



Bajka na dlanu / Fairy Tale at Hand

ZAGORJE
AGROTURIZAM
Agritourism



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Kamo ste krenuli?

U Zagorje! Idemo u istom smjeru, zar ne?

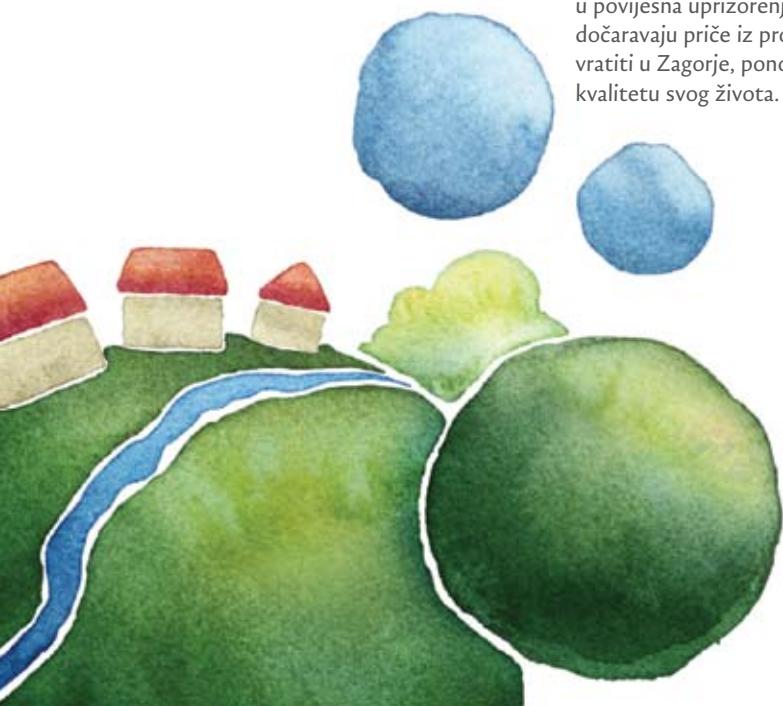
Ali, koje vam je točno odredište? Ili lutate?

Čovjek ste bez cilja?

Naprotiv! Gdje god stanem u Zagorju, neću pogriješiti. Moje odredište je zaustaviti dan i uživati. U hrani s tisuću blagotvornih okusa i domaćih ruku djelo. U vinu svih mirisnih nota. Gdje god stanem u Zagorju, bit će to dobro mjesto za zabavu i provjetravanje uma, duše i tijela! Zastanite i vi!

Nije nestvaran ovaj razgovor s putnikom koji zna što hoće, upravo u Zagorju obnoviti svoju životnu energiju. U kojem god kutku stanete, nadomak ruke bit će vam jedno od nekoliko desetaka seljačkih turističkih gospodarstava i vinotočja. Bilo da su se tople zagorske hiže smjestile na vrhu brijege okružene vinogradnim trnjem ili u zelenoj dolini, one su poput rezervna svijeta što pršti ponudom svih vrsta autohtonih blaga. Iz mirišljavih kuhinja i krušnih peći serviraju na stolove purice s mlincima, zlevanke i bućnice, gulaše od divljači i kuružnjak, pite od voća s obližnjih voćnjaka. Sve to prati kapljica dobrog zagorskog vina. I zatreperit će leptiri u želucu pri čarobnom pogledu na zelene namreškane gore. Toplina će zagrijati srce u kontaktu s domaćim životinjama i pri pogledu na krasna šumska bića; srnu, jelena, zeca, fazana..., što pitomo pasu lihadama i šumarcima.

Ta divna mjesta modernih čuvara domaćih okusa i mirisa, zvukova i boja, možete napustiti samo obogaćeni novim spoznajama. Na dohvati su ruke ljekovite termalne kupke i brojna kulturna blaga u crkvama, dvorcima, muzejima i burgovima. Pridružite li se nekom od brojnih tradicijskih sajmova, koncertu ili manifestaciji, ili se uključite u povijesna uprizoreњa viteških bitaka što dočaravaju priče iz prošlosti, poželjet ćete se vratiti u Zagorje, ponoviti doživljaje i opet podići kvalitetu svog života.





**Where are you going?
To Zagorje! We are going
in the same direction,
aren't we?**

**But what is your destination?
Or, are you wandering?
Are you a man without a
destination?**

**On the contrary! Wherever
I stop in Zagorje, I will not
make a mistake. My goal is
to capture the moment and
enjoy. Homemade food with
a thousand different flavours.
Wine with various aromas.
Wherever I stop in Zagorje,
it will be a good place for fun
and relaxation of the mind,
soul and body! You should
stop by as well!**

This conversation with a traveller who knows what he wants, i.e. to renew his life energy in Zagorje, is not unreal. Whichever corner you go to, one of several dozens of countryside tourism estates and wine cellars will be nearby. The warm Zagorje houses, whether perched on a hill-top surrounded by grapevines or huddled in a green valley, resemble a parallel world offering all kinds of authentic, traditional treasures. The kitchens abounding with aromas serve foods such as turkey with pasta tatters, zlevankas and pumpkin pies, wild game goulash and corn bread, fruit pies made from fruit grown in the nearby orchards, all prepared in traditional wood-fired ovens and complemented by a glass of good Zagorje wine. You will get the butterflies on seeing the green undulating hills. Your heart will be set aflutter when you encounter the farm animals and the beautiful forest creatures - does, deer, rabbits, pheasants... grazing in the meadows and forests. The wonderful localities where modern custodians of local tastes and aromas, sounds and colours, can be left only with new realisations. In close vicinity, you can find medicinal thermal baths and numerous cultural treasures in churches, castles, museums and historic villages. After visiting one of the numerous traditional fairs, concerts or events or attending the reenactments of historical knight battles reviving ancient lores, you will be inspired to return to Zagorje, experience your adventures again and improve the quality of your life.

ZANIMLJIVOSTI**Highlights**

Muzej krapinskih neandertalaca **Krapina Neanderthals Museum**



Zagorska hiža, reljef Antuna Augustinčića, Gornja Stubica
Zagorje house, relief by Antun Augustinčić, Gornja Stubica



Kasači, hipodrom Oroslavje
Hippodrom Oroslavje



Viteške borbe, G. Stubica
Medivial festival, G. Stubica



Marija Bistrica, detalj sa svetišta **Marija Bistrica, sanctuary, detail**

Želje na dohvati ruke



Svima blizu i za svačiji ukus! Tako bi se mogle sažeti sve prednosti zemljopisnog položaja, izvrsnih klimatskih uvjeta i turističkih ponuda Zagorja. Pripada području sjeverozapadne Hrvatske, svojevrsno je predgrađe Alpa, a na karti Europe Zagorje je zahvaljujući dobroj prometnoj povezanosti, lako dohvatljivo putnicima iz svih pravaca. Zahvaljujući božanstvenim prirodnim karakteristikama i brežuljcima okrenutim najpogodnijem suncu, u Zagorju od davina cvate vinogradarska proizvodnja. Ona je odredila razvoj i običaje ovog kraja u kojem danas živi 150 tisuća stanovnika. Zagorje je unatoč urbanizaciji posljednjih desetljeća vrlo živima uspjelo sačuvati čarolije seljačkog života. Zagorski agroturizam je stoga i jedinstven po ponudi tradicionalnih jela i pića, uzgoju prirodne hrane, te s njima i povezanih običaja, jer tu tradicija nikada nije postala stvar prošlosti. Ovo je vodič putnicima kroz šest zagorskih vinogorja, kao regija u kojima se na lijepim seljačkim turističkim gospodarstvima uz božansku kapljicu nude najrazličitije turističke delicije, od vrhunskih doživljaja života na selu, boravka u očuvanoj prirodi, sve do brojnih kulturnih i društvenih događanja.

Desires within Reach

Close to everyone and for everyone's taste! One could use these words to summarise all the advantages of the geographical location, excellent climatic conditions and tourism offers of Zagorje. It is situated in northwestern Croatia, which makes it almost a suburb of the Alps. On the road map of Europe, Zagorje can be easily accessed by travellers from all directions thanks to good traffic connections. The heavenly natural features and the sunny hills have helped nurture the wine-making tradition of Zagorje since the ancient times, thereby defining the development and the customs of the region, which today has 150,000 inhabitants. Despite the urbanisation in the recent decades, Zagorje has managed to preserve the magic of country life. The agritourism of Zagorje is unique in its offer of traditional foods and beverages, natural food cultivation and related customs, since tradition never faded into the obscurity of the past. This is a travellers' guide through six Zagorje vine regions where, on the beautiful countryside tourism estates, one can enjoy a nice drink and various tourist treats, from experiencing life in the countryside surrounded by the preserved nature, to enjoying numerous cultural and social events.



**FOSILNI OSTATAK
VINOVE LOZE**
Fossil remains of a grapevine



Na području današnje općine Radoboj u sjevernom dijelu Zagorje pronađen je 12 milijuna godina star fosilni list vinove loze *Vitis teutonica*. Čuva se u Prirodoslovnom muzeju u Zagrebu.

In the area of the present municipality of Radoboj, in the northern part of Zagorje, a 12-million-year-old fossil leaf of the *Vitis Teutonica* grapevine has been found. It is kept in the Croatian Natural History Museum in Zagreb.

TERME JEZERČICA
Spa resort



Od klijeti do vrhunskoga ruralnog turizma

Ništa nije nastalo preko noći, niti samo od sebe. I za razvoj agroturizma u Zagorju, u kraju inače tradicionalne i žive ruralne baštine, a ponajprije prepoznatljivom po bogatim kulturnim vrijednostima, mnogobrojnim toplicama i ljekovitim termalnim izvorima - zaslužni su ljudi koji su prije desetak godina počeli sustavno graditi zagorski seoski turizam.

Prve kamene temelje ruralnom turizmu u Zagorju još su prije dvadesetak godina počele samoinicijativno postavljati pojedine obitelji poljoprivrednih proizvodača i vinara. U nepoznato im područje turizma upustili su se sa srcem i željom da svoje kvalitetne domaće proizvode u maniri poznate zagorske gostoljubivosti stave na probirljivo turističko tržište. Uskoro je, poput dobrog duha zagorskoga ruralnog turizma, te vrijedne poljoprivredne gospodarstvenike počeо povezivati Petar Štefanec i kao izvrstan edukator i prvi trener ruralnog turizma u Hrvatskoj otkrivaо im tajne zanata. Mnoge je Štefanec i motivirao da se upuste u nove turističko-gospodarske djelatnosti. Istu viziju razvoja Zagorja kao poželjne ruralne turističke destinacije istodobno su dijelili vodeći ljudi županijske razvojne agencije Zara i Turističke zajednice. Zahvaljujući i ustanovljenom sustavu županijskih kreditnih poticaja za razvoj zagorskog agroturizma, niču ruralno-turistička imanja. I danas, na tom desetak godina utiranom putu agroturističke ponude Zagorje se razvija u prepoznatljivu regiju ruralnog turizma.









From the Cottage to High Quality Rural Tourism

Nothing happens over night or by itself. The development of agritourism in Zagorje, a region of traditional and living rural heritage recognizable primarily by rich cultural values, numerous spas and healing thermal springs, is also a result of the efforts of the people who started systematically developing Zagorje rural tourism ten years ago.

The founding stones of rural tourism in Zagorje were set by individual families of agricultural producers and wine-makers already twenty years ago. They put their hearts into developing what was to them an unknown type of tourism with a wish to introduce their quality homemade products in the manner of the well-known Zagorje hospitality into the selective tourism market. Soon, Petar Štefanec, like a good fairy of Zagorje rural tourism, started gathering the diligent agricultural businessmen of the region. He revealed to them the secrets of the trade as an excellent educator and the first rural tourism coach in Croatia. Many were influenced by Štefanec to start new tourism-related activities. The leading people of ZARA, the county development agency, and the Tourism Office shared his vision of developing Zagorje as a system and a desirable rural tourism destination. Rural tourism estates thus started emerging thanks to the established system of county credit incentives for the development of agritourism. Continuing down the path built over a period of ten years, Zagorje is today developing into a recognizable rural tourism region.

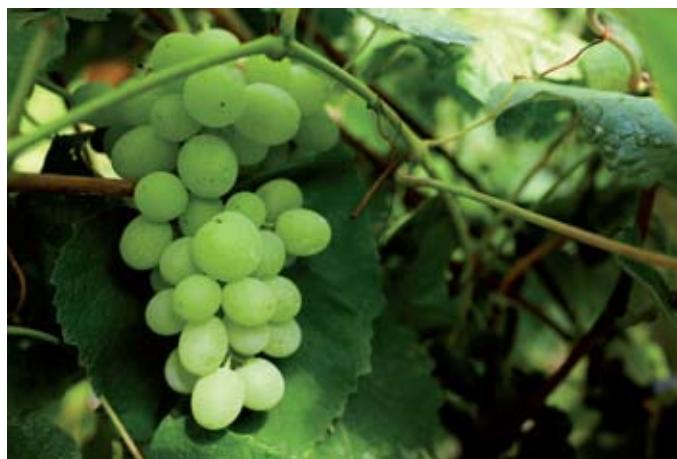
SAJAM I IZLOŽBA ZAGORSKIH VINA U BEDEKOVČINI

Najstarija vinska priredba u Hrvatskoj tradicionalno se održava u općini Bedekovčina na svake godine početkom lipnja. Izložba zagorskih visokokvalitetnih i izvrsnih vina svakako je priredba koju je vrijedno posjetiti. Zagorski vinari s ponosom nude svoja vina na ocjenjivanje vrsnim degustatorima, a mnoga od njih budu okrujena visokim medaljama za kvalitetu. U okviru Sajma održavaju se i stručna predavanja, vođene degustacije vina, sljubljivanje izloženih vina s autohtonim zagorskim specijalitetima, izložba vinogradarske opreme te predstavljanje gospodarstvenika. Sve je to popraćeno bogatim kulturno-umjetničkim programom.

Vinske sorte prisutne u Zagorju

Vino je bez sumnje jedno od najplemenitijih i najzdravijih alkoholnih pića. Naši vinogradari proizvode visokokvalitetna vina bilo da su pripremljena kao lagana do srednje jaka, suha ili srednje slatka, obilježena svojim cvjetnim ili voćnim aromama koje savršeno pristaju uz kuhinju sjeverozapadne Hrvatske. Zagorski vinari proizvode visokokvalitetna bijela vina traminac, sauvignon, rizling rajske, pinot bijeli, pinot sivi, chardonnay, silvanac zeleni, muškat žuti, muškat bijeli te kvalitetna vina graševinu i moslavac. Prosječna vina: rizvanac, kraljevina, plavac žuti, plemenka bijela, plemenka crvena, štajerska bjelina. Od visokokvalitetnih crnih vina u Zagorju se proizvode pinot crni i cabernet sauvignon te kvalitetna crna vina frankovka, portugizac i zweiglet. Proizvode se i nadaleko poznata predikatna i ledena vina.





FAIR AND EXHIBITION OF ZAGORJE WINES IN BEDEKOVČINA

The oldest wine event in Croatia is traditionally held in the Municipality of Bedekovčina at the beginning of June each year. The exhibition of high quality and quality Zagorje wines is certainly an event worth visiting. Zagorje wine-makers proudly offer their wines to savvy wine tasters for evaluation, many of which are consequently awarded prestigious medals for quality. The Fair also features professional lectures, guided wine tasting, presentation of combinations of exhibited wines and authentic Zagorje specialties, exhibition of the viticultural equipment and presentation of wine businesses. All this is also accompanied by a rich arts and cultural program.

Vine Varieties of Zagorje

Wine is without a doubt one of the most sophisticated and healthiest alcoholic drinks. Our wine-makers produce high quality wines, light to medium strong, dry or medium sweet, characterized by flower or fruit aromas that perfectly complement the cuisine of north-western Croatia.

Zagorje wine-makers produce high quality white wines, such as Traminer (Traminac), Sauvignon, Rhine Riesling, Pinot Blanc, Pinot Gris,

Chardonnay, Sylvaner Verde, Yellow Muscat, White Muscat. Quality white wines produced in Zagorje include Welsh Riesling (Graševina) and Furmint Blanc (Moslavac). Average quality wines include Mueller-Thurgau (Rizvanac), Kraljevina, Plavac Žuti, Chasselas Dore (Plamenka bijela), Chasselas Rouge (Plamenka crvena) and Ranfol (Štajerska belina). High quality red wines produced in Zagorje include Pinot Noir and Cabernet Sauvignon, whereas quality red wines include Frankovka, Portugieser (Portugizac) and Zweigelt. Zagorje wine-makers also produce widely known predicate and ice wines.





Agroturizam

AGRITOURISM

Vinogorje Krapina
Vine Region Krapina

Vinogorje Zabok
Vine Region Zabok

Vinogorje Pregrada
Vine Region Pregrada

Vinogorje Zlatar
Vine Region Zlatar

Vinogorje Stubica
Vine Region Stubica

Vinogorje Klanjec
Vine Region Klanjec

Krapina

Đurmanec
Petrovsko
Krapina
Radoboj
Jesenje



Samo u dvorištu rodne kuće Ljudevita Gaja do današnjih je dana preživio jedinstveni primjerak autohtone loze stara „krapinska belina“, nekad rasprostranjena krapinskim vinogorjem prije pojave filoksere. Zaštitu mu traži Ivan Hršak koji ga proučava već 15 godina.

