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CONSEIL DE L'EUROPE

HERZEGOVINA WINE ROUTE

V I N S K A C E S T A H E R C E G O V I N E



“ The Herzegovina Wine Route is vitalized with a multitude of cultural sites, events, and attractions, providing compelling opportunities for all travelers, whether in need of rest and relaxation or seeking high adrenaline activities. Come and explore the Herzegovina Wine Route and enter a landscape which will sate all your senses.

INTRODUCTION



Herzegovina Wine Route

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Herzegovina, the southern region of Bosnia and Herzegovina, is a unique destination attracting visitors from across the world with its Mediterranean climate, stunning landscapes and authentic cultural heritage and traditions. The region is home to a diverse range of stunning cultural, natural, and religious attractions including the UNESCO World Heritage Site Old Bridge in Mostar, Vjetrenica Cave, Međugorje, Kravica Waterfalls, and Blagaj Tekija. An exploration of the dramatic Herzegovinian karst landscape, punctuated by verdant fields, is a true delight for the senses. It is, however, the expansive stretches of vineyards which adorn these sweeping views that will surely catch your gaze. Embedded within these vineyards is a historical thread that has contributed to the culture of local communities equally deeply rooted in the Herzegovinian landscape: the production of celebrated, quality regional wine. With beginnings in the Illyrian period, hardworking

Herzegovinian communities cultivated the sometimes unforgiving terrain and cultivated grapes. Their persistence, in combination with the Herzegovinian soil and sun, gave rise to a distinctive regional wine that has been produced, sold, and imbibed throughout history. The grapevines are like the people of this region – patient, strong, and touched by sun and wind. The delicate yet robust fruit is the physical result of their intense labor and dedication. The wine crafted from Herzegovina’s indigenous varieties are celebrated by the local population, but increasingly these wines are recognized on the stage of international wine fairs.

HISTORY OF WINEMAKING IN HERZEGOVINA

A true appreciation of Herzegovina's present day winemaking traditions can only develop from a knowledge and understanding of its long history within the region.

Antiquity (1st millennium BCE)

Viniculture and the production of wine on the territory of what is today Bosnia and Herzegovina is a deeply embedded cultural tradition that is thousands of years old. The earliest records attesting to the presence of viniculture in Herzegovina show the practice dating to the Illyrian period, during which time Thracians introduced grapevine seedlings to the Balkan Peninsula. The most famous remnant of this period is the archeological site of Daorson, the capital of one of the most powerful Illyrian tribes in the region in the period 400 - 200 BCE. You can still marvel at the megalithic walls of this ancient town close to the town of Stolac, which continues to be a significant wine-growing region today.



Roman Period (200 BCE – 400 CE)

The cultivation of grapevines in the Herzegovina region continued to flourish with the arrival of the Romans around 200 BCE. In fact, it is the Romans who are often “blamed” for the proliferation of viniculture throughout the region. The Romans established the Roman Province of Dalmatia which covered the entire territory of what is today the country of Bosnia and Herzegovina as well as portions of present-day Albania, Croatia, Serbia, Kosovo, and Montenegro. In addition to the development of the urban centers, the Romans established large rural households called “Villa Rustica,” or countryside estates, which served as centers of agricultural production for the surrounding area. The Roman remains at Mogorjelo, located just outside of today's Čapljina, offer some of the most conclusive evidence of the existence of wine production during the Roman period with architectural remains featuring ornamentation showing detailed vine motifs and goblets in bas-relief.

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Middle Ages (6th – 15th century)

Following the collapse of the Roman Empire, Slavic tribes started settling in the area of Herzegovina in the 6th century. The Christianization of the Slavs lasted several centuries, during which time the major contributors to the preservation of viticulture were monasteries and feudal landholdings. During the later medieval period, monumental tombstones or *stećci* became a customary manner by which to mark gravesites. These tombstones, often ornamented with details relevant to the medieval culture, traditions, and practices, are found in their highest concentrations throughout Herzegovina. Today, large necropoli of *stećci* punctuate the Herzegovinian landscape and provide insight into the lives of those who inhabited the region between the 12th and 15th centuries, just prior to arrival of the Ottomans. Some of these sites have been awarded the status of UNESCO World Heritage, the most famous one being Radimlja near Stolac. Many *stećci* are finely decorated with motifs of the vine, providing physical evidence of the importance of viticulture throughout the medieval period.

Ottoman Period (15th – 19th century)

In the 15th century, the local administration of Herzegovina fell to the Ottoman powers, which controlled the area for the following four hundred years. During the Ottoman period, there was extensive development in the region, and many associated cultural changes became integrated within society. For the first time since its earliest introduction, however, wine production stagnated in Herzegovina due to a significant decline in demand. The main cause of this was the conversion of local inhabitants to Islam, which considers the consumption of alcohol haram or forbidden. Despite this, Herzegovina managed to retain the winemaking traditions that had evolved over the previous two millennia since it had first been introduced by the Illyrians. The viticultural and winemaking practices that endured under Ottoman rule were described by travelers who visited Herzegovina during this period. Recorded observations describe the local production of wine and its sale and trade, a clear indication of the continuity of the local winemaking traditions during this period.

Austro-Hungarian Period (1878 - 1914)

With the Treaty of Berlin in 1878, the Ottoman Empire ceded administrative control of Bosnia and Herzegovina to the Austro-Hungarian Empire; the Austro-Hungarian powers formally annexed the territory in 1908. During this brief forty-year occupation, the Austro-Hungarian administration made a concerted effort to develop Bosnia and Herzegovina's communication and transport networks, industrial capacities, and agricultural sector. Agriculture became the territory's main economic activity. The territory had untapped agricultural potential; more specifically, the redevelopment of Herzegovina's winemaking traditions offered a considerable economic opportunity. Within Herzegovina, there was a concentrated development on the cultivation of both grapevines and tobacco leaves, with the final products of both being developed for export. For the first time, viticulture received an overhaul, which contributed to the systematization of the winemaking process that, prior to the arrival of the Austro-Hungarian administration, had not existed in Herzegovina and the surrounding territory.



Interwar Period (1918 – 1941)

The fall of the Austro-Hungarian Empire and World War I led to unprecedented challenges for Herzegovina's vinicultural program. During this period of uncertainty, vineyards were damaged or destroyed by pestilence, winemakers were forced to halt production, and the quality of wines diminished, resulting in the loss of traditional markets. A range of solutions were used to mitigate these difficulties. These solutions included the use of grapes for alternative alcoholic beverages, an intentional decrease in wine production, a restriction on the establishment of new vineyards, the removal of low-quality wines from the market, and an increase of fresh grapes for export. These challenges also led to greater attention and promotion given to indigenous varieties, the most well-known of which were Žilavka, Krkošija, Blatina, Skadarka and Trnjka.

