator kuće za odmor raspoređene su neposredno uz vinariju: Apartmánház, Présház, Boross Vendégház i Vendégház. Svaka nosi isti rukopis kao i vinarija. Kuće za goste vodi Kristina, Zsoltova supruga, koja polaže iznimnu pažnju prema detaljima i posvećenosti da se svi osjećaju udobno. Kao da ste u toplom, snažnom zagrljaju Villanya - kuće su okružene vinogradima, a

as you are not purchasing wine, but saving it for a moment of experience yet to come. For evenings that deserve something exceptional, for a gift that speaks for itself. This is what Maul is about, not only as a winemaker, but as a curator of something that matures with time.

"Wine is one of the finest expressions of the human soul. It reflects everything that defines a person. It contains their heart and soul, reveals their desires, but also how lovable they are," says Maul.

Maul has not stopped at wine, though. On the main wine street of Villány, he has the Lator wine bar and bistro, which brings his philosophy of the cellar to the table. It is run by his son Dávid, who has become an important part of the story, while the kitchen is in the hands of his mother. You can sense it not as home cooking nostalgia but in its character, care, and purpose, as the food accompanies the wine and not the other way round.

If you choose to stay a day or two, every detail of accommodation has been given much thought. Next door to the winery, there are four Lator guest houses: Apartmánház, Présház, Boross Vendégház, and Vendégház. They are managed by Zsolt's wife Kristina, who pays exceptional attention to detail and to

Snaga se vidi u tome koliko si spreman riskirati vlastito ime i donositi odluke da ideš do kraja, pri čemu nema garancije da će itko razumjeti.

Strength is revealed in the willingness to carry decisions through to the end, at the risk of being misunderstood.



maul.hu



s terase se otvara pogled na Villány planinu. Koncept smještaja je osmišljen za zajedničke trenutke, jednako parovima koji traže mir i privatnost, prijateljima koji žele zajedno kuhati i uživati u vinima, obiteljima kojima treba udobnost doma, kao i istinskim ljubiteljima vina koji žele biti blizu samog srca regije. U tom balansu intime, zajedništva i autentičnog vinskog okruženja, jutro započinju u miru, dani vode kroz vinograde i večeri se spontano produže uz vino, razgovor ili opuštanje u wellnessu. Vikendom su puni, Villány tada pulsira. Večeri su glasnije, energija intenzivnija, stolovi zauzeti. Kod Zsolta to znači večeri koje se ne planiraju do kraja. Stolovi se produžuju, čaše se ne prazne i nastaju trenutci u kojima vino prestaje biti tema, a postaje povod. Glazba, energija, ljudi koji se ne poznaju, da bi na kraju večeri odlazili kao prijatelji. To je onaj Villány zbog kojeg se prelaze granice bez razmišljanja. Pravi Villány – onaj koji se pamti – događa se tijekom tjedna. Tada nema gužve na Vinskoj ulici, degustacije nisu utrka, a razgovori traju dulje.

S druge strane baranjskog horizonta čeka vas Villány. I u njemu – Zsolt Maul. Čovjek koji je izgubio sve i odlučio ne biti prosjek. Čovjek koji vinariju gradi kao pozornicu, vino kao iskustvo, a svaku večer kao nešto što se pamti.

Jezik kojim govori zove se hedonizam. ▽



ensuring that every guest feels at ease. You feel as though you are being held in a warm, soothing embrace of Villány. The houses are surrounded by vineyards, with terraces looking at Villány Hill. The accommodation is designed for shared moments, equally suited to couples seeking peace and privacy, friends who wish to cook together and enjoy wine, families looking for coziness, and true wine enthusiasts who want to feel the pulse of the region. In such a harmonious setting of intimacy, togetherness, and authenticity, mornings start in calm, afternoons take you through the vineyards, and evenings unfold over wine, conversation, or relaxation in the wellness area. Weekends in Villány are lively, pulsating with energy. Evenings grow louder, the atmosphere gets more intense as tables fill up. With Zsolt, this means evenings go with the flow. Tables are extended, glasses refilled, and at some point, people no longer speak about the wine but gather around it. Thanks to music and positive energy, people who are strangers at first leave as friends. This is the Villány for which national borders are crossed without hesitation. The true Villány, however, the one that remains in memory, reveals itself during the week, when there are no crowds on the wine street, tastings are unhurried, and conversations last longer.