A unique sample of the authentic vine variety called Krapinska belina has been preserved only in the yard of the birth house of Ljudevit Gaj. It used to be grown throughout the Krapina wine region before the emergence of phylloxera. Ivan Hršak, who has been studying it for 15 years now, is seeking protection status for this vine variety.

Vrhunske kapljice iz bilikuma i trilikuma Čeha, Leha i Meha

Već u 18. stoljeću u Krapini je tvornica "Krapinske kamenine" proizvodila osebujno vinsko posuđe za ispijanje zdravice: bilikum, „krapinski sudac“, pehar u obliku uvaženog provoditelja sudske vlasti i jedinstveni trilikum. Ovaj posljednji potječe iz rimske legende o trojici braće Čehu, Lehu i Mehu koji su zbog pobune i izdaje sestre napustili rodnu Krapinu i potom osnovali tri velike slavenske države. Ti izvanredni vinski bokali, zovu ih i „mudrijaši“, jer iz njih valja znati piti - traženi su zagorski suveniri. U Krapini je održan i prvi sajam vina u Hrvatskoj nakon haranja filoksere, 3. veljače 1907. godine. Zahvaljujući bogatoj tradiciji uzgoja vinove loze, danas se na vinorodnim položajima krapinskog vinogorja uzgajaju visokokvalitetne sorte grožđa i proizvodi vrhunsko vino. Vrijedne vinogradare okuplja udruga "Čeh–Leh–Meh", prva vinogradarska udruga osnovana u Zagorju.

Quality Drops from the Čeh, Leh and Meh Bilikum and Trilikum Wine Cups

Already in the 18th century, the Krapinske kamenine Factory from Krapina was producing special cups for drinking wine, namely the bilikum, the krapinski sudac (the Krapina judge), a cup in the shape of a respected judge, and the unique trilikum. The latter comes from the Roman legend about three brothers, namely Čeh, Leh and Meh, who left Krapina, their birth town, because of the revolt and treason on the part of their sister and later established three large Slavic countries. These extraordinary wine cups, also called the mudrijaši (the wisemen), since one must know how to drink from them, are well sought after Zagorje souvenirs. On February 3, 1907 Krapina hosted the first wine fair in Croatia after the phylloxera plague. Thanks to the rich vine-growing tradition, today high quality grapevine varieties are grown and quality wine produced in the Krapina wine region. The Čeh–Leh–Meh Association, the first vine-growers' association established in Zagorje gathers the diligent vine-growers of the region.

Agroturizam Vinogorja Krapine Agritourism Vine Region Krapina

1. Vuglec breg
2. Klet Gorica



LEGENDA

	Proizvodnja vina Wine production		Adresa Address
	Domaća proizvodnja Home made production		GPS koordinate GPS koordinate
	Smještaj Accommodation		Nadmorska visina Altitude
	Hrana Food		Telefon Telephone
	Vožnja biciklom Bike riding		Mobitel Mobile phone
	Jahanje Horse riding		E-mail E-mail
	Šetnja Hiking		Internet Internet
	Tenis Tennis		Radno vrijeme Working hours
	Streličarstvo Archery		Radni dani Working days
	Piće Beverages	1	Ponedjeljak Monday
	Dječje igralište Playground	2	Utorak Tuesday
	Sportske igre Sport	3	Srijeda Wednesday
	Farma Farm	4	Četvrtak Thursday
	Razgledavanje domaćih životinja Domestic animals watching	5	Petak Friday
		6	Subota Saturday
		7	Nedjelja Sunday

1 Vuglec Breg

- ✉ Škarićeva 151, Lepajci
- 🌐 N 46° 7.144' E 15° 51.113'
- △ 264 m/nmv
- 📞 + 385 (0)49 345 015
- 📠 + 385 (0)98 797 398
- ✉ info@vuglec-breg.hr
- 🌐 www.vuglec-breg.hr
- ⌚ 07:00 - 23:00 (1-7)



Među prelijepim zelenim bregovima smjestilo se turističko selo "Vuglec Breg" koje vam nudi smještaj u četiri autohtone zagorske hiže s 32 kreveta, gastronomski doživljaj u restoranu „Pri Kleti“, specijalitete iz krušne peći bake Roze - poput raznih vrsta domaćeg kruha, zagorskog purana, janjećeg buta, guske, štrukli... Uživajte i u degustaciji vina crvenih i bijelih sorti kao što su cabernet sauvignon, chardonnay, rajsni rizling, graševina ili sauvignon. Za ljubitelje okrepljujućih dugih šetnji po svježem zraku tu je bezbroj staza i šetnica u predivnom okruženju vinograda, voćnjaka, šuma i pašnjaka s nezaboravnim pogledima na zeleno Zagorje, a uživati se može i u jahanju konja i mnogim drugim vrstama rekreacija.

The Vuglec Breg Tourism Village is nestled among beautiful green hills. It offers accommodation in four authentic Zagorje houses with 32 beds, a culinary experience at the Pri Kleti Restaurant, and specialties from granny Roza's bread-oven, such as various types of homemade bread, Zagorje turkey, leg of lamb, geese, štrukli... Here you can enjoy tasting red and white vine varieties such as Cabernet Sauvignon, Chardonnay, Rhine Riesling, Welsh Riesling or Sauvignon. Lovers of refreshing long walks in the fresh air will surely find enjoyable the numerous trails and walkways in the beautiful surroundings abounding in vineyards, orchards, forests and pastures and offering unforgettable views of the green Zagorje Region. Visitors can also enjoy horse riding and numerous other recreational activities.

2 Klet Gorica

- ✉ Bregi Radobojski 1A, Radoboj
- 🌐 N 46° 8.891' E 15° 54.872'
- △ 265 m/nmv
- 📞 + 385 (0)49 349 712
- 📠 + 385 (0)98 164 1818
- 🌐 www.zagorje-online.hr/
kletgorica/
- ⌚ 14:00 - 22:00 (2-6)
12:00 - 21:00 (7)



Željni ste zelenila prirode, dođite u Klet „Gorica“, uvjerite se kako rad i zajedništvo, toplina i ugodaj prostora, okus domaćih jela i pića opuštaju i vesele. Ponudit će vam mnoštvo izvrsnih jela kojima ćete teško odoljeti - platu „Gorica“, banjicu, puricu s mlincima, zagorske štrukle, sir s vrhnjem, bućnicu i ostale zagorske specijalitete. Uz to, nude i vino vlastite proizvodnje. Klijet se nalazi podno planine Ivančice s prekrasnim pogledom i domaćim ambijentom.

If you long for the green nature, come to Klet Gorica, a vine dresser's hut, and see for yourselves how the combination of labour and togetherness, warmth and ambiance, and the taste of homemade dishes and beverages can be relaxing and enjoyable. Klet Gorica offers you a plethora of excellent, irresistible dishes, such as the Gorica platter, banjica, turkey with mlinci, Zagorje štrukli, cheese with sour cream, bućnica and other Zagorje specialties. Apart from the mentioned specialties, this vine dresser's hut also offers homemade wine. It is located beneath the Ivančica Mountain and offers a beautiful view and home atmosphere.

NE PROPUTITE



Muzej krapinskih neandertalaca
Zavjetna kapela Majke Božje
Jeruzalemske na Trškom Vrhu
Franjevački samostan
Zavičajni muzej Ljudevita Gaja

Najveći grad Županije Krapina je poznata po svjetski čuvenom nalazištu fosilnih ostataka pračovjeka Hušnjakovo, a novi Muzej krapinskih neandertalaca najsuvremeniji je muzejski postav u Hrvatskoj, ali i u Europi, koji vas spiralom evolucije odvodi u najdublju prošlost.

Zavjetnu kapelu Majke Božje Jeruzalemske na Trškom Vrhu podigli su građani Krapine, a uz značajna umjetnička ostvarenja ona krije i iznimno vrijedne orgulje.

Franjevački samostan i crkva sv. Katarine u Krapini, podignuti u 17. stoljeću, imaju vrijednu zbirku likovnih i književnih djela.

Zavičajni muzej Ljudevita Gaja najzornije dočarava duh ilirizma, oca hrvatske abecede i hrvatskog narodnog preporoda, velikog kulturnog i političkog pokreta s početka 19. stoljeća.

DON'T MISS



Krapina Neanderthal Museum

The Votive Chapel of the Mother of God of Jerusalem on Trški Vrh

Franciscan Monastery

The Ljudevit Gaj Native Museum

Krapina, the largest city in the County, is known for its world famous paleontological site and the discovery of fossil remains of early humans in Hušnjakovo. The new Krapina Neanderthal Museum houses the latest and most sophisticated exhibition in Croatia, and Europe, taking you down an evolutionary spiral to the ancient past.

The Votive Chapel of the Mother of God of Jerusalem on Trški Vrh was erected by the residents of Krapina. In addition to important works of art, it also houses an exceptionally valuable organ.

The Franciscan Monastery and the Church of St. Catherine in Krapina, erected in the 17th century, preserve a valuable collection of visual arts and literature.

The Ljudevit Gaj Native Museum best evokes the spirit of the Illyrian Movement and the life of the father of the Croatian alphabet and the Croatian National Revival, a large cultural and political movement from the early 19th century.

Zabok

Veliko Trgovišće
Krapinske Toplice
Sveti Križ Začretje
Zabok
Bedekovčina



“Nikaj ni lepšega niti veselšešega
Neg s prijateli, koji su veseli,
Zestat se...”

Ksaver Šandor Gjalski (1854.-1935.),
Gredice, Zabok; “Pod starimi
krovovi”, 1886., iz pripovjetke
Illustrissimus Battorych

**“There is nothing more beautiful
or happier than meeting friends
and having fun.”**

Ksaver Šandor Gjalski (1854-1935).
Gredice, Zabok; “Under Olden
Roofs”, 1886, an excerpt from the
novella Illustrissimus Battorych

Stare regule pajdaštva i pijsačka društva u svim staležima

Zabočki kraj je kroz povijest godinama bio mjesto okupljanja veseljaka, brojnih znanstvenika, Iliraca, književnika, pjesnika i političara. Tu su nicalle mnoge političke ideje i osovine, bogatila se hrvatska književnost, produbljivala prijateljstva stare hrvatske gospode.

Čuvali su se običaji gostoljubivosti i tradicionalne regule pajdaštva uz vino koje se uzgajalo na okolnim vinorodnim područjima Zabočkog kraja. Vinogorje Zabok prostire se od Krapinskih Toplica, preko Velikog Trgovišća do Bedekovčine i Svetog Križa Začretje. U vrhunskim vinima sljubljenim s domaćim zagorskim specijalitetima može se uživati u objektima seljačkih domaćinstvima uz gostoprимstvo i toplinu njihovih domaćina.

Old Rules of Friendship and Drinking Clubs in all Ranks of Society

Throughout history, the Zabok Region has been a gathering place of merry men, scientists, Illyrians, writers, poets and politicians. It is the region where many political ideas and axes developed, where Croatian literature was enriched, and the friendships of old Croatian gentlemen were deepened. The traditions of hospitality and the traditional rules of friendship were preserved while drinking the wine grown in the surrounding vine regions of Zabok. The Zabok wine region extends from the Krapina Spa (Krapinske Toplice) through Veliko Trgovišće to Bedekovčina and Sveti Križ Začretje. One can savour these excellent wines along with the local homemade cuisine of Zagorje at numerous agritourism estates, while enjoying the hospitality and warmth of their hosts.



Agroturizam Vinogorja Zabok Agritourism Vine Region Zabok

3. Klet Kozjak
4. Vinoteka Kapljica
5. Seljačko domaćinstvo Kos
6. Zlatna Lisica
7. Vinarija i vinogradi Petrač
8. Seljački turizam Škalec
9. Vinogradarstvo Grozaj
10. Vinogradarstvo Petrovečki

3 Klet Kozjak

- ✉ Kozjak 18a,
Sveti Križ Začretje
- 🌐 N 46 °5.456 ' E 15 °55.137 '
- 📏 240 m/nmv
- 📞 +385 (0)49 228 800
- 📠 +385 (0)98 555 414
- ✉ krunoslav.svigor@kr.t-com.hr
- 🌐 www.klet-kozjak.hr
- 🕒 08:00 - 22:00 (1-4, 7)
07:00 - 24:00 (5-6)



4 Vinoteka Kapljica

- ✉ Trg hrvatske kraljice Jelene 2
49223 Sveti Križ Začretje
- 🌐 N 46 °4.779 ' E 15 °54.467 '
- 📞 + 385 (0)49 227 764
- 🕒 Prijam gostiju uz najavu.
Guests received if announced beforehand.



Na seoskom imanju obitelji Radovečki možete vidjeti stotinjak koza i kozlića na slobodnoj ispaši, a u ponudi imaju kvalitetno kozje mlijeko i sir. Ni vi zasigurno nećete odoljeti mirisnom kruhu iz krušne peći ili izvrsnom objedu iz velike ponude zagorskih specijaliteta poput purice, kopuna, race, jarića... Osim tih gastronomskih delicija možete uživati i uz vrhunска vina te potpuno prirodne sokove od voća i povrća. Moguć je i smještaj u prostorijama uređenim u tradicionalnom stilu, kapaciteta 14 ležaja, uz jedinstveni vidik i raznovrsne zabavne i gastronomске programe.

At the rural estate of the Radovečki family, you can see about a hundred of goats and kids grazing freely. The family offers quality goat milk and cheese. You will not be able to resist the smell of fresh bread from the bread-oven or an excellent dish from the wide offer of Zagorje specialties made from turkey, cock, duck, kid... Besides these culinary delicacies, you can also enjoy quality wines and 100 percent natural juices made from fruit and vegetables. The estate also offers accommodation in facilities furnished in the traditional style with a capacity of 14 beds, a unique view and various entertainment and culinary programs.

Vinoteka „Kapljica“ zajednički je izložbeno-prodajni prostor Udruženja vinara i vinogradara Svetog Križa Začretja. Udruženje danas broji 80-ak vinara od kojih četiri imaju stalnu ponudu i postavu vina u vinoteci. Vina proizvođača Petrovečkog, Grozaja, Merkaša i poljoprivredne zadruge možete svaki dan i degustirati. Vinogradari u Svetom Križu Začretju svoja vina prodaju pod zajedničkim brendom "Svetokriška vina".

The Kapljica Wine Cellar and Shop is a shared exhibition and shop facility of the Vine-growers' and Wine-makers' Association of Sveti Križ Začretje. Today, the Association gathers about 80 wine-makers, of which 4 have a permanent offer and wine exhibition at the Kapljica Wine Cellar and Shop. Here you can also enjoy daily wine tasting of the wines produced by the Petrovečki, Grozaj and Merkaš families, and the agricultural cooperative. The vine-growers of Sveti Križ Začretje sell their wines under the shared brand, i.e. Svetokriška vina.

5 Seosko domaćinstvo Kos

- ✉ Brezova 26, Sv. Križ Začretje
- 🌐 N 46°31' E 15°56.4'
- △ 147 m/nmv
- ☎ + 385 (0)98 405 032
- ✉ marko.kos@kr.t-com.hr
- 🕒 Prijam gostiju uz najavu.
Guests received if announced beforehand.



6 Zlatna lisica

- ✉ Martinišće 29, Zabok
- 🌐 N46°1.850 E15°51.385
- △ 186 m/nmv
- ☎ + 385 (0)49 236 627
- 🕒 08:00 - 22:00



Doživite stvarnost poljoprivrednog domaćinstva, jedinstvenu priču koja pobudjuje sva vaša osjetila. Zemlja je bogata i pruža obilje plodova, a životinje su naše blago. Posjetite nas na našem poljoprivrednom domaćinstvu gdje u duhu naših predaka i višestoljetne tradicije nudimo harmoniju okusa i mirisa nastalu sljubljivanjem hrane i pića unutar autohtonoga zagorskog ambijenta. Nudimo sve što proizvodimo i otkupljujemo sa susjednih domaćinstava. I veliki i mali mogu kroz smijeh i igru upoznati prirodu, domaće životinje ili jednostavno iskusiti igru u sijenu, na travi ili drvetu. Možete sudjelovati u poslovima na domaćinstvu dok vam pripremamo zagorsku puricu ili peći štrukle prema bakinu receptu dok uživate u kapljici domaćeg soka ili vrhunskog vina.

Experience the reality of an agricultural estate, a unique story that will arouse all your senses. The land is rich and offers an abundance of fruits, and the animals are our treasure. Visit us at our agricultural estate where, in the spirit of our ancestors and long-time tradition, we offer a harmony of tastes and smells created by combining food and beverages in an authentic Zagorje ambiance. We offer our homemade products and products purchased from the neighbouring estates. Through fun games and laughter, both the young and the old can get familiar with nature, domestic animals or simply enjoy playing in the straw, on the grass or on a tree. You can also participate in the estate activities, while waiting for us to prepare for you the famous Zagorje turkey or štrukli in accordance with granny's recipes and enjoying a glass of homemade juice or quality wine.

Izvanredna domaća hrana i izvrsno vino još će vam bolje prijati zahvaljujući prekrasnom pogledu koji se pruža. Otkrijte i vi zašto je „Zlatna lisica“ već godinama jedno od omiljenih mjesta svima koji uživaju u biranim domaćim specijalitetima.

Excellent homemade food and wine will taste even better thanks to the beautiful view stretching from this vine-dresser's hut. Discover for yourselves why Zlatna lisica, the Golden Fox, has for years been one of the most beloved places of all who enjoy selected homemade specialties.

