



# Okusi zlatne Slavonije

GASTRONOMIJA I ENOLOGIJA POŽEŠKO-SLAVONSKE ŽUPANIJE

Flavours of Golden Slavonia

GASTRONOMY AND OENOLOGY OF POŽEGA-SLAVONIA COUNTY



# Prije svega, *rakija*.

Tradicija nalaže da na svakom početku treba nazdraviti, pa živjeli uz jednu čašicu rakije! Tako se u Slavoniji nazdravlja gotovo na svakom druženju, i to domaćom slavonskom rakijom. Ona je, uz slavonsko vino, obavezni dodatak svakog slavlja koje se odvija u Požeško-slavonskoj županiji. Oduvijek se zna – rakija posebno dobro grije zimi, a vjerovanje u njezinu ljekovitost u samom je temelju slavonske, kao i hrvatske tradicije. Šljivovica, viljamovka, jabukovača, trešnjevača... Rakija ujutro, rakija kao aperitiv kod svakog obroka, rakija navečer... Rakija, prije svega.



## Before all else, *rakija*.

Tradition demands a toast at every beginning, so - let's toast with a shot of *rakija*, the typical fruit brandy! This is how almost every get-together is celebrated in Slavonia, with homemade Slavonian *rakija*. It is, along with Slavonian wine, an absolute must for any celebration in Požega-Slavonia county. It is well known - *rakija* will keep you especially warm in winter, and believing its medicinal powers is at the very core of both Slavonian and Croatian tradition. Plum brandy, pear brandy, apple brandy, cherry brandy... *Rakija* in the morning, *rakija* as an aperitif before every meal, *rakija* in the evening... *Rakija*, before all else.



## Sadržaj Contents

SLAVONIJA NA TANJURU  
SLAVONIA ON A PLATE

MESO  
MEAT DISHES

RIBA  
FISH

JELA NA ŽLICU  
SOUPS AND STEWS

SUHOMESNATI SPECIJALITETI  
CURED MEATS DELICACIES

JEDNOSTAVNA JELA  
SIMPLE MEALS

SLATKI UŽITAK  
SWEET TREATS

PRIČA O VINU  
WINE STORY



## Impresum Imprint

IZDAVAČ  
PUBLISHER  
TZ Požeško-slavonske županije

FOTOGRAFIJE  
PHOTOS  
Arhiva TZ Požeško-slavonske županije

TEKSTOVI, PRIJELOM I DIZAJN  
TEXT, LAYOUT AND DESIGN  
SCRIBO PR j.d.o.o.

GODINA  
YEAR  
2019



## Slavonija na tanjuru

Dobro došli u Požešku-slavonsku županiju! Svakim korakom i kilometrom koje ovdje napravite, otkrivat ćete ljepotu slavonske prirode. U svakom kontaktu s njezinim stanovnicima, prisjetit ćete se što znači toplina i gostoljubivost. No, želite li u potpunosti uživati, ali i upoznati Slavoniju, sjednite za njezinu trpezuju. Okušajte Slavoniju kada se otkriva na tanjuru i uživajte u trenucima kada se prelijeva u čaši. Spretnosti u pravljenju hrane, svako nepce željno tradicionalnih, domaćih okusa svjedočiti može u restoranima diljem županije označenima standardom Okusi zlatne Slavonije. Oni su, kako bi očuvali, promovirali i naglasili tradicionalne slavonske specijalitete, odlučili njezgovati tradicionalna jela uvrstivši ih u svoj jelovnik. Popis restorana i kušaonica u županiji, pronaći ćete na kraju brošure. Isplanirajte svoju rutu i zapamtite, iz Požeško-slavonske županije nitko se ne vraća gladan.

## Slavonia on a plate

Welcome to the Požega-Slavonia county! With every step taken and kilometre crossed, you will discover the beauty of Slavonian nature. On every contact with the local inhabitants, you will remember the meaning of warmth and hospitality. But if you want to enjoy and get to know Slavonia to the fullest, sit down at its table. Taste Slavonia as it unravels on a plate and enjoy the moments when it ricochets in a glass. Every palate hungry for traditional, homemade flavours can go and see for itself the skilfulness of food-making in restaurants throughout the county that carry the brand "Flavours of Golden Slavonia". Those restaurants decided to include traditional meals into their menus in order to preserve, promote and highlight traditional Slavonian specialities. At the end of this brochure you can find a list of restaurants and tasting rooms in the county. Plan your route and remember - no one leaves Požega-Slavonia county hungry.



# Što čini Okuse zlatne Slavonije?

Što to mami osmijeh na lice svakoga tko je dopustio okusima i mirisima ovog podneblja da mu se predstave? Što čini gastronomiju Požeško-slavonske županije prepoznatljivom? Kada kraj obiluje plodnim njivama i vrijednim rukama, onda nastaje bogatstvo plodova, ali i potreba za hranjivim obrocima. Zahvaljujući blagodatni podneblja, ovo je zemlja u kojoj su seljaci, građani i plemići pisali povijest; ratovi, bune i seobe ostavljali traga, a vječito ljudsko traganje za srećom začinilo ono što su priroda, tradicija i povijest stavile u lonac.



