

Land

of Wine

Villány – Baranja – Erdut



Wine Adventure across Borders

In the Land of Wines

Baranya has always been intertwined with the common past, nature, environment and the nations living here by a thousand threads. This connected countryside was not spared by the stormy chapters of history, however, it was always filled with life after great miseries, and its inhabitants tamed the swampy countryside with hard work. Today, only the name of the area and the meadow Kopački rit remind us of the marshy, once harsh environment.

Different nationalities, Hungarians, Croatians, Turks, Serbs and Swabians, as well as different religions were mixed in the villages throughout the different eras. They inevitably influenced each other, and this region would not be so special for the Croatians and the Hungarians today if the different customs, traditions, folk customs and cultures had not been exchanged and merged in this melting pot.

It is important to remember this, because it makes the wines special as well.



In addition to the excellent weather, the climatic conditions and fertile soil, viticulture, love of life and initiatives of the different nationalities have made it possible for the wines of the region to become increasingly recognized and have a worthy place in the global wine culture.

For those who live here, it is essentially important that the region, which was divided with the stroke of a pen, should be reunited, and thanks to the European Union, the borders can become mere historical memories.

Wine, which “opens every door”, is a great help to the everyday people in this effort. Here we have the opportunity to look at the Hungarian and the Croatian Baranya as one again, the land of great wines. Our common gastronomy, the food and winemaking are excellent means to remind us: we have much in common.

Join us on an exciting trip to Baranya, discover the great wines, the food and the leisure activities that make this region truly special!

Location and history

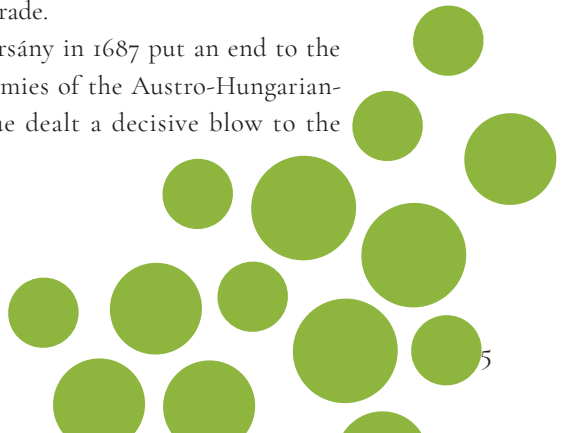
Historical overview of Baranya / Baranja


Due to the characteristics of the land of wines, viticulture has a centuries-old history on the hillsides that emerge from the plains. During the Turkish conquests, Villány and its surroundings were scenes of significant acts of war, and most of the towns and villages were destroyed. The surrounding villages, the settling of Slavic and Rascian people had a great influence on the fact that viticulture started to flourish, because they brought their grape varieties with them, and several of them can still be found here: for example, Kadarka. However, in addition to the varieties, also their traditions and processes, such as the fermentation on the skins during red wine-making, also took root.



During the Ottoman rule, the countryside enjoyed relative peace, and the Ottomans did not ban wine-making, because they earned significant tax revenue from its trade.

However, the battle of Nagyharsány in 1687 put an end to the Ottoman rule, as the united armies of the Austro-Hungarian-Bavarian-Croatian Holy League dealt a decisive blow to the Ottoman army.





As part of the Habsburg Empire, there was another period of peace, and Germans were settled to this countryside from the beginning of the 18th-century, that enriched the range of grapes and wines of Villány with, for example, Blauer Portugieser. The history of the area is intertwined, at least at the level of wines, as they belonged to the same estate, the Bilje.

The history of the Belje estate began when King Leopold I of Hungary gave it to Eugene of Savoy as a present and reward for the successful battles against the Ottomans. The prince moved his seat to Bilje, and although the centre of the estate was changed later, its name remained the same. It included the land of wines, a significant part of Baranya county, and stretched all the way north to the Villány Mountains.

Whereas Villány belonged to the Belje estate, the villages in the area were owned by Batthyány-Montenuovo estate of Bóly.

DID YOU KNOW?

Eugene of Savoy was a famous figure of his time and he is still considered one of the most successful military leaders in world history.

The new border created after the First World War divided the land of wines into two parts, and during the past hundred years, they have been characterized by special and different development.

The role of the wine region did not change during the Socialist Period in Hungary, however, the focus was primarily on quantity. Yet, many of the great winemakers known today gained their experience during this time, and they had the opportunity to grow grapes and make wine privately even back then.

After the change of regime, and perhaps thanks to their skills, the development of the Villány wine region started at an astonishing rate with the help of the private wineries that were producing quality wines, while tradition provided a solid foundation for their efforts.





The Land of Wines Today

The Villány wine region

“Villányi is an elegant wine, that of ladies and gentlemen. For my part, I would always bring Villányi to a ball. It excellently suits engagements. Sweet, it displays an undemanding sense of humour (...).

After we have taken a bath, shaved, changed clothes from top to bottom, all of its advantages will emerge. Men will wear mostly tail-coat or tuxedo, women décolletage. It stirs only as much excitement as is necessary for the conversations of the dancers. It is reserved, refined, and well educated.”

Béla Hamvas: The Philosophy of Wine

DID YOU KNOW?

The red wines of Villány have an exceptionally high resveratrol content, and their moderate consumption has a beneficial effect.

The words of Hungarian writer Béla Hamvas paint a sensual image of the Villány red wine, and perhaps many people in the world are of the same opinion today. The wine of Villány has become world famous in the last three decades. No matter where we travel, there is a good chance that the restaurant and wine store, which offers international wines, will have some bottles of the Villány wine on offer.

Features

The Villány wine region is located in the southern part of Baranya County. It is a region with a moderately warm and humid climate, where the microclimate of certain mountainous and lowland areas is quite favourable for certain plant species. The southern slopes are always a few degrees warmer than the northern ones, where the areas above the altitude of 150 meters are rated as first-class areas for viticulture. In the southernmost wine region of Hungary with a sub-Mediterranean climate, where the weather is gentle and the number of sunshine hours is outstanding, grapes are grown on almost 2,400 hectares. Typically, loess and clayey soil, rich in organic matter and chalk, is found throughout the wine region. The areas near Siklós are richer in calcium, which favours more acidic wines.

The treasures of the landscape include the heritage-protected rows of cellars of Palkonya, Villánykövesd, Villány, Nagyharsány and Kisharsány, the scattered vineyard cellars and the wine-press houses of the Siklós district, which had a great technological importance for hundreds of years and are the most important places for hospitality now.

The names of the most famous vineyards may sound familiar from the labels of exceptional wines: Jammertál (Mourning Valley), Csillagvölgy (Star Valley - Sterntal), Remete-dűlő (Hermit's vineyard), Ördögárok (Devil's ditch – Teufelsgraben) and the Kopár vineyard, Agancsos, Bocor, Fekete-hegy (Black Mountain), Gombás (Mushroom), Makár, Mandolás and Pillangó (Butterfly).

TIP

If we take a closer look at the seemingly identical row of historic cellars of Palkonya, we will see that they were built in different eras.



The wine regions of Baranya and Erdut (Erdőd)

The Holy Trinity Square in Osijek was not always called that, because its old name was: Square of Wines. During the Habsburg Empire, and later, during the Austro-Hungarian Monarchy, the wines of Baranya were delivered here every Saturday and Wednesday for the innkeepers and the soldiers. Wine culture is part of the identity of Baranja, and it is evident on almost every corner. Therefore, it is easily noticeable at some places.

Perhaps it is a lesser known fact that the heart of the Croatian viticulture and winemaking is found in Slavonia and in Baranya. Here we can find the largest wine cellar, the largest vineyard, the largest barrel and those great, determined winemakers whose white wines are sold in some of the world's most prestigious restaurants now.

The wine regions of Croatia differ slightly from the Hungarian ones from an administrative point of view. The Villány wine region is virtually a cohesive and well-defined area, which is organized around a centre.

Slavonia and the Podunavlje/Podunajsko (Dunamente) wine region is one of the four wine regions (i.e. wine areas) of the Republic of Croatia. It stretches from Virovitica (Verőce) and Daruvar (Daruvár) to the Danube and Baranja in the west, however, we are now interested in the four wine routes (i.e. the wine regions) of Osijek-Baranja County, which are directly adjacent to the Villány wine region. They bring together the county of Osijek-Baranja from four directions: it is bordered by the Baranja region to the north, the Erdut (Erdőd) region to the east, the Feričanci wine region to the west and the Đakovo wine region to the south. The first two regions are the ones we are really interested in.

It is enough to take a look from the top of the hill BANSKO BRDO, where the endless rows of grapes start, to enjoy the atmosphere of the Baranja wine region. The loess gorges and



hillsides of Baranja are dotted with wine cellars carved into the walls. The largest continuous vineyard of Croatia is located in the Erdut wine region, covering more than half a thousand hectares. The world's largest used wooden barrel, full of the famous Welschriesling of Erdut, also fits these sizes. The grapes grow mostly on the side of the Erdut-Dalj Hills.

DID YOU KNOW?

What the Croats call wine region is a wine area for the Hungarians, and the wine route is roughly the equivalent of a Hungarian wine region.