7 Vinarija i vinogradi Petrač

- ✉ Hršak breg
Krapinske Toplice
- 📍 N 46°06.741 E 15°50.311
- △ 290 m/nmv
- 📞 +385 (0)49 232 715
- ✉ mloncaric@petrac.hr
- 🌐 www.petrac.hr
- ⌚ Prijam gostiju uz najavu.
Guests received if announced beforehand.



8 Vinogradarstvo Grozaj

- ✉ Sv. Križ Začretje
- 📍 N 46 °6.136 ' E 15 °52.269 '
- △ 158 m/nmv
- 📞 +385 (0)49 228 090
- 📞 +385 (0)98 250 590
- ✉ Josip-gigi6@net.hr
- ⌚ Prijam gostiju uz najavu.
Guests received if announced beforehand.



U blizini Krapinskih Toplica, na Hršak bregu, smjestili su se vinarija i vinogradi tvrtke Petrač d.o.o. Vinogradi su zasadeni na oko 10 hektara ukupne površine bijelim sortama graševina i chardonnaya - 10.000 čokota - te crvenim sortama cabernet sauvignona i merlota - 22.000 i 4.000 čokota. Od početka komercijalnog bavljenja proizvodnjom vina naglasak je na kvaliteti, što dokazuju osvojene medalje i priznanja na ocjenjivanjima u Hrvatskoj, Sloveniji i Italiji. U sklopu novog podruma predviđen je prostor namijenjen degustaciji i edukaciji te međusobnoj razmjeni iskustava enologa, vinogradara i sommeliera.

The winery and vineyards of the Petrač Company are located near the Krapina Spa (Krapinske toplice), on the Hršak hill. The vineyards stretch on a total area of approx. 10 hectares, including white varieties such as Welsh Riesling and Chardonnay (10,000 grape-vines) and red varieties such as Sauvignon and Merlot (22,000 and 4,000 grape-vines respectively). Since it started producing wine for commercial purposes, the company has been placing emphasis on quality, which is confirmed also by various medals and recognitions won at evaluations held in Croatia, Slovenia and Italy. A space intended for wine tasting, education and mutual exchange of experiences among oenologists, vine-growers and sommeliers has been envisaged within the new cellar.

Vinogradarstvo u obitelji Grozaj obiteljska je djelatnost pretočena iz tradicionalnih oblika spremanja vina u najsuvremenije postrojenje za preradu grožđa i vina. Obitelj se bavi poljoprivredom i naraštajima njeguje vlastitu proizvodnju. U vlasništvu obitelji nalazi se i vinski park autohtonih sorta vinove loze Hrvatskog zagorja, gdje se nastoje revitalizirati zaboravljene vinske sorte zagorskoga kraja.

For the Grozaj family, vine-growing is a family activity that has developed over time, i.e. the family first used the traditional methods for storing wines, whereas now the wine is stored in a state-of-the-art plant for grape and wine processing. The family is engaged in agriculture and has been developing own production for generations. The family also owns a vine park presenting the authentic vine varieties of the Zagorje Region with the aim of revitalising the forgotten vine varieties of the Zagorje Region.

9 Seoski turizam Škalec

- ✉ Mrzlo Polje 76, Veliko Trgovišće
- 🧭 N 46 °2 ' E 15 °47.8 '
- △ 154 m/nmv
- ☎ +385 (0)49 236 259
- 📠 + 385 (0)98 590 758
- ⌚ Prijam gostiju uz najavu.
Guests received if announced beforehand.



10 Vinogradarstvo Petrovečki

- ✉ Mirkovec 320
Sv. Križ Začretje
- 🧭 N 46 °3.9 ' E 15 °56.4 '
- ☎ +385 (0)49 227 043
- 📠 + 385 (0)91 514 4566
- ✉ tomislav.petrovečki@gmail.com
- ⌚ Prijam gostiju uz najavu.
Guests received if announced beforehand.



U ugodnu ambijentu obnovljenoga zagorskoga sela, uz uživanje u izvrsnim vinima poput graševine, rajnskog rizlinga, sauvignona ili miješanoga bijelog vina ljubazni domaćini ponudit će vam specijalitete zagorske kuhinje pripremljene na tradicionalan način. Idealno mjesto za odmor i opuštanje, šetnju i bezbrižne dječje igre.

Besides the pleasure of tasting excellent wines such as Welsh Riesling, Rhine Riesling, Sauvignon or mixed white wine, the kind hosts of this rural tourism estate offer the enjoyment of Zagorje cuisine specialties prepared in the traditional way in the pleasant ambiance of a restored Zagorje village. This is an ideal place to rest and relax, enjoy pleasant walks and carefree children's play.

Vinogradi su podignuti na osunčanu gorju poznatom pod nazivom "Petrovečki breg" s prosječnom kotom od 277 m/nmv. Zbog povoljnja položaja grožđe dobiva visok postotak šećera, što utječe na dobivanje kvalitetnih vina. U prodaji su vina s označom poznatog podrijetla. Mogu se degustirati sortna i miješana vina. Sva su vina nagrađena visokim odlikovima na Sajmu vina Bedekovčina. U ponudi su graševina, pinot bijeli, pinot sivi, pinot crni, rajnski rizling, silvanac zeleni, chardonnay, šipon i stolno bijelo vino.

The vineyards stretch over a sunny hill known as Petrovečki breg with an average elevation of 277 m asl. Due to such a favourable geographical location, the grapes have a high concentration of sugar, which is important for the production of quality wine. This vine-growing estate also sells wines with controlled designation of origin, and varietal and mixed wines are offered for tasting. All wines have been awarded high medals at the Wine Fair in Bedekovčina. The offer includes: Welsh Riesling, Pinot Blanc, Pinot Gris, Pinot Noir, Rhine Riesling, Sylvaner Verde, Chardonnay, Furmint and white table wine.

NE PROPUTITE



Dvorac Gjalski, Zabok

Veliko Trgovišće, rodna kuća dr. Franje Tuđmana

Dvorac Sveti Križ Začretje

Muzej Žitnica

Gredice u Zaboku neraskidivo su vezane uz svog najpoznatijeg književnika Ksavera Šandora Gjalskog i Dvorac Gjalski, a Veliko Trgovišće uz prvog hrvatskog Predsjednika dr. Franju Tuđmana, čija je rodna kuća otvorena za posjetitelje.

Dvorac u Svetom Križu Začretju nosi obilježja kasnobaroknog klasicizma. Građen je u nekoliko etapa tijekom 18. stoljeća. Pripada prvoj spomeničkoj kategoriji, a u neposrednoj blizini nalazi se muzej Žitnica u kojem su svoje mjesto našali radovi jednog od najpoznatijih Svetokrišćana, akademskog slikara i jednog od najvećih hrvatskih crtača i grafičara, Ivana Lovrenčića. U Žitnici se nalaze i izložbe etnološke grupe "Zvirek" Od konoplje do narodne nošnje, Hiža moje bake i Božić u hiži moje bake.

U Bedekovčini prošetajte uz tamošnja jezera i posjetite župnu crkvu Svetе Barbare, a rekreativni, wellness i zdravstveni sadržaj pronaći ćete u Krapinskim Toplicama, hotelu Aqua Vivae ili apartotelu Villa Magdalena.

DON'T MISS



The Gjalski Castle, Zabok

**Veliko Trgovišće, the birthhouse
of dr. Franjo Tuđman**

The castle in Sveti Križ Začretje

The Žitnica Museum

The village of Gredice in the Zabok Region is inextricably linked to its most famous writer, Ksaver Šandor Gjalski, and the Gjalski Castle. Veliko Trgovišće is the hometown of the first Croatian President, Franjo Tuđman, whose birth house is open to visitors.

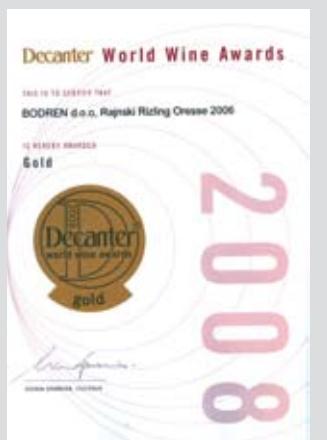
The castle in Sveti Križ Začretje has Late Baroque and Classicism features; it was built in several phases during the 18th century; and is today considered a 1st category monument. In its vicinity, you will find the Žitnica Museum, where the works of one of the greatest Croatian artists and printmakers, Ivan Lovrenčić, are exhibited. The Žitnica Museum also houses ethnological exhibitions by the Zvirek Group: From Hemp to Costume, My Grandmother's House and Christmas in My Grandmother's House.

In Bedekovčina, you can walk along the lakes and visit the local Church of St. Barbara. To enjoy recreation or wellness facilities and health spas, visit the Krapina Spa (Krapinske toplice), the Hotel Aqua Viva or the Aparthotel Villa Magdalena.

Pregrada

Pregrada
Hum na Sutli
Desinić

ZLATNI VINAR
Golden Wine-maker



Najzlatniji hrvatski vinar je Boris Drenški iz Huma na Sutli, a njegova predikatna i ledena vina osvojila su prošle i preprošle godine ukupno čak šest zlatnih medalja, i to na Decanter World Wine Awardsu u Londonu, jednom od najvažnijih svjetskih vinskih natjecanja.

Boris Drenški from Hum na Sutli is the winner of the greatest number of gold medals among the Croatian wine-makers. His predicate and ice wines won as many as six gold medals in 2009 and 2008 at the Decanter World Wine Awards in London, one of the most important world wine contests.

Grožđe i vino put do željene slobode

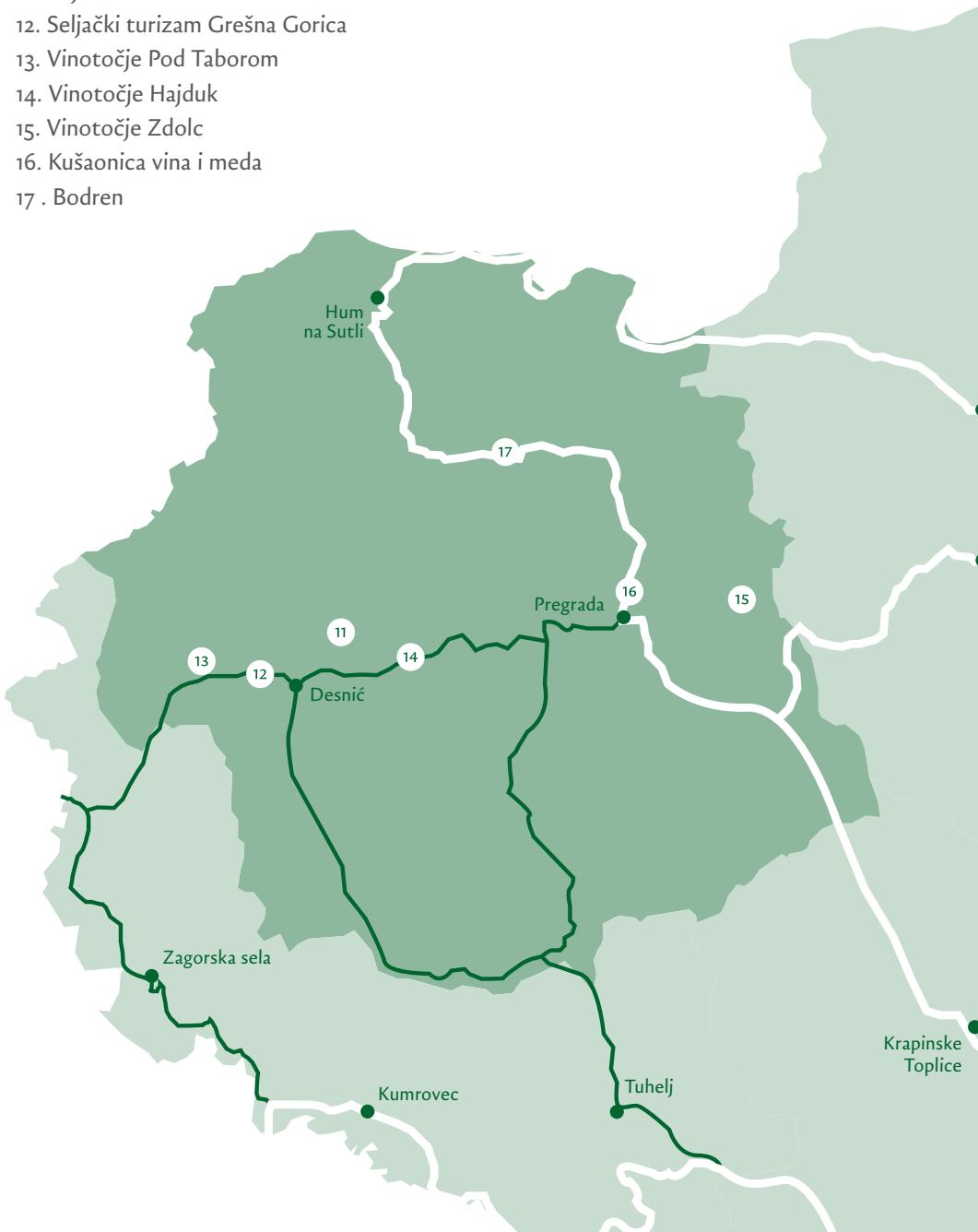
Čudesnu vizuru pregradskog kraja čine upravo njegovi vinogradi rasprostrti po svim bregovima i brežuljcima. Oni su tu od davnina neodvojiv dio života Pregrađana, Desinčana, Sopotljanaca, Plemenčana, Kosteljanaca, Vinagorčana... O njima svjedoče i arheološki nalazi iz pretkršćanskog doba, a loza i vino spominju se i u tumačenju reljefa boga Mithre pronađenog u Plemenčini. Podatke o bogatim urodima grožđa još u 16. stoljeću nalazimo u poveljama o slobodi koje su plemići znali davati tadašnjim pregradskim kmetovima kad su im isporučili velike količine dobra vina kojim su trgovali po tadašnjoj Europi. O dugoj tradiciji uzgajanja vinove loze govore i mnogobrojni običaji povezani uz radeve u vinogradu i klijetima. Manifestacija "Branje grožđa" u Pregradi danas je prava svečanost narodnog okupljanja i simbolizira obilje i radost života.

Grapes and Wine – A Path to Desired Freedom

The magical vista of the Pregrada Region is created by its vineyards stretching across all hills and hillocks. Since ancient times, these vineyards have been an inseparable part of the life of the people of Pregrada, Desinić, Sopot, Plemenčina, Kostelj, Vinagora... The archaeological artefacts from the pre-Christian era bear witness to the existence of vineyards in this area, whereas the grapes and wine are mentioned in the interpretation of the relief presenting God Mithra found in Plemenčina. The data on fruitful grape harvests are found in the freedom charters dating from the 16th century which were handed by the noblemen to the peasants of Pregrada upon delivery of large quantities of good wine which was later sold across Europe. The numerous customs and traditions associated with working in vineyards and vine-dresser's huts also bear witness to the long vine-growing tradition. The Grape Harvest event (Branje grožđa) in Pregrada is today a festive gathering symbolizing wealth and the joy of life.

Agroturizam Vinogorja Pregrada Agritourism Vine region Pregrada

- 11. Seljački turizam Trsek
- 12. Seljački turizam Grešna Gorica
- 13. Vinotočje Pod Taborom
- 14. Vinotočje Hajduk
- 15. Vinotočje Zdolc
- 16. Kušaonica vina i meda
- 17 . Bodren



11 Seoski turizam Trsek

- ✉ Trnovec Desinićki 23, Desinić
- 🌐 N 46 °9.487 ' E 15 °40.834 '
- 📏 274 m/nmV
- 📞 + 385 (0)49 343 464
- 📠 +385 (0)98 1837 330
- ✉ @ josip@trsek.hr
- 🌐 www.trsek.hr
- 🕒 10:00 - 22:00



12 Seoski turizam Grešna gorica

- ✉ Taborgradska 3, Desinić
- 🌐 N 46 °9 ' E 15 °39.4 '
- 📏 287 m/nmV
- 📞 + 385 (0)49 343 001
- 📠 + 385 (0)91 343 0011
- ✉ @ gresna@gresna-gorica.com
- 🌐 www.gresna-gorica.com
- 🕒 08:00 - 22:00



Na prekrasnom brežuljku između Velikog Tabora, Desinića i Vinagore nalazi se seosko domaćinstvo "Trsek". Miris livada, razigranost životinja, pogled na brežuljke zasađene vinogradima i stare klijeti učinit će vaš boravak ugodnim, a djeci nesmetanu igru na odgovarajuće uređenom igralištu seoskog ambijenta. U starinski uređenim sobama toga seoskog domaćinstva kapaciteta 12 ležaja, uz jela i pića koja se pripremaju prema receptima naših baka zajamčen je ugodan boravak. Počastite se delicijama iz vlastite proizvodnje – kušajte sir i vrhnje, suhomesnate proizvode, jela od patke i sve domaće peradi te kozlića, a ne zaboravite ni vino i rakiju, sokove, jabuke, kruške i šljive.

The Trsek Rural Tourism Estate is perched on a beautiful hill between Veliki Tabor, Desinić and Vinagora. The scent of meadows, animal play and the view of the vine-growing hills and old vine-dresser's huts will make your stay a pleasant one, as well as ensure carefree play for your children on an appropriately adapted playground of this rural estate. Accommodation in old-fashioned rooms with a capacity of 12 beds and the dishes and beverages prepared in accordance with the recipes of our grannies guarantee a pleasant stay. Treat yourselves to homemade delicacies – try the homemade cheese and sour cream, dried meat products, dishes made from duck and other homebred poultry and kids, and do not forget to enjoy the wine, brandy, juices, apples, pears and plums.