Eventually, the vinicultural industry in Herzegovina entered a golden period during which the local varieties of Žilavka and Blatina became internationally known. In 1929, these wines received the most prestigious award of "Medaille de Platte" at the International Exposition in Barcelona. Less than a decade later, Herzegovinian winemakers were recipients of the "Grand Prix" medal at the 1937 International Exposition in Paris.

Yugoslav Period (1945 – 1992)

A new era in the viniculture of Herzegovina was launched in the 1950s, shortly after the formalization of the Socialist Federal Republic of Yugoslavia. Viniculture stabilized following the upheavals of the first half of the 20th century, and local wine production was modernized. The Yugoslav system of production stipulated the formation of large, socialized organizations and focused investment was made within the agricultural sector.

The first Herzegovinian wine exhibition occurred in 1955, and this was followed by the establishment of HEPOK, a Herzegovinian agricultural conglomerate, in 1956. HEPOK was a large state-owned conglomerate that systematized the entire production of wine from start to finish, including material procurement, the cultivation and processing of grapes, trade of grapes, bottling, and transport as well as all required professional and scientific services. The affiliated winery was established in Mostar in 1961 and, at the time, was the most modern wine producing facility in all the Balkans. HEPOK would have a lasting impact on the wine industry of Yugoslavia, and more specifically, Herzegovina.



Winemaking in Herzegovina Today

The violent dissolution of the Socialist Federal Republic of Yugoslavia and the wars that engulfed Bosnia and Herzegovina between 1992 and 1995 had a significant impact on agricultural production, including Herzegovina's celebrated vineyards. Overall, the number of active vineyards was reduced, some through intentional damage and destruction. The land dedicated to grape cultivation has steadily increased in the years since the signing of the Dayton Peace Accords in 1995. Between 2005 and 2018, the area devoted to grape production in Herzegovina jumped from 2,100 to 4,000 hectares, while yields increased from 5,000 to 9,000 kilograms per hectare. The change in the governmental structure of the newly independent Bosnia and Herzegovina led to the privatization of the previously state-owned organizations including those which managed Herzegovina's viniculture. Subsequently, heavy investments were made to restore the losses the winemaking sector suffered during the wars and integrate current techniques and technologies.

Wine production in Herzegovina today is concentrated in the river basins of the Neretva and Trebišnjica Rivers with clusters of established vineyards located in Mostar, Čapljina, Ljubuški and the stone terrains of the Brotnjo region, with the area of Čitluk being at the forefront. In Bosnia and Herzegovina,

there is a significant number of cultivators who primarily grow grapes with the intention of producing wine, most of whom are local, small-scale producers who supply the local market or their personal needs. According to the most recent estimates, the land occupied by established vineyards encompasses about 4,000 hectares where a total of 15.3 million native vines have been planted, each of which yields about 2 kilograms of fruit. Of the thirty million kilograms of grapes harvested every year in Bosnia and Herzegovina, 65% is processed into wine with annual wine production at about 20 million liters. Both white and red wines are produced; however white wines are produced at a slightly higher rate (55%) than red wines (45%). Rosé wines are only present in small quantities. Although the growth of the wine industry in Herzegovina over the last 25 years is notable, it is estimated that the region has 20,000 hectares of additional land that is suitable for viniculture.

Today, wine production in Herzegovina is primarily based on the cultivation of premium, high-quality vines with a focus placed on the autochthonous varieties Žilavka (white) and Blatina (red). Local vineyards generally concentrate their efforts on the improvement of the overall quality of wines rather than increasing quantities. In Herzegovinian plantations, Žilavka is often accompanied by varieties of Bena, Krkošija and Dobrogostina, while the autochthonous Trnjak, as well as Vranac, Merlot, and Alicante Bouschet can be found alongside Blatina. With the redevelopment of vineyards after 1995, plantations were established which expanded the cultivation of international varieties including Syrah, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Muscat Ottonel, and Graševina.



HERZEGOVINIAN WINE VARIETIES

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Blatina

Blatina is an autochthonous grape variety from Herzegovina. It has a functional female flower, making the vine auto sterile. This characteristic is distinct from many grapevines which are hermaphroditic and can, therefore, self-pollinate. As a result, Blatina must be cultivated in plantations alongside other varieties to ensure the pollination of Blatina's flower. This requirement makes Blatina particularly difficult to cultivate. The varieties with which Blatina is typically grown are Alicante Bouchet (Kambuša), Merlot, and Trnjak; however, if the weather is not conducive to the fertilization of Blatina, it can fail to produce fruit. This event is referred to locally as praznobačva, which can be translated as "empty barrel." As with any task that comes with additional challenges, perhaps the cultivation of Blatina makes the grape and the resultant wine more precious to those who appreciate its aroma and flavors.

Blatina is a premium quality, dry red wine, produced from the variety of grapes from which it derives its name, but typically blended with a small percentage (about 15%) of the pollinating varieties. It has a dark ruby red color with a particular and characteristic warming aroma of ripened fruit and spice, as well as a full, harmonious taste that evokes both earth and fruit notes including fig, plum, and tobacco with a balanced minerality. The grape is known for producing a wine with a satisfying concentration of acid and relatively low alcohol content, characteristics which are unique to the region. The highest quality of Blatina is reached with up to five years of ageing in oak barrels. Blatina pairs particularly well with traditional Herzegovinian dishes and locally produced meats and cheeses. Intensely flavored meals with rich sauces and featuring game meat, roasted veal and lamb, and fish make the ideal accompaniments. The wine should be enjoyed slowly and undiluted from a traditional large-bowled red wine glass.



Žilavka

Another celebrated grape variety autochthonous to the Herzegovinian region is Žilavka. The origin of the name Žilavka is difficult to pinpoint, but clearly references the fine veins visible through the thick, but transparent skin of the mature fruit. The name of the varietal is often coupled with "Hercegovačka" and even "Mostarska," the region and the city, respectively, in which the grape is cultivated. These attributes express a greater depth to the character of the grape as well as the wine, reminding those who might enjoy its fresh acidity of the land from which it was born - distinctive, delicate, and demanding. The vine thrives in the Herzegovinian heat and is known to persist even in times of drought. Žilavka clearly symbolizes the region of Herzegovina where it is grown; the grapes' most notable characteristics are the embodiment of the bright Mediterranean sunshine and karst topography.