The small cellars opening in the walls of narrow gorges and dug by water or human power are called “gators”.

Features

The Baranja Triangle, or the Drávaszög (Drava Corner), the wine regions of Baranja and Erdut are also considered to be the “homeland of Danube wines” due to their impressive location along the Danube. It is certain that both dominant rivers, the Drava and the Danube, affect the grapes grown here.

The vineyards are mostly found on the plains, as well as on the gentle and long hillsides. The mild rains and the proper climatic conditions favour viticulture, and some vineyards also produce exceptional terroir wines



Grape varieties and typical wines in the land of wines

In the Villány wine region

Villány became famous mainly for its red wines, and everyone associates white grape varieties with Siklós. In addition to the fresh dry wines, we also find late-harvest wines here, and it is really unique that the grapes are enjoying warmer weather here than in other areas. With the know-how and the right experience, in addition to keeping the acids at the proper level, exciting white wines can be produced in Villány.

From the wide variety of red grapes, many wineries make different red wines in a unique style and with special atmosphere, based on a special philosophy. The Mediterranean effect, the winemaker's idea, as well as the nature and the character of the variety all contribute to the end result. In addition to the traditional varieties - Blaufränkisch, Blauer Portugieser and Kadarka - we also find Cabernet Franc, Cabernet Sauvignon, Merlot and Pinot Noir varieties here, and the microclimate on the slopes of the Villány wine region gives them a special character.

The traditional variety of Villány is Blauer Portugieser, which is on offer at almost every winemaker, and people in the past also used to call it 'Blue Oporto'. The grapes are processed using several methods, which allows the wine, made from it, to be placed into several categories.

Cabernet Franc is the new flagship wine of the wine region: a global variety that rarely appears as a separate wine. Unlike in the Villány wine region where, according to the British wine critic Michael Broadbent, Cabernet Franc has found its natural homeland. Thanks to the special place of growing, the climate and the creative winemakers of this wine region, the wine made from 100% Cabernet Franc - in premium and in super premium qualities - is called the Villányi Franc. This elegant wine is the flagship product, the flagship wine of the wine region.



In the Baranja and the Erdut wine regions

Slavonia has been the kingdom of the white grape varieties for decades, and it is no different in the land of wines. Although several international grape varieties, popular worldwide, have been planted here, the throne has been occupied by Graševina, Welschriesling for decades. So much so that many already identify it with Slavonia and think of it as a native grape variety. The winemakers produce a wide variety of wine styles from it. You will also find Pinot Gris, Gewürztraminer, Chardonnay, Rhine Riesling and Sauvignon Blanc in the barrels.

Although Slavonia was once a place where also the red grape varieties, such as Blaufränkisch, Kadarka and Blauer Portugieser played a prominent role, it is only in recent years that there have been concrete efforts to make them as important as white wines. Among the red grapes, Blaufränkisch is the most popular variety in the vineyards, while in addition to Cabernet Franc and Cabernet Sauvignon, Merlot and Pinot Noir varieties are also grown in increasing quantities.

Near Erdut, Welschriesling is the dominating variety, while Blaufränkisch is less typical. Among the white wines, Gewürztraminer, Chardonnay, Sauvignon Blanc, Ottonel Muscat, Pinot Blanc, Pinot Gris and Rhine Riesling are grown. The most widespread red grape varieties are Cabernet Sauvignon, Merlot, Pinot Noir and Zweigelt, but today's winemakers are also happy to experiment with varieties that are less typical of this climate, such as Gamay or Vranac.

DID YOU KNOW?

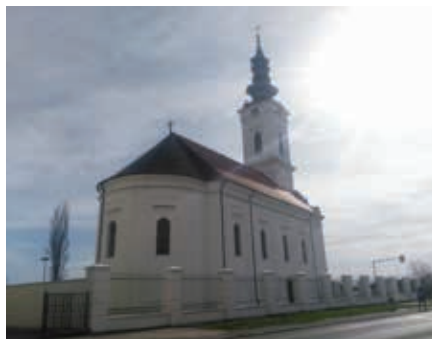
Blauer Portugieser is often called 'Blauer Oporto' or just 'Oporto', and anyone who does not know this wine can easily confuse it with the Port wine. Yet, apart from their similar names, it has nothing to do with Portuguese dessert wine.



Towns and villages in the land of wines

▶ Dalj (Dályja)

The village of Dalj is known as the birthplace of the scientist Milutin Milanković. Today, a science centre with a small museum is in the house where he was born. Dalj's two tallest buildings are the two churches - the Orthodox church and the Catholic church. The Orthodox Church was dedicated to St. Demetrius and the Catholic Church to St. Joseph. As the Danube flows next to Dalj, it is worth taking a walk along the riverside. The Dalj promenade is about two kilometres long. If you get hungry, Stari mlin, one of the most famous restaurants in the county is found in Dalj.



▶ Erdut (Erdőd)

Erdut is known for its 15th-century medieval fortress, the ruins of which rise on a hill above the Danube. Only two towers and the ruins of a wall remind us of the medieval town. The round tower has survived best, almost in its original form. In addition to the tower, there is also the 18th-century Adamović-Cseh Castle in Erdut, which is now part of the Erdut Winery. The world's largest wine barrel in use is found in the Erdut Winery. It is the largest barrel still in use in Europe. The volume of the Erdut barrel reaches 75,000 litres. It was made of Slavic oak and dried for several years, then several motifs were carved on it in 2001; the central motif is the Last Supper. The barrel is always full of wine and there is always Graševina, i.e. Welschriesling in it, as this is the trademark of the winery.



▶ Osijek (Eszék)

Osijek is the largest city in Slavonia, the economic and cultural capital of the region and the fourth largest city in Croatia. In addition to its church built of three million bricks, it offers great recreation for the whole family with its zoo, its fortress and the Drava flowing through the city.



▶ **Đakovo (Gyakovó)** 

Located in the heart of the historical region of Slavonia, Đakovo is a town famous for its beautiful St. Peter's Cathedral. Đakovo's main attractions include the Đakovo embroidery, a cultural and folklore event with a tradition of half a century. The state horse farm of Lipizzaner horses is a great attraction; this stud-farm is one of the oldest ones in Europe.



▶ **Harkány** 

The town gained its international reputation due to its famous medicinal water, however, it has been standing here since the Middle Ages. The medicinal mineral water was discovered by János Pogány, a sewer worker from Gyűd in 1823, who felt that the hot water erupting from the ditch had a healing effect on his aching feet. Today, Harkány has become the tourist centre of the region, and most of the hotels and restaurants are located here.



▶ **Kneževi Vinogradi (Hercegszőlős)** 


The oldest surviving wine cellar dates from 1526, is located in the village of Kneževi Vinogradi, and is owned by the Belje Winery. This village, and also many others, is known for its multiculturalism, so Croats, Hungarians and Serbs live together in this area. Passing through Baranja, we can notice many words in Hungarian, such as the names of the towns and villages, the streets and some important institutions. Baranja is also known for its excellent restaurants.



▶ **Nagyharsány** 

Nagyharsány, located on the southern slope of Szársomlyó, becomes a bustling "small European town" in August, as the centre of the Ördögkatlan (Devil's Cauldron) Pan-Art Festival. An important road went through the village even in the ancient times, and its name is written in Hungarian history forever, because the winning battle, also called the Second Battle of Mohács, led by Charles V, Duke of Lorraine, which decisively influenced the expulsion of the Ottomans, took place here on 12th August, 1687. In addition to the monumental and stunning view of the nearby sculpture park, the magnificent view of the Villány vineyards and the Drava plain also attracts the visitors. On the Szársomlyó hiking trail, starting from the sculpture park, the Hungarian crocus can be found with the help of a guide.



▶ Našice (Nekese) 

Našice is a town in a beautiful environment and of great cultural heritage, located in the heart of the Slavonian plain. The town is famous for its 19th-century castle of the Pejačević family. Dora Pejačević, the first Croatian female composer (1885-1923), also lived in this castle. She composed no less than 58 opuses, and her the most famous work was the Piano Concerto, written in 1913, mentioned as the first piano concerto in Croatian music history.



▶ Palkonya 

The one-street village won the title of Cultural Village of Europe in 2007. The village is popular for its quietness and friendliness, and the atmosphere of the fifty wine-press houses that cover the hillside at the end of the village. The most popular feast of Palkonya is the Pentecost Open Cellars event. During this event, it is worth visiting the red-domed church, which is clearly visible from afar, which is one of the most beautiful examples of the round churches in Hungary.



▶ Siklós 

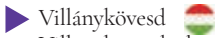
Siklós used to be the centre of economic and cultural life of the region, and its castle and thermal spas attract many visitors today. The border castle guarding the Drava plain is one of the best-preserved castles of Hungary. The wine-growing areas of Siklós refute the fact that the wine region exclusively produces red wine, as the most excellent white wines can be found here. The Siklós Castle Festival is a popular and busy event every summer, when history comes to life.