Taborgradska klet na istoimenom briježu nasuprot srednjovjekovnog burga Veliki Tabor pruža ugođaj neponovljivoga seoskog zagorskog ambijenta. Tu, u samom srcu još živih priča iz romantične i burne prošlosti Hrvatskog zagorja raj je za djecu i odrasle. U šumovitom okolišu punom jelena, srna, zečeva, paunova, kokica i purana pršti od zabave i života. Uživajte u biranim zagorskim specijalitetima – seljačkom naresku, domaćim juhama, domaćem kukuruznom kruhu, siru i vrhnju, štrudlama, ili pak u jelima pripremljenim od purana, svinjetine i kunića iz domaćeg uzgoja te u povrću i grožđu – također domaće proizvodnje.

A Taborgrad vine dresser's hut located on a hill bearing the same name overlooking the medieval town of Veliki Tabor offers the experience of a unique Zagorje rural ambiance. Here, at the very heart of the still living stories from the romantic and turbulent past of the Croatian Zagorje Region, both children and adults can find a heavenly refuge. The surrounding forests, full of deer, does, hares, peacocks, chicken and turkeys, radiate fun and life energy. Enjoy the selected Zagorje specialties – peasants' cold meat, homemade soups, homemade corn bread, cheese and sour cream, strudels or dishes prepared from home-produced turkey, pork or hare meat, as well as home-grown vegetables and grapes.

13 Vinotočje Pod Taborom

- ✉ Hum Košnički 13/1, Desinić
- 📍 N 46°9.47' E 15°38.703'
- △ 280 m/nmv
- 📞 + 385 (0)49 343 516
- 📠 + 385 (0)91 2251 983
- ✉ andreja.arlavici@kr.t-com.hr
- 🌐 info@podtaborom.hr
- ⌚ www.podtaborom.hr
- Prijam gostiju uz najavu.
Guests received if announced beforehand.



14 Vinotočje Hajduk

- ✉ Gaber 38, Desinić
- 📍 N 46°9.23 E 15°41.99'
- △ 215 m/nmv
- 📞 + 385 (0)49 343-373
- 📠 + 385 (0)91 3433 737
- 📠 + 385 (0)49 343 517
- Prijam gostiju uz najavu.
Guests received if announced beforehand.



Ovdje možete kušati najfinije delicije stoljetne zagorske tradicije koje i dandanas pripremaju na tradicionalan način, rabeci sastojke isključivo domaćeg podrijetla, proizvedene i odnjegovane na zagorskim „bregima“. Poseban naglasak stavljuju na nekoliko autohtonih jela na čiju su kvalitetu iznimno ponosni: to su domaći sir i vrhnje, domaći suhi narezak i zaseka, domaći kruh, kukuruzni žganci, domaća kokošja juha, teleće pečenje te nezaobilazni domaći zagorski štrukli. Preporučujemo i vina i likere iz vlastite proizvodnje!

Here you can taste the finest delicacies from the centuries-old Zagorje tradition still prepared in the traditional way using exclusively home-grown ingredients, produced and cultivated on the hills of Zagorje. The special emphasis is put on several authentic dishes of whose quality they are exceptionally proud: homemade cheese and sour cream, homemade dried cold meat and zaseka, homemade bread, corn polenta, homemade chicken soup, veal roast and the always-present Zagorje štrukli. We also recommend the home-produced wines and liquors!

Dugogodišnja obiteljska tradicija uzgoja vinove loze pridonijela je stvaranju visokokvalitetnih sorti vina. Vinogradi su zasađeni na pitomim i osunčanim obroncima gorja Grohot (Desinić) prosječne kote 350m/nmv. Vina su nagrađena zlatnim odličjima i dolaze na tržište s oznakom kontroliranog podrijetla. Kušajte muškat žuti, rajnski rizling, sauvignon, graševinu i Grohočan. Na obiteljskom gospodarstvu uređena je kušaonica vina i voćnih rakija koja prima do 30 gostiju uz prethodnu najavu. Uz vino nude i vrhunsku domaću rakiju šljivovicu i domaće likere bez kemijskih dodataka. Uz degustaciju, gosti mogu naručiti razne zagorske specijalitete.

The long family tradition of vine-growing has contributed to the creation of high quality wines. The vineyards stretch over the tame and sunny slopes of the Grohot hills (Desinić) with an average elevation of 350 m asl. The wines have been awarded gold medals and are marketed with controlled designation of origin. Try the Yellow Muscat, Rhine Riesling, Sauvignon, Welsh Riesling and Grohočan wines. This family estate also includes a wine and fruit brandy tasting facility receiving up to 30 people. The visits must be announced beforehand. Besides wine, the estate also offers quality plum brandy and homemade liquors without any chemical additives. During the tasting, the guests can order various Zagorje specialties.

15 Vinogradarstvo Zdolc

- ✉ Klenice 17, Pregrada
- 📍 N 46°10.126 E 15°46.879
- △ 311 m/nmv
- 📞 + 385 (0)49 376 -181
- 📠 + 385 (0)98 250-012
- ✉ robert.zdolc@zg.t-com.hr
- ⌚ Prijam gostiju uz najavu.
Guests received if announced beforehand.



Obitelj Zdolc održava stoljetnu tradiciju bavljenja vinogradarstvom. Njegujući staru tradiciju proizvodnje vina, uz primjenu modernih tehnologija dobivaju se vina visoke kakvoće. Položaj vinograda i tlo pogodni su za sorte poput graševine, sivog pinota i portugisca, a posebno se ističe sorta sauvignon koju odlikuje visoka kvaliteta i osebujan bouquet te mješavina sorti gdje prevladava domaća belina. Vina se mogu kušati u opremljenoj kušaonici uz vođenu degustaciju te prigodne delicije.

The Zdolc family nurtures a centuries-old vine-growing tradition. By applying the traditional method of wine production in combination with modern technology, the family produces high quality wines.

The geographical location of the vineyards and the quality of the soil are suitable for growing varieties such as Welsh Riesling, Pinot Gris and Portugieser. Here, we would like to highlight the Sauvignon variety, characterized by exceptional quality and bouquet, and the mix of varieties dominated by the Ranfol variety.

The wines can be tasted in the equipped wine tasting facility in the presence of a wine-tasting guide and accompanied by various delicacies.

16 Kušaonica vina i meda Pregrada

- ✉ Trg Gospe Kunagorske
- 📍 N46°9.890 E15°45.2
- △ 196 m/nmv
- 📞 + 385 (0)49 376 052
- 📠 + 385 (0)49 377 438
- 🌐 www.pol.pregrada.hr
- ⌚ 08:00 - 22:00



Kušaonica vina i meda u podrumu stare građevine dana je na upravljanje i korištenje Srednjoj školi Pregrada za potrebe prakse kuhara i konobara uz ugostiteljsku djelatnost.

U prekrasnom ambijentu kavane „Kušaonica“ dostupne su vam sve ugostiteljske usluge.

The wine and honey tasting facility located in the basement of an old building is managed and used by the Pregrada Secondary School for the purpose of training chefs and waiters and conducting food service activities. The Kušaonica Café Bar, radiating a beautiful ambiance, offers all food and beverage services.

17 Bodren

- Rusnica 64, Hum na Sutli
- N 46 °11.49 ' E 15 °43.33 '
- 277m/nmv
- + 385 (0)49 340 466
- +385 (0)98 378 688
- @ bodren@kr.t-com.hr
- www.bodren.hr
- Prijam gostiju uz najavu.
Guests received if announced beforehand.



Ovdje imate priliku okusiti zlatom ovjenčana vina Borisa Drenškog, najvrsnijega zagorskog vinara koji je na svjetskom natjecanju Decanter World Wine Award u Londonu svojim vinima osvojio čak šest zlatnih medalja. Riječ je o desertnim bijelim vinima ledene berbe; Chardonay izborne berbe posušenih bobica, Rajnskom rizlingu posušenih bobica, Šivom pinotu izborne predikatne berbe i Couveu izborne berbe sušenih bobica. Medalje s ovogodišnjeg Decanterova natjecanja u Londonu još su jedan dokaz iznimne kvalitete vina tog proizvođača. Vinogradi su zasađeni na obroncima gorja Gabrovca i Hrusnice, u prosjeku na 300 m/nmv. Zbog povoljnog položaja grožđe postiže visok postotak šećera, što utječe na dobivanje vrhunskoga predikatnog vina.

Here you have an opportunity to taste the gold medal-winning wines produced by Boris Drenški, the finest Zagorje wine-maker who won as many as six gold medals at the Decanter World Wine Awards in London. The medals were awarded to his dessert ice vintage white wines: Chardonnay made from select dried grapes vintage, Rhine Riesling made from dried grapes, Pinot Gris made from select predicate vintage and Couve made from select dried grapes vintage. The medals received at this year's Decanter World Wine Awards are yet another proof of the exceptional quality of the wines produced by Boris Drenški. His vineyards stretch over the slopes of the Gabrovac and Hrusnica hills on an average elevation of 300 m asl. Due to the favourable geographical location of the vineyards, the grapes have a high concentration of sugar, which contributes to the production of quality predicate wines.

NE PROPUTITE



Župna crkva Uznesenja Blažene Djevice Marije

Crkva Vinagora

Crkva Blažene Djevice Marije Taborsko

Dvorac Bežanec

Dvorac Veliki Tabor



Pregrada se ponosi župnom crkvom Uznesenje Marijino, čija je gradnja počela početkom 19. stoljeća, a poznata je i pod nazivom Zagorska katedrala.

Muzej Grada Pregrade svojim posjetiteljima nudi stalni postav numizmatičke, rudarske i ljekarničke zbirke „Thierry“. Ljekarnik Adolf pl. Thierry de Chateauvieux utemeljio je u Pregradi prvu industrijsku proizvodnju lijekova u Hrvatskoj, a ljekarnička djelatnost obitelji Thierry bila je preteča današnjih velikih farmaceutskih poduzeća.

Sakralna baština poput svetišta Vinagore, crkve Blažene Djevice Marije Taborsko, blizina dvorca Miljana, dvorca Bežanec, muzeja "Staro selo" u Kumrovcu te nadasve Velikog Tabora, dvorca spomenika nulte kategorije kojeg je UNESCO uvrstio u kulturnu baštinu čovječanstva, pružit će pregršt užitaka kulture, povijesti i sakralne umjetnosti svakom posjetitelju.

DON'T MISS



**Parish Church of St. Mary's Assumption Pregrada
Church in Vinagora
The Church of St. Mary of Taborsko
Bežanec Castle
Veliki Tabor Castle**

Pregrada prides itself of its Parish Church of St. Mary's Assumption, the construction of which began at the beginning of the 19th century. This church is also known as the Zagorje Cathedral (Zagorska katedrala).

For the enjoyment of its visitors, the Museum of the Town of Pregrada exhibits permanent collections of numismatic, mining and pharmaceutical artefacts. The pharmaceutical collection is called the Thierry Collection after pharmacist Adolf Alfons Thierry de Chateauvieux who established in Pregrada the first plant for mass production of medicines in Croatia. The pharmaceutical business of the Thierry family is the antecedent of present-day large pharmaceutical companies.

The religious heritage, including the Sanctuary of Vinagora, the Church of St. Mary of Taborsko, the nearby Miljana and Bežanec Castles, the ethno village in Kumrovec and, especially, the Veliki Tabor Castle, a zero-category monument included in the UNESCO World Cultural Heritage List, will offer to each visitor a plethora of pleasures related to culture, history and religious art.

Zlatar

Zlatar
Lobor
Mače
Zlatar Bistrica
Hrašćina
Budinščina
Konjčina
Mihovljian
Novi Golubovec

ZAGORSKI BLUES

Zagorje Blues



„Mer ti ludim
Kak puran bielom kruhu
se čudim
Ma z vilami snočke sam bil
Zmislim se oblin bielih
Vusnic topnih i ruk mehkih
Sikud po mene
Kraj punoga stola
prebranoga vina“

**p’haps i’m going mad,
i’m amazed by the surreal
i played with the fairies,
i remember all their curves,
lips so warm, hands so soft,
all over me,
right at the table,
full of sorted wines.**

Od božanskog vina iz podzemlja Ivančice do zagorskog bluesa

Još 10. siječnja 1895. godine u Zlataru je osnovana "Zlatarska vinogradarska zadruga". U zlatarskom vinogorju, u tadašnjim dvorcima Zajezda, a danas kuriji pl. Belošević, nalazile su se "spomen knjige" u koje su se bilježila "pijačka" društva. I danas postoji jedno koje vuče korijene iz tih vremena, pijačko društvo Pinta iz Zlatara. Iz starih se vremena prenosi i bajka o zlatarskom vinogorju i jednom potočiću koji je izvrao visoko na Ivančici, a narod ga je prozvao "Žgano vino". Narodno je bilo vjerovanje da je tim potočićem teklo pečeno vino iz podzemlja. Kao odraz te mistike i vjerovanja u nadzemaljske snage te božanstva prirodnih pojava, kao što su tijekom povijesti bila vjerovanja u nimfe (vile) i božanstva Lado i Peruna, vezani su i današnji obredni običaji vezani uz radove u vinogradu i berbu grožđa.

From the Divine Wine from the Ivančica Mountain Underworld to the Zagorje Blues

The Zlatar Vine-growers' Cooperative (Zlatarska vinogradaska zadruga) was established in Zlatar on January 10, 1895. The commemorative books listing the drinking clubs were kept in the former Zajezda castles and present-day Hrašćina estate located in the Zlatar wine region. Even today, there exists one such club dating from those times, i.e. the Pinta Drinking Club from Zlatar. The legend of the Zlatar wine region and a small stream flowing from the heights of the Ivančica Mountain, called Žgano vino (Roasted Wine) by the locals, dates from ancient times. The people believed that roasted wine from the underworld was flowing down that stream. A reflection of the mysticism, transcendence and the divinity of the natural phenomena, such as believing in the existence of nymphs (fairies) and Gods Lado and Perun in past ²⁴ times, are the present-day ritual traditions associated with working in vineyards and the grape harvest.

Stihovi pjesme „Libertin“, Zvonka Kudelića Žune s nagrađenog albuma "Zagorje Blues" by Tomislav Goluban & Little Pigeon's ForHill Blues 2009. Skladba je inspirirana Vinskim vrhom, najvećom vinarijom u Zagorju i u sjeverozapadnoj Hrvatskoj, gdje se svakog petka priređuju blues-degustacija.

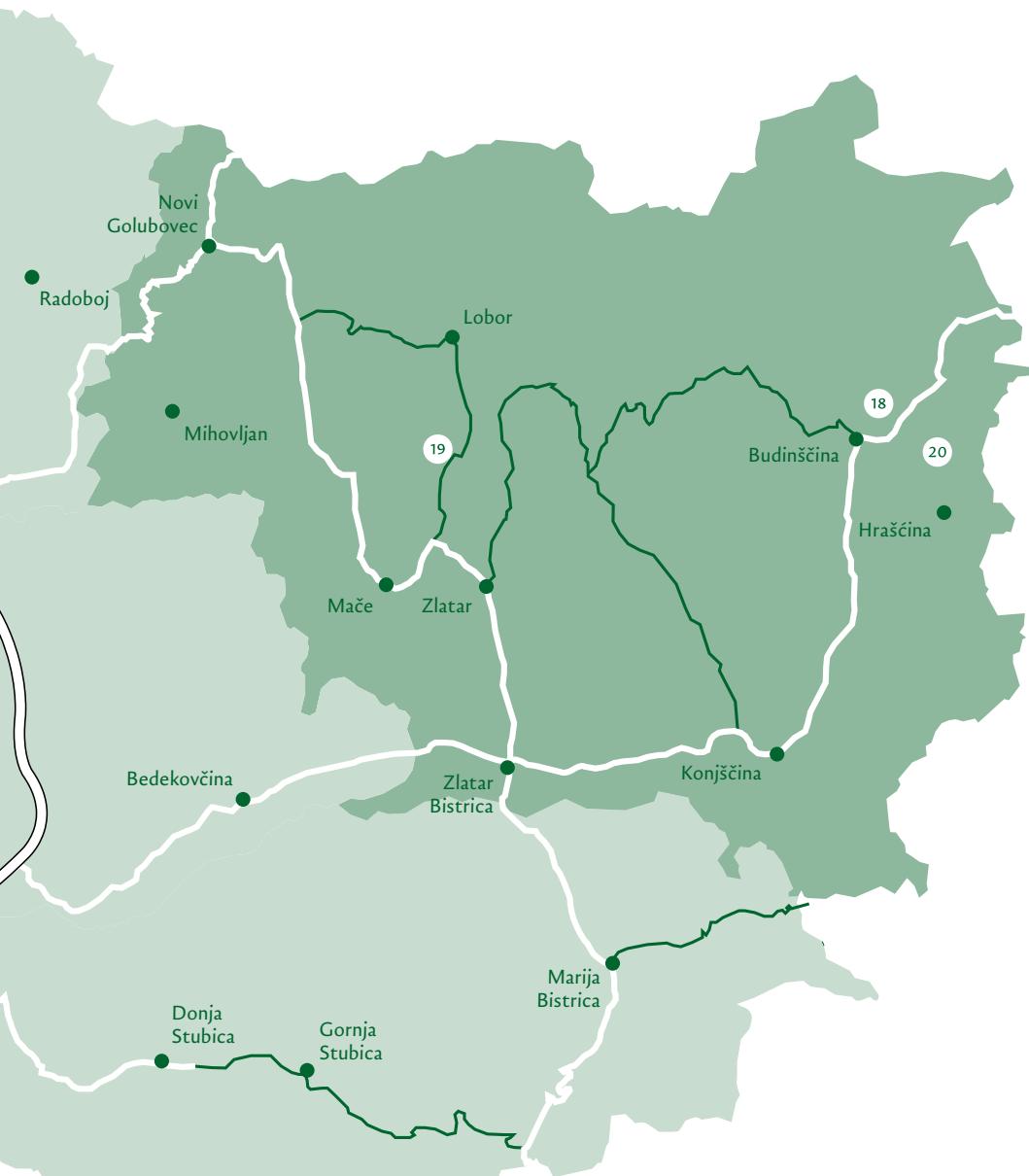
The lyrics of a song called Libertin by Zvonko Kudelić Žuna from the Zagorje Blues, awarded album by Tomislav Goluban & Little Pigeon's ForHill Blues 2009. The music was inspired by Vinski vrh, the largest winery in Zagorje and northwestern Croatia, where blues tastings are organized each Friday.