## What do Flavours of Golden Slavonia consist of?

What is it that provokes a smile on the face of anyone who has ever allowed the flavours and smells of this region to introduce themselves? What makes the gastronomy of Požega-Slavonia county recognizable? When a region is abundant in fertile fields and hard-working hands, this produces a wealth of harvest along with a need for nutritious meals. Due to the abundance of this region, this is a land where peasants, bourgeoisie and nobility all wrote history; wars, rebellions and migrations left their marks, and the eternal human pursuit of happiness spiced up what nature, tradition and history have placed into a stew pot.

### Što se nudi? What is there to choose from?



MESO  
MEAT DISHES



RIBA  
FISH



JELA NA ŽLICU  
SOUPS AND STEWS



SUHOMESNATI  
SPECIJALITETI  
CURED MEATS  
DELICACIES



JEDNOSTAVNA JELA  
SIMPLE MEALS




SLATKI UŽITAK  
SWEET TREATS



## RECEPT RECIPE

### Požeški vinogradarski ćevap Požega vineyard kebab

 ZA 15 OSOBA 15 SERVINGS

**25 komada svinjske vratine**  
25 slices of pork neck

**15 komada juneće vratine ili but**  
15 slices of beef neck or shank

**0,5 kg slanine**  
0,5 kg bacon

**3 glavice luka**  
3 onions

**3 paprike**  
3 bell peppers

**sol, papar, mljevena crvena paprika**  
salt, pepper, ground red paprika

**krumpir**  
potatoes



#### PRIPREMA INSTRUCTIONS

1. Komade mesa narezati na debljinu prsta, začiniti solju, paprom i mljevenom crvenom paprikom te ostaviti u pacu barem 24 sata. / Cut the meat into strips, season with salt, pepper and paprika and marinade for at least 24 hours.
2. Na ražanj naizmjenice nabadati komad svinjetine, slanine, luka, junetine, pa sve ponoviti dok se meso ne potroši. / Prepare skewers by alternately placing pork, bacon, onion, beef; continue until you have used up all the meat.
3. Da se meso ne bi vrtjelo oko ražnja, na svakih deset centimetara nabosti kožu od slanine. / Every ten centimetre or so place a piece of bacon skin so that the meat does not turn around the skewer.
4. Nabodeno meso na ražnju zamotati svinjskom ili telećom maramicom (drobnom flamom) i povezati špagom. Ako nemate maramicu, poslužiti će i papir za pečenje ili aluminijska folija. / Wrap the meat with caul fat and tie with a string. If there is no caul fat, baking paper or aluminium foil will do.
5. Peći vrteći uz laganu vatru, ovisno o veličini ražnja dok meso ne bude gotovo. / Roast on low heat, depending on the size of the skewer, until the meat is done.
6. Skinuti s ražnja, narezati i poslužiti vruće. / Take it off the skewer, cut and serve while hot.
7. Krumpir skuhati, pa pri kraju pečenja istresti u tepsiju u kojoj smo skupljali mast od pečenja. Promiješati i kratko zapeći na vatri. / Boil potatoes; when the meat is almost done, put potatoes in the pot in which the fat from the kebab was collected. Stir and briefly bake.

## Kako hranom otjerati neprijatelje iliti priča o vinogradarskom ćevapu

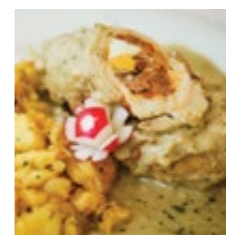
Po požeškim se brdima i dolinama prelijeva zlačana boja, isto kao i u bačvama vinogradara s ovdašnjih vinogorja. Jedinstvenu Zlatnu dolinu, kako su je još Rimljani prozvali, krase brda prošarana vinogradima u kojima se i dan danas odvijaju razna okupljanja i slavlja. Nezaobilazni 'gost' veselih trenutaka je požeški vinogradarski ćevap koji čini najfinije svinjsko i juneće meso, marinirano i nanizano na ražnju te umotano u svinjsku ili teleću potrbušnu maramicu, u društvu sa sušenom slaninom i crvenim lukom. Najsočniji je u ožujku kada se uz njega slave Grgurevo i istjerivanje Turaka s požeških brda. Naime, već više od 300 godina na taj dan vinom, hranom i pjesmom Požežani tradicionalno tjeraju neprijatelje do dugo u noć.

U tradicionalnu knjižicu recepata svake slavonske kuće svrstava se i sarma. Kombinacija okusa začinenog domaćeg mljevenog mesa zamotanog u domaći kupus, rapsodija je za osjetila. Da ste u kraju u kojem se s kalorijama ne šteti, dokazuje i odrezak baruna Trenka, tj. odrezak telećeg ili svinječeg mesa punjen slavonskom šunkom, kuhanim jajima i ajvarom te pirjan na crvenom luku s umakom od gljiva.

## How to chase enemies away using food i. e. the story of the vineyard kebab

The Požega hills and valleys are caressed by the golden colour, as are the barrels of winemakers from these wine hills. The unique Golden valley, dubbed so by the Romans, is embellished by hills dotted with vineyards where even today various get-togethers and celebrations take place. The inevitable "guest" of the joyous moments is the Požega vineyard kebab, which consists of the best pork and beef, marinated, skewered and wrapped in caul fat, accompanied by cured bacon and red onion. It tastes best in March, when it is prepared to celebrate St. Gregory and the expulsion of the Turks from the Požega hills. Namely, for over 300 years, the inhabitants of Požega have traditionally been chasing the enemies away on that day with wine, food and singing that go on until the wee hours of the night.