▶ Villány 

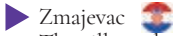
The historical wine region is named after the town of Villány; its row of cellars built in the 18th century is still the living and vibrant centre of the wine region. Several wineries on the historic row of cellars, on the main street, offer their special wines. It is worth visiting the Wine Museum, which is housed in the former Teleki Cellar. Here, visitors can learn about the traditional tools of the winery, written and material objects, and the nearly one hundred-year-old wine bottles. The Rosé Festival and the Villány Red Wine Festival are the outstanding events of the year.





Villánykövesd

Villánykövesd, located at the eastern foot of Fekete-hegy (Black Hill), is a favourite place for the tourists visiting the wine region, and the three-level cellar village is a must-see place to take pictures. The heritage-protected row of cellars is one of the most spectacular monument complexes in Hungary. Behind the colourful gates of the cellars, the work phases and tools of wine processing are explored.



Zmajevac

The village along the Danube, known for its wine, is a special place. The “gators”, the wine cellars in the small and narrow gorges formed by water, also known as the “surduks”, have survived in their most beautiful condition here. If visitors pay close attention, can also hear the story of the evil mistress of the vineyards.



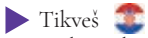
Karanac

One of the most picturesque villages of Baranja. It is known for its multitude of authentic and traditional village houses, wineries and restaurants. In the Street of Lost Time, you can see a row of traditional buildings; each of them belonged to a profession, and are full of the artefacts of the miller's, blacksmith's or even the shoe-maker's profession.



Aljmaš

The small village is best known for its shrine on the banks of the Danube river. The atmosphere of this special place is enhanced by the nearby confluence of the Drava and the Danube rivers, as well as the proximity of the vineyards of Erdut and the medieval ruins there.



Tikveš

Today, there is an exhibition presenting the Kopački rit in the unique castle hidden in the forests along the Danube. From the Habsburgs through the members of the Karadorđević dynasty and to Josip Broz Tito, many historical figures left their mark on and around the building.



DID YOU KNOW?

Don't be surprised, the sulphur dissolving in the erupting water gives the medicinal water its characteristic "bad" smell. In exchange for the unique smell, it has great healing effect.



Four Seasons in the Land of Wines

Permanent, wine-related programmes throughout the year

Cellar visit

In many countries around the world, the centres of the wineries are secluded, mysterious places. In the land of wines, the wine-makers are happy to open the gates of the wineries and cellars, and often, if we are lucky, we can taste different wines directly from the barrels, gaining an exciting insight into the wines of different vintages and stages of maturation. It is very important to always ask for an appointment in advance, especially during the busy period of wine-growing and wine-making! The local winemakers are “working” here, and the incoming guests may distract their work. Feel free to ask the winery how, under what conditions, and which parts of the winery can be visited. There is nothing more exciting than exploring and getting to know this wonderful world.

WARNING:

The colourless and odourless gas, carbon dioxide, caused many tragedies in the past; this gas is generated during fermentation of the grape-juice. That is must gas. Accidents still happen these days, so let’s not go down to the cellar, especially during the harvest season, without its owner or a competent person.

Wine dinner

The attitude and the love of life of many wineries is showed by the fact that they also operate a restaurant. Here, of course, great emphasis is placed on hospitality and wine: there are not only dishes made from wine and using wine, but also wine dinners where the wines and the dishes are combined. You can choose that meets your habits, finances and taste the best: from one-course, more traditional dishes to dinner nights with a multi-course tasting menu that is as complex as a theatre performance or a concert by the Philharmonic orchestra.

Wine tastings

It is worth making an appointment for such an event because the winemaker or the winery worker also has time to prepare. Depending on the winery, they offer several options, and we can taste two, three, four or more wines, usually with the explanations by the winemaker. This can be an assortment of the winery, a vertical one, from one variety, or by vintage, when the wines of only one vintage are tasted, so their number is infinite. Please be careful! Since it is possible to taste several wines, it is important to be moderate. Usually 0.5 dl of wine is offered for tasting, however, wineries can offer a separate package for visitors

Harvest experience

Who said work does not ennoble the soul? Harvest experience is becoming more and more popular. The winery maintains a few rows or some parts, and visitors or guests get pruning shears, gloves and a crate, and the harvest can begin! Please note: you can taste the grapes during the harvest, but please be moderate, because the grapes harvested here really get into the bottles.

Vineyard tour

The wine tour from vineyard to vineyard is one of the most special excursions: guests can visit the most famous vineyards on an off-road vehicle. The tour also contains an insider tour guide and wine-tasting on site from the wines made from the grapes grown there.





From Castle to Castle - Built Heritage

The Castle of Siklós

“During its millennial past, Siklós and the Castle of Siklós were places of great importance.

... always a piece of Hungarian history.”

(Dr. János Fejes: The history of Siklós)

The first walls of the Siklós Castle were built around 1260 by the Soklyósi family. Over the years, it was owned by several families of great importance that expanded the castle. Thus, during the construction of half a millennium, the castle gained its final form by incorporating several styles.

In 1395, Miklós Garai Jr. became the owner of the castle. When the lords revolted against Sigismund of Luxembourg, he offered refuge to the king in the castle. The ruler thanked Miklós for his hospitality by offering him the rank of palatine. The king's necessary stay has been showed on an exhibition among the walls of the castle ever since.

In 1507, the castle was seized by Imre Perényi. History preserved the memory of his wife, Dorottya Kanizsai, because she had the soldiers, who died at the battle of Mohács, buried. At this time, between 1527 and 1529, the Hungarian Holy Crown was hidden in the castle by crown guard Peter Perényi. In 1543, after eight days of fighting, the Ottoman troops seized the castle, and in return for free retreat, the defenders laid down their arms.

The castle was returned to Hungarian ownership after almost a century and a half. In the 18th century, the Batthyány family rebuilt the castle into a Baroque style. A well-known member of the family, the former foreign minister of Hungary, Kázmér Batthyány, was laid to rest in the chapel of the castle. The Castle of Siklós was declared a monument in 1929, and has been maintained by the local government of Siklós since the turn of the millennium.

In the Castle of Siklós, which has won the title of family-friendly castle, all age-groups will find something that makes their visit unforgettable. The south wing of the museum awaits those interested in history with various exhibitions (wine museum and wine store presenting the Villány wine region, serfs' prison, noblemen's prison, torture chamber, renaissance interior, history of medieval weapons, Captain Tenkes memorial room, prayer cabin of Dorottya Kanizsai, World War I and II exhibition, exhibition of Serbian and Croatian minorities), while the Playland, which consists of four rooms in the north wing, attracts families with young children.

DID YOU KNOW?

The Torture Exhibition was one of the first exhibitions, opened in 1956. The exhibition features the most popular methods of torture and execution in the Middle Ages and early modern times.

Weddings are still held in the Gothic and Renaissance castle chapel, built in the early 16th-century.

The castle walk is “crowned” by the panoramic terrace, with an excellent view of the entire range of the Villány Mountains, including the Tenkes Hill, dear to many. If you get tired during the walk, you can enjoy a refreshing drink in the castle café decorated with Zsolnay eosin porcelain objects. In the summer, themed guided tours, pop and classical music concerts, medieval castle plays and theatre performances provide memorable experience.



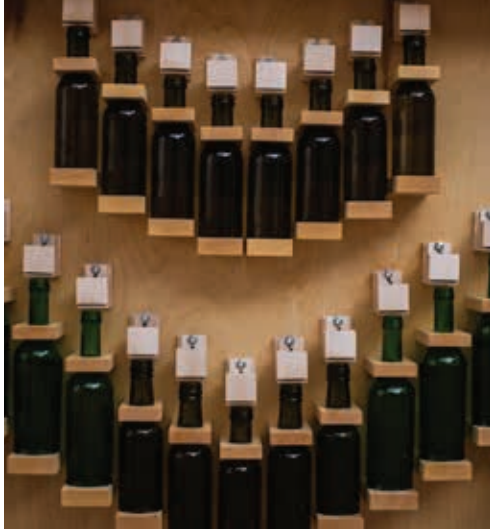
TIP

The Siklós Castle Festival is the most famous event of the castle.

In the castle, you can try on period clothes and armour.

WINE-organ

There is a unique musical instrument in the Castle of Siklós: an organ built using wine bottles. The musical instrument, made under the guidance of the famous Organ Building Manufactory of Pécs, is a classic organ, and one of its row of pipes consists of smaller and bigger wine bottles. A musician plays on these special pipes once a quarter on a special day; they sound like a pan flute.



Cellar Village of Palkonya

Palkonya, this lovely little village, is only a few minutes' drive from Villány. It is quieter, friendlier and more intimate place than the centre of the wine region, and its historic row of cellars has retained its original appearance. The view of the multi-row cellar village opposite the vineyard is really eye-catching, and a walk among the more than fifty wine-press houses is also great fun. Many wine-makers are open all year round, waiting for the visitors with delicacies and wines.

The appearance of the row of cellars, as we know it today, dates back to the second half of the 18th century, and although it looks uniform from a distance, if we get closer, we will see that some parts show the style and the atmosphere of different eras.





The Sculpture Park of Nagyharsány

The abandoned quarry of Szársomlyó has received a special afterlife to the greatest delight of the locals, the winemakers and the artists. Experimenting sculptors have been working here regularly in the open air since the 1960s, and their works and non-figurative sculptures still provide an exciting spectacle.