Agroturizam Vinogorja Zlatar Agritourism Vine Region Zlatar

18. Tri breze, Konjički klub

19. Vinotoče Ilčić

20. Vinarija Vinski Vrh



18 Tri breze Konjički klub

- ✉ Kraljevec Gornji 5
Budinščina
- 📍 N 46 °7.6 ' E 16 °12.7 '
- ☎ +385 (0)92 111-6352
- ✉ i_petran@hotmail.com



U podrumu staroga obiteljskog imanja sagrađenog 1905. godine otvorena je kušaonica vina „Tri breze“, a u vlasništvu kluba je i staja sa sedam konja te pansion za konje. Konjički klub Budinščina nudi različite usluge – ponajprije školu jahanja za početnike, odnosno obuku novih jahača uz nadzor trenera. Tu je i jahanje u ograđenom prostoru, tzv. manježu, za početnike i one malo nesigurnije.

Za dobre jahače, na duže staze izvan prostora kluba, idealno je terensko jahanje, savršeno za uživanje u netaknutoj prirodi. Dakako, omogućuju i jahanje za nejahače i djecu prilikom kojeg nije potrebna nikakva posebna oprema osim kacige koja se nalazi u klubu, a jaše se pod nadzorom trenera koji vodi konja. Posebno ističemo terapijsko jahanje za osobe s invalidnošću. Radi se u zatvorenom jahalištu na mirovima konjima uz posebno obučene volontere i uz prisutnost fizioterapeuta.

The Tri breze Wine-tasting Facility has been opened in the basement of an old family estate built in 1905. It is owned by a horse riding club which also includes a stable with seven horses and a horse inn. The Budinščina Horse Riding Club offers various services. In the first place, it conducts riding courses for beginners, i.e. supervised training of new riders. It also offers horse riding in a fenced area for beginners and insecure riders.

Field riding on longer tracks outside the club premises is ideal for experienced riders and perfect for enjoying the intact nature. The estate also offers horse riding possibilities for non-riders and children. No gear except a helmet, which is available at the club, is needed, and the animals are guided by a trainer. Here we would like to highlight the therapeutic riding for persons with disabilities. The activities are conducted in a closed riding area on peaceful horses guided by specially trained volunteers in the presence of a physiotherapist.

19 Vinotočje Ilčić

- ✉ Šipki b.b., Zlatar, Vinipotok
- 📍 N 46 °7.463' E 16 °3.244'
- △ 251 m/nmv
- ☎ +385 (0)49 467 105
- ☎ +385 (0)49 466 623
- ☎ +385 (0)98 404 684
- ✉ kresimir.ilcic@kr.t-com.hr
- 🕒 Prijam gostiju uz najavu.
Guests received if announced beforehand.



Među idiličnim zagorskim „bregima“ smjestilo se vinotočje „Ilčić“. Dugogodišnja obiteljska tradicija u uzgoju vinove loze pridonijela je stvaranju visokokvalitetnih sorti vina. U obiteljskom vinskom podrumu ljubazni domaćini rado će vas ugostiti uz degustaciju sortnih vina: graševine, rajnskog rizlinga, pinota sivog, chardonanya, zelenog silvana, a možete kušati i miješano vino.

The Ilčić Winery is nestled among the idyllic Zagorje hills. The long family tradition of vine-growing has contributed to the creation of high quality wines. In the family wine cellar, the kind hosts will gladly receive you and offer you the experience of tasting their varietal wines: Welsh Riesling, Rhine Riesling, Pinot Gris, Chardonnay, Sylvaner Verde, and mixed wine.

20 Vinarija Vinski vrh

- Gorjaki 56, Hrašćina
- N 46 °7.54' E 16 °13.675'
- 323 m/nmv
- +385 (0)49 458 287
- + 385 (0)99 703 1797
- www.vinarijavinskivrh.com
- libertin@libertin.hr
- 12:00 - 22:00 (3-7)



Kada stignete na taj posjed, vjerujemo da će vas zvuk tišine, predivan krajolik i vidikovac barem kratko ostaviti bez daha. Vinski Vrh nudi uz vina vlastite proizvodnje (rajnski rizling, sivi pinot, sauvignon, crni pinot, muškat žuti, traminac, graševina, chardonnay) i stručne degustacije. Dokaz iznimne kvalitete vina su i nedavno pristigle medalje s Decanterova natjecanja u Londonu i priznanje s međunarodnoga vinskog natjecanja u Bruxellesu. U sklopu kleti je Vinoteka Libertin u kojoj se održavaju razni programi te trgovina suvenira. Za veće skupine (5 - 50 osoba), a prema prethodnoj najavi, organiziraju vinske blues-degustacije petkom, poslovne seminare, team building... Vinarija nudi smještaj u luksuzno uređenim sobama, kapacitet je 10 ležajeva. Posebno izdvajamo EKO vrt za potrebe domaćinstva te voćnjak starinskih sorti. U suradnji s Konjičkim klubom Budinščina nude rekreativno jahanje na imanju i streličarstvo, a možete se okušati i u sommelierskim vještinama ili sezonskim radovima u vinogradima!

Once you reach this estate, we believe that the sound of the silence, the beautiful landscape and the view will leave you breathless if only for a moment. The Vinski Vrh Winery offers home-produced wines (Rhine Riesling, Pinot Gris, Sauvignon, Pinot Noir, Yellow Muscat, Traminer, Welsh Riesling, Chardonnay) and professional wine tasting opportunities. The proof of the exceptional quality of the wines are the recently received medals at the Decanter World Wine Awards in London and recognition at the international wine competition held in Brussels. The winery also includes the Libertin Wine House which includes a souvenir store and organizes various programs. For larger groups (5 to 50 persons), the winery organizes the so-called blues tasting events on Fridays, as well as business seminars, team building activities etc. It offers accommodation in luxuriously furnished rooms with a capacity of 10 beds. Here we would like to highlight the ECO garden maintained for estate purposes and the orchard in which old varieties are grown.

In cooperation with the Budinščina Horse Riding Club, the estate offers recreational horse riding, as well as archery, and you can also participate in various sommelier activities or seasonal work in the vineyard!

NE PROPUTITE



**Crkva Majke Božje
Gorske u Loboru**

**Crkva Marije Snježne u Belcu
Susreti meteorita, kurija
pl. Belošević u Hrašćini**

Gotička crkva Majke Božje Gorske u Loboru nastala je na mjestu nekadašnjega poganskog hrama i na temeljima starokršćanske bazilike, a crkva Marije Snježne u Belcu pravo je remek-djelo barokne umjetnosti.

Stari utvrđeni gradovi poput Konjščine ili Belca samo su neki od mnogobrojnih povijesnih spomenika kasnoga srednjeg vijeka.

Hrašćina je postala nadaleko poznata sredinom 18. stoljeća po padu meteorita koji je u svijetu poznat pod nazivom Zagrebačko željezo, a čiji se jedan komad danas čuva u Prirodoslovnom muzeju u Beču, a drugi u Zagrebu. Od 1995. godine održavaju se „Susreti meteorita“ u kuriji pl. Belošević, vlasništvo Spomenke Štimac, kad Hrašćini u goste dolaze hrvatski književnici.

Nadohvat ruke su vam Terme Jezerčica, nacionalno svetište Majke Božje Bistričke i tamošnji Bluesun hotel „Kaj“ te stubički kraj prepun kulturnih, povijesnih i prirodnih sadržaja.

DON'T MISS



The Church of the Mother of God of Gorje in Lobar

The Chruch of St. Mary of the Snow in Belec

The Meteorite Gatherings, the manor of the noble Belošević family in Hrašćina

The Gothic Church of the Mother of God of Gorje in Lobar was built at the site of a former pagan temple and on the foundations on an Old-Christian basilica, while the Church of St. Mary of the Snow in Belec is a true Baroque masterpiece.

Old fortified towns, such as Konjščina or Belec, represent only some of the numerous historic monuments of the Late Middle Ages.

Hrašćina became widely known in the mid-18th century as the site where the meteorite known to the world as the Zagreb Iron (Zagrebačko željezo) fell. One piece of this meteorite is preserved in the Natural History Museum in Vienna and the other in Zagreb. Since 1995, the Meteorite Gatherings (Susreti meteorita) have been held in the manor of the noble Belošević family owned by Spomenka Belošević, when Hrašćina is visited by numerous Croatian writers.

The Jezerčica Thermal Spa (Terme Jezerčica), the National Sanctuary of the Mother of God of Bistrica, the Kaj Bluesun Hotel and the Stubica Region abounding in cultural, historic and natural attractions are all within your reach here.

Stubica

Donja Stubica
Gornja Stubica
Marija Bistrica
Oroslavje
Stubičke Toplice

VINO I BUNA
Vine and Revolt



Detalj reljeфа napravljenog 1971., G. Stubica
Relief detail from 1971, G. Stubica

Veliki kipar Antun Augustinčić, rodom iz Klanjca, na svom je monumentalnom reljefu spomeniku Seljačkoj buni i Matiji Gupcu, a inspiriran vinogradarstvom toga kraja, izradio i prizore iz svakidašnjeg života Gornje Stubice u 16. stoljeću.

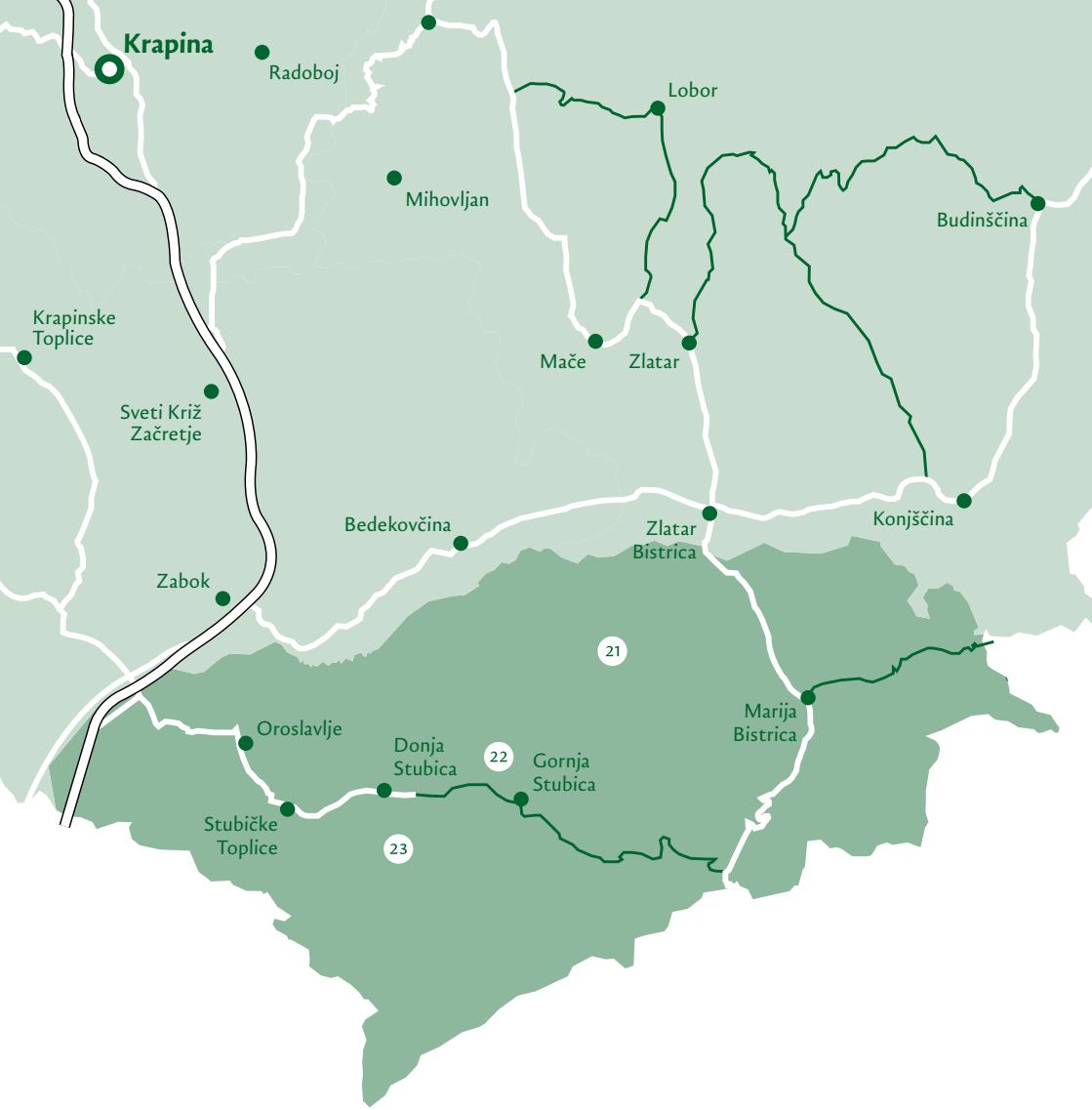
The monumental relief dedicated to the Peasants' Revolt (Seljačka buna) and Matija Gubec and inspired by the vine-growing tradition of the region created by master sculptor Antun Augustinčić, born in Klanjec, also includes the images from the everyday life in Stubica in the 16th century.

Seljačka buna kod Stubice pokrenuta zbog vina

Za vrijeme obrane od Turaka u stubičkom je kraju nastala velika potražnja za vinom. Budući da je ponuda bila dobra, od prodaje vina vojsci koristi su imali i plemenitaši i seljaci. U to se vrijeme razvija i podrumarstvo. U povijesnim podacima iz ostavinskih popisa imovine nalazimo kako su u inventaru Gornjeg Oroslavja iz 18. st. bili uvedeni srebreni pehari, vrijedna kupa od kokosova oraha, kovani srebrni bilikum... Na području Hrvatske sredinom 19. stoljeća bilo je zasađeno čak 170.000 hektara vinograda, a posebno je duga tradicija vinogradarstva u Zagorju. Neki povijesni izvori navode i da je seljačka buna kod Stubice pokrenuta zbog vina, odnosno odluke feudalaca (Tahy) da će od kmetova oduzeti viškove vina i ograničiti im trgovinu »blagotvornom kapljicom«. Početkom 20. stoljeća radi već i gospodarsko-kreditna zadruga koja pomaže vinogradarima u razvoju proizvodnje, a birana vina iz područja Kamenjaka otkupljuju ugledni zagrebački ugostitelji. Danas su u stubičkom kraju aktivne četiri vinogradarske udruge.

Wine Spurred the Peasants' Revolt at Stubica

At the time of the fight against the Turks, a great demand for wine appeared in the Stubica Region. As the offer was good, both the noblemen and the peasants benefited from selling wine to the army. The wine cellar business also developed in that time. The historical data from the testament property lists show that the inventory of Gornje Oroslavje from the 18th century included silver cups, a valuable cup made from the coconut shell, welded silver bilikum wine cups... At the territory of Croatia in the mid-19th century, vineyards were stretching across as many as 170,000 hectares of land, with Zagorje recording an exceptionally long vine-growing tradition. Certain historical sources claim that it was wine that spurred the Peasants' Revolt at Stubica, i.e. the decision reached by the Tahy feudal family to take the surplus wine away from the peasants and limit their trade activities with this beneficial drink. At the beginning of the 20th century, the commercial credit cooperative helping vine-growers develop their production activities was opened, and the selected wines from the Kamenjak Region were being purchased by famous Zagreb restaurateurs. There are four active vine-growers' associations in the Stubica Region today.



Agroturizam Vinogorja Stubica Agritourism Vine Region Stubica

21 Lojzekova hiža

22 Rody

23 Majsecov mlin

21 Lojzekova hiža

- ✉ Gusakovec 116, Gornja Stubica
- 📍 N 46°1.0 ' E 16°3.0 '
- 📞 +385 (0)49 469 325
- 📠 +385 (0)98 250 592
- ✉ lojzekova.hiza@kr.htnet.hr
- 🌐 www.lojzekova-hiza.com
- ⌚ 10:00 - 22:00



Seoski turizam "Lojzekova hiža" smjestio se u tihoj i idiličnoj udolini pitomoga zagorskog krajolika. Dobro je poznata njihova kuhinja zasnovana na autentičnim zagorskim kulinarskim specijalitetima pripremljenim od prirodno uzgojenih namirnica. Smještaj možete odabrat u luksuzno uređenim sobama, kapacitet je 48 ležaja, a od dodatnih sadržaja izdvajamo vinski podrum, razgled domaćih životinja, dječje igralište te nogometno i odbojkaško igralište. Ako poželite pobliže upoznati taj čudesan okoliš, rado će upregnuti vranca u kočiju i povesti vas u razgledanje prirode te vam priuštiti doživljaj koji zauvijek ostaje u sjećanju.