A traditional recipe book of any Slavonian house must contain sarma, stuffed cabbage rolls. The mix of the taste of seasoned home-grown minced meat wrapped up in home-grown cabbage leaves is a rhapsody for the senses. Another proof that you are in a region that knows no calorie-bounds is the Baron Trenck steak, i. e. a veal or pork steak stuffed with Slavonian ham, boiled eggs and ajvar sauce, sautéed on red onions, with mushroom sauce.



ODREZAK BARUN TRENK  
BARON TRENCK STEAK



SARMA  
SARMA



PODOLAC ISPOD PEKE  
PODOLAC BEEF ROASTED  
UNDER THE BAKING BELL



## Tajna je u dobroj ribi

Područje Požeško-slavonske oduvijek je bilo bogato ribom, a ribarenje dio života. Za prste polizati su specijaliteti pravljeni od riječnih riba poput dimljenog šarana, prženog soma, smuđa i pastrve. Dimljena riba može biti i kratko pržena ili pečena na roštilju, a pašteta od pastrve jedan je od poznatijih namaza koji se često sprema u Požeško-slavonskoj županiji. Putevima onih koji su ga probali, odjekuje šaran na rašljama.

## The secret is good fish

Požega-Slavonia county has always been rich in fish, and fishing a part of life. Finger-licking delicacies are made from freshwater fish like smoked carp, fried catfish, pikeperch and trout. Smoked fish can also be fried or grilled, and the trout paté is one of the well known spreads often prepared in the Požega-Slavonia county. The paths of those who have tried it echo with the carp on the spit.

### Ribljí specijaliteti Fish delicacies



PAŠTETA OD PASTRVE  
TROUT PATÉ



DIMLJENI ŠARAN  
SMOKED CARP



PASTRVA NA ŽARU  
GRILLED TROUT



ŠARAN NA RAŠLJAMA  
CARP ON THE SPIT

## Šaran na rašljama

Priprema ovog božanstvenog okusa zahtijeva samo nekoliko sastojaka: šarana, sol, papar i mljevenu papriku te glavni sastojak, strpljenje. Naime, šaran se nataknut na rašlje peče na žaru oko 2 sata, pa budite sigurni da ga naručujete na vrijeme. Jednom kada je poslužen s krumpir salatom, na svo se čekanje brzo zaboravi.



## Carp on the spit

To prepare this heavenly taste only few ingredients are needed: carp, salt, pepper, ground paprika and the main ingredient, patience. The carp on the spit is grilled for about two hours, so make sure you order on time. Once it is served, with a potato salad, the waiting will quickly be forgotten.

## Jela na žlicu

Da svako malo treba pojesti nešto na žlicu, iskreno je vjerovanje urezano u slavonski način života. Nezaobilazno jelo slavonske ravnice je čobanac, a neizostavna posuda za kuhanje kotlić. U njemu Slavonci rado pripremaju čobanac ili gulaš na otvorenoj vatri ili na ognjištu. Nedjeljni ili obiteljski ručak neće proći bez juhe, a neke od najpoznatijih su kokošja juha s lebernoklama, juha od buće, goveđa juha itd.

## Soups and stews

Every once in a while one must eat a soup or a stew dish - that is an honest creed of the Slavonian way of life. An inevitable dish of the Slavonian plain is the "čobanac", and cauldron is an indispensable pot. It is the pot in which Slavonians love to prepare the "čobanac" or goulash on open fire. A Sunday or a family lunch is not complete without a soup, and some of the most famous ones are chicken soup with liver dumplings, pumpkin soup, beef soup etc.

## Kako se slažu šaran i som iliti fiš paprikaš

Priča o fiš paprikašu je priča o bogatstvu okusa, bogatstvu sastojaka i znanja utkanog u pripremu, kao i o bogatstvu slavonskih rijeka i jezera. Barem dvije vrste ribe, najčešće som i šaran, nadopunjene su okusima luka, blage i ljute paprike i bijelog vina. Ovi sastojci čine jelo koje svakog oduševljava. Poslužuje se rado u svim situacijama – od obiteljskih i prijateljskih okupljanja u toplini doma, do raznih svečanosti u restoranima svjetske kvalitete. Ugrijat će vas u jesenske i zimske dane bolje nego išta drugo, a vaš proljetni ili ljetni izlet učiniti nezaboravnim.

## How to prepare the carp and catfish i. e. fish paprika stew

The story of the fish paprika stew is one of richness of flavours, richness of ingredients and knowledge woven into its preparation, as well as of the richness of Slavonian rivers and lakes. At least two types of fish, most commonly carp and catfish, are complemented by the flavours of onion, mild and hot paprika and white wine. These ingredients make up the dish that will fascinate anyone. It is gladly served on any occasion - from family and friends get-togethers in the warmth of a home to different celebrations in top-quality restaurants. It is the best thing to warm you up in the fall and winter days, and it will make your spring or summer outing unforgettable.