Žilavka produces a dry, medium to full bodied, quality wine. The premium quality wines are produced from grapes at selected vineyards through Herzegovina and very often blended with Krkošija and Bena, two additional autochthonous grape varieties of Herzegovina. It is claimed that the aromas and flavors of Žilavka are experienced individually and so do not hit the nose and tongue of any those who enjoy the wine in precisely the same manner. This character, as well as the unique balance which rounds off this naturally complex wine, attracts dedicated wine lovers. It has a luminous straw-yellow color with a greenish cast that matches its bright acidity, evoking in turn the flavors of almonds, honey, and vanilla, often underpinned by citrus and herbal notes; nut flavors become more pronounced with aging, and for this reason, Žilavka is also valued in the production of local brandy. Žilavka's full flavor and crisp finishes make it an ideal representative of white wines of the region, which are hallmarked by the singularity of their fragrance, strength, and finish sought in southern wines. Like Blatina, Žilavka is a delightful partner to a variety of local dishes such as boiled or grilled lamb, eel, and other fresh and saltwater fish. Other notable pairings include Herzegovina sack cheeses and vegetable-based dishes, the latter of which is elevated by the nutty flavors in the wine.

Vranac

Vranac is the most famous of the Montenegrin grape varieties. Although believed to have originated in the area of Lake Skadar, it is also prevalent throughout much of neighboring Herzegovina, Dalmatia, and Macedonia. Vranac grape clusters are typically heavy, often weighing up to 300 grams, with large, round fruit with thin skin and a bold reddish-blue or blue color. With regular, reliable fertilization, Vranac is considered a vigorous vine producing high yields that are also consumed as table grapes. The wine has a very pleasant taste with a slightly bitter finish. The grape produces a robust, deep-red wine with flavors encompassing blackberries and currants, cherries, chocolate, and vanilla; this character directly relates to its name, meaning “strong black.”

Young Vranac wines are described as tart, strongly aromatic, and almost wild. This base offers exceptional potential when tamed through the aging process, the result of which is an expansion of the wine’s complex aroma with distinct notes of spice and a resulting smooth, full-bodied wine. Vranac is best enjoyed with hearty, spicy dishes including stews, red meat, and game.



Trnjak

Trnjak is a rare grape variety that is cultivated in Herzegovina and Central Dalmatia (Zagora). In Herzegovina, Trnjak has been somewhat overlooked; the grape is grown most frequently alongside Blatina, a varietal that requires other, self-pollinating grapevines for fertilization. Historically, Blatina was blended with Trnjak, which contributed its beautiful garnet color to the wine.

More recently, Trnjak has been recognized in the production of an exceptional and well-balanced varietal wine, enjoyed both fresh and barrel-aged. The best expressions of varietal Trnjak are aromatic, dense, and complex with notes of ripe red fruit, balsamic, and spices. With only a few examples (relative to other local reds) on the market, a Trnjak may well represent some of what the future holds for local Mediterranean reds. Trnjak pairs well with charcuterie and aged cheeses, beef, pork, and wild game.







HERZEGOINA
WINE ROUTE
VINSKA CESTA HERCEGOVINE

HERZEGOVINA WINE ROUTE

VINSKA CESTA HERCEGOVINE



Some of the must see places across Herzegovina!



Mostar:
Symphony of Nature and History

Marvel at the world-famous UNESCO World Heritage Site of the Old Bridge and lose yourself in the maze of cobbled alleyways. Enjoy world-class events such as the Red Bull Cliff Diving Series or numerous musical festivals.



Kravica Waterfall:
Oasis in Stone

Take a dip in the natural pools formed by the 28 meter high and 120 meter wide waterfall on the river Trebižat close to the town of Ljubuški and relax in the stunning greenery surrounding the river.



Trebinje:
A Joy for All Senses

Don't miss the gorgeous historic town of Trebinje on the river Trebišnjica, famed for its ancient monasteries, delicious farmers' market, restaurants and nightlife. The southernmost town in Bosnia and Herzegovina is just a stone's throw away from Dubrovnik and the Adriatic sea.



Blagaj:
A Spiritual Retreat

Take a breather at the stunning sacred site of the Blagaj tekke, a venue for the spiritual practices of Islamic mystics known as dervishes. The tekke is located on the source of the river Buna at the foot of a spectacular cliff and surrounded by restaurants known for fresh grilled trout.



Mostar

Old Bridge, UNESCO World Heritage Site

The City

Mostar, a city of just over 100,000 inhabitants, is the cultural, political, and economic center of Herzegovina. From your first encounter with this delightful city, you will feel its historical complexity woven into the landscape. Its charm rests in its labyrinthine cobbled streets and alleys, and the Ottoman-era architecture which lines them; while the physical fabric of the urban core is imbued with the spirit of the many cultural groups which have shaped the city they considered home. The Mostarians of today have inherited this historical and cultural wealth and the city is one of the most visited travel destination in all of Bosnia and Herzegovina, with the Stari Most, or Old Bridge, at its core.

Mostar is the present-day center of the region's higher education, which attracts young adults pursuing university degrees. As such, Mostar continues to be described as the city of youth as well as the city of bridges - both the metaphorical (in terms of education) and physical (for the need to cross the Neretva River). Ivo Andrić, the world-famous Yugoslav novelist, poet, and recipient of the Nobel Prize in Literature, once wrote: "When you spend a night in Mostar, it is not the sound that wakes you up in the morning, but - the light." Even today, most visitors to Mostar can attest to this statement. Mostar is an ideal location from which to base yourself during your further explorations of Herzegovina, which is home to an array

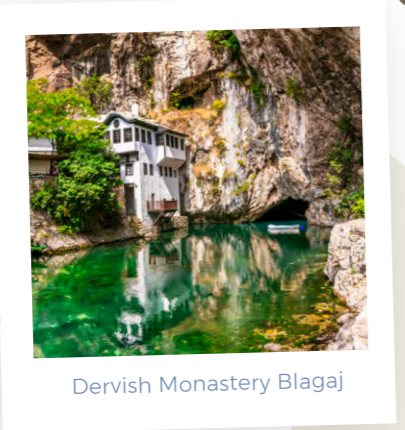
of cultural, natural, and spiritual sites. Just beyond the city are several vineyards that welcome guests for exceptional tasting experiences and are part of the Herzegovina Wine Route.