The Lojzekova hiža Rural Tourism Estate is located in a quiet and idyllic valley of the tame Zagorje landscape. Its cuisine based on authentic Zagorje culinary specialties prepared from naturally grown ingredients is well known. The estate offers accommodation in luxuriously furnished rooms with a capacity of 48 beds. Additional amenities include a wine cellar, a domestic animal tour, a children's playground as well as a soccer field and a volleyball court. If you wish to get more in touch with this amazing landscape, the family will gladly harness a horse and take you on a tour of the natural surroundings ensuring you a memorable experience.

22 Rody

- ✉ Samci 13, Gornja Stubica
- 📍 N 45°59.346 ' E 16°0.447 '
- △ 238 m/nmv
- 📞 +385 (0)49 289 828
- 📠 +385 (0)98 378 671
- ✉ rody@kr.t-com.hr
- ⌚ 09:00 - 23:00



Prekrasan pogled na Medvednicu i povijesnu stubičku dolinu te izvrstan okus tradicionalnih, modernih i standardnih jela i pića većim dijelom pripremljenih od namirnica s vlastitog gospodarstva neće vas ostaviti ravnodušnim. U vinskom podrumu možete degustirati sortna vina poput grasevine, pinota bijelog, pinota sivog, sauvignona ili miješanoga bijelog. Organiziraju i razne svečane večere, a u neodoljivim delicijama možete uživati i na otvorenu prostoru. Otkrijte i vi zašto je to mjesto dugogodišnje okupljalište stranih i domaćih gostiju - gostoljubivost i toplina koja vas okružuje stvaraju osjećaj da ste ovdje više od gosta.

You will not be able to resist the beautiful view of the Medvednica Mountain and the historic Stubica Valley or the excellent taste of the traditional, modern and standard dishes and beverages prepared mainly from homemade ingredients. Varietal wines such as Welsh Riesling, Pinot Blanc, Pinot Gris, Sauvignon and mixed white wine can be tasted in the wine cellar. The estate also organizes gala dinners, and offers the pleasure of enjoying irresistible delicacies in the open air as well. Discover for yourselves why this place has for years been a gathering place of both foreign and local guests. The hospitality and warmth that surround you make you feel like you are more than a guest here.

23 Majsecov mlin

- ✉ Obrtnička 47
Donja Stubica
- 📍 N 45°58.4' E 15°58.4'
- ☎ + 385 (0)98 966 3062
- 📠 +385 (0)98 569 055
- ✉ info@majsecov-mlin.com
- ✉ majsecov.mlin@gmail.com
- 🌐 www.majsecov-mlin.com
- 🕒 Prijam gostiju uz najavu.
Guests received if announced beforehand.



Tradicijski turizam „Majsecov mlin“ ambijentalna je vrijednost i ljepota osebujnoga zagorskog kraja. Tu će vam se spontano razigrati mašta, dirnuta suživotom baštine i okoliša na sjevernim obroncima Parka prirode Medvednica. Sve to okružuje prelijepu Sunčanu dolinu u kojoj se nalazi jedinstveni Hrvatski vrt perunika. Smještaj je kapaciteta 14 ležajeva, a u ponudi su sezonska domaća jela prema dogovoru. Proizvode domaće bijelo kukuruzno brašno za vlastite potrebe i potrebe suvenira „Majsecov Žakljec“, domaće vino, domaće sokove i rakije. Moguća je prezentacija mljevenja brašna u vodenici (mlinu) te priprema domaćeg kruha.

The Majsecov mlin Traditional Tourism Estate is an ambiental value and beauty of the fascinating Zagorje Region. This place will spontaneously intrigue your imagination, inspired by the coexistence of the heritage and the landscape of the northern slopes of the Medvednica Nature Park. All this characterizes the surroundings of the beautiful Sunny Valley (Sunčana dolina), home of the unique Croatian iris garden. The estate offers accommodation with a capacity of 14 beds as well as seasonal homemade dishes by arrangement. The estate produces homemade white corn flour for own purposes and for the purpose of making the Majsecov Žakljec souvenir, as well as homemade wine, juices ad brandies. It is possible to arrange a presentation of flour milling in the water mill and the preparation of homemade bread.

NE PROPUSTITE



Dvorac Oršić

Gupčeva lipa

Dvorac Stubički Golubovec

**Spomenik Seljačkoj buni
i Matiji Gupcu**

Hrvatski vrt perunika

**Hrvatsko nacionalno svetište
Majke Božje Bistričke**

Terme Jezerčica

Hotel Kaj

Hotel Matija Gubec

Muzej seljačkih buna nalazi se u dvoru Oršićevih u Gornjoj Stubici, kao i poznata Gupčeva lipa, a ruševine dvorca Franje Tahija nalaze se na uzvišenju iznad crkve u Donjoj Stubici.

Društvo Kajkaviana ima najvrjedniju zbirku kajkavske pisane baštine u regiji, a sjedište mu je u dvoru Stubički Golubovec koji je okružen prekrasnim engleskim perivojem. Nikako ne propustite jedinstveni vrt perunika koji je najljepši u svibnju.

Hrvatsko nacionalno svetište Majke Božje Bistričke u Mariji Bistrici iznimno je sakralni sklop koji je oblikovao poznati arhitekt Herman Bollé.

Priuštite si odmor i opuštanje u wellness&spa centrima poput Terma Jezerčica u Donjoj Stubici, Bluesun hotel Kaj u Mariji Bistrici ili u Stubičkim Toplicama u Hotelu „Matija Gubec“.

DON'T MISS



Oršić Castle

Gubec Linden Tree

Stubički Golubovec Castle

Statue of Matija Gubec

Croatian Iris Garden

The National Sanctuary of the Mother of God of Bistrice

Jezerčica Thermal Spa

Kaj Hotel

Matija Gubec Hotel

The Peasants' Revolt Museum is housed within the Oršić Castle in Gornja Stubica along with the famous Gubčeva lipa (Gubec Linden Tree), while the remnants of the castle of Franjo Tahi are found on an elevation above the church in Donja Stubica.

The Kajkaviana Society preserves the most valuable collection of the Kajkavian written heritage in the region. It is based in the Stubički Golubovec Castle surrounded by a beautiful English garden. Do not miss visiting the unique iris garden which is most beautiful in May.

The Croatian National Sanctuary of the Mother of God of Bistrice in Marija Bistrice is an exceptional religious complex designed by Herman Bollé, the famous Croatian architect.

Treat yourself to a vacation and relaxing moments at wellness&spa centres, i.e. the Jezerčica Thermal Spa (Terme Jezerčica) in Donja Stubica, the Kaj Bluesun Hotel in Marija Bistrice or the Matija Gubec Hotel at the Stubica Spa (Stubičke toplice).

Klanjec

Klanjec
Kraljevec na Sutli
Kumrovec
Tuhelj
Zagorska Sela

LIJEPNA NAŠA
Croatian Anthem



Pjesnik Antun Mihanović, osim što je u klanječkom kraju napisao stihove hrvatske himne, bio je i uspješan gospodarstvenik. U arhivu u Beču nalazi se njegova studija o mogućnosti prodaje hrvatskih i ugarskih vina u pet zemalja sjeverne i južne Amerike, u kojima je boravio 1828. godine.

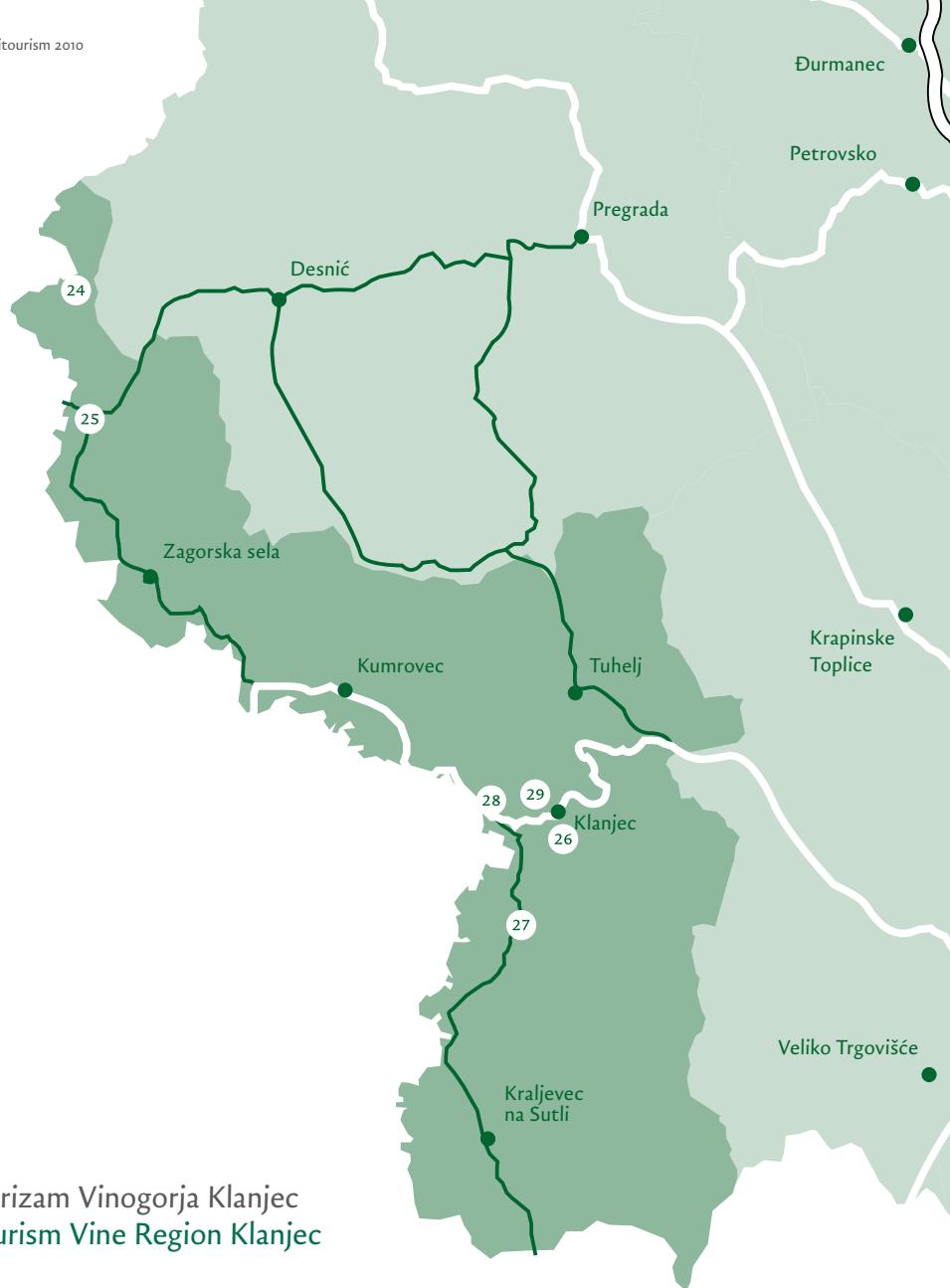
Besides writing the lyrics of the Croatian national anthem in the Klanjec Region, poet Antun Mihanović was also a successful businessman. His study on the possibility of selling Croatian and Hungarian wines in five countries of North and South America, where he stayed in 1828, is preserved in one of the historic Vienna archives.

Vrsno vino franjevačke loze Sokol

Bježeći pred Turcima iz Bosne su u 17. stoljeću s izbjeglim narodima u Zagorje, došli su i bosanski franjevci. Uz dopuštenje cesogradskih vlastelina Erdodyjevih naselili su se prvo južno od Klanjca, u Radakovu, području pogodnom za uzgoj vinove loze koju su već užgajale kmetske obitelji. Iako su franjevci vinograde imali i u Radakovu, prvi pisani tragovi o njihovim vinogradima i vrsnom vinu potječu nakon 1632. godine kada se franjevci sele u Klanjec, jer im je potres znatno oštetio prvi samostan. Vinograd iznad Klanjca, pučki zvan Sokol, u vlasništvu je franjevačkog samostana i danas. Od izvrsnoga grožđa proizvodi se dobro bijelo vino koje je ušlo i u projekt zaštite i revitalizacije autohtonih sorti vinove loze. Vinogradarstvo se danas kao važna gospodarska grana klanječkoga kraja izvrsno isprepleće s bogatom turističkom, enološkom, gastronomskom i kulturnom ponudom.

Quality Wine Made from the Franciscan Sokol Variety

In the 17th century, while trying to escape from the Turks, the Bosnian Franciscans came from Bosnia to Zagorje with other fleeing peoples. With the permission of the Erdödy family, a family of noblemen from Cesargrad, they first inhabited the area south of Klanjec, namely Radakovo, a favourable region for vine cultivation, a tradition already pursued by the local peasant families. Although the Franciscans had vineyards while residing in Radakovo as well, the first written records mentioning their vineyards and their quality wine date from 1632 when the Franciscans moved to the village of Klanjec after an earthquake severely damaged their first monastery. The vineyard above Klanjec, locally known as Sokol, is still owned by the Franciscan Monastery. A good white wine is produced from the quality grapevine variety grown in this vineyard, which has also been included in the Authentic Grapevine Varieties Protection and Revitalisation Project. As an important branch of economy in the Klanjec Region today, vine-growing excellently combines with the rich tourism, oenological, culinary and cultural offer.



Agroturizam Vinogorja Klanjec Agritourism Vine Region Klanjec

- 24. Seljački turizam Masnec
- 25. Seljački turizam Šumak
- 26. Vinoteka – Klanječka pelnica
- 27. Stara vodenica
- 28. Vinogradarstvo Sever
- 29. Vinogradarski podrum Broz

24 Seoski turizam Masnec

- ✉ Luke Poljanske 41
Zagorska sela
- 📍 N 46 °9.1 ' E 15 °36.9 '
- △ 164 m/nmv
- 📞 + 385 (0)49 552 133
- ✉ franc.masnec@kr.t-com.hr
- ⌚ Prijam gostiju uz najavu.
Guests received if announced beforehand.



25 Seoski turizam Šumak

- ✉ Miljana 16, Zagorska sela
- 📍 N 45 °7.6 ' E 15 °36.9 '
- 📞 + 385 (0)49 552 161
- ⌚ 10:00 - 23:00 (6-7)
(1-5) Prijam gostiju uz najavu. *Guests received if announced beforehand.*



Ljepota zagorskog krajolika te gastronomска i enološka ponuda predstavljaju idealnu mogućnost za pravi doživljaj seoskog, obiteljskog turizma. Uz smještaj kapaciteta osam ležaja nudimo dobru kapljicu graševine, chardonnaya, sauvignona, frankinje i stolnoga miješanog vina. Tu se pripremaju isključivo zagorski specijaliteti, a koriste se samo prirodno uzgojene namirnice. U vrtu uzgajaju različito povrće pa gosti mogu sami ubrati svoju salatu. Sami proizvode i suhomesnate proizvode, a najradije se s gostima dogovore u vezi jela, tako da se na jelovniku nađe domaća kokoš, patka, janjetina, kozlić, zagorska purica, juhe, štrukli i štrudle.

The beauty of the Zagorje landscape and the culinary and oenological offer of the estate represent an ideal possibility for a true experience of rural family tourism. Besides offering accommodation with a capacity of 8 beds, we offer the Welsh Riesling, Chardonnay, Sauvignon, Frankinja and mixed table wines. Here only Zagorje specialties are prepared using the naturally grown ingredients. We grow various vegetables in our garden, so that our guests have the opportunity to pick the type of salad they want by themselves. The family produces dried meat products as well, and prefer to ask their visitors what kind of dishes they want, so that their menu often includes home-grown chicken, duck, lamb, kid, Zagorje turkey, soups, štrukli and strudels.

Lepeza usluga i proizvoda u tom je objektu vrlo široka – od kušanja vina, uključujući i voćna te raznih proizvoda od grožđa te kušanja rakije, domaćih narezaka iz pretežno vlastite proizvodnje te pripreme i posluživanja toplih i hladnih jela pa do raznovrsnih pića i napitaka uglavnom iz vlastite proizvodnje. Posebnu pozornost u dvorištu objekta plijeni ribnjak te igralište sa sadržajima za djecu.

The facility offers a wide range of products and services – from wine tasting opportunities (including the tasting of fruit wines, various grape products and brandy), cold meats mainly produced at the estate and preparation and serving of warm and cold dishes, to various drinks and beverages also mainly produced at the estate. Special attention is drawn by the fish pond and the children's playground in the yard of the facility.

26 Vinoteka Klanječka pelnica

✉ Trg Antuna Mihanovića 1
Klanjec

📍 N 46 ° E 15 °

△ +385 (0)49 550 979

📞 +385 (0)98 9736 562

📠 +385 (0)98 460 247

✉ uo.klanjec@hok.hr

🌐 gkk@post.t-com.hr

⌚ Prijam gostiju uz najavu.
Guests received if announced beforehand.