The creative colony soon became internationally known, and the number of the locally made sculptures increased steadily. Indeed, sculptures were not only transported here, but were deliberately created here, in harmony with the beautiful panorama, the mine's yard, and the sky-high walls of the mine. Visitors can see 136 monumental stone statues in the yard and on the promenades.

The shrine of Máriagyűd

Máriagyűd, located north of Siklós, at the foot of the Tenkes Hill, is today a popular place of pilgrimage in Hungary and a wonderful place for weddings. The shrine became known for its Marian apparitions in the 17th century. According to Catholic tradition, Virgin Mary first appeared to a Catholic farmer named Tamás in 1687, and not long after that, to the land-steward of Siklós.

As early as in 1006, Benedictine monks erected a chapel above the small statue of Mary, they had found here, at a spring revered as a sacred place. During the Ottoman reign, the original statue disappeared, however, the church was filled with life after the battle of Nagyharsány. A new statue was placed here, but due to acts of war, it was taken to Osijek and can still be seen in the Franciscan church there. The two-tower, baroque-style Roman Catholic shrine church was given the title of Basilica Minor by Pope Benedict XVI.

The Ilok wine cellar

Ilok (Újlak), the easternmost point of present-day Croatia, used to be an important town in Syrmia (Szerémség). The town rises high above the Danube on a stunning “terrace”. This area has always been famous for its exceptional wines. The old cellar is an exceptional monument and attraction, and it is unique in its kind. The wines of Ilok gained a great reputation, because wine from Ilok was served at the coronation ceremony of Queen Elizabeth II of England on 2nd June, 1953.

Church of St Peter and St Paul

The red-brick neo-Gothic cathedral, which dominates the Osijek landscape, was inaugurated in 1900 and is today the tallest building in Croatia east of Zagreb. The church was built on the initiative of Bishop Josip Juraj Strossmayer. The town has always been a major centre of Christianity, and the episcopal seat of the town was established back in the first century. For a long time, it belonged to the bishopric of Pécs, however, it was reorganized in the 17th century and the new public administration placed it in Bosnia-Syrmia. The typical red brick building and its 90-meter-high tower were designed by Franz Langenberg, and built almost entirely from donations. It is amazing that its walls were built of 3 million red decorative bricks and stones. The church, referred as the “red church” was heavily damaged during the siege of the Serbs between 1991 and 1992. Its renovation has not been completed yet.



The Eltz Manor in Vukovar

The exceptionally beautiful Eltz Manor, built in the 18th-century is surrounded by a nearly 3-hectare park. It was purchased by the Archbishop of Mainz, Philipp Karl von Eltz, and it remained in his family's possession until the end of World War II. Like many other rural manors, history left its mark on it, and the building showed the various historical eras beautifully. During the horrific siege of Vukovar, like much of the town, it was almost completely destroyed. Thanks to significant subsidies, its original beauty was restored after the war. The castle complex is the most monumental building complex in Slavonia. A castle, four baroque mansions, farm buildings, a chapel, a greenhouse and a park overlooking the Danube await the visitors. In addition to its collection of local history, it houses an exhibition of 1,500 contemporary works of art created from the donations of European and Croatian artists.

Osijek Fortress (Tvrđa)

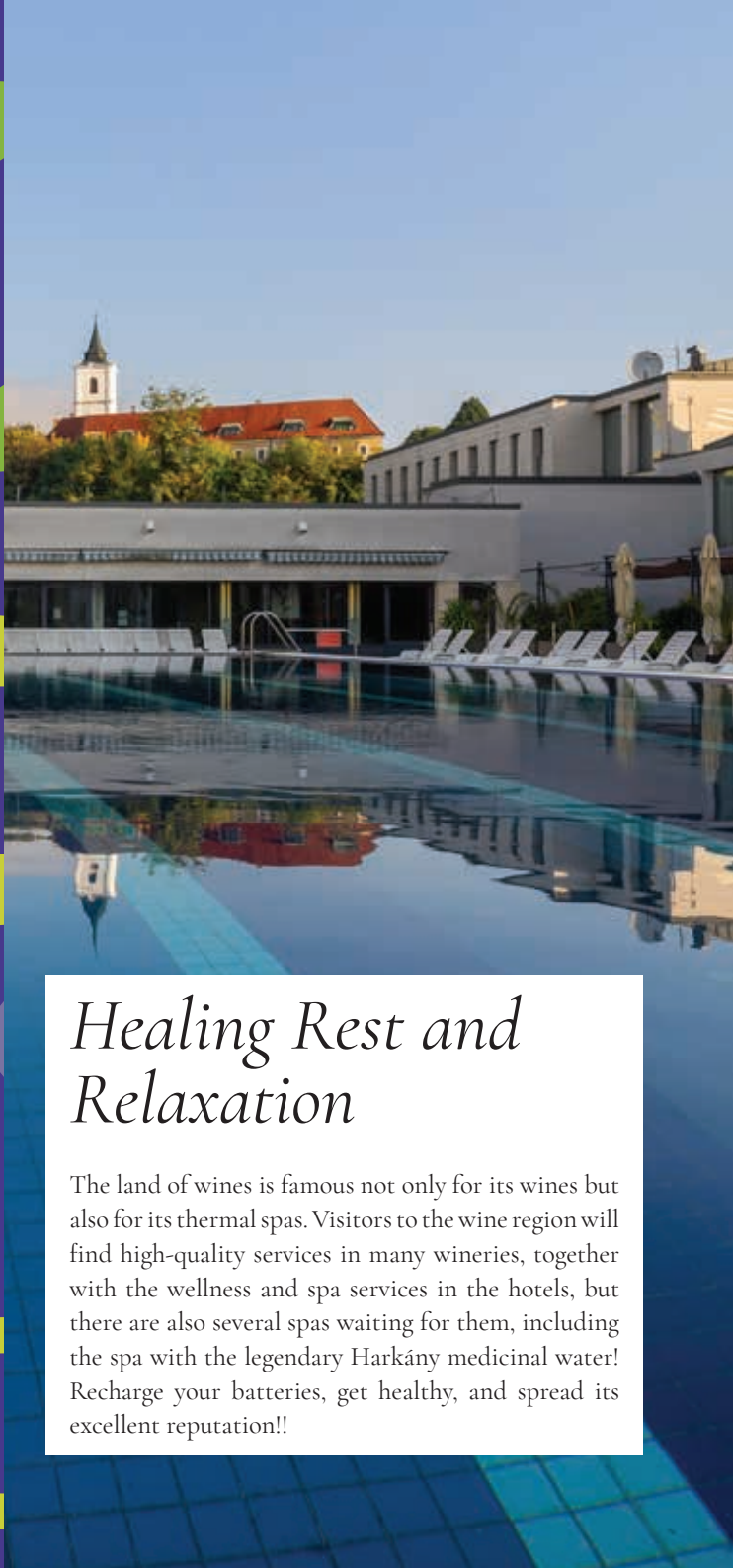
The 18th-century Baroque fortress of Osijek, which waits to be added to the list of UNESCO World Heritage Sites, has been preserved in an exceptional condition. Although most of its ramparts were gradually demolished after World War I, some parts can still be visited today. Several bastions of the fortification system, the north-eastern part, the large Water Bastion, as well as the dungeons have been preserved. Even today, the military fortress is a spectacular example of the coexistence of civilian life and public administration. The imposing watchtowers and the city gates with the Drava River flowing next to them have a special atmosphere.

Vučedol Culture Museum in Vukovar

The Copper Age culture of Vučedol existed in thirteen present-day countries of southern and central Europe. Its centre was Vučedol near Vukovar, and the most important society of the Copper Age lived here. They are presented by this adventure museum.







Healing Rest and Relaxation

The land of wines is famous not only for its wines but also for its thermal spas. Visitors to the wine region will find high-quality services in many wineries, together with the wellness and spa services in the hotels, but there are also several spas waiting for them, including the spa with the legendary Harkány medicinal water! Recharge your batteries, get healthy, and spread its excellent reputation!!

Thermál Spa Siklós

The Siklós Spa is open all year round. Various pools, saunas and sports courts welcome the guests and provide carefree relaxation for the whole family.

The six pools for adults have bubble massage beds, foot massages, waist massages, massage cabins, hot springs, neck showers, a stream channel and two giant slides, while the children will enjoy the three hot pools and the water games. The 36 to 38-degree water of the thermal sitting pool has a beneficial effect on those who wish to relax and loosen up, while the sporty guests can swim in the 33-meter outdoor swimming pool.

Wellness facilities include all the popular ones: two Finnish saunas, two infrared saunas, an outdoor Russian sauna, an aroma cabin, a steam bath and a salt cave!



TIP

There are regular night spa events and concerts during the season and in the summer.

The Harkány Spa

The Harkány Spa is the most famous and renowned spa in Hungary. Its smelly water does not only serve as a basis for legends in the area, but also plenty of people are grateful for its healing properties. The medicinal water was discovered when draining the marshy area in 1823, and the Batthyány family, that ruled the Castle of Siklós at that time, built the first bathhouses there. Due to the twisted history of the area and the borderland, locals had to wait until the end of World War II to make major developments, when its results could then be enjoyed by the general public.