On the other side of the Baranja horizon, Villány awaits. And within it, Zsolt Maul. A man who lost everything and chose not to settle for the average. A man who builds his winery as a stage, wine as an experience, and every evening as something to be remembered.

The language he speaks is hedonism. ▽

Italesse

Dizajn koji sluša vino / *Design With an Ear to Wine*

Svako vino jedinstveno je kroz svoje organoleptičke osjete, kroz terroir, klimu, i na kraju kroz rukopis vinara. Talijanski proizvođač Italesse čaši pristupa kao preciznom instrumentu - onom koji između vina i onoga tko ga kuša ne stvara barijeru, nego most. Kod njih je svaka čaša mala arhitektura užitka u kojoj se susreću svjetlost, aroma, tekstura, pokret. U toj tihoj scenografiji čaša postaje okvir koji ne mijenja vino, ali mijenja način na koji ga doživljavamo.

Ono što Italesse izdvaja jest ravnoteža između estetike i performansi. Oni vinsku čašu tretiraju i kao alat i kao predmet želje. U njihovim linijama nema viška - sve je odmjereno, čisto i precizno, kao dobro napisana rečenica ili savršeno ugođen akord.

Prava profinjenost prepoznaje se u detalju, gotovo neprimjetno, ali besprijekorno - u rubu koji vodi gutljaj, u proporciji koja otvara aromu, u osjećaju lakoće koji ostaje na prstima. Italesse oblikuje trenutak u kojem vino postaje iskustvo.

Silujete su čiste, suvremene i nepogrešivo Made in Italy - samouvjerene za moderne, dizajnerski osviještene prostore, te profinjene fine dining restorane. To je dizajn koji prvo primijetiš očima, a zatim ga još više cijeniš kad se vino počne otvarati. Funkcionalnost ovdje nije kompromis, već je poanta. Lagane, a izdržljive, elegantne i stvorene za stvarni servis, Italesse čaše namijenjene su sommelierima, ugostiteljima i ljubiteljima vina koji žele preciznost bez krhkosti. U konačnici, to nije samo staklo - to je kultura mjere, gdje se umjetnost ne pokazuje, nego služi.

Italesse je dizajnirao posebno oblikovanu čašu za autohtonu kvarnersku žlahtinu, s ciljem da što vjernije naglasi njezine sortne osobitosti - u mirnoj i pjenušavoj interpretaciji.

Ovaj proizvod dio je šireg projekta Senses u sklopu T-made kolekcije - čaša radenih po mjeri kako bi se istaknuli organoleptički osjeti specifičnih terroira, apelacija i stilova proizvodnje. Italesse je do sada dizajnirao nekoliko tailor-made modela: T-made 55 za vina Vermentino sa Sardinije i Gallure, T-made 70 je službena čaša Consorzio del Vino Brunello di Montalcino, T-made 75 za Barolo, T-made 95 razvijen je za vina Ribolla Gialla maceriranog stila iz Oslavije, te T-made 76 AV kreiran posebno za Amarone della Valpolicella.

Every wine is unique in its organoleptic properties, terroir, climate, and, ultimately, the signature of the winemaker. Italesse looks at the wine glass as a precision instrument, one that bridges the gap between the wine and the person tasting it. Each glass is a small architectural piece conveying pleasure, bringing together the light, aroma, texture, and movement. It sets a frame that does not change the wine but changes the way we experience it.

What distinguishes Italesse is its balance between form and function. The company treats the wine glass both as a tool and as an object of desire. Everything is measured, clean, and precise, like a well-written sentence or a perfectly tuned chord.

Refinement reveals itself in the detail, almost imperceptible yet flawless, in the rim that guides the sip, in the proportion that opens the aroma and in the sensation of lightness that lingers on the fingertips. Italesse creates the moment in which wine becomes an experience.

