



Special Slovenia Wine and Gastronomy Tour for The Oregon Wine Brotherhood by Marin Berovič

May 17-22, 2025 [note new dates as of November 4, 2024]

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 varieties. 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 Slovenian complex wines which emerged from anonymity in the New Millennium and were excellently 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.

17 May - Day 1. Ljubljana ERVV & ZSRVV

Arrival and transfer from Ljubljana Airport to Ljubljana City. Accommodation will be in 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 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 early evening. Have dinner in Ljubljana in the evening on your own. Overnight in the Grand Hotel Union.

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

Day 1 includes: Hotel Grand Union + Guide + Funicular + Lunch + River Cruise

18 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 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. Overnight in Hotel Perla.

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

19 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

20 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 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

21 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 Hotel Grahor in Dane Village. The tour ends on May 22 at hotel check-out.

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

22 May - OPTIONAL transfer from Hotel Grahor to Alba with a stop in Torino.

For those attending the F.I.C.B. Discovery Tour (May 22-26, 2025) starting in Alba: Transfer from Hotel Grahor to Venice train station where you will take the direct fast train to Torino (Turin). Tour the city of Torino (Palazzo Reale – Royal Palace) and enjoy a vermouth tasting. Take a 1.5-hour bus ride to Alba.

TOTAL EXPENSES

(includes all tour transportation expenses + agency fee)

- #1 5,006 € per couple | 2,780 € per single - 8 to 9 participants
- #2 4,696 € per couple | 2,625 € per single - 10 to 11 participants
- #3 4,546 € per couple | 2,550 € per single - 12 to 13 participants
- #4 4,416 € per couple | 2,485 € per single - 14 participants

DEPOSIT: Due by November 20, 2024, via wire transfer:

- **1,000 € is due per couple in one hotel room.**
- **500 € is due per single person in one hotel room.**
- Wiring instructions are on Page 2 of the Booking Form.

FINAL COST: In early March, a final invoice will be sent to participants with final payment due March 22, 2025, via wire.

The final invoiced amount will be determined by:

- The number of participants who have paid the deposit.
- Addition of optional night at Grand Hotel Union the night of May 16.
- Addition of optional cost of transfer on May 22 from Hotel Grahor to Alba (via Torino) for those participating in the May 22-26 F.I.C.B. Wine Discovery Tour.

REFUND POLICY: A 100 € administration fee will be charged for refunds between November 21, 2024, and March 1, 2025. No refunds after March 1, 2025.

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Ljubljana, 31 October 2024