Recommendations

Wake up rested and refreshed in one of Mostar's hotels or bed and breakfasts and enjoy a pleasant walk to the Old Town, where you will discover the UNESCO-inscribed Old Bridge. Savor a Herzegovinian breakfast of uštipci (fried dough) with a variety of regional cheeses and meats or jams and honey, accompanied by local fruit and farm-fresh eggs. A strong, traditional coffee will energize you for the day ahead. The summer sunshine is ideal for enjoying the region's water-based activities, including a boat ride on the Neretva River or a visit to the headwaters of the Buna River in Blagaj, which you can explore by boat. Return to Mostar in time for sunset which you can enjoy from one of Mostar's surrounding hills, including the Fortica recreational area. Make your way to one of the exceptional local restaurants in town to experience the traditional cuisine with a perfectly paired Herzegovinian wine.



Old Bridge
UNESCO World Heritage Site



Dervish Monastery Blagaj



Skywalk Fortica

Mostar

1 Carski vinogradi Winery



CARSKI VINOGRADI WINERY

Carski Vinogradi or Imperial Vineyards is name for the first viniculture station established in Gnojnice by the Austro-Hungarian administration in the late 19th century. This station is now encompassed within a sleek, modern complex of vineyard, Emporia boutique hotel, and restaurant located along the tourist route between Mostar and Blagaj.

Make time to tour the winery, taste and learn about the range of wines produced on site, and take a leisurely walk through the vineyards. Emporia, the boutique hotel, is located in the heart of the vineyard.

The hotel offers luxury accommodation with a swimming pool and a premier gastronomic experience. The head chef at the hotel's restaurant provides knowledgeable recommendations for pairing the vineyard's high-quality wines with his inventive dishes.

CONTACT

- Winemaker Dženan Pekušić - owner
- Bišće Polje bb, 88000 Mostar
- + 387 36 577 328; +387 63 345 097
- emporia@carskivinogradi.com
- www.carskivinogradi.com

ABOUT

- Mon - Sat: 09:00 - 15:00 (Winery)
- Mon - Sun: 09:00 - 23:00 (Restaurant)
- Premium Wine Hotel
- Tasting room capacity: 50
- Cash, Card, Invoice
- ENG, ESP
- Yes



Local Attractions, Museums, and Experiences

Allow yourself to get lost in Mostar, a dramatic landscape shaped by the intersection of diverse cultures throughout history: dive into centuries-old traditions, explore unique architectural monuments, engage with friendly locals, indulge in the regional gastronomic specialties, and find unforgettable adventure. The historical core of Mostar can be described as a museum under the open sky. The narrow cobblestone streets are lined with shops filled with traditional handicrafts and a lively energy – much the same as it was when the space was first developed as a center for the commerce over five centuries ago. The Old Town center is also the home to incredible architectural structures of both historical and religious significance. A visit to Mostar would be incomplete without appreciating the Old Bridge, Koski Mehmed Pasha Mosque, Crooked Bridge, Tara and Halebija Towers, and Tabhana.

The Old Bridge is undoubtedly the most recognizable site in Mostar, and its significance is deeply rooted within the local community. Its single-span arch stone construction above the Neretva River is just as impressive a site to behold today as it would have been in 1566, upon its original completion. The Old Bridge, along with the Old Town environs, was inscribed to the UNESCO World Heritage List in 2005 after it was reconstructed following the wartime destruction of the original structure in 1993. At a height of 21 meters above the Neretva River, the Old Bridge is the home of traditional bridge diving where locals today still plunge into the Neretva River, upholding this long-held tradition and rite of passage for members of the community.



The Old Bridge



The Crooked Bridge

Several museums are clustered in and around the historic center of Mostar. Each museum is unique, presenting various aspects of Mostar's past with compelling collections representing the cultures, traditions, and practices of the city and country's past. Take the time to visit one or all of these museums: the Old Bridge Museum, the Museum of Herzegovina, Bosnaseum and the Hammam Museum. Additionally, the Muslimbegović House, Kajtaž House, and Bišćević House are incredible examples of traditional Ottoman architecture and offer a tantalizing glimpse into Mostar's past.

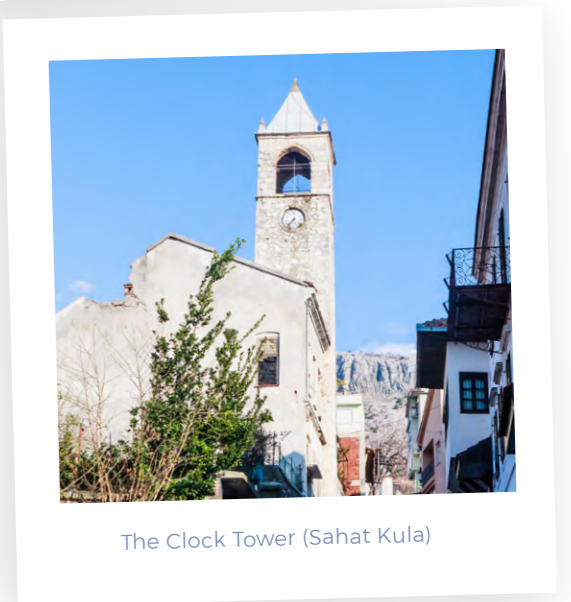
The landscape surrounding Mostar is an attraction in and of itself and provides terrain ideal for sports, outdoor activities, backpacking and mountaineering as well as beautiful scenery that is sure to delight any who appreciate the natural world. Activities range from paragliding and ziplining, to mountain biking and hiking, and swimming and kayaking. Visit the trails of Via Dinarica, enjoy the view from the glass skywalk that projects from Mostar's eastern hillside, or kayak the waters of the crystalline Buna River.

Interested in Mostar's religious traditions?

The Orthodox Monastery Žitomislići and the Blagaj Tekke will fulfill your interests. The latter is also home to the ruined medieval fortress of Duke Stjepan Kosača – a perfect location from which to take in the expansive views of the valley and enjoy a picnic lunch.