The silhouettes are clean, modern, and unmistakably Italian styled, confident enough for modern, design-conscious interiors and refined fine dining restaurants alike. This design first pleases the eye, and then the nose and palate as the wine begins to open in the glass. Function is not a compromise but the point. Lightweight yet durable, elegant yet practical, Italesse glasses are intended for sommeliers, restaurateurs, and wine enthusiasts who seek sturdy precision. After all, they are not only glassware but paragons of poise, of understated artistry that serves its purpose.

Italesse has designed a special glass for the autochthonous Kvarner variety Žlahtina wine that brings forth its varietal characteristics as faithfully as possible in both still and sparkling interpretations. This product is part of the broader Senses project within the T-made collection of glasses tailored to emphasise the organoleptic qualities of specific terroirs, appellations, and production styles. To date, Italesse has created several tailor-made models: T-made 55 for Vermentino wines from Sardinia and Gallura, T-made 70 as the official glass of the Consorzio del Vino Brunello di Montalcino, T-made 75 for Barolo, T-made 95 for macerated Ribolla Gialla wines from Oslavia, and T-made 76 AV, created specifically for Amarone della Valpolicella.



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.



RADANOVIĆ

Iz srca Istre / From the Heart of Istria

Linija Bugati za vinariju Radanović ima posebno, emotivno značenje. Ime je preuzeto od nekadašnjeg nadimka obitelji – Bugatovi – i svojevrsni je hommage obiteljskoj povijesti i nasljeđu. Nadimak se odnosio na obitelj koja je bila velika i “imoćna”, kako su govorili u stara vremena, još iz vremena kada je obitelj bila brojna i na okupu.

Obitelj Radanović snažno je okrenuta autohtonim sortama, kako bi zadržali autentičnost podneblja i tla koje obrađuju, te je ideja o Bugati liniji, odležanim u bagremovim bačvama i amforama, došla kao logičan nastavak rada i razmišljanja o vinu, kao i potencijalu malvazije.

The Bugati line for the Radanović winery has a deeply personal, emotional meaning. Its name is taken from the family’s former nickname – “Bugatovi” – and serves as a kind of homage to their history and heritage. Its name comes from the family’s old nickname – Bugatovi – a warm homage to their roots and heritage. The nickname once described a large and “wealthy” family, dating back when the household was big and closely knit.

Today, the Radanović family remains strongly committed to indigenous grape varieties, preserving the authenticity of the land they cultivate. The idea for the Bugati line—aged in acacia barrels and amphorae—naturally grew from their philosophy of winemaking and their belief in the remarkable potential of Malvasia.



Bugati White

MALVAZIJA ISTARSKA / ISTRIAN MALVASIA
2021, ALC. 13,9%

Dobiveno od pažljivo selektiranog grožđa malvazije s mikrolokacije Kamenje, položaja poznatog po idealnoj kombinaciji tla, ekspozicije i strujanja zraka. Tri dana maceracije daju vinu strukturu, širinu i karakter, dok fermentacija na finim kvascima naglašava punoću i teksturu. Godinu dana odležavanja u bagremovim bačvama dodatno je obogatilo aromatski profil, zaokružilo tanine i donijelo profinjene note vanilije, meda i blagih začina, čime je postignuta iznimna kompleksnost, bogatstvo i savršena harmonija okusa.

Vino profinjene zlatnožute boje, koje već na prvi pogled otkriva svoju zrelost i ozbiljnost. Na nosu se isprepliću note meda, diskretne cvjetne arome, uz lagane nijanse suhog bilja i začina. Miris je slojevit i dubok, ali istovremeno skladan i nenametljiv. Na nebu je vino punog okusa, zaobljeno i toplo, s lijepom mineralnošću i dugim, elegantnim završetkom

Crafted from carefully selected Malvasia grapes harvested from the Kamenje microlocation, a site known for its ideal combination of soil composition, exposure and airflow. A three-day maceration brings structure, depth, and character, while fermentation on fine lees enhances fullness and texture. A year of aging in acacia barrels enriches the wine’s aromatic profile, softens the tannins, and adds refined notes of vanilla, honey, and delicate spices—resulting in exceptional complexity, richness, and a beautifully harmonious palate.

