



## Special Slovenia Wine and Gastronomy Tour for The Oregon Wine Brotherhood

by Marin Berovič

May 16-20, 2025

Slovenia is a boutique wine land – a country surrounded by Italy, Austria, Hungary and Croatia – with similar wine and gastronomy offerings. Tradition, terroir as well as climate are the factors that are strongly influencing the composition and style of Slovenian wine from its different areas. While the North-eastern part of Slovenia is strongly influenced by Austrian and German wine types, the Western Primorska Region has original whites – Zelen and Pinela in the Vipava Valley plus the great Slovenian white wine Rebula (also famous as great Italian white) in Goriška Brda, which is also renowned for its French red wine varietals. The third and very original style represents wines from Karst Terra Rossa Terroir – Teran and Refosco from a coastal region as well as original whites, Vitovska Garganja and Malvasia. These wines are part of the range of of Slovenian complex wines which emerged from anonymity in the New Millennium and were excellent awarded at the world's most renowned wine competitions in Great Britain, USA and the EU. The goal of this tour is a presentation of different wine areas and their different wines, styles, their terroir as well as their identity.

### **16 May - Day 1. Ljubljana ERVV & ZSRVV**

Arrival and transfer from Ljubljana Airport to Ljubljana City. Accommodation will be in City Hotel (or Grand Hotel Union) in Ljubljana. Meet in hotel lobby and walk through Ljubljana downtown. After one hour through the oldest part of the city, Old University and Food Market, take a funicular and walk to Ljubljana Castle Hill visiting Virtual Roman Emona and Ljubljana History Performance. Climb to the tower and enjoy lunch in Castle Restaurant (or upgrade to JB Restaurant, Michelin level). Walk to the Ljubljanica River and board a river cruise where you will enjoy a bubbly toast while sightseeing Ljubljana in the evening. Have dinner in Ljubljana in the evening on your own. Overnight in the hotel.

Dinner is one your own in various gastronomy river side restaurants.

**Day 1 includes:** Hotel\* + Guide + Funicular + **Castle Lunch\*** + River Cruise

\* You will have the option of staying in City Hotel or Grand Hotel Union and/or upgrading lunch to JB Restaurant, Michelin level, during registration.

### **17 May - Day 2. Vipava Valley ERVV**

At 8:30 am drive to Goriška Brda, Slovenia West, Italian border region (1:30 hour drive). At 10:00 am visit the beauty of the mysterious underground world of the world's second largest cave – Postojna Cave and visit the mysterious cave castle. The cave was first described in the 17th Century by Johann Weikhard von Valvasor, although graffiti inside dated to 1213 indicates a much longer history of use. From 1819 The cave became officially known as a tourist destination. Electric lighting was added in 1884, preceding even Ljubljana, the capital of Slovenia, and further enhancing the cave system's popularity. In 1872, cave rails were laid along with first cave train for tourists. While the cave system is 24 km long, only 5 km is open to the public. It is the only cave in the world with a train to take its visitors around its interior. The remaining 1.5 km can be navigated by foot and with a guide. The whole tour takes about 1 hour and half. In 2024 Postojna Cave welcome its 42nd millionth visitor.

At 2:00 pm drive to historical Vipava Valley. Visit the Renaissance castle of Zemono, Count Lanthieri's summer residence, nowadays Michelin star restaurant / local restaurant, and enjoy a welcome drink of fabulous sparkling Zelen and taste Vipava Valley wine delights. Memorial of Battle for Christianity – the battle that introduced Christianity to Europe where Christian Roman emperor Flavius Theodosius, on 5 and 6 September 394, defeated Roman's anti-emperor Eugenius and victoriously ended the long-term Civil War for Christianity. Visit Guerila Winery in Planina on the top of Vipava Valley Hills. Depart to Nova Gorica – The City of Roses. Booking and overnight in Hotel Perla.

**Day 2 includes:** Hotel Perla + Postojna Cave/Cave Castle + **Lunch\*** + Tasting + Dinner

\* You will have the option of upgrading lunch to a Michelin star restaurant at time of registration.