27 Stara vodenica

✉ Gredice 32, Klanjec

📍 N 46 °1.9 ' E 15 °44.0 '

📞 +385 (0)49 550 577

✉ vodenica@staravodenica.hr

🌐 www.staravodenica.hr

⌚ 07:00 - 22:00



U jednoj od najstarijih klanječkih zgrada uređen je višenamjenski prostor u kojem se nalazi kušaonica vina i meda. Posjetiteljima se nude ugostiteljske usluge na osnovi cateringa. Prostor je opremljen multimedijskom opremom i pogodan je za održavanje manjih kongresa. U sklopu objekta nalazi se i suvenirnica.

A multi-purpose space has been designed in one of the oldest buildings in Klanjec. It houses wine and honey tasting facilities. The visitors can also use the catering services offered. The space is equipped with multi-media equipment and is suitable for holding small-scale congresses. There is a souvenir store within the facility as well.

Gospodarstvo nudi vam redom domaće specijalitete - zapečeni grah s kobasicama, puricu i racu s mlincima, punjenu zagorsku štrucu, zapečene štrukle te domaći zagorski kruh, domaći narezak, svježi sir i vrhnje i srneći gulaš. Posebnu toplinu ambijentu daju otvoreno ogњишte, starinska krušna peć i stara vodenica. Domaćinstvo nudi smještaj kapaciteta 23 ležaja i opuštanje u wellness kutku. Kako bi vam boravak bio još sadržajniji, možete se okušati u jahanju i vožnji kočijom ili poći u šetnje, a na otvorenom prostoru pozornost će vam privući patke, zečevi, srne i jeleni koji slobodno šeću.

This estate offers you a range of homemade specialties – baked beans with sausages, turkey and duck with mlinci, stuffed Zagorje loaf, baked štrukli, homemade Zagorje bread, homemade cold meat, fresh cheese and sour cream, and venison stew. The special warmth of the ambiance is created by an open hearth, an old bread oven and an old water-mill. The estate offers accommodation with a capacity of 23 beds as well as relaxation in the wellness corner. In order to make your stay even more complete, you can enjoy a horse ride, a carriage ride or a walk. The outdoors will entice you with ducks, hares, does and deer wandering freely.

28 Vinogradarstvo Sever

- ✉ Kumrovečka 4, 49290 Klanjec
- 📍 N 46 ° 3.14 ' E 15 ° 44.27 '
- △ 262m/n.m
- 📞 + 385 (0)49 550 180
- 📠 +385 (0)98 315 182
- ✉ agrovitis@net.hr
- ⌚ Prijam gostiju uz najavu.
Guests received if announced beforehand.



Dugogodišnja obiteljska tradicija u uzgoju vinove loze pridonijela je stvaranju visokokvalitetnih sorti vina. Dobitnik je zlatnih odličja i više puta proglašen županijskim prvakom za kvalitetu vina. Vinogradi su zasađeni na pitomim obroncima Cesarske gore. Zbog povoljnog položaja i insolacije dobiva se grožđe izvanredne kvalitete, a time i plemenita vina, koja na tržište dolaze s označom kontroliranog podrijetla. Ponuda vina – chardonnay, sauvignon, graševina, sivi pinot te rajsni rizling. Vinogradarstvo „Sever“ poznato je i po proizvodnji vina autohtone sorte sokol.

The long family tradition of vine-growing has contributed to the production of high quality wines. The Sever Vine-Growing Estate is winner of gold medals and has been proclaimed the County Champion of Wine Quality several times. The vineyards stretch across the tame slopes of Cesarska gora. Due to their favourable geographical location and the quality of the soil, the vineyards yield grapes of extraordinary quality and rich wines marketed with controlled designation of origin. The wine offer includes: Chardonnay, Sauvignon, Welsh Riesling, Pinot Gris and Rhine Riesling. The Sever Vine-Growing Estate is also known as the producer of wine made from the authentic Sokol variety.

29 Vinogradarski podrum Broz

- ✉ Ljipe naše, Klanjec
- 📍 N 46 ° E 15 °
- △ 228 m/nmv
- 📞 +385 (0)49 550 180
- 📠 +385 (0)98 212 022
- ✉ kontakt@podrum-obiteljibroz.com
- 🌐 www.yale.hr
- ⌚ Prijam gostiju uz najavu.
Guests received if announced beforehand.



U kušaonici vina uživajte u graševini, kraljevini, pinotu, sauvignonu i rajskskom rizlingu.

Ponudit će vam i vrhunska domaća jela: štrukle, krvavice, pečenice, nareske ili jela iz krušne peći. Dođite i razgledajte to obiteljsko-poljoprivredno gospodarstvo i vinogradarski podrum. Moći ćete uživati i u hranjenju jelena lopatara!

Enjoy the Welsh Riesling, Kraljevina, Pinot, Sauvignon and Rhine Riesling wines in our wine tasting facility.

The offer also includes excellent homemade dishes: štrukli, black pudding, roasts, cold meats or dishes prepared in the bread-oven. Come and tour this family agricultural estate and wine cellar. Here you can also have an enjoyable experience of feeding fallow deer!



NE PROPUTITE



Franjevački samostan

Spomenik Lijepoj našoj

Galerija Augustinčić

Muzej Staro selo, Kumrovec

Rodna kuća Josipa Broza Tita

Dvorac Miljana

Terme Tuhelj

Dvorac Mihanović

Franjevački samostan u Klanjcu, podignut u 17. st. s vrijednom zbirkom književnih i likovnih djela, u čijem su podrumu sačuvani srebrni sarkofazi obitelji Erdödy te crkvu Navještenja Blažene Djevice Marije.

Razgledajte Galeriju Antuna Augustinčića, spomen-groblje pjesnika Antuna Mihanovića i slikara Otona Ivekovića te spomenik Lijepoj Našoj.

Život zagorskog seljaka najbolje upoznajemo posjetom jedinstvenom muzeju na otvorenom u "Starom selu" u Kumrovcu, koje je zadržalo tradicijski ugodaj s prijelaza 19. u 20. stoljeće, vrijeme djetinjstva Josipa Broza Tita.

Osim obližnjeg dvorca Miljana, zasigurno će vas razveseliti i blizina poučnih staza u Klanjcu, jednako kao i wellness&spa centar Terma Tuhelj u čijem susjedstvu možete otkriti tajnovitost starih vremena baroknog dvorca Mihanović.

DON'T MISS



Franciscan Monastery

Monument to the Croatian National Anthem

Augustinčić Gallery

Museum Staro selo, Kumrovec

The birthhouse of Josip Broz Tito

Miljana Castle

Tuhelj Thermal Spa

Mihanović Castle

The Franciscan Monastery in Klanjec, established in the 17th century, which preserves a valuable collection of literary and fine art works as well as silver sarcophaguses of the Erdödy Family in the cellar, and the Church of the Annunciation of the Blessed Virgin Mary.

Visit the Antun Augustinčić Gallery, the Monumental Cemetery of poet Antun Mihanović and painter Oton Iveković, as well as the Monument to the Croatian National Anthem.

The life of a Zagorje peasant is best discovered by visiting the unique open-air museum called Staro selo (Old Village) in Kumrovec, which still preserves the traditional atmosphere of the turn from the 19th into the 20th century, i.e. the time of Josip Broz Tito's childhood.

Apart from the nearby Miljana Castle, you will surely be happy when you realize that you are also close to the Klanjec educational trails and the wellness&spa centre of the Tuhelj Thermal Spa (Terme Tuhelj) in whose close vicinity you can also discover the ancient secret of the Baroque Mihanović Castle.





Domaći proizvođači

HOMEMADE PRODUCERS

Poljoprivredne zadruge
Agricultural Cooperatives

Zagorski puran
Zagorje Turkey

Sir Cheese

Med Honey

Povrće i voće
Vegetables and Fruits

Voćna vina i rakije
Fruit Vines and Brandy

RECEPT**Zagorski puran
s mlincima**

Očišćenog purana izvana i iznutra natarite solju i ostavite da odstoji najmanje jedan sat, a najbolje preko noći. Želite li masni ju pečenku, prsa i batake obložite suhom slaninom i zavijte koncem. Ako je puran debeo, nabodite mu kožu i uvijte ga u pergamenci papir ili aluminijjsku foiju pa ga tijekom pečenja odmotajte. Pećnicu dobro zagrijte, isprva na 200, a onda spustite na 180 stupnjeva Celzijevih. Purana pecite po potrebi, ovisno o težini (računa se sat vremena po svakom kilogramu težine). Povremeno podlijevajte sokom koji ispusti, a zatreba li, i juhom ili vodom. Neposredno prije kraja pečenja premažite ga maslacem, mašću, uljem ili margarinom za pečenje.

Gotove mlince natrgajte na komade. Posoljenu vodu zakuhajte pa njome prelijte mlince. Ostavite mlince kratko poklopljene da odstoje, zatim ih ocijedite i začinite sokom od pečenog purana. Poslužite sa zelenom salatom.



Revni čuvari tradicije, prirodnog uzgoja i prerade

Uzgoj purana te proizvodnja meda, sira, vina, rakije, povrća i voća na području Zagorja imaju dugu tradiciju. Spomenut ćemo samo neke od proizvođača, a istinski doživljaj osjetit ćete kušanjem tih domaćih proizvoda!





Zealous Preservers of Tradition, Natural Cultivation and Processing

Turkey breeding and production of honey, cheese, wine, brandy, vegetables and fruit are activities enjoying a long tradition in the Zagorje Region. We will mention only some of the producers and you will feel the true experience by tasting the homemade products!

RECIPE

Zagorje Turkey with Mlinci



Rub salt all over the cleaned turkey, from the inside and from the outside, and leave it sit for at least one hour, although it would best to leave it sitting overnight. If you want a greasier roast, wrap the breasts and the drumsticks with dried bacon and tighten with a thread. If the turkey is fat, pierce its skin and wrap it in parchment paper or aluminum foil and later unwrap it during roasting. Heat the oven to 200 and later lower the heat to 180 degrees Celsius. Roast the turkey as necessary, depending on its weight (about one hour per one kilo). From time to time pour the juice from roasting over the turkey and, if that is not enough, use soup or water as well. Short before it is done, put some butter, lard, oil or roasting margarine on it. Break the ready-made mlinci into pieces. Boil salted water and pour it over the mlinci, leave them sit covered for a while, and then strain them and flavour with the juices from the roasted turkey. Serve with lettuce.

POLJOPRIVREDNE ZADRUGE

Agriculture Cooperatives

Puran zagorskih brega

Magistratska 1, Krapina
+385 (0)49 329 066
+385 (0)91 329 2225



Poljoprivredna zadruga „Puran zagorskih brega“ osnovana je na poticaj Krapinsko-zagorske županije s ciljem okupnjavanja proizvodnje zagorskog purana. Zadruga okuplja proizvođače zagorskih purana koji se uzgajaju na vlastitim seljačkim gospodarstvima prema načelima tradicijske poljoprivrede i prema Pravilniku o robnoj marki „Puran Zagorskih brega“. Meso zagorskog purana najzdravije je i najviše je kakvoće u kategoriji peradskog mesa.

The Puran zagorskih brega (Zagorje Hills Turkey) Agricultural Cooperative was established at the initiative of the Krapina-Zagorje County with the aim of increasing the production of Zagorje turkeys. The Cooperative gathers producers of Zagorje turkeys bred at their rural estates on the basis of the principles of traditional agriculture and in accordance with the Regulations on the Puran zagorskih brega trademark. The meat of a Zagorje turkey is the finest and healthiest meat in the poultry meat category.

Sveti Križ Začretje

I. K. Sakcinskog 29
Sv. Križ Začretje
+385 (0)49 587 587
+385 (0)49 587 579
zadruga@pzzacretje.hr
www.pzzacretje.hr



Poljoprivredna zadruga Sveti Križ Začretje jedna je od najstarijih Zadruga na području Republike Hrvatske. Osnovana je 1906. godine. Zadruga se održala i razvila zahvaljujući fleksibilnosti u suočavanju s promjenama koje je donosilo novo vrijeme i novi uvjeti. Osim poljoprivrede Zadruga razvija i ostale djelatnosti. Planovi daljnog razvoja poslovanja obuhvaćaju proširenje vinogradarske proizvodnje, vinarstvo, voćarstvo – jabuke sorte idared, zlatni delišes i jonagold, proizvodnju dendrološkog bilja, uređenje prodajnih prostora i proširivanje trgovачke mreže. U vlastitom ugostiteljskom objektu nude specijalitete zagorske kuhinje, a u ponudi su i kvalitetna vina iz vlastite proizvodnje s kontroliranim geografskim podrijetlom: Rajnski rizling, Pinot bijeli, Sauvignon, Graševina, Zeleni silvanac i miješano bijelo vino.

The Sveti Križ Začretje Agricultural Cooperative is one of the oldest cooperatives on the territory of the Republic of Croatia. It was established in 1906. It has survived and developed thanks to its flexibility to adjust to the changes brought by new times and new conditions. Besides agriculture, the Cooperative develops other activities as well. Further development plans include expansion of the vine-growing, wine-making, fruit-growing (Idared, Golden Delicious and Jonagold apple varieties) and dendrologic herb-growing activities, as well as furnishing of selling points and expansion of the commercial network. In its own food service facility, the Cooperative offers Zagorje cuisine specialties as well as own quality wines with controlled designation of geographic origin: Rhine Riesling, Pinot Blanc, Sauvignon, Welsh Riesling, Sylvaner Verde and mixed white wine.



POLJOPRIVREDNE ZADRUGE

Agriculture Cooperatives

Krapina

Trg Stjepana Radića 7
49000 Krapina
+385 (0)49 382 777
+385 (0)49 301 490
pz-krapina@kr.t-com.hr
www.krapina-pz.hr

Poljoprivredna zadruga KRAPINA navršila je 68 godina neprekidnog poslovanja, što govorи o uspјešnosti Zadruge i zadružarstva i svih zadrugara i zaposlenika Zadruge. Bavi se proizvodnjom jabuka na oko šest hektara na vlastitoj ekonomiji u Velikoj Vesi, prodajom u veleprodaji i maloprodaji poljoprivrednog repromaterijala, poljoprivrednih strojeva, uređaja, aparata i alata te prodajom građevnog materijala, hrane, pića i druge trgovачke robe. Svojim zadružarima, kooperantima i drugim korisnicima pruža stručne usluge u poljoprivredi.

The Krapina Agricultural Cooperative has recently celebrated 68 years in operation, thus affirming the success of the Cooperative, the concept of cooperative association and all the members and employees of the Cooperative. It is engaged in the production of apples on approximately six hectares of own land in Velika Ves, wholesale and retail sale of agricultural raw materials, agricultural machinery, devices, appliances and tools, as well as sale of building materials, food, beverages and other commercial goods. To its members, subcontractors and other users, it offers professional agricultural services.

Radoboj

Radoboj 8
+385 (0)49 349 109

Poljoprivredna zadruga Radoboj osnovana je 2006. godine s ciljem promicanja i razvoja poljoprivrede na području općine Radoboj. Zadruga trenutačno broji 31 člana, a bave se uzgojem različitih poljoprivrednih kultura. Većina članova bavi se uzgojem krušaka viljamovki s ciljem proizvodnje prirodne rakije, a ukupno imaju oko 6 hektara nasada. Zadruga s ponosom nudi viljamovku pod nazivom „Radobojka“ koja se dobiva pomoću profesionalne destilerije za kuhanje rakije.

The Radoboj Agricultural Cooperative was founded in 2006 with the aim of promoting and developing agriculture in the Municipality of Radoboj. At the moment, the Cooperative has 31 members which are engaged in the cultivation of various agricultural cultures. Most of the members are engaged in growing Williams pears for the production of natural brandy on approximately 6 hectares of land in total. The Cooperative proudly offers its Williams pear brandy called Radobojka which is produced using a professional distillery for making brandy.

Zagorjeplod

Trg Svete Ane 30, Lobor
+385 (0)91 5823 715

Na inicijativu dijela članova Udruženja povrćara i cvjećara Krapinsko-zagorske županije osnovana je Poljoprivredna zadruga "Zagorjeplod" koja broji 12 članova s područja naše županije, a uglavnom se bavi proizvodnjom povrća te joj je glavni zadatak otkup i prodaja proizvedenog povrća.

The Zagorjeplod Agricultural Cooperative was established at the initiative of some of the members of the Association of Vegetable and Flower Growers of the Krapina-Zagorje County. It has 12 members from the territory of our County and is mainly engaged in the production of vegetables. Its main activities include the purchase and sale of produced vegetables.

PROIZVOĐAČI SIRA

Cheese Producers

U Zagorju poljoprivredna obiteljska gospodarstva tradicionalno proizvode sireve za potrebe vlastitih obitelji, ali u njima već dulje vrijeme mogu uživati i drugi! Neki su proizvođači tijekom godina postali visokocijenjeni opskrbljivači tržišta mlijekom i mliječnim prerađevinama i autohtonim srevima. Uz potporu Krapinsko-zagorske županije, Agronomski fakultet iz Zagreba proveo je edukaciju o proizvodnji autohtonih hrvatskih srevina na poljoprivrednim gospodarstvima, što je rezultiralo dobivanjem 24 certifikata.

Zagorje agricultural family estates have been traditionally producing cheeses for own consumption. However, lately others have also been given an opportunity to enjoy their cheese delicacies! Over the years, some producers have become highly rated market suppliers of milk, dairy products and authentic cheeses. With the supports of the Krapina-Zagorje County, the Zagreb Faculty of Agronomy has conducted a training course in the production of authentic Croatian cheeses in agricultural estates, which resulted in 24 certificates being awarded.