Since the 1960s, it has become one of the best-known spas in the country, with millions of visitors every year.

By today, the Spa has undergone several developments, and, in addition to the outdoor spa pool, a beach pool and an adventure pool await families in the summer, and children will enjoy the modern experience pool and adventure pool of the recently opened Harka Water World.

Medicinal water and spa for body and soul

The medicinal water of Harkány is famous far and wide and is unique in Europe. It erupts from a depth of 50-70 meters, with an average temperature over 60 °C and a mineral content of 1,000 mg per litre. Carbonyl sulphide (COS), which is present as a gas dissolved in water, is one of its many beneficial ingredients. Released from pressure, it immediately begins to decompose, and becomes hydrogen sulphide gas, which provides its characteristic odour.

It is very actively absorbed into the body through the skin and by inhalation, and it is proved that it is built into the cartilage, where it plays an important role in the rebuilding and replacement of sulphur-containing compounds.

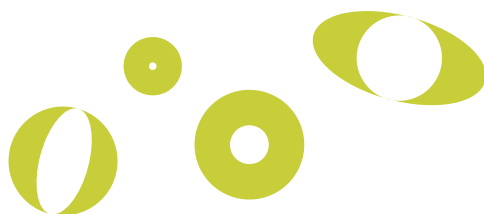
During a treatment session in Harkány, excellent results can be achieved in the prevention and treatment of musculoskeletal and joint diseases, osteoporosis, chronic gynaecological inflammations and lymphatic circulation disorders.

Although medicinal water is mainly associated with the older generation, it is worth relaxing in the outdoor pool, which is open all year round.

Bizovac Spa

Thanks to its salty spring, rich in minerals, Bizovac, located west of Osijek, has a lively health tourism. The 84 °C water that erupts from the ground is the hottest iodine hyperthermal water in Europe, and is three times as salty as seawater. In addition to the spa, it offers indoor and outdoor adventure pools, a sauna and massage services.

Croatian Baranja offers an exciting environment for the hikers, with hundreds of hectares of vineyards and forests, as well as corn, grain and rapeseed fields. However, the altitude is not more than 200 meters above sea level on hill BANSKO BRDO. Few people know that the locals still call it “planina” (hill). More and more people discover the fantastic view, and the unique gorges found here.







Green Adventures

Those looking for active rest and recreation can feel spoiled because everything in the land of wines seems to relax people. Horseback riding, hiking and cycling, just to mention the most popular services. Come and immerse yourself in this miracle!

Hiking

The best-known and most important hiking route in the Villány wine region is the Pál Rockenbauer South Transdanubia Blue Tour, which passes through the Tenkes Hill and along the ridge of the Fekete (Black) Hill. Following the main signs, experienced hikers can cover the distance of 20-24 kms in one day, and it takes them through the cultivated vineyards above the forests of Siklós. They can also take shorter, satellite tours over several days, exploring the main hiking trails in the area, and following the red, yellow and green routes. The terrain is varied with hills, shorter climbs and steeper uphill sections, however, normal equipment, hiking boots and endurance are definitely needed for an enjoyable hike.



Please pay attention and never leave the marked hiking routes! For the protection of wildlife, on the one hand, and the agricultural land, on the other. Although most vineyards are not fenced, we should not eat the grapes or cause any accidental damage. Although there are many villages and small houses, water supply and resources are scarce, so it is necessary to bring adequate drinking water with us, especially in the summer.

Csodabogyó (Wonder Berry) Educational Trail

Walking along the educational trail starting from the end of Tenkes Street near the Basilica of Máriagyűd, we can admire the wonderful treasures of the Tenkes Hill. The wonder berry sign on a white background leads us along an easy 6 km round tour, where we can see the natural beauties and forestry topics of the mountain. There is also a lookout tower, a fireplace and a rest area, and the hike can be conveniently completed in three hours.

Cycling

Bicycles can be rented in all towns and villages, and also at most hotels and bed and breakfast houses. The roads are of good quality, and most of them have low traffic, with a few hills and slopes, and even a little wine tasting may be part of the fun. It is a special experience to use bike paths and smaller dirt roads between wine regions and vineyards, just make sure to give way to agricultural vehicles.

Rolling Vineyards

Discover the Villány wine region during the popular Rolling Vineyards event in the summer! Choose one of the several routes and complete the distance on two wheels or on foot. Whichever you choose, the experience is guaranteed!

- MTB Endurance Trip
- Villány-Siklós Adventure Bike Tour
- Tenkes Picnic





Kopački rit/Kopácsi Meadow

This special green oasis is located only ten kilometres from Osijek, in the south-eastern part of Baranja. The Kopački rit Nature Park is the oldest of such parks in Croatia. Swamps, wet grasslands, river branches, meanders and sandbanks make it a magical place and one of the last untouched European wetland habitats.

The Kopački rit was mainly formed by the Danube, but the river Drava also has a great impact on its life, which is mostly determined by the current water level. Special attractions await tourists any time of the year, such as blooming flowers, low-hanging canopies, rutting of deer, and thousands of bird species. The most special bird is the white-tailed eagle with a wingspan of two and a half meters. The largest fish farm and fish nursery of the river Danube is also found here. Consequently, it is also a particularly important ornithological reserve, because, in addition to the about 140 nesting bird species per year, several rare birds also rest here during their migration between the continents.

Actively in the Meadow

True explorers will enjoy educational programs, canoeing, bird watching, and photo safaris, and they can rent boats and bicycles, or go fishing. Visiting the Kopački rit by water with an expert guide is a must-have adventure. An excellent visitor centre awaits visitors.



Zlatna Greda

Zlatna Greda is located in the northern part of the Kopački rit. The central building of the eco-centre was built in the 19th century and was one of the waste management, production and agricultural complexes in Baranja. Zlatna Greda offers many activities for the tourists: team building, horse riding, cycling, bird and animal watching, rowing. There is also an adrenaline park here, the first in the region, as well as an interesting forest school showcasing biodiversity, ecology and sustainable development.

Hungarian Crocus

Today, the highly protected Hungarian Crocus is found in Hungary only on the southern side of the Szársomlyó Hill. It is one of our earliest flowers in spring. Although it used to be widespread in the hills of the Western Balkans, at its place of origin, it is only found in a bigger spot in Central and Eastern Europe today.

The stock of Szársomlyó was discovered by the Hungarian botanist Viktor Janka, on the southern slope of the hill, on 18th February, 1867. The Hungarian crocus is the first officially protected plant in Hungary, and it may be familiar to the older generations from the reverse side of the old two-forint coin.

Its white and pink leaves are eye-catching, heralding the spring in February and March, and sometimes in January, even before the snowdrops.

The area is highly protected and can only be visited by guide, however, one can make an appointment for a tour all year round. The Danube-Drava National Park organizes several Hungarian Crocus tours during the flowering period, in the first days of February.



Events



In the land of wines, we can find exciting programs throughout the year.

In Croatia, there are few places where you can enjoy so many different kinds of “wine experience” in one place, be it a romantic dinner in the wine cellar, a concert under the stars in the vineyard, participating in a wine marathon or, in the wine treasure hunt, searching for hidden bottles by bike.

In addition to the traditional wine festivals, such as the St. Vincent Festival in January, there are more and more modern wine events that combine hedonism, art, and active recreation. The most important ones are the Osijek WineOs, the Wine and Art Nights, the Wine & Bike Tour Erdut and the Wine Marathon in Zmajevac.

Villány, the Four-season Wine Region

January and February

WineOS - the international festival

A festival of wine, delicacies and pleasant lifestyle. WineOS has been held every January in recent years. It is a festival of wines, food and pleasant atmosphere in Osijek. Many expert winemakers pass on their winemaking skills and love to the younger generations through the educational workshops.

Vincent's (Vince) Day

Vincent of Saragossa is the patron saint of wine-growers and winemakers, although the historical figure had little to do with wine. However, 22nd January is one of the most important feast days of the wine society; in the vineyards, with the blessing of the vines, predicting what the vintage will be like, and pruning officially begin.

„If Vincent begins to flow, then the larder and cellar will be full. If Vincent shines, the cellar will be full. If there is no flow, it will be empty, if there are just drops or pour, you'll have just a little wine.”

May - June

BorZsongás (Wine Hustle and Bustle) Festival

On the first weekend of May, spring is in full swing, the air above the vineyards vibrates, and everything celebrates life and nature. Why deny it, even people get excited on these days. In this event, many programmes in the town of Villány await lovers of wine at the BorZsongás Festival: handicraft workshops, horse-drawn carriage rides, petting zoo. There are group hiking tours in the Villány Mountains and between the vineyards of the wine region. You can see maypole cutting, decoration and erecting, blues, jazz, rock'n'roll and other pop music concerts, gypsy music, stand-up comedy, Hungarian dance house and Latin dance camp, barbecue party competition, a gathering of winemakers and, of course, Villány wines and gastronomic specialties.

Evening of Wine and Art

May, July and October are the months when thematic evenings with wine and art are organized in Tvrđa. Thousands of visitors can taste the wines of Slavonia and the Danube region, as well as wines of the surrounding countries. In addition to the wine selection, there are jazz and blues concerts, art program and light installations.