The wine shines in a refined golden-yellow hue, already hinting at its maturity and seriousness. On the nose, notes of honey intertwine with discreet floral aromas, and subtle touches of dried herbs and spice. The bouquet is layered and deep, yet balanced and understated. On the palate, the wine is full-bodied, rounded, and warm, with a lovely minerality and a long, elegant finish.

PREPORUKA / TIP

Savršeno se slaže uz jela s tartufima, odležane sireve i kompleksnije riblje specijalitete.

/ Pairs perfectly with truffle-based dishes, aged cheeses and more complex seafood specialities.

Bugati Amphora

MALVAZIJA ISTARSKA / ISTRIAN MALVASIA
2023, ALC. 14,0%

Vino nastalo pažljivom selekcijom najboljeg grožđa iz berbe 2023. godine. Postupak vinifikacije započeo je maceracijom od 48 sati, te jednogodišnjim odležavanjem na finim kvascima u amforama, što vinu daje izrazitu teksturu, punoću i zaokruženosť. Mikrooksidacija kroz toskansku terakotu od koje je amfora izrađena dodatno oplemenjuje vino, naglašava njegovu slojevitost, omekšava rubove i stvara profinjenu, gotovo baršunastu strukturu.

Na nosu se otvaraju voćne note, nijanse suhog bilja, laganih začina i diskretnih zemljanih tonova. Tijelo je bogato, gusto i zaobljeno, s lijepo integriranom toplinom alkohola, dok fina svježina i mineralnost drže strukturu elegantnom.

This wine is born from the finest selection of grapes from the 2023 harvest. The vinification process begins with 48-hour maceration, followed by a year of aging on fine lees inside amphorae – giving the wine remarkable texture, fullness, and roundness. Gentle micro-oxygenation through Tuscan terracotta further elevates the wine, enhancing its layers, smoothing its edges, and lending an elegant, almost velvety structure.

On the nose, fruity notes open up alongside nuances of dried herbs, gentle spices and discreet earthy tones. The aroma opens with fruity notes, hints of dried herbs, subtle spices, and delicate earthy undertones. Its body is rich, dense, and rounded, with alcohol warmth beautifully integrated, while fresh acidity and minerality keep the structure refined and balanced.

PREPORUKA / TIP

Poslužiti uz ribu s gradela, jela od plodova mora, buzare od školjaka, teletinu, pečenu patku.

/ Serve with grilled fish, seafood dishes, shellfish stews (buzara), veal, or roasted duck.