### Jela na žlicu Soups and stews



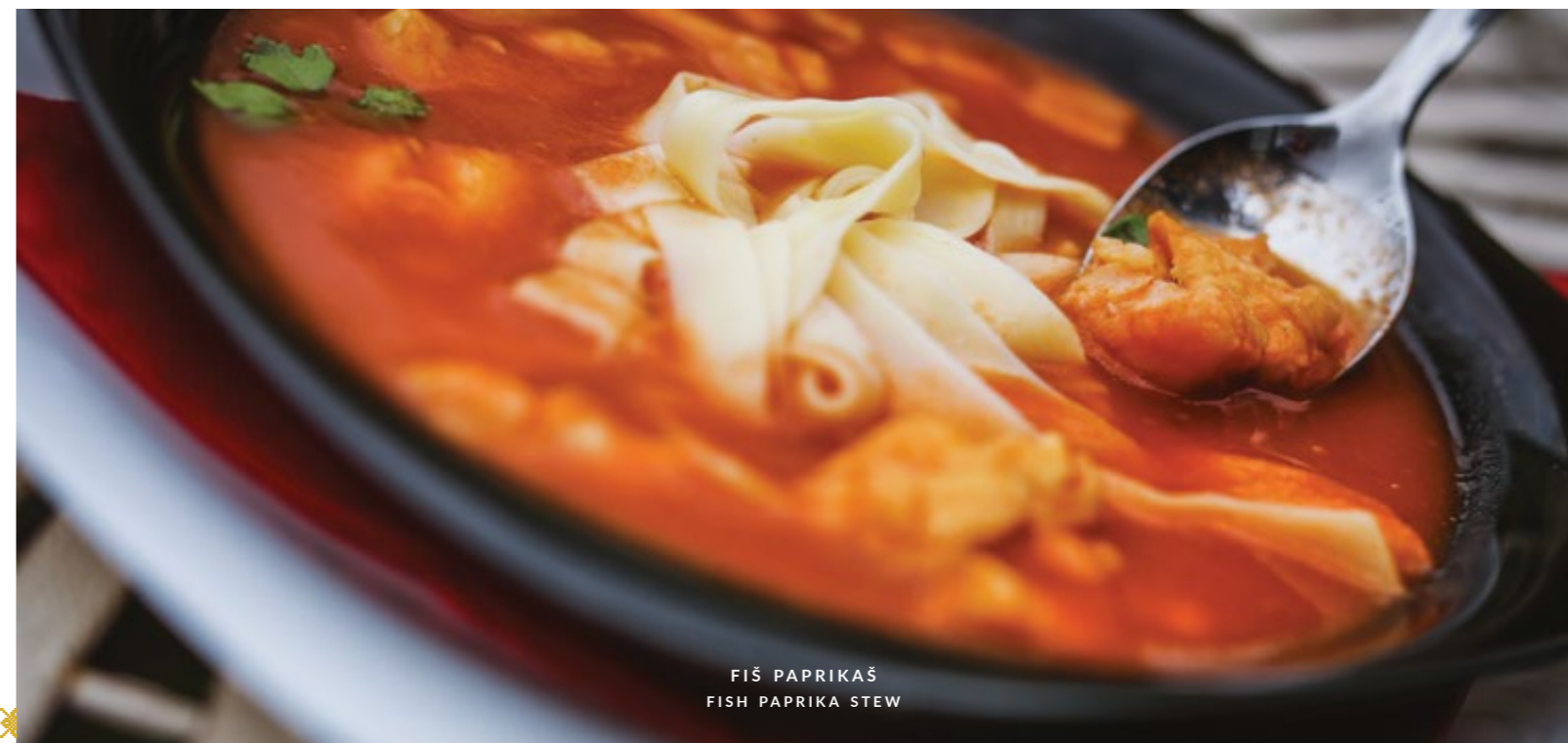
ČOBANAC  
ČOBANAC



JUHA OD BUĆE  
PUMPKIN SOUP



KOKOŠJA JUHA  
CHICKEN SOUP



FIŠ PAPIKAŠ  
FISH PAPIKA STEW

## Suhomesnati specijaliteti

U pušnicama diljem Požeško-slavonske županije, tj. izdvojenim prostorijama namijenjenima sušenju i dimljenju mesa, Slavonci stvaraju prave slavonske specijalitete. Tamo najpoznatijem slavonskom proizvodu kulenu društvo prave slanina, kulenova seka, šunka i domaće kobasice. Kada jednom gladni razmažete mast crne slavonske svinje po friškom, domaćem slavonskom kruhu, na njega stavite ove suhomesnate specijalitete ili domaće čvarke, bit će vam jasnije zašto je ovo najslavniji ulomak slavonske gastronomske priče.

## Cured meat delicacies

In smokehouses all over Požega-Slavonia county, i. e. in separate chambers for curing and smoking meat, Slavonians make true Slavonian delicacies. In there, the most famous Slavonian product - kulen - is accompanied by the bacon, kulenova seka, ham and homemade sausages. Once you have, when hungry, spread the lard of the black Slavonian pig on a slice of homemade Slavonian bread, then covered it with these cured meats or homemade cracklings, you will understand why this is the most famous chapter of the Slavonian gastronomic story.