Dervish Monastery Blagaj



The Clock Tower (Sahat Kula)

Čitluk



The Town

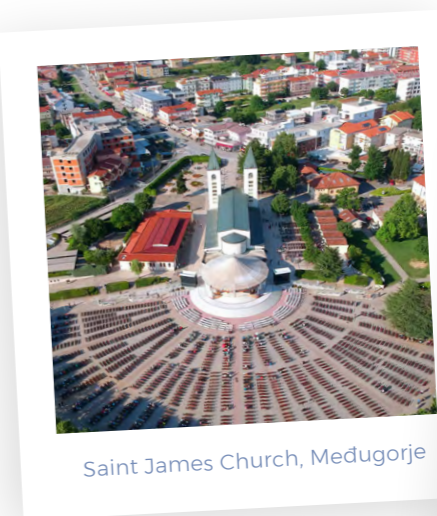
Located on the Brotnjo Plateau, the town and municipality of Čitluk is considered the vinicultural cradle of Bosnia and Herzegovina; the bond between Čitluk's residents and the grapevines cultivated on the land is strong. The area, known for its warm hospitality, has a long and continuous history of cultivation with the most well-known varieties being Blatina and Žilavka.

The culture and landscape of the town have been shaped by its diverse inhabitants from the Illyrian period to the present day, all of whom embraced the winemaking traditions for which it is now known. Almost every family in this municipality boasts its own vineyard and produces its own wines to be enjoyed by family, friends, and acquaintances.

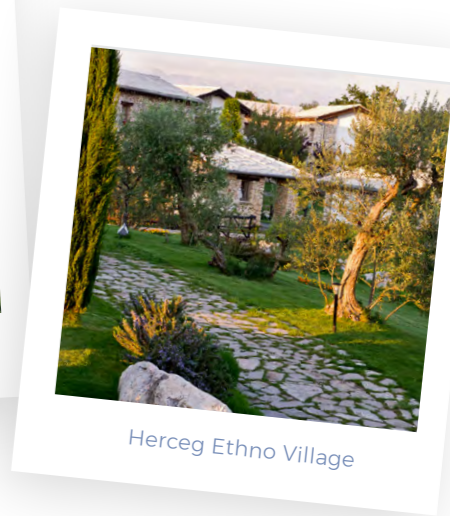
Recommendations

Čitluk is a destination known for both wine and spirituality. The area is internationally known as the site of the apparition of the Virgin Mary, which brings believers from around the globe to Međugorje. Upon arrival, these guests are delighted to discover the beauty of the undulating hills blanketed by productive vines. Whether in search of spiritual reflection or the beauty of the landscape, a walk towards Apparition Hill is one of the most

popular activities for visitors. If you are fortunate to visit during September, join in the local celebration of Grape Harvest Day. The Herceg Ethno Village, a hotel and restaurant complex also located in Međugorje, provides a traditional ambiance with all the modern amenities a guest would desire during their visit. The Woods Restaurant and Wine Bar is an ideal way to conclude your day. Find a seat under the dense canopy of oak trees and indulge in the traditional cuisine which undoubtedly be perfectly paired with a premium local wine.



Saint James Church, Međugorje



Herceg Ethno Village



Čitluk

- 1 Andrija Wine Cellar
- 2 Brkić Family Cellar
- 3 Carska Vina Grgo Vasilj Winery
- 4 Čitluk Winery
- 5 Dodig Winery
- 6 Marijanović Family Wine Cellar
- 7 Mata Wine Cellars
- 8 Ostojić/Monaco 2000 Winery
- 9 Rubis Winery
- 10 Sivrić Winery
- 11 Tolj Winery



ANDRIJA WINE CELLARS

The Ćorić family has a long tradition of winemaking, believed to extend to the first documentation of the family in the region over three hundred years ago. According to the family, "one could not possibly experience the full beauty of Andrija wines by only reading its descriptions, but also by tasting and drinking it moderately." To taste is to truly experience the wine produced at the Andrija Wine Cellars. A visit to the family's winery will not only include a tasting, but a visit to the cellar and surrounding vineyards, entrance to the old family home and museum, enjoyment of a range of traditional cuisine, and the potential to visit Paoča and its sites of historical importance.

To continue building upon the family tradition, in honor to grandfather and father Andrija the Ćorić family has built a new cellar, the capacity of which has already reached 1 million liters. With the most up to date equipment and expertise of proven oenologists, the vineyard has achieved great results in the production of high quality, top quality and archival wines & brandies.

CONTACT

- Winemaker Miroslav Ćorić
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- www.podrumandrija.com

ABOUT

- Mon-Fri: 08:00-16:00 Sat: 08:00-13:00
- Family - Authentic, Premium, Wine Hotel
- Tasting room capacity: 100
- Cash, Card, Invoice
- ENG, DE, ITL
- Yes (50+ people)





BRKIĆ FAMILY CELLAR

The story of the Brkić family consists of a combination of two elements: tradition and innovation. In the year 1979, the family founded the first modern wine cellar in Bosnia and Herzegovina. Even then their philosophy was to create natural, organic wines in limited quantities and of the highest quality.







The winery produces wines exclusively from the Herzegovinian indigenous grape varieties, Žilavka and Blatina. For this family, winemaking is not a job or a business but a vocation; the wine is not a product but a member of the family. In recent years, the Brkić family has made efforts to develop their offerings for guests; their efforts have clearly had an impact on their visitors because international magazines have published stories featuring their contribution to the winemaking industry. A visit to Čitluk would be incomplete without a visit to the Brkić Cellar and tasting room.



CONTACT

-  Winemaker Josip Brkić
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-  info@brkic.ba
-  www.brkic.ba

ABOUT

-  Mon-Sat: 09-16/17h
-  Family-authentic
-  Tasting room capacity: 30
-  Cash, Invoice
-  ENG
-  No



CARSKA VINA GRGO VASILJ

One hundred and fifty years ago, the AG cellar was founded on the love of grapes and the wine they produce. This still holds true today. The Vasilj family has been dedicated to winemaking for three generations. Today, their vineyards occupy a total area of 20 hectares, which are distributed through the areas of Medjugorje, Čitluk (Garište), Vionica, and Mostar. The sun from these ideal planting locations is reborn in the winery's barrels. The name Carska Vina is linked to the revitalization of the winemaking practice in Herzegovina during the brief Austro-Hungarian occupation of Bosnia and Herzegovina (1878-1918).







During this period, the Austro-Hungarian authorities planted the first large vineyards in Herzegovina. It is known that wine produced from these vines was received at the Viennese court, where even the royalty could not deny the quality of Herzegovina's wine. This history is the inspiration for the name of the Vasilj family brand - Imperial Wines. Today, guests can taste these wines in the spacious halls of the winery while listening to stories that provide insight into the meaning and significance of Herzegovina's winemaking tradition.