Ipša

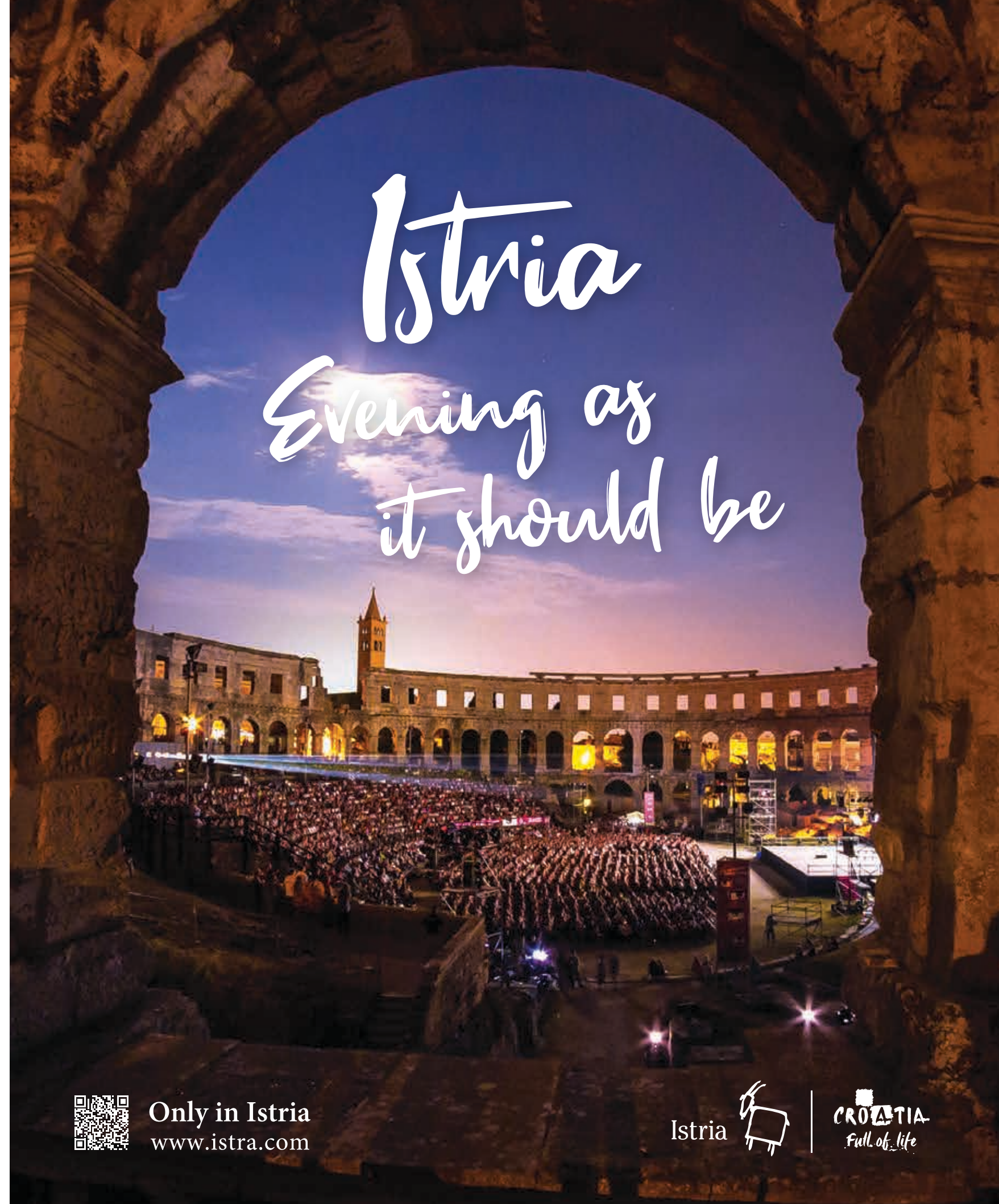
Smješteni u selu Ipši, podno Oprtlja, s pogledom na Motovunsku šumu, vina iz obitelji Ipša prirodan je nastavak priče koja je Istri već donijela kulturni status na karti maslinovih ulja. Nakon 25 godina predanog rada u maslinicima, obitelj jednaku strast i znanje pretače u vino – u vinogradima raspoređenima na položajima Santa Elena, Ipši i Oprtlj. Povišene nadmorske visine, obilje sunca i stalno strujanje zraka stvaraju idealne uvjete za zdrav urod i izražajan terroir, a vinograd Santa Elena, na 420 metara, jedan je od najviših u Istri i ponos kuće.

Ipšina vina su prirodna, dobivena od autohtonih i svjetski priznatih sorti – malvazije istarske, sivog pinota, refoška i terana – uz dužu maceraciju i odležavanje u drvenim bačvama. Rezultat su karakterna, duboka vina koja spajaju istarsku tradiciju, suvremeni pristup i prepoznatljiv rukopis obitelji koja je naučila kako iz istog tla izvući i vrhunsko ulje i vino s potpisom.

Located in the village of Ipši, beneath Oprtlj and overlooking the Motovun forest, the wines of the Ipša family are a natural continuation of a story that has already earned Istria a cult status on the world map of olive oils. After 25 years of dedicated work in their olive groves, the family pours the same passion and knowledge into wine – in vineyards spread across the Santa Elena, Ipši and Oprtlj sites.

The higher altitude, abundant sunshine and constant airflow create ideal conditions for healthy yields and an expressive terroir, while the Santa Elena vineyard, at 420 meters above sea level, is one of the highest in Istria and the pride of the estate.

Ipša wines are made from indigenous and internationally recognised varieties such as Istrian Malvasia, Pinot Grigio, Refosco and Teran. Crafted as natural wines that undergo extended maceration and ageing in wooden barrels, they result in characterful, layered wines that bring together Istrian tradition, a contemporary approach and the distinctive signature of a family that has learned how to extract both top-quality oil and signature wines from the same soil.



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