## Kulen naš svagdašnji

Kad stignete u Slavoniju i čujete riječ kulen, on se vjerojatno već nalazi pred vama, serviran s ostalim suhomesnatim specijalitetima ovoga podneblja. Bilo za doručak, kao predjelo za ručak i večeru ili međuobrok. Kulen je jednostavno uvijek tu negdje, baš kao pravi Slavonac koji se silno trudi da mu gosti ne odu gladni i neupoznati sa slavonskom tradicijskom kuhinjom i običajima. Iako se brzo naviknete na njegovu prisutnost, vatromet okusa i zadovoljnih osjećaja koji pruža u kombinaciji s domaćim sirom i domaćim slavonskim vinom svaki put je iznenađujuće iskustvo.

## Our daily *kulen*

When you arrive in Slavonia and hear the word *kulen*, you probably already have it in front of you, served along with other cured meat delicacies of this region. Be it for breakfast, as an appetizer for lunch or dinner, or a snack, *kulen* is simply always around, just like a true Slavonian, trying their hardest to make sure the guests don't leave hungry and unacquainted with the Slavonian traditional cuisine and customs. Although it is easy to get used to its presence, the abundance of flavours and feelings of satisfaction it offers, combined with the homemade cheese and Slavonian wine, it is each time a surprising experience.



MAST CRNE SLAVONSKE SVINJE  
BLACK SLAVONIAN PIG LARD



ČVARCI  
CRACKLINGS



KULEN  
KULEN







## Cicvara

Slavonska velikodušnost i potreba da se ugosti, bilo prijatelja ili neznanca, preživjela je sve nedaće ovoga svijeta. Zadržala se do dana današnjega i postala sinonim za slavonski mentalitet. Spoj te gostoljubivosti, ali i jednostavnosti nekadašnjeg života seljaka, upisana je u jela poput cicvare koju čine spoj kiselog vrhnja, jaja i brašna. Spravljala se za goste na gozbama, ali i za zetove, pa se u narodu onima koji su se posvadali s punicom, rugalo rečenicom “ne’š se ti najest’ cicvare!”.

Jednostavnost u spremanju, ali bogatstvo u okusu, otkriva se i u palenti sa zapečenom kobasicom, jelu koje je oduvijek odlično služilo za fini brzi ručak u dane popunjene obvezama života na selu, kao i trgancima sa sirom i slaninom.

## Cicvara

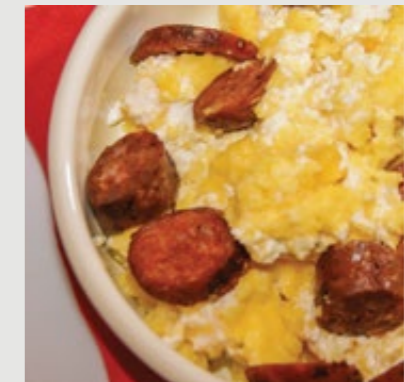
Slavonian generosity and the need to host, whether it is a friend or a stranger, have made it through all and every trouble imaginable. They are still very much a part of life and have become a synonym for the Slavonian mentality. A combination of that hospitality and the simplicity of the traditional life of a peasant has made a mark on dishes such as *cicvara*, made from sour cream, eggs and flour. It was traditionally prepared for guests at feasts, as well as for son-in-laws, so popularly, those who had a row with their mother-in-law, have been mocked by being told: “You are not getting full on *cicvara*!”.

The simplicity of preparation yet the richness of flavours are also revealed in the corn meal porridge with baked sausage, a dish that has always served its purpose as a quick, tasty lunch on days filled with responsibilities of life in the country, as well as homemade pasta with cheese and bacon.

### Jednostavna jela Simple dishes



TRGANCI SA SIROM I SLANINOM  
HOMEMADE PASTA WITH CHEESE AND BACON



PALENTA SA ZAPEČENOM KOBASICOM  
CORNMEAL PORRIDGE WITH BAKED SAUSAGE

#### RECEPT RECIPE

### Cicvara Cicvara

3-4 dl kiselog vrhnja (punomasnog)  
3-4 decilitres sour cream (whole)


2-3 jaja  
2-3 eggs

šaka oštrog brašna  
a handful of coarse flour

prstohvat soli  
a pinch of salt


#### PRIPREMA INSTRUCTIONS

1. Cijela jaja lagano izmutiti, dodati vrhnje, brašno i posoliti po ukusu. / Beat the eggs, add cream, flour and salt to taste.
2. Sastojke dobro promiješati i izliti u posudu. / Mix ingredients thoroughly and pour into a pot.
3. Kuhati miješajući na vatri, dok god se mast iz vrhnja ne odvoji na površini. / Cook while constantly stirring, until the fat from the cream separates on the surface.
4. Servirati toplo. / Serve warm.