CONTACT

-  Winemaker Grgo Vasilj
-  Put Križevca 1, Međugorje 88266
-  +387 63 377 305
-  avasilj@gmail.com
-  www.carska-vina.com

ABOUT

-  Mon-Sun: always open
-  Family - Authentic Premium Wine hotel
-  Tasting room capacity: 70
-  Cash, Card, Invoice
-  ENG, DE, ITL
-  Yes (55 rooms)



ČITLUK WINERY

Named for its location, Čitluk is one of the largest wineries in all of Bosnia and Herzegovina. The winery has a processing and accommodation capacity of 110,000 hectoliters with vineyards that cover nearly 300 hectares across 5 locations in the area between Mostar, Medjugorje, and Čitluk. These sites are mainly dedicated to the cultivation of indigenous vines Žilavka and Blatina as well as two of the most international recognized cultivars Chardonnay and Cabernet Sauvignon.

A tasting at Čitluk includes a visit to the Stone Vineyards, the largest plantation in the country. This area encompasses 100 hectares and is known for its unique appearance of what appears to be a stone desert transformed into a green oasis of vines. Romanca, Čitluk's affiliated restaurant and wine cellar with a tasting room was created as a logical extension of the winery and intended for wine-based tourism developed in conjunction with the Herzegovina Wine Route. Romanca offers a beautiful space in which to enjoy Čitluk wines with an extensive menu based on locally sourced foods. Romanca is located within the Konjusi plantation, and surrounded by vineyards, olive groves, and an orchard, just 10 minutes outside of Mostar's city center.



CONTACT

- Winemaker Tihomir Prusina
- Kralja Tomislava 28, 88260 Čitluk
- +387 36 642 232
- vinarija.citluk@tel.net.ba
- www.vinarija-citluk.ba

ABOUT

- Earlier announcement at least 7 days prior (Monday-Friday (Saturday if needed))
- Industrial
- Tasting room capacity: 100
- Cash, Card, Invoice
- ENG, DE
- No



DODIG WINERY

The Dodig family cultivates grapes and produces wine in the idyllic ambience of the Circle International Sports Center in Medjugorje. Solid Oak tables and chairs establish traditional Herzegovinian ambience, and a well-loved piano in the corner suggests a bohemian atmosphere.

A tasting at the Dodig winery will provide an opportunity to taste a range of eight labels accompanied by the best of Herzegovina's variety of cheese. The décor, the quality of the wine, and the gastronomic delicacies are perfectly harmonized for a memorable experience. The wines produced here include Žilavka, Orange, Rose, Bordeaux, Cabernet Sauvignon, Cabernet Franc and Blatina. The winery also prides itself on its selection of top-quality cheese.

CONTACT

- Winemaker Niko Dodig
- Krstine 65, 88266 Međugorje
- +387 63 314 008; +387 36 651 401
- info@sport-centar.com
- Facebook: Sport Centar Medjugorje

ABOUT

- Mon-Sun (on request): 08:00 - 16:00
- Premium
- Tasting room capacity: 100
- Cash, Card, Invoice
- ENG, ITL
- Yes (70 rooms, 11 bungalows)





MARIJANOVIĆ FAMILY WINE CELLAR

Not far from Čitluk is the Marijanović Winery. This family winery is located in the quiet Herzegovinian village of Služanj. The family has been cultivating indigenous Herzegovinian varieties on this terrain for four generations with the more recent additions of two French varieties, Syrah and Cabernet Sauvignon. The quality of wine created on site is attributed to the microclimate and soil compositions, which bring out the complex flavors, minerality, and freshness of the grapes.

The cellar is located in the center of the vineyard, ensuring proximity to the grapes upon harvest. The cellar, equipped with modern technology, contributes to the production of both young, fresh and bolder, aged wines. The Marijanović family believes a passion for and appreciation of wine must be fostered through an understanding of the winemaking process. A visit to the family's cellars will incorporate the knowledge necessary to experience the full pleasure of the wine being tasted. Through guided tastings, with the help of their oenologists, you will never indulge in a glass of wine in quite the same way.



MATA WINE CELLARS

The proprietors of the Mata Winery recognize that the foundation of their quality wine is the unequaled local ecology; their cultivated land in Blatnica and the warm glow of the Brotnjo sun are deeply valued and appreciated for what they have the capacity to create. It comes as no surprise that their wine making practice resolves to accomplish more with "less."

Their winemaking tradition focuses on the autochthonous varieties Žilavka and Blatina. Mata's productions of outstanding brandies and fruit liqueurs should not be overlooked. The Vučić family lives by the expression "He who knows how to enjoy his wine proves the art of living and he who leaves his wine to rest in a cellar proves its quality." A visit to their cellar may persuade you to live by this expression as well. Enjoy wine tasting while overlooking the palm trees of the family's estate or in the intimate atmosphere of the tasting room, ideal for smaller groups.



CONTACT

- Winemaker Josip Marijanović
- Služanj b.b 88260 Čitluk
- +387 63 177 198, +387 63 313 953
- info@marijanovic.ba
- www.marijanovic.ba

ABOUT

- Mon-Sat: 10:00-18:00
- Family-authentic / Premium
- Tasting room capacity: 80
- Cash, Invoice
- ENG, DE
- Yes (22 rooms)

CONTACT

- Winemaker Jozo Vučić
- Blatnica b.b. 88263
- +387 36 656 068, +387 63 321 408
- podrumimata@gmail.com
- www.podrumimata.com

ABOUT

- Mon-Sun (on request): 09:00 - 16:00
- Family-authentic / Budget
- Tasting room capacity: 25
- Cash, Invoice
- ENG
- No








OSTOJIĆ/MONACO 2000 WINERY

The Ostojić family has passed down their accumulated knowledge of viticulture and winemaking over generations. This family inheritance has resulted in premium quality wines of which their ancestors would, no doubt, be proud. The Ostojić Cellar provides quality examples of the wines for which the Herzegovina region is best known, Žilavka and Blatina, as well as Vranac and Merlot.







The family drew on Herzegovina's medieval history for inspiration and created a design that is embedded with symbols and motifs dating from the period. The family welcomes guests for wine tastings and tours which will include stories that give meaning to the historic symbols they have chosen to represent their wine. Be sure to ask about the incredible selection of fruit brandies that they produce. The winery and tasting room are part of a family estate that also offers accommodation, a swimming pool, and inviting space for relaxation as well as outdoor activities.