Vinatlon

Vinatlon is held in the villages of Kneževi Vinogradi and Zmajevac in early June every year. It is a festival of fine wines, good life and fun programs.

Erdut (Erdőd) - the city of wine

Among the many events presenting the wines and gastronomy of Erdut, "Erdut – the city of wine" attracts the greatest attention. It is a medieval fair held in May, where medieval heritage and wine culture, as the two most significant features of the area, meet.

Palkonya Pentecost Open Cellars

Two unforgettable days with quality wines in the historic row of cellars, with excellent pop music concerts, cultural programs, gastronomic adventures and fantastic festival atmosphere.

July - August

Rolling Vineyards

Get on your bike, ride around the wine region and taste the delicious snacks and refreshing wines on Rolling Vineyards and its autumn version, Harvest Rolling Vineyards events. Participants will enjoy the endurance tour and several bike adventure tours; the routes will touch the most important stops of the wine region. The easy distance can be freely completed; everyone can ride at their own pace. It is worth buying the tickets in advance! At the stops and in the wineries, the cyclists are welcomed with refreshing snacks.

Villány Rosé Festival

Villány Rosé Festival is the happiest and funniest wine region festival in July, the “pinkest” tourist event in Hungary. It awaits those who come to the “City of Wine” with youthful, vibrant programs that match the character of rosé wine. In addition to the big stage concerts, children's programs, the best rosé wines of the wine region and the region's gastronomic specialties, the funny running race, RoséMarathon and the official quarter and half marathons, FutaVillány (RunVillány), which is becoming more and more popular among the professional runners, will be held again. The only funny rule of the Rosé Marathon is: wear pink! At this time the winemakers and everyone wear pink.

Ördögkatlan Festival

Ördögkatlan (Devil's Cauldron) Festival, one of the most important festivals in Hungary, is held in early August. Kisharsány, Nagyarsány, Beremend and Villánykövesd await the audience with art and theatre performances, and with great concerts in the evenings.

September-October

Vintage Rolling Vineyards

In early September, it is the greatest joy to ride across the wine region by bike in the sunshine, set for life. Get on your bike and ride through the beautiful landscapes of the Villány wine region, admire the autumn vineyards and discover the traditional cellar villages from Villány to Siklós!

Wine Marathon

It is one of the most important wine competitions in Slavonia and Baranja. Every September, it attracts guests from all over Croatia, and from the neighbouring countries. The running competition combines elements of gambling with active tourism, as the goal is to reach the wine cellars of Zmajevac before the other competitors.

Wine & Bike Tour Erdut

Wine & Bike Tour Erdut is organized every year in early September, during the harvest season. Visitors can enjoy a rich offer of events: performances and concerts in the vineyards under the stars.

European Wine Song Festival

At the end of September, now for more than a quarter of century, the choirs of Europe traditionally gather, and the air is filled with cheerful wine songs in Villány. "There is joy, friendship and song in good wine!" This motto shows the spirit of the wine song festivals properly. Nearly 4,000 singers from 38 countries have spread the good reputation of the festival, started in 1993, Hungarian music, the wines of Villány and hospitality of the locals. On those days, anyone can get a taste of the festival's atmosphere, and special big concerts and cellar concerts with the wine songs of different nations await visitors in Villány.

Villány Red Wine Festival

Traditionally, Villány Red Wine Days are held on the first weekend of October. At this time, all the winemakers move to the row of cellars in Villány. This is the biggest festival in the wine region where for three days, from Friday to Sunday, in addition to events and various musical productions, traditional performances and harvest march, and also cultural and culinary delights are offered to the public, from the wine cellars to the event spaces.


November-December

Martin's day

Martin's Day in November, is one of the most celebrated feasts of winemakers and new wines. These few weeks is a very exciting period for us, as these fresh, light and cheerful wines are a must-have on the dining and dinner tables. And yes, we must also be aware that they already show and predict what the vintage will be like, as well as the "wine companions" intended for longer maturation. At this time, almost every winery and restaurant organizes a Martin's Day dinner, where visitors can taste roast goose legs. The figure of St. Martin is connected with geese by several legends and versions of legends. In the simplest version, according to the story, St. Martin, with his typical modesty, hid among the geese to avoid being elected as a bishop, but the naughty geese betrayed the holy man with their cackling.

Franc&Franc

The first FRANC & FRANC international conference and tasting day was held in 2015 as a sign of the cooperation within the Villány wine region, when Cabernet Franc producers along the Loire and their wines were invited. Over the last five years, all the major European and New World Franc wine producing regions have presented themselves at the trade event focusing on this variety, those who believe in the Cabernet Franc variety and make wine from this variety alone. The most prestigious professional and public event of the Villány wine region spices the Forum's programs, with exciting and educational professional presentations every year. On Tasting Day, 250 guests can taste nearly 100 Cabernet Franc wines from the local wineries and the invited international exhibitors while visiting the cellars of Villány.





What is nowhere else in the world, but here

Villány wine region

Easy Joy of Life: REDy

A nice result of community cooperation of the Villány wine region is this light and fruity red wine, one of the newest prides of the wine region. The wine region shows the wine lovers its friendly and smiley face. A real bistro and gastronomy wine, and after every sip one feels like drinking another glass. The young and ever-young winemakers filled the “lovely image” of the wine region into the bottles. REDy can be made by any winemaker of Villány, however, in order to ensure quality, the use of the brand must be approved by a committee before bottling.

What is it made of?

In each case, REDy is a local Portugieser-based blend, the honour of the wine region, in which Blauburger, Zweigelt, Blaufränkisch, Kadarka and other varieties native to Villány may be also present.

What does it taste like?

It is fruity, with the taste of red and black berries, with a nice spiciness and exciting barrel spices. A vigorous wine which is easy to drink.

How do I find it?

While every winemaker can make their custom and funny label that fits their style, each style contains a y-letter reminiscent of a red scarf. It is popular both in the wineries and in the restaurants.





Villányi Franc

Cabernet Franc is a world variety of French origin; it needs no introduction, because every wine lover in the world knows it. Yet, it rarely appears as a stand-alone wine, and it is not typically bottled as a varietal wine. However, it has found its natural home in the Villány wine region. The winemakers of Villány soon noticed the values of the special production area, the climate and the terroir of the wine region. The grapes, which are rooted in loess with a high lime content and are warmed by a lot of sunshine, yield a distinctive and complex, yet vibrant and fresh wine. Many vintages, tastings and researches proved that Cabernet Franc has found a new home in Villány, and top wine can be produced from it, and it is unique in the world. Today, it makes up 15% of all wines.

Villányi Franc must meet strict requirements. The wine made from 100% Cabernet Franc, grown in the wine region, can be bottled in three categories: classic, premium and super premium. A strict committee tastes it and decides whether it is worth wearing the label "Villányi Franc".

Villányi Franc is a virtuoso of elegance, balance and refining, and its diversity is proved by the fact that, in addition to the character of the variety, it also allows the individuality of the winemaker to shine through. Villányi Franc is sold as a premium wine after a one-year maturation in the barrel, and 6,000 litres can be produced from one hectare of grapes, while the super-premium Villányi Franc spends a year in the barrel and another year in the bottle before tasting, and only 3,500 litres of wine is produced from one hectare of grapes.

Hungarian Crocus - a symbol of protection of origin

Hungarian Crocus can be found on the wine labels of Villány since 2006, the drawn flower is a guarantee of quality. It shows protection and authenticity of the wines of Villány, and has become a symbol of the wines of Villány of protected origin by today. And it is no coincidence: the uniqueness and importance of the taste produced only in this wine region of Hungary symbolizes the value of the wines of Villány properly. However, protection of origin does not only refer to the wines. The location of the hillsides and the valleys makes the wines of Villány truly of Villány origin. The borders of the wine region are marked, the place of production is rated and the vineyards are distinguished from each other.

The wines that comply with the Hungarian Crocus brand are ranked into three categories by the Wine Region Rating Committee.

- Villány classicus is the category that involves the majority of the wines, it is a classification for the wines typical of the wine region and within that for different varieties of wines.
- The Premium category contains those wines that meet rigorous criteria than those set for the “classicus” category, having a much more unique character typical of the individual vineyards, and also further special values from the wine grower or winery.
- Super Premium wine can only be made of 100% Cabernet Franc, with very strict requirements, such as yield restriction, tasting tests and can only be labelled as Villányi Franc. In this category, wines will spend at least one year in oak barrels and another year in bottles.



Vinogorje Baranja

Graševina, i.e. Welschriesling

If we had to choose the most versatile white wine, it would be Welschriesling. From the excellent sparkling wines to the top wines, from the reductive ones to the barrel-aged wines, from the fruity to the mineral specialties, many wines prove the potentials of the variety. Welschriesling arrived in the area relatively late, in the mid-19th century. Its popularity grew rapidly, and its values were soon discovered, yet its origin is still obscured, or at least it cannot be identified precisely.

Some believe that it originates from Italy. Its German name, Welschriesling, suggests a glorious past: according to it, its name means Roman Riesling, which could, of course, be translated as Italian Riesling. This presupposes the mediation of the ancient Romans, while the Croatian Graševina refers to Eastern Balkans origin. According to latest research, Welschriesling arrived at the territory of the Austro-Hungarian Monarchy from Heidelberg, the German wine centre, and it had clearly come there from France. (In Hungary, there used to be a long tradition of calling French things Italian.)