### **18 May - Day 3. Goriška Brda ERVV**

After breakfast we will drive to the famous Bjana Sparkling Wines Estate, Decanter's multi platinum awarded sparkling wines, where we will taste a selection of the best: Brut Zero, Bjana Brut Rose and Cuveé Prestige. Then take a short drive to village Gonjače and climb up on Šmartno sightseeing tower in the heart of Slovenian Tuscany. Drive to Kabaj Estate Winery Restaurant where Jean Michael Morel is producing fabulous organic wines in wooden barrels and amphoras. The winery also owns a fine country style restaurant with authentic area gastronomy, a combination of Slovenian cuisine and Italian pastry. After lunch we will visit Slovenian Wines No. 1 in Scandinavia famous Edi Simčič Winery in the village Vilpože, world famous for great Sauvignon Blancs and fine red wines. After tasting the bests, dinner in La Subida, Michelin restaurant with slow-food delights from Friuli and Collio. Overnight in Hotel Perla.

**Day 3 includes:** Hotel Perla + Bjana Tasting + Lunch + Edi Simčič Tasting + Dinner

### **19 May - Day 4. Goriška Brda ERVV**

After breakfast we will drive to Dobrovo, administrative center of Goriška Brda, where we will start our day with a visit of Medot Sparkling Winery, TOP class sparkling house winery where famous Epernay Champagne Specialist Pierre-Yves Bournérias is already 20 years producing some of Slovenian best sparkling wines, which have been highly awarded in the Glass of Bubbly Competition in London and the Great American International Wine Competition in New York. After tasting of the best bubblyies, we will continue with lunch in ancient Chateau Gredič Restaurant known for fine modern slow-food style in Vilpože. At 4:30 pm, visit MOVIA Winery Estate in Ceglo, the world's most celebrated Slovenian winery of fabulous Rebula, Pinot Gris, Sauvignon and exceptional reds. Dinner at MOVIA or in Pikol Lake Glamping Resort, the most famous Slovenian fish restaurant, which is situated on the side of lake and in the embrace of trees, is also the well-known Silveri sparkling wine producer. Overnight in Hotel Perla.

**Day 4 includes:** Hotel Perla + Medot Tasting + Lunch + MOVIA Tasting + **Dinner at MOVIA\***

\* You will have the option of upgrading dinner to Pikol Lake Glamping Resort at time of registration.

## 20 May - Day 5. Slovenian Karst ZSRVV

After breakfast, visit Slovenian Karst Region. Drive to the administrative center of Primorska Region in Nova Gorica. New after 2nd World War built city just linked to Gorizia on the Italian side. We will visit the tombs of last French Bourbon emperors in Kostanjevica Monastery in Nova Gorica. After the revolution in France, the emperors were moved to Austrian Gorizia in Italy. Now they are resting in their tombs on the Slovenian side. After that experience we will continue our drive to Slovenian Karst Region and its main village of Štanjel, the most ancient and beautiful place in Slovenia. Karst is geographically a land of stones and red soil Terra Rossa, which is extremely rich in iron. Out of this humble earth, there is an original crimson colored wine, a national delight called Teran. We will be welcomed to Štoka Wine Estate and taste the bubbles of Teran sparkling wines. Lunch will be in Castle Restaurant in Štanjel. After lunch, we will visit famous Boris Lisjak Wine Estate and taste the greatest wine delights of the Karst Region. Dinner will be in Restaurant Grahor in Dane Village in the middle of the juniper bushes and fig trees. Overnight in Grahor in Dane Village.

**Day 5 includes:** Hotel + Monastery + Štoka Tasting + Lunch + Boris Lisjak Tasting + Dinner

**Total Expenses Per Person, based on double occupancy**  
(includes all tour transportation expenses + agency fee)

The final cost will depend on the number of participants and optional upgrades selected at time of registration.

There will be a supplement for single occupancy.

1. 2,060 € - 8 participants
2. 1,925 € - 10 participants
3. 1,840 € - 12 participants
4. 1,775 € - 14 participants

Upgrades: +363 € per person  
Single Hotel Room - Occupancy Supplement: +360 €

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Ljubljana, 29 September 2024