CONTACT

-  Winemaker Vlado Ostojić
-  Potpolje 51. 88260 Čitluk
-  +387 36 642 161; +387 63 893 298
-  vino@podrumostojic.ba
-  www.podrumostojic.ba

ABOUT

-  Mon-Sun: 08:00 – 23:00
-  Family-authentic / Budget
-  Tasting room capacity: 100
-  Cash, Invoice
-  ENG, DE
-  Yes (12 rooms)







RUBIS WINERY

The Rubis Winery has been involved in viticulture for four generations and takes pride in the long traditions of winemaking in the region. The name of the winery stands apart from those of family names and is instead derived from the Latin word meaning thorn or drača, a symbol of Herzegovina. The winery is located in the small village of Vionica, but the vineyards are located in the micro-locations of Pijana Brda.







The guiding vision of the winery is to create exceptional examples of domestic varieties Žilavka and Blatina, and to expand their recognition on the global wine scene. This is achieved by applying the best of present-day techniques and technologies to the already refined traditional winemaking practices. International varieties such as Chardonnay, Syrah, Cabernet Sauvignon, and Cabernet Franc round out the winery's production. The tasting room, built of Herzegovinian stone, is a welcome respite from the Herzegovinian sun and a lovely atmosphere in which to imbibe the wine named for the Herzegovinian thorn.



CONTACT

-  Winemaker Oliver Mandarić - owner
-  Vionica b.b. 88260 Čitluk
-  +387 63 297 727
-  oliver@rubis.ba; info@rubis.ba
-  www.rubis.ba

ABOUT

-  Mon-Sat: 08:00 – 16:00
-  Family-authentic / Budget
-  Tasting room capacity: 30-50
-  Cash, Invoice
-  ENG, ITL, DE
-  No



SIVRIĆ WINERY

In the heart of Medjugorje is a street named after the Sivrić family. The Sivrić family is a well-known and prodigious family that carries a long-running tradition of entertaining Medjugorje's pilgrims and tourists. Surrounded by a peaceful grove of olive trees is a family tavern where you can taste a wide selection of local wines, as well as excellent Žilavka and Blatina produced by your hosts.

A specialty of the family is a tasty Fig liqueur which also claims health benefits. If you enjoy engaging with local residents and appreciate the warm welcome of family, a stop at the Sivrić Winery and Tavern is an ideal location to sample Herzegovinian wines and learn about the region's traditional agronomic processes.

CONTACT

- Winemaker Veselko Sivrić
- Križi b.b. 88266 Međugorje
- +387 36 651 545; +387 63 323 953
- anvsivric@gmail.com; info@sivric.com
- www.sivric-medjugorje.com

ABOUT

- 08:00-17:00
- Family-authentic / Budget
- Tasting room capacity: 40
- Cash, Invoice
- ENG, DE, ESP, ITL
- Yes (47 rooms)



TOLJ WINERY

Tucked away in the village of Blatnica, located in the rural northwest corner of the Čitluk municipality, is the Tolj family farm. The farm includes a winery, a tasting room for the products made on site, and a holiday home. The family farm is secluded and located in a pristine natural environment of gently rolling hillsides that are dominated by fertile vineyards and pastures, a forest of oak, hornbeam and ash trees, and other local low vegetation. When arriving at the Tolj family farm, it feels as though you have just made a very fortunate discovery. With notice, the farm can accommodate groups of up to fifteen, which ensures an intimate atmosphere for the tasting experience. In addition to wine tasting, the farm offers seasonal traditional food and lunch in the countryside. Guests can participate in the harvesting of the fruit and vegetables produced at the farm, which is naturally followed by having the pleasure of eating it. Guests also have the opportunity to learn the process of traditional brandy production through hands on instruction. The farm offers guests an inviting landscape for walking and cycling through the vineyards and surrounding hillsides, visiting stećci and other sites of historical significance, and simply enjoying an unspoiled natural environment.

CONTACT

- Winemaker Josip Tolj
- Blatnica bb. 88260 Čitluk
- +387 63 313 333
- podrum@tolj.ba; joco.tolj@gmail.com
- www.tolj.ba

ABOUT

- Needed earlier announcement
- Family-authentic
- Tasting room capacity: 20
- Cash, Invoice
- ENG, DE
- Yes (2 rooms)



Local Attractions, Museums, and Experiences

Čitluk is home to both natural and cultural heritage which represents and helps to narrate the region's long history. One such location is the Stone Vineyards in the southernmost portion of Brotnjo. The location is known for its unique vinicultural landscape which has turned a stone desert into an oasis of vines that produces so-called "stony-wine" with an exceptionally high sugar content. In the nearby parish of Gradnići is the oldest preserved wine cellar in all of Bosnia and Herzegovina. The cellar, established in 1855 by Friar Petar Bakula, is housed completely underground.

Today, the wine cellar functions as a museum and wine club; the space displays all the wines produced in Brotnjo. Other compelling sites in the parish include the oldest church and school in Brotnjo as well as the Gallery of Friar Didak Buntić. Friar Didak, born in 1871, was a priest and considered a great Herzegovinian enlightener of the time, one who acted as a true representative of the people. His capacity as an artist is still celebrated today and many of his works are on display in the gallery.



Stone Vineyard



Kravica Waterfalls

The Town

Ljubuški is known for its impressive landscape, including a number of natural water sources with rich flora and fauna. With so much inducement, it is not surprising that the area has attracted human settlement since the late Palaeolithic period. Although Ljubuški first appears in written documents in 1444 as “Lubussa,” the activities of Ljubuški’s earlier inhabitants are well-marked by archaeological remains of worked stone and processed bones with later artifacts of composed of metal.

Today, these valuable objects are housed in the Museum in Humac, located at the Franciscan Monastery; the museum was founded in 1884, making it the oldest museum in Bosnia and Herzegovina.

Ljubuški occupies the coastal area of lowland Herzegovina and can only be described as Mediterranean. Besides the well-known karst relief of Herzegovina, Ljubuški is surrounded by fertile fields that are fed by the Trebižat River and ornamented by the Kravica and Kočuša Waterfalls, both stunning sites of natural beauty. Because of a mild climate and soil quality, the Ljubuški municipality is ideally suited for viticulture, with lush vineyards dominating the otherwise rocky terrain. The qualities which yield productive vines contribute to the range of fruits and vegetables which will fill your plates at mealtime.

Recommendations

Ljubuški brings together a wide range of attractions and sites, enabling visitors to marvel at natural beauty, indulge in phenomenal local cuisine, explore monuments of cultural heritage, and raise their blood pressure with adrenaline-laced activities. A day at Kravica and Kočuša Waterfalls is essential! During the warmer months, swim in the crystalline waters and relax on the boulders clustered at the base of the falls. A visit to the Humac Museum and the Franciscan Monastery will give you an appreciation for the history and culture of Ljubuški as you take in the compelling collection of art housed in the “Mother” gallery.