The main reason for the spread of this variety was an unfortunate matter, the phylloxera disease that destroyed most of the vineyards in the 19th century. Welschriesling was planted to replace the many destroyed vineyards. Socialist planned economy soon discovered the variety for itself, as it is a relatively resilient but sweet and high-yielding variety, so it was heavily used, and it damaged its reputation severely. Fortunately, a lot of great Welschriesling wine has been produced in recent years, and a special dedicated month and a series of events (Welschriesling October) also promote the variety.

Its grapes are prone to crumbling and to become sweet aszú (“raisin”) grapes, bitter almond appears in its taste, and it can withstand maturation in wooden barrels well. Its round and strong acids make it light and fresh, and its special ability is to utilize the minerals very nicely. Although it is not characterized by intense aromas and flavours, its tastes are able to reflect the characteristics of the place of production.



A special variety

Graševina is the most widespread variety in Croatia, not only for white wines, but for all grape varieties (every fifth vine is Graševina). It is also the number one variety in Croatia in terms of consumption, and most of the Graševina wines are consumed here. Its origins may be obscured, but it is also certain that Welschriesling has found its new home here, in Slavonia, just like Cabernet Franc in Villány.

There are simple reasons for its popularity: it confidently provides the quality almost every year, even in the less promising vintages. True, this would not yet be enough to get the attention of expert wine journalists. However, when climate, soil, and expertise meet, they can achieve amazing results. From champagnes to dessert wines, Welschriesling is

produced in so many different styles and genres that it may be a delight for any wine lover.

Harvested early, it gives a fresh and fruity wine with a floral character, with crisp acids and medium alcohol content. As it is resistant to grape diseases, it can be harvested late. It is common practice; until a small part is infected by botrytis, the noble rot, it is left on the vine.

Why?

The grapes shrink, lose moisture, while acids and sugars accumulate. Complex, structured and great aromas are created with apple and honey notes, albeit with higher alcohol. Still, it fits perfectly and stays in proper balance.

Ice wine: One of the most special wines, made from the grapes left on the vines even longer,

however, it cannot be produced every year. It is only harvested when the temperatures drop well below 0 °C, and the grapes freeze on the vines, displacing moisture. Each drop of golden nectar is like precious metal.

It has special abilities even among the older, more mature and more concentrated batches of white wines. It is not uncommon for ice wine to be over five years old and still absolutely enjoyable with good content values.





Enjoy your meal in the land of wines!

"From pork feast to fine dining"

In the happy parts of the world, where wines are made, people are spoiled because special delicacies await them. It is no secret here: we like to eat great and delicious meals. Whether the dishes of the traditional Croatian, Hungarian, Swabian and Serbian cuisine, or the eye-catching dishes of the fine dining restaurants, representing top gastronomy, are on the plate, we all agree that they are made from the finest, healthy and truly local ingredients. Visit us and taste the most popular flavours of the region! Taste the dishes in the restaurants, in the wineries or at the tables of the village guesthouses in the land of wines, where the hospitality of the host is the special secret ingredient.

It is safe to say, over the centuries, folks living here have influenced each other, and neighbours shared their dishes, spices, recipes and flavours with each other. Thus, we can discover many familiar features in their dishes. To the delight of gourmands, there are no identical dishes, and, as a result, virtually an infinite variety of flavours and dishes awaits us.

● Čobanac

Čobanac (Csobánác) is very similar to the Hungarian stew, a genuine Slavonian dish. Traditionally, it can be made from several types of meat (beef, veal, venison), of course, with onions and ground red peppers. As many houses, as many recipes, however, everyone has their own way of cooking it. However, we cannot deny that the best Čobanac is prepared on an open fire, in a cauldron.

● Skewered carp

Thanks to the Danube, rich in fish, and the fish farms, Baranya is a real heaven for those who like freshwater fish, but the real specialty of the area is the legendary skewered carp. This is the dish that is worth traveling many kilometres and it is advised ordering in advance. The captured fat carp are opened and skewered on wooden sticks. The skewered fish is then pinned to the ground next to smouldering logs. As a result of the intense heat, the fat melts, and the flesh of the fish is cooked in this dripping, hot fat slowly and gradually, over long hours. A "must-eat"!



TIP

Goulash soup

This great Hungarian classic dish is very simple, but it is not so easy to cook. In the Tenkes Tavern at the foot of Tenkes Hill, it is made in a legendary way, with homemade cornbread and fried cottage cheese dumplings, it is the top of gastronomy itself.

● Fish stew vs. fish soup

This dish is called fish soup in Hungary and fish stew in Croatia. Each has its own characteristics and character, but we should not be the judges: it is worth testing both recipes. The dish is typically from carp, but other river fish can also be added, giving it special flavour. If we are real gourmands and request it, the chef will also put some fish offal into the dish: fish roe and milt are the heavenly and secret ingredients of the dish. It is still cooked over a large fire in the open air at many places, and this dish is best if cooked freshly, on the spot. True, we need to wait for it, but the heavenly taste will compensate us for any inconvenience. It is consumed with bread or homemade matchstick pasta.



TIP

The secret of fish stew, that is thicker than fish soup, is sweet ground pepper, which give colour, flavour and depth to the dish.

CAUTION: Hot peppers mean really hot, take this warning seriously.

A bowl of dish with noodles, a slice of fish, then again a bowl of dish with noodles - this is the order we recommend.

● Mountain or Šokci beans, or bean stew in a jug

One of the greatest gastronomic wonders of the region is the dish prepared in the ancient jugs of the Šokci of Mohács, or the people of the Drava Corner. Beans, smoked meat, and vegetables are placed into the clay jugs of special materials and shapes which are often kept for generations. The dish is boiling and swirling in these wonderful jugs placed next to the fire, where flavours meet and merge to the greatest delight of enthusiasts. Festivals and cooking competitions are held in several towns and villages; it is worth ordering this dish in a restaurant or at the host in advance.

COLOURFUL FACTS:

What is a gastronomic treat today used to be the necessary way of cooking in the past. Farmers often did not have time to eat during the day, let alone a hot meal. However, the clever Šokci who loved life and food found a smart solution to this problem: they dug a hole in the ground at the end of the field, made a fire and placed the clay jug next to it, then added the prepared ingredients and fresh water. This way, they did not have to actively cook or stir the dish, and the meal was ready by lunchtime in the jug without burning.

● Rooster stew

Show me someone who can eat this dish elegantly! It is typically served as a soup with homemade dumplings, noodles, and it is an essential autumn dish during harvests and feasts. In the past, the rooster's testicles and comb were also added, which was a real delicacy at the family's table. Many would claim that the best rooster stew is cooked from the oldest roosters with many years of love and fights burnt into their flesh and veins.

● Pork jelly

Tourists, who are less familiar with Central European cuisine are usually surprised by everyday dishes that are popular here, and one of the dishes that amazes them is pork jelly: the trembling, crystal-clear jelly filled with the best pieces of meat is prepared in the winter months, although at less and less places, so if you find it on seasonal offer, do not hesitate to try it.

● Kulen

This special meat product is made from the meat of the black Slavonian pig, also known as "Fajferica". When the old butchers mix the meat of this native Croatian pig variety with the peppers of Baranja, a real masterpiece is born. This is Kulen of Slavonia and Baranya/Baranja, a sausage that is protected by geographical indication in the EU.



● Goose legs

“Those who do not eat goose on St. Martin’s day, will starve throughout the year.”

St. Martin’s Day is an important feast in the land of wines. Typically, the new wines arrive at this time, and the wines tasted on this day suggest what the next vintage will be like. All the restaurants and wineries offer goose dinner on St. Martin’s Day, and it is strongly recommended reserving a table if you visit this area: goose cracklings, mashed potatoes, braised cabbage, goose legs and “goosefoot” cake are placed on the festive table.

DID YOU KNOW?

Why is the goose the main character of St. Martin’s Day dinner? According to legend, the people, seeing the good deeds of Martin, wanted to elect him as a bishop, the popular saint of the Middle Ages and the patron saint of beggars and the soldiers. He, on the other hand, was not only warm-hearted but also humble, so he hid from the delegation in the goose barn. The geese started to cackle very loudly, so the people found Martin and elected him as a bishop.

The word stifolder comes from the name of the Germans who settled in the area in the 18th century, because they came from Hessen, from the area of the abbey of Fulda (Stiftsfuldaer), and called themselves Stifföllers.

● Stifolder

One of the masterpieces of Swabian peasant households is the stifolder, which stands out also from the Hungarian cuisine known for its sausages and matured salamis. The homemade sausage delicacy, also called as stifi, is a must-have in all restaurants and during wine tastings. The stifolder is smoked cold, matured for two months, and typically stuffed into the pig’s intestines, so it is as thick as a salami. Today, people typically put ground peppers into it, however, many places still prepare it according to the traditional recipe, without ground peppers.