 ZA 4 OSOBE 4 SERVINGS

## RECEPT RECIPE

### Tačkrle s pekmezom *Tačkrle* (dumplings) with plum jam

 ZA 4 OSOBE 4 SERVINGS

**1 kg mekog brašna**  
1 kg fine flour

**0,5 l mlake vode**  
0,5 l lukewarm water

**600 g tvrdog pekmeza od šljiva**  
600 grams hard plum jam

**25 dag mljevenih oraha**  
250 grams ground walnuts

**25 dag maka**  
250 grams ground poppy seeds

**20 dag šećera**  
200 grams sugar

**Posoljena voda za kuhanje**  
Salted water for cooking



#### PRIPREMA INSTRUCTIONS

1. Od mekog brašna i vode zamijesiti tvrdo tijesto i ostaviti da se odmara. / Knead a hard dough using the fine flour and water, let sit.
2. Za to vrijeme, zakuhati posoljenu vodu u posudi u kojoj će se tačkrle kuhati. / In the meantime, boil salted water in a pot where you will cook the dumplings.
3. Podijeliti tijesto na dva dijela, svaki još dobro izgnječiti i pustiti da još malo odstoji. / Divide the dough into two parts, knead each one again and let sit a bit longer.
4. Razviti vrlo tanki komad tijesta te jednu polovicu tog tijesta ravnomjerno i u redovima posuti hrpicama pekmeza. / Roll out one half of the dough very thinly and place small heaps of the jam evenly spread on it.
5. Tijesto s pekmezom prekriti s drugim dijelom tijesta i prstima utisnuti. / Cover that dough with the other half of the dough and press it in, using your fingers.
6. Oblikovati tačkrle s kotačićem za rezanje tijesta. / Form the dumplings using a dough cutter.
7. Kuhati u vodi dok ne omekšaju. / Cook in water until soft.
8. Kratko prepržite krušne mrvice na ulju i u njih uvaljajte vruće tačkrle. / Briefly fry breadcrumbs on oil and roll the dumplings in it.

✦ Umjesto krušnih mrvica, tačkrle možete uvaljati u mak, mljevene orahe ili šećer, a mogu se servirati i uz domaće kiselo vrhnje. / Instead of breadcrumbs, you can roll the dumplings in poppy seeds, ground walnuts or sugar, and they can also be served with homemade sour cream.

## Slatki užitak

Šećer dolazi na kraju, naravno. Šmarn, štrudle, tačke ili tačkrle, knedle sa šljivama i šnenokle samo su neke od mnogobrojnih slatkih tajni Požeško-slavonske županije s kojima možete razveseliti nepce. Kada tačkrlima, tj. torbicama od tijesta pridodate punjenje od domaćeg pekmeza od šljiva, poželjet ćete ovo upisati u svoju knjižicu receptata. Šljivama se pune i knedle koje su jedna od najzasitnijih slastica, a štrudle najfinije zamirišu u hladnije jesenske i zimske dane. Još jednom, tajna je u jednostavnosti, tradiciji i načinu posluživanja.

## Sweet treats

Lastly, make room for dessert. Kaiserschmarnn, strudel, tačke or tačkrle, plum dumplings and floating island are only some of many sweet secrets of the Požega-Slavonia county to treat your palate with. When the tačkrli, i. e. dough dumplings, are complemented by the homemade plum jam, you will want to add this to your recipe book. Whole plums are also used to fill the dumplings, which is one of the most filling treats, and strudels smell best on cold autumn and winter days. Again, the secret is the simplicity, tradition and the way of serving.

### Slatki užitak Sweet treats



ŠNENOKLE  
FLOATING ISLAND



KNEDLE SA ŠLJIVAMA  
PLUM DUMPLINGS



ŠTRUDLE  
STRUDEL



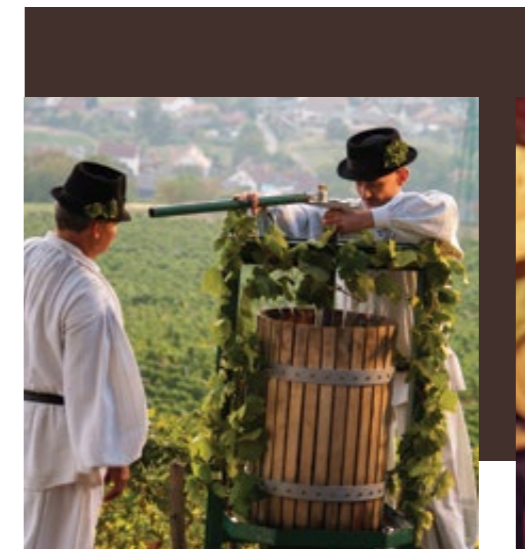
## Slavonija u čaši

U vinu je istina, a još malo te istine o Požeško-slavonskoj županiji, a možda i o životu, potražiti možete u čaši slavonskog vina. Zasađene vinovom lozom, okružene i stopljene s prirodom, južne ekspozicije Papuka, Krndije i Psunja te brojni brežuljci i brdovita područja Zlatne doline ponose se vinogradima. Njihova lokacija, izloženost suncu, mikroklimatski uvjeti i tlo utječu na kvalitetu ploda, a time i kapljica koje se rado nađu na stolu Slavonaca. Više od 30 vinarija proteže se kroz tri vinske ceste objedinjene nazivom Slavonski puti. Dopustite li da vas oni povedu u svom smjeru, naići ćete na prepoznatljivu kvalitetu slavonskih vinograda pretočenu u boce, potpisane imenima poznatih slavonskih vinarija, od kojih neki nastavljaju tradiciju nekoliko obiteljskih generacija, a neki inovativno ispisuju nove vinske retke. Odvažite se na avanturu, prošecite vinogradima, isprobajte pokoje vino i ponesite suvenir.