Mini mljekara Veronika

Put Matije Gupca 5, Desinić
+385 (0)49 343 731
www.veronika.hr
info@veronika.hr



Ta dobro poznata mljekara proizvodi mlijeko i mliječne prerađevine po autohtonoj zagorskoj recepturi. Danas ima pedesetak zaposlenih te oko šestotinjak kooperanata s područja Krapinsko-zagorske županije. Svi proizvodi proizvedeni su na tradicionalan način prema recepturama naših starih od pažljivo odabranoga domaćeg mlijeka, na potpuno prirođan način. Članica je Udruge prerađivača mlijeka od samog osnutka u veljači 2006. godine, čiji je cilj pridonijeti održivom razvoju mljekarskoga klastera te napretku ruralnih područja i njihovih žitelja.

This well-known milk factory produces milk and dairy products in accordance with the authentic Zagorje recipe. It has about fifty employees today and about six hundred subcontractors from the territory of the Krapina-Zagorje County. All products are produced in a traditional way and in accordance with the recipes of our ancestors from carefully selected homemade milk through a completely natural process. This milk factory has been a member of the Association of Milk Processors from its very establishment in February 2006. Its goal is to contribute to the sustainable development of the milk cluster and the progress of rural areas and their inhabitants.



PROIZVODAČI SIRA

Cheese Producers

Mini sirana

OPG Branka i Josip Lamot

Gornji Macelj 10, Đurmanec

+385 (0)49 379 050

+385 (0)91 5531 370



Obiteljsko gospodarstvo Lamot bavi se uzgojem ovaca i proizvodnjom ovčjeg sira. U novootvorenoj mini sirani, čije je otvorenje potpomoglo Ministarstvo poljoprivrede i Krapinsko-zagorska županija, možete kušati ovčji polutvrđi zreli sir, polutvrđi svježi, polutvrđi svježi s lukom, vlascem i origanom, a omogućena je i kupnja tih izvrsnih delicija. Dnevni kapacitet prerade tog objekta iznosi 100 litara ovčjeg mlijeka ili oko 12 kg ovčjeg sira. To je prva sirana takve vrste u našoj županiji, a uspješno je slijedi još nekoliko.

Mini cheese factory: The Lamot family estate is engaged in sheep breeding and production of sheep cheese. In the newly opened mini cheese factory, the opening of which was supported by the Ministry of Agriculture and the Krapina-Zagorje County, you can taste as well as buy excellent delicacies, such as the semi-firm mature sheep cheese, semi-firm fresh cheese, and semi-firm fresh cheese with onions, chives and oregano. The daily processing capacity of this facility is 100 litres of sheep milk or about 12 kilos of sheep cheese. This is the first cheese factory of such kind in our county, followed successfully by several others.

Kozarstvo Pavlin

OPG Josip Pavlin

D. Batina 44, Zlatar

+385 (0)49 460 071

+385 (0)91 5284 356

Proizvodnja kozjeg sira

Pavlin Goat Cheese Production

OPG Rudolf i Karlo Ivček

G. Hruševac 208

Donja Stubica

+385 (0)98 669 058

Proizvodnja kozjeg sira

Goat Cheese Production

OPG Ljubica Radovečki

Kozjak Začretske 18

Sv. Križ Začretje

+385 (0)49 228 800

Proizvodnja kozjeg sira

Goat Cheese Production

PROIZVOĐAČI MEDA

Honey Producers

Pčelarenje i proizvodnja meda imaju dugu tradiciju, a posljednjih nekoliko desetljeća pčelarstvo je iz sporedne djelatnosti u domaćinstvu preraslo u glavni izvor prihoda, ali i u profesiju. Već osam godina održava se izložba meda u suradnji s Agronomskim fakultetom iz Zagreba, a rezultati su izvrsni. Svake se godine na izložbi pojavljuje sve veći broj uzoraka meda. Visoka kvaliteta bagremova meda i povećanje njegove proizvodnje bili su poticaj da Krapinsko-zagorska županija u suradnji s Agronomskim fakultetom pokrene projekt županijske robne marke „Zagorski bagremov med“.

Beekeeping and honey production enjoy a long tradition. During the past few decades, beekeeping has grown from a secondary household activity into a main source of income and profession. For eight years now, honey exhibition recording excellent results has been organized in cooperation with the Zagreb Faculty of Agronomy. Each year, an increasing number of honey product samples are brought to the exhibition. The high quality of locust honey and the increase in its production have served as the motivation for initiating the Zagorski bagremov med (Zagorje Locust Honey) county trademark project by the Krapina-Zagorje County in cooperation with the Faculty of Agronomy.

Pčelarska udruga

Hrvatsko zagorje

Beekeepers' Association

Hrvatsko Zagorje

Predsjednik: Dragutin Jureša

Selno 58, Krapinske Toplice

+385 (0)49 236 380

+385 (0)98 880 445

Udruga pčelara Nektar

Nektar Beekeepers' Association

Predsjednik: Darko Milinković

Varaždinska cesta 16, Konjščina

+385 (0)49 465 123

+385 (0)91 7896 412

Pčelarsko društvo Krapina

Krapina Beekeepers' Society

Predsjednik: Damir Krog

Doliće 72A, Krapina

+385 (0)98 9082 529

Pčelarsko društvo Kvirin Broz

Kvirin Broz Beekeepers' Society

Predsjednik: Stjepan Bosek

Trg mira 7, Klanjec

+385 (0)49 550 318

Udruga pčelara Medeni

Medeni Beekeepers' Association

Predsjednica: Slavica Reiner

Rudarska 9, Pregrada

+385 (0)49 376 345

Udruga pčelara Gaj

Gaj Beekeepers' Association

Predsjednik: Goran Vuković

Mače

+385 (0)91 731 6563

Pčelarska udruženja Pletara

Pletara Beekeepers' Association

Predsjednik: Mladen Mikac

Lobor

+385 (0)98 9560 702

POVRĆE, VOĆE I PRERAĐEVINE**Vegetables, Fruit And Other Products****OPG Drempetić**

Dubrovačka 20, Donja Stubica
+385 (0)99 5989 647
+385 (0)49 287 325

Proizvodnja i prerada različitih vrsta povrća i voća prema tradicionalnim receptima bez konzervansa. Jagode su u prodaji od 10. svibnja do 25. lipnja, a sve vrste svježeg povrća od 1. srpnja do kraja godine. U ponudi imaju 16 vrsta zimnice u prodaji od 1. rujna do prodaje zaliha.

Production and processing of various types of vegetables and fruit in accordance with traditional recipes without preservatives. The strawberries are sold from May 10 until June 25, and all types of fresh vegetables from July 1 until the end of the year. This family agricultural estate also offers 16 types of preserved products for wintertime which are sold from September 1 until they are sold out.

OPG Ivica i Gordana Knežić

Lepa Ves 75a, Donja Stubica
+ 385 (0)49 213 291
+ 385 (0)98 945 4089
+ 385 (0)98 937 6237

Bave se proizvodnjom i preradom povrća na tradicionalni način bez konzervansa, od čega izdvajamo uzgoj i presadnice batata. Uz kupnju batata daruju vam knjižicu s iskušanim receptima raznih delicija pripremljenih od batata.

This family agricultural estate is engaged in the production and processing of vegetables in a traditional way without preservatives, from which we would especially mention the production of sweet potato (batata) seedlings. Upon the purchase of sweet potatoes, you will also receive a booklet with tried recipes for making various sweet potato delicacies.

OPG Čižmek

Vlasnica: Nikolina Čižmek
Hrvatskog Sokola 7 (imanje,
Plavić 19 - Miljana)
10000 Zagreb
+385 (0)98 929 3367

OPG Čižmek bavi se ekološkim uzgojem jedne od najzdravijih vrsta bobičastog voća - aronije. Plodovi aronije su bobice tamnoljubičaste boje i trpkog okusa i, što je iznimno bitno, puni su vitamina te samim time pridonose očuvanju zdravlja. Bobice aronije zajedno s dalmatinskom smokvom preradili su u fini niskoenergetski ekstra džem zaslađen fruktozom, a u ponudi je i rakija.

The Čižmek family agricultural estate is engaged in ecological production of one of the healthiest types of berries, i.e. the chokeberries. The chokeberries are dark purple, have a sour taste and, what is most important, they are rich in vitamins and thus contribute to health preservation. The family has combined the chokeberries and Dalmatian figs to make a delicious, low-calorie extra jam sweetened with fructose, and their offer also includes brandy.



ŽIVIT BOŽI VIM X BALE PREDVOD
SLOVIA, K. ME SVÄTAJ MA BIE JU
HE PROSTRAJNÍČATE VOKO ŽI

PROIZVOĐAČI VOĆNIH VINA I RAKIJE

Producers Of Fruit Wines And Brandy

IDA Nova

Novi dvori 43, Klanjec
+ 385 (0)49 550 649
www.kupinovovino.com
igor.jambresic@kr.t-com.hr
kupilek@kupinovovino.com

Kupilek, ljekovito vino, dobiveno prirodnim procesom od zrelih kupina s osunčane plantaže EKO gospodarstva napitak je s izraženim voćnim aromama te punoćom okusa i mirisa. Nude i sirup od kupina koji se proizvodi sa stopostotnim udjelom kupina, te tako zadržava njezina ljekovita svojstva. Marmelada od kupina, proizvedena bez umjetnih aroma, boja i sladila, sa stopostotnim udjelom kupina, odlikuje se finim voćnim okusom i mirisom.

Kupilek, a healing wine produced through a natural process from ripe blackberries from the sunny eco estate plantation, is a beverage characterized by prominent fruit aromas, full taste and scent. The family also offers 100 percent blackberry syrup with healing properties preserved. The 100 percent blackberry marmalade produced without artificial aromas, colours or sweeteners is characterized by a fine fruit taste and scent.

OPG Žugec

Maretić 4A
Hrašćina Trgovišće
+ 385 (0)49 459 364
+ 385 (0)98 934 1367
vina.zugec@gmail.com

Kupinovo vino „Žugec“ proizvedeno je na prirodan način, bogato vitaminima i mineralima, a osobito željezom. Obitelj proizvodi i vino od malina koje obiluje antioksidansima i vitaminima, što umnogome pomaže jačanju imuniteta.

The Žugec blackberry wine is produced naturally; it is also rich in vitamins and minerals, and especially iron. The family also produces raspberry wine abounding in anti-oxidants and vitamins, which significantly helps improve the immune system.

Bobo, trgovina, ugostiteljstvo i usluge

Bobovje 41
49000 Krapina
+385 (0)98 728 136
www.eko-bobo.hr

Bobo trgovina bavi se ekološkim uzgojem crnog ribiza, borovnice i bazge te proizvodnjom vina, ekoloških i prirodnih sokova proizvedenih od tog voća. Upisana je u upisnik proizvođača u ekološkoj proizvodnji te je na osnovi nadzora Prve ekološke stanice dobila certifikat. I vino i sokovi proizvedeni su od ručno branog voća, čime su očuvana optimalna svojstva. Budući da su proizvedeni od svježeg voća, sadržavaju mnogo vitamina, željeza i drugih ljekovitih sastojaka.

Bobo is engaged in ecological cultivation of black currant, blueberry and elder, as well as the production of wine, and ecological and natural juices made from the mentioned fruit. It has been entered in the register of ecological producers and has received a certificate on the basis of the inspection by the First Ecological Station. Both the wines and the juices are produced from the manually harvested fruit, thus preserving their optimal properties. Since they are produced from fresh fruit, they contain a lot of vitamins, iron and other healing ingredients.

OPG Mario Družinec

Strahinje 68, Krapina
+385 (0)49 370 587
+385 (0)91 7212 200

Bavi se uzgojem kruške viljamovke te njezinom preradom u rakiju.

He is engaged in growing Williams pears and the processing of the same into brandy.



LEGENDA

Proizvodnja vina
Wine production



Domaća proizvodnja
Home made production



Smještaj
Accommodation



Hrana
Food



Vožnja biciklom
Bike riding



Jahanje
Horse riding



Šetnja
Hiking



Tenis
Tennis



Streljačarstvo
Archery



Piće
Beverages



Dječje igralište
Playground



Sportske igre
Sport



Farma
Farm



Razgledavanje
domaćih životinja
Domestic animals watching

VINOGORJE KRAPINA**Vine region Krapina**

- 1 Vuglec Breg**
Škarićeve 151, Lepajci
- 2 Klet gorica**
Bregi Radobojski 1A, Radoboј

VINOGORJE ZABOK**Vine region Zabok**

- 3 Klet Kozjak**
Kozjak 18a
Sveti Križ Začretje
- 4 Vinoteka Kapljica**
Trg Hrvatske kraljice Jelene 2
Sveti Križ Začretje
- 5 Seljačko domaćinstvo Kos**
Brezova 26
Sveti Križ Začretje
- 6 Zlatna Lisica**
Martinišće 29
Krapinske Toplice
- 7 Vinarija i vinogradi Petrač**
Hršak Brijeg
Krapinske Toplice
- 8 Seljački turizam Škalec**
Mrzlo Polje 76
Veliko Trgovišće
- 9 Vinogradarstvo Grozaj**
Donja Pačetina 184
Sveti Križ Začretje
- 10 Vinogradarstvo Petrovečki**
Mirkovec 320
Sveti Križ Začretje

VINOGORJE PREGRADA**Vine region Pregrada**

- 11 Seljački turizam Trsek** Trnovec
Desinički 23 Desinić
- 12 Seljački turizam Grešna Gorica**
Taborgradska 3, Desinić
- 13 Vinotoče Pod Taborom**
Hum Košnički 13/1, Desinić
- 14 Vinotoče Hajduk**
Gaber 38, Desinić
- 15 Vinotoče Zdolc**
Klenice 17, Pregrada

Kušaonica vina i meda

Trg Gospe Kunagorske
Pregrada

Bodren

Rusnica 64
Hum na Sutli

VINOGORJE ZLATAR**Vine region Zlatar**

- 18 Tri breze, Konjički klub**
Kraljevec Gornji 5
Budinščina
- 19 Vinotoče Ilčić**
Šipki b.b., Zlatar
Vinopotok
- 20 Vinarija Vinski Vrh**
Gorjaki 56, Hrašćina

VINOGORJE STUBICA**Vine region Stubica**

- 21 Lojzekova hiža**
Gusakovac 116
Gornja Stubica
- 22 Rody**
Samci 13, Gornja Stubica
- 23 Majsecov mlin**
Obrtnička 47
Donja Stubica

VINOGORJE KLANJEC**Vine region Klanjec**

- 24 Seljački turizam Masnec**
Luke Poljanske
Zagorska Sela
- 25 Seljački turizam Šumak**
Miljana 16, Zagorska Sela
- 26 Vinoteka Klanječka pelnica**
Trg Antuna Mihanovića 1
Klanjec
- 27 Stara vodenica**
Gredice 32, Klanjec
- 28 Vinogradarstvo Sever**
Kumrovečka 4, Klanjec
- 29 Vinogradarski podrum Broz**
Lijepo naše, Klanjec



VARAŽDINSKA ŽUPANIJA

VINOGORJE
ZLATAR

Novi Golubovec

Mihovljan



Mače



19



10



Krapinsko-zagorska županija
Krapina - Zagorje County

Magistratska ulica 1-3
49000 Krapina, Hrvatska
T +385 (0)49 329 212
F +385 (0)49 329 211
E turizam@kzz.hr
www.kzz.hr

Vinske turističke ceste
Krapinsko-zagorske županije
www.zagorskevinskeceste.net

Turistička zajednica
Krapinsko-zagorske županije
Tourist Board of
Krapina - Zagorje County

D. G. Krambergera 1
49000 Krapina, Hrvatska
T +385 (0)49 233 653
E info@tz-zagorje.hr
www.tz-zagorje.hr

TURISTIČKE ZAJEDNICE
GRADOVA
Tourist Boards of Towns

Krapina
Magistratska 11
49000 Krapina
T +385 (0)49 371 330
tzg-krapina@kr.t-com.hr
www.krapina.hr

Oroslavje
Milana Prpića 73
49243 Oroslavljé
T +385 (0)49 284 370
tzgo@net4u.hr
www.oroslavje.hr

Klanjec
Trg A Mihanovića 3
49290 Klanjec
T +385 (0)49 551 002
F +385 (0)49 500 807
gkk@post.t-com.hr
www.klanjec.hr

Pegrada
Trg G. Kunagorske
49 218 Pegrada
T +385 (0)49 377 050
tz-pregrada@kr.t-com.hr
www.pregrada.hr

TURISTIČKE ZAJEDNICE OPĆINA
Tourist Boards of Municipalities

Krapinske Toplice
Zagrebačka 4
49217 Krapinske Toplice
T/F +385 (0)49 232 106
tzo-krapinske-toplice@kr.t-com.hr
www.krapinsketoplice.net

Stubičke Toplice
Viktora Šipeka 24
49244 Stubičke Toplice
T +385 (0)49 282 727
F +385 (0)49 283 404
tzo@stubicketoplice.hr
www.stubicketoplice.hr

Marija Bistrica
Zagrebačka bb
49246 Marija Bistrica
T +385 (0)49 468 380
F +385 (0)49 301 011
tzo-marija-bistrica@kr.t-com.hr
tz@info-marija-bistrica.hr
www.info-marija-bistrica.hr

Tuhelj
Gajeva 4
49 215 Tuhelj
T/F +385 (0)49 556 630
tz.tuhelj@post.t-com.hr
www.tuhelj.hr