- Čvarci or pork cheese

If we are lucky, we can take part in a traditional pig slaughter event, especially in late autumn and winter. At this time, relatives and neighbours, from young ones to old people, gathered together to process the pig raised with much care, whose meat provided the family with meat for a whole year. Of course, such events were not just about work, but about folk customs and very delicious dishes as well.

- Sarma and stuffed cabbage

Another dish that is exceptionally popular on both sides of the border. This dish is mandatory during the winter months and on traditional wedding receptions. The minced meat stuffed into sauerkraut leaves (or grape leaves at some places) is a real delicacy; one should eat it with fresh and crispy white bread, sour cream, and drink tasty, slightly acidic wine to it.



Recipes from the land of wines

Čobanac (Csobanac)

400 grams of pork
400 grams of lamb
400 grams of beef
2 parsley roots
2 carrots
2 onions
200 millilitres/2 dl of dry red wine
salt, pepper and red pepper

Put the onion, chopped into small pieces, into the cauldron, fry it, and add the chopped vegetables.

Add slices of meat (shoulder, thighs) cut into larger pieces or squares, as you like it, then fry it and season the dish to taste.

Pour enough water that covers it. Cook the meat until it is tender and replace the water if too much evaporates. If the meat is tender, add the wine and let it simmer for a few minutes.

You can add homemade tomato paste to the Čobanac, or add potatoes together with the wine.



Lecsó (Lecso)

Although this great but simple vegetable stew can be found in the cuisine of most nations, Lecsó is a real specialty in Hungarian cuisine. It is a popular summer dish that can be easily prepared at home.

For 4 people
2 onions
1 kg of paprika
0.5 kg of tomatoes
salt, pepper
garlic

optionally: bacon, fat, sausage, eggs

Chop the onions, place them in a wide, high-walled pan, and stew them on oil until they get transparent.

Slice and dice the peppers, or cut them into triangles, i.e. into narrow strips rather than wide slices. Throw them in the pan, and mix them with the onion. Add salt and pepper, slice the garlic, and add the sliced tomatoes.

Now let us stir the dish gently and check the texture of the tomato. It should not be cooked completely, but its shape and form should be kept.

You can also add fat, bacon, sausage and eggs, as desired.



Unity in quality - Villány Wine Region local product trademark



In the future, the local product trademark will indicate the high-quality products of the Villány wine region. This is the strongest guarantee for visitors to date. The well-known Hungarian Crocus guarantees quality of the wines bottled under the name of Villány, while the rating system of the wine tourism services also helps to orientate and choose. In addition to these, the trademark system comes third regulating the product range of the wine region, focussing on the local values.



Take them home: local value, handicraft products

Many great things are created in this region and, fortunately, we can take most of them home with us. Gastronomic delicacies, handicraft and beauty care products and health care products, most of which are made locally, from local ingredients, and often from grapes.





Accommodation in the land of wines

From guesthouses to 4-star wellness hotels

Traditional small guesthouses, charming rebuilt and renovated old wine-press houses, farmhouses, treasures hidden in the quiet of the hills, nature-friendly campsites, and luxury hotels equipped with all comfort: whatever you prefer, you can choose from the best and cosiest accommodations in the land of wines, all year round.

A good place to stay

In the land of wines, the winemakers await their guests with warm hospitality. Hospitality with a family atmosphere is a fact, understood literally here: in most wineries, whether small or large, a member of the owner's family welcomes visitors. These cheerful conversations are rare and precious moments, and are not so evident in other wine-producing regions of the world. We can enjoy unforgettable moments when visiting a cellar, and hear first-hand anecdotes while tasting the best wines.



Crocus Gere Bor Hotel
Villány, Diófás Street 4-12
www.crocus-hotel.gere.hu

Hotel Ermitage
Villány, Batthyány Lajos Street 15
www.hotel.bock.hu

Hotel Cabernet
Villánykövesd, Petőfi Sándor Street 29
www.hotelcabernet.hu

Hotel Drava and Thermal Campsite
Apartment Houses
Harkány, Bajcsy-Zsilinszky Street 6
www.campingharkany.hu

Jackfall Wine Manufactory
Kisjakabfalva, Fő Street 23
www.jackfall.com

Diófa Guesthouse and Bistro
Villány, Diófás Street 1
www.geretamas.hu

Wine cellar of Attila Gere
Villány, Diófás Street 4-12
www.gere.hu

Bock Cellar
Villány, Batthyány Lajos Street 15
www.bock.hu

Csillagvölgy (Star Valley) - Gere & Schubert
Wine cellar
Villány, lot no. 061/27
www.csillag-volgy.hu

Wine cellar of Tamás and Zsolt Gere
Villány, Diófás Street 1
www.geretamas.hu

Blum Cellar
Villány, Baross G. Street 103
www.blumpince.hu

Sauska Winery
Villány, lot no. 048/10
www.sauska.hu

Stier Wine cellar
Villány, Baross Gábor Street 56
www.stier.hu

Csányi Wine cellar
Villány, Ady Endre alley 2
www.csanyipinceszet.hu

Günzer Tamás Wine cellar
Villány, Baross G. Street 104
www.borpinceszet.hu

Günzer Family Estate
Villány, Oporto Street 6
www.gunzer.com

Koch Winery – VinArt Wine cellar
Nagyharsány, Kolónia row 56
www.kochboraszat.hu

Lelovits Cellar
Villány, Baross Gábor Street 101
www.lelovits.hu

Malatinszky Mansion
Villány, Batthyány Lajos Street 27
www.malatinszky.hu

Wine cellar of Ede Tiffán
Villány, Erkel Ferenc Street 10
www.tiffans.hu

Vylyan Vineyard estate and Wine cellar
Kisharsány, Fekete-hegy (Black Mountain),
lot no. 092
www.vylyan.hu

Mandula (Almond) Restaurant
Villány, Diófás Street 4-12
www.mandula-etterem.gere.hu

Óbor Restaurant
Villány, Batthyány Lajos Street 15
www.hotel.bock.hu/etterem

Diófa Guesthouse and Bistro
Villány, Diófás Street 1
www.geretamas.hu

Sauska 48 Restaurant
Villány, lot no. 048/10
www.sauska.hu

Hotel Patria
Osječka 1C, Beli Manastir
<http://www.hotelpatria.hr/en/>

Hotel Lug (also restaurant)
Šandora Petefija 64, Lug
<https://hotellug.hr/>

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Didin konak (also restaurant)
Petefi Šandora 93, Kopačevo
<https://www.didinkonak.hr/>

•
Ivica i Marica
Ive Lole Ribara 8A, Karanac
<http://www.ivica-marica.com/>

•
Tri mudraca
Ive Lole Ribara 27, Karanac
<https://www.trimudraca.com/>

•
Villa Katarina
Balinac 33, Aljmaš
<https://villakatarina.com.hr/>

•
Restoran vinarija Josić (also restaurant)
Planina 194, Zmajevac
<http://josic.hr/>

•
Vina Belje
Šandora Petefija 2, Kneževi Vinogradi
<https://shop.belje.hr/>

•
Vinarija Gerstmajer
Petefi Šandora 31, Zmajevac
<https://www.facebook.com/vinarija.gerstmajer>

•
Vina Kalazić
Planina 8, Zmajevac
<https://vina-kalazic.com/>

•
Obiteljski podrum Kolar
Maršala Tita 141, Suza
<https://kolarwines.suzabaranje.com/>

•
Podrumi Kusić (also accomodation)
Planina 180, Zmajevac
<https://www.facebook.com/podrumikusic>

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Vina Pinkert
Maršala Tita 16, Suza
<https://pinkert.hr/>

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Vinarija Svijetli dvori
Kolodvorska 99a, Karanac
<https://svijetlidvori.hr/>

Vinarija Szabo
Kolodvorska 146, Karanac
<https://szabokaranac.com/>

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Podrum Zajec (also accomodation)
Planina 187, Zmajevac
<https://www.facebook.com/Podrum-Zajec-164199780428433>

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Vina Antunović
Ulica braće Radić 19, Dalj
<https://vina-antunovic.hr/>

•
Vinarija Brzica
Erdutska planina 18, Erdut
<https://www.brzica.com/>

•
Danubio Wine & Residence (also accomodation)
Stepaničevac 8, Aljmaš
<https://www.danubio.hr/>

•
Erdutski vinogradi
Trg Branka Hercega 1, Erdut
<https://www.erdutski-vinogradi.hr/index.php/hr/>

•
Vinarija Siber
Cesta Svetog Martina, Erdut
<https://vinasiber.com/>

•
Baranjska kuća (also accomodation and museum)
Kolodvorska 99, Karanac
<https://www.baranjska-kuca.com/>

•
Restoran Citadela
Ulica Šandora Petefija 39, Vardarac
<https://www.citadela.com.hr/>

•
Restoran Darocz
Košuta Lajosa 39, Vardarac
<https://www.facebook.com/RestoranDarocz/>

•
Čingi Lingi čarda
Ulica kralja Zvonimira 98, Bilje
<https://www.facebook.com/cingilingicarda/>

•
Restoran Stari Mlin
Ulica braće Radić 23, Dalj
<https://restoranstarimlindalj.eatbu.hr/?lang=hr>



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*A cross-border region where rivers
connect, not divide*

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