## Slavonia in a glass

In wine there is truth, and some more truth about Požega-Slavonia country, and possibly about life itself, can be found in a glass of Slavonian wine. Southern hillsides of Papuk, Krndija and Psunj and numerous hills and hilly areas of the Golden valley, where wine grapes are grown in perfect harmony with nature, are proud of their vineyards. Their location, exposure to the sun, microclimate and soil influence the quality of the fruit, and thus the wine that is often found on Slavonian tables. More than 30 wineries can be found along the three wine routes united by the name Slavonian paths. If you allow them to take you in their direction, you will encounter the recognizable quality of Slavonian vineyards poured into bottles, bearing the names of well-known Slavonian wineries, some of which continue the tradition of several generations, and some are innovative enough to write new wine stories. Go on an adventure, take a walk in the vineyards, try out a wine or two and take a souvenir.



## Vina Zlatne doline

Vinarstvo je duga tradicija ovog područja koja je iznjedrila brojna kvalitetna vina, prepoznatljiva u Hrvatskoj, ali i u svijetu. Područje županije podijeljeno je na tri vinogorja na kojima su uspostavljene tri vinske ceste: Vinska cesta vinogorja Kutjevo, Vinska cesta vinogorja Požega-Pleternica i Vinska cesta vinogorja Pakrac na kojima se nalazi 60-ak turističko-ugostiteljskih subjekata. Nude i bogatu gastronomsku ponudu, smještaj, mogućnost upoznavanja prirodnih ljepota te brojne rekreacijske sadržaje.

## Wines of the Golden valley

Winemaking has a long tradition in this region that has given us numerous quality wines, recognizable in Croatia but also world-wide. The county is divided into three wine-growing areas with three wine routes: Kutjevo wine route, Požega-Pleternica wine route and Pakrac wine route, along which you can find around 60 tourist and hospitality objects. They offer rich gastronomy, accommodation, a possibility to get to know the beauty of the nature and numerous recreational facilities.





## Perjanica Požeško-slavonske županije

Najpoznatije vino ovog područja jest Graševina koja nastaje od istoimene sorte grožđa, a kojoj posebno gode položaji na obroncima Zlatne doline. Njoj se u čast svake godine u Kutjevu održava Festival graševine, a u istom gradu čak i glavni trg nosi naziv Trg graševine. Graševina kao perjanica Požeško-slavonske županije, rizling rajnski, pinot bijeli, pinot sivi, silvanac, chardonnay ili muškati od bijelih; merlot, zweigelt, frankovka, syrah, cabernet sauvignon i cabernet franc od crnih i poneki rosé pomoći će vam da se poput zrake zalazećeg sunca opustite po slavonskim vinogradima. Tome će se pridružiti i pjenušava vina koja su sve češće u ponudi vinarija i restorana. Jedno od poznatijih je rose pjenušavo vino koje se proizvodi od grožđa sorte pinot crni.

Rakija, prije svega, vino uz sve. Živjeli!



## The crown jewel of Požega-Slavonia county

The most famous wine of this region is Graševina, made from the grape of the same name, which thrives on the slopes of the Golden valley. To honour this wine, every year, a Festival of Graševina is held in Kutjevo, and in the town of Kutjevo, the main square is even named the Square of Graševina. Graševina as the crown jewel of Požega-Slavonia county, Rhine Riesling, Pinot blanc, Pinot grigio, Sylvaner, Chardonnay or Muscat, as examples of white wines; Merlot, Zweigelt, Blaufränkisch, Syrah, Cabernet Sauvignon and Cabernet franc as red wines, and a rosé or two - they will help you relax like a ray of sun rolling over the Slavonia vineyards. Those will be joined by bubbly wines, that are encountered more and more often in wineries and restaurants. One of the more famous ones is the rosé bubbly made from the grapes of Pinot noir. *Rakija* before all else, wine with everything. Cheers!



## Cesta ruža i vina i brdo Klikun

Na vinskoj cesti Vinogorja Pleternica najatraktivniji je dio vinska priča dugačka 3.5 kilometra pod imenom Cesta ruža i vina, gdje uz redove vinograda rastu ruže i tako čine spoj kulture, enologije i prirodnih ljepota. Osim što svojom ljepotom krasi trsove, indikator su bolesti. Pješice ili biciklom, poseban je doživljaj ovu atrakciju vidjeti u lipnju kada cvatu i ruže i graševina. Dva glavna lika ove priče su brda Klikun i Starac, s čijih se vrhova pruža pogled na pleterničke šume i ravnice. Madame Cliquot, dama udana za sina slavnog proizvođača šampanjca Cliquota ostala je oduševljena ovim brdima toliko da je odmah ušla u posao s vinima, pa je Klikun dobio ime prema iskrivljenom izgovoru njena prezimena.

## The route of wine and roses and the hill Klikun

On the Pleternica wine route, the most attractive part is the wine story that is 3,5 kilometres long and known as the Route of roses and wine, where roses grow along the vineyards, which makes for a combination of culture, oenology and scenery. The roses, besides decorating the vines, serve as sickness indicators. Either on foot or by bike, it is a special experience to see this attraction in June when both roses and the Graševina vines are in bloom. Two main characters of this story are the hills Klikun and Starac, on top of which you can enjoy the view of the forests and plains of Pleternica. Madame Cliquot, the daughter-in-law of the famous producer of Cliquot champagne, was so fascinated by these hills that she immediately started a wine business, and thus Klikun was named after the mispronounced version of her last name.



## Kutjevačke vinske priče

Vinogorje Kutjevo danas je sinonim za kvalitetna i vrhunska vina. Područje je to gdje se vinogradarstvo uz podrumarstvo njeguje još od 13. stoljeća, a za tu su tradiciju zaslužni fratri - Redovnici Cisterciti ("bijeli fratri") koji su 1232. godine osnovali opatiju Honesta de Gotho i započeli s uzgojem vinove loze te proizvodnjom vina. Na tom se mjestu danas nalazi i čuveni kutjevački podrum, najstariji vinski podrum u Hrvatskoj i JI Europi iz 1232. godine koji krije legendu o tajnim strastvenim vezama baruna Trenka i Marije Terezije. Prema kutjevačkim legendama, upravo u kutjevačkom podrumu dvorca u centru Kutjeva, oni su 1741. godine sedam dana proveli uživajući u ljubavnoj moći kutjevačkog vina. Posebna značajka ovoga podruma je gotovo 800 godina neprekinute vinske proizvodnje.



## Kutjevo wine stories

Kutjevo vineyards are nowadays a synonym for top quality wines. This is an area where wine-growing and wine-making have been part of the tradition since the 13th century, all of it owing to the Cistercians, who in 1232 founded the abbey Honesta de Gotho and started growing vine and making wine. That is nowadays the site of the famous Kutjevo cellar, the oldest wine cellar in Croatia and South east Europe, dating back to 1232 and hiding the legend of the secret passionate ties of Baron Trenck and Maria Theresa. According to the Kutjevo legends, it was precisely in the Kutjevo cellar of the castle in the middle of Kutjevo where they, in 1741, spent seven days enjoying the love power of the Kutjevo wine. A special characteristic of this cellar is almost 800 years of continuous production of wine.



## Vino i hrana

Stigli ste u naš kraj? Nakon nezaobilazne dobrodošlice gdje će vas dočekati naša domaća rakija, upotpunite doživljaj sljedećim druženjima:



## Wine and food

You have just arrived in our region? After the inevitable welcome with our homemade *rakija*, complete the experience with some of the following:

GRAŠEVINA



+



1



Za početak, upoznajte hladni slavonski pladanj popunjen domaćim kulenom, čvarcima, kobasicama i slaninom, koji se dobro slaže sa čašom mlade graševine. / To start with, acquaint yourself with the Slavonian cold cuts platter filled with homemade kulen, cracklings, sausage and bacon, which all go well with a glass of young Graševina.

GRAŠEVINA



+



2



Zatim, odmjerite pravu domaću juhu. Njih ima više vrsta i spremaju se od domaće piletine, govedine i s rezancima na brdo. Tu je i povrtna, seljačka te od buče ili gljiva, domaćih namirnica s brda i dolina. S domaćom juhom rado se nudi zrela graševina. / Next, try a real homemade soup. There are several types, made from home grown chicken, beef and with homemade pasta. You can also opt for the vegetable soup, "peasant's" soup, pumpkin or mushroom soup, all made from homemade groceries from the surrounding hills and valleys. Ripe Graševina is often served with a homemade soup.

GRAŠEVINA



+



3



Glavno jelo neka bude posebni doživljaj koji ćete dugo pamtit. Birajte između sarme, čobanca, fiš paprikaša, kuhane koljenice i domaće pečene kobasice, podolca ispod peke, rolane domaće teletine, svinjskog odreska u slavonskom umaku ili ribljih specijaliteta poput pasturve sa žara, pijanog šarana te šarana na rašljama. Naravno, najbolji prijatelj ovim okusima je vrhunska graševina s kojom se nazdravlja. / The main course should be a special event that you will remember for a long time. Choose from sarma, fish paprika stew, cooked shank or fried homemade sausage, podolac prepared under the baking bell, homemade rolled veal, pork steak in Slavonian sauce or fish specialities such as grilled trout, drunken carp or carp on the spit. Of course, these flavours' best friend is the top-quality Graševina to toast with.

GRAŠEVINA



+



4



Slatki užitek pronađite među brojnim domaćim i tradicionalnim slatkim specijalitetima kao što su knedle sa šljivama, tačkrle, šmarn, domaće štruce i štrudle ili šnenokle. Što reći, graševina je slavonskim okusima jednostavno suđena, pa tako i slatkim okusima najbolje pristaje neka od desertnih graševina. / Choose your sweet treat from the numerous homemade traditional sweet delicacies such as plum dumplings, plum jam dumplings, Kaiserschmarrn, homemade strudels or floating island. What can we say - Graševina is simply meant to be with Slavonian flavours, so sweet treats, too, are best accompanied by one of dessert Graševina wines.

Dobar tek i živjeli!  Bon appétit and cheers!



Pomiješamo li autentičnost, domaće  
proizvode, neizmjernu gostoljubivost  
i stoljetnu vinarsku tradiciju, dobit  
ćemo **Okuse Zlatne Slavonije.**

**Preпустite im se!**

If we mix authenticity, homemade products, immeasurable  
hospitality and centuries-old wine tradition, the results are  
**the flavours of Golden Slavonia. Immerse yourself in them!**



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ZLATNE SLAVONIJE

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