Ljubuški is also home to the Tobacco Restaurant and Museum, which is dedicated to the history of tobacco cultivation in this area. A stop at the Fig Wine Bar will introduce you to a range of locally produced wines before concluding your day with a decadent dinner in one of the many restaurants in Ljubuški specializing in the Mediterranean fare of Herzegovina.



Humac museum



Ljubuški

- 1 Begić Wine Cellar
- 2 Nuić Winery
- 3 Sušac Family Wine Cellar
- 4 Škegro Winery



BEGIĆ WINE CELLAR

The Begić Winery is located along the border of Bosnia and Herzegovina and Croatia in the village of Prolog. The landscape is richly textured and colored with stone, wood, cultivated flowers, and an expansive vineyard. The family has been dedicated to the production of wine for over a century, but only began bottling wine with the intent of more commercial distribution in 1998.

Over the past two decades, the family has steadily increased production (currently at 20,000 bottles) while making investments in the most up to date technology to ensure premium quality wine. In particular, Begić is known for Plavac Mali, Plavac Mali Barrique, Plavac Rose, and Zilavka wines. A wine tasting at the family's cellar can accommodate up to 50 guests and includes a selection of brandies produced on site as well as traditional Herzegovinian fare of cheese, prosciutto, fruits, and vegetables. The Begić family winery is an ideal place to slow your pace of travel for an afternoon, take in the peaceful ambiance of the country, and appreciate a quality Herzegovinian wine.



CONTACT

- Winemaker Branimir Begić
- Prolog 40, 88320 Ljubuški
- +387 63 714 558
- info@podrum-begic.com
- www.podrum-begic.com

ABOUT

- Mon-Sat: 10:00-21:00
- Family-authentic / Premium
- Tasting room capacity: 30-60
- Cash, Invoice
- ENG, DE, POL
- Yes (4 people)



NUIĆ WINERY

The Nuić Winery was established in 2004 when the first 7 hectares of land was planted with vines; the first wines, Žilavka, Blatina, and Blatina Barrique, were launched in 2008. Since then, the family has expanded their cultivation area and the range of wines they offer. The Nuić Winery is located in the village of Crnopod, between Ljubuški and Međugorje, on a lowland area sheltered by soft rolling hills. Today, their terrain has expanded to encompass 35 hectares and 190,000 vines consisting mostly of Žilavka and Blatina with the presence of Plavac Mali, Trnjak, Syrah, Pošip, and more. Central to the Nuić winemaking practice is a respect for the local ecosystem and recognition that its qualities, including the red clay soil, elevation, exposure, and climate, contribute to bountiful yields. These natural components are combined with the most up to date viticultural techniques for the production of quality grapes and premium wines. The Winery offers a range of tasting options for those who would like to visit, providing an opportunity for guests to tour the winery and cellar with an expert. Their educated oenologists will be happy to introduce you to the secrets of producing top quality wines with new advanced technologies that have enriched the tradition with the best practices of today.

CONTACT

- Winemaker Josip Nuić
- Crnopod b.b. 88320 Ljubuški
- + 387 39 849 515; +387 39 849 518
- info@vinogradinuic.ba
- www.vinogradinuic.com

ABOUT

- Mon-Fri: 08:00-17:00, Sat: 08:00-13:00
- Industrial
- Tasting room capacity: 50
- Cash, Card, Invoice
- ENG, DE
- No





SUŠAC FAMILY WINE CELLAR

The Sušac Cellar is situated in the Ljubuški village of Cerno. The attached vineyards occupy a rolling plateau and offer visitors a beautiful view of Medjugorje and its surroundings. The serenity of the location is such that one wonders if it could contribute to the outstanding quality of the grapes cultivated on site in much the same way as the soil content.

During recent years, the Sušac family has invested in the revitalization of the cellar, tavern, and its grounds in hopes of capturing the full essence of Herzegovina. The wine produced, focused on the autochthonous varieties of Žilavka and Blatina, is meant to also represent the region, a harmonization of sun, vines, and stone with the labor of those who work the land. The family welcomes guests to their tables to taste their wines as well as local foods, including olives, fruit, and vegetables, also cultivated on their land and from which award-winning olive oil and a range of fruit brandies are also produced. The family offers accommodation in traditional style, as well as sports and recreational facilities for young people and adults.



CONTACT

- Winemaker Jure Sušac
- Cerno bb. 88320 Ljubuški
- + 387 39 842 032; +387 63 329 215
- jure.susac1@tel.net.ba
- Facebook: vinarija.susac

ABOUT

- Mon-Sat: 08:00 - 20:00
- Family-authentic / Budget
- Tasting room capacity: 30
- Cash, Invoice
- ENG
- Yes



ŠKEGRO WINERY

Škegro wines are a reflection of the family's love for their winemaking heritage and the land upon which it relies. The Škegro Vineyards, located near the cellar in Radišići, are located within the Mostar wine region and largely focus on the cultivation of local Žilavka and Blatina. The goal of the Škegro family is the creation of an authentic wine that is a true reflection of the Herzegovinian winemaking tradition.

The Škegro Krš label delivers fresh varietal wines, while the Carsus label is dedicated to aged wines, providing a deepening of aroma and flavor that can only evolve with time. The family's exceptional olive oil cannot be overlooked on a visit to their cellar. Along the perimeter of their vineyards are 600 olive trees, 100 of which are in full fruition. These are the sources of the olive oil that has won gold at the New York International Olive Oil Competition for the last 5 years. The small tasting room has a capacity of 15, ensuring an intimate experience which, upon arrival, becomes a pleasurable conversation amongst friends.



CONTACT

- Winemaker Mirko Škegro
- Radišići 13. 88320 Ljubuški
- + 387 39 832 900; +387 63 356 795
- mirkoskegro4@gmail.com; info@blatina.hr
- www.blatina.hr

ABOUT

- Needed announcement
- Family-authentic / Budget
- Tasting room capacity: 15
- Cash, Invoice
- ENG, FR
- No

Local Attractions, Museums, and Experiences

While in Ljubuški, explore the medieval fortress of Duke Stjepan Kosača. The fortress sits on the prominence above Ljubuški, at the very top of Butorovica hill. The history of this national monument spans over 500 years and provides a glimpse into the country's compelling past. After wandering the fortress grounds, learn more about local history at the Franciscan Monastery in Humac where you will find the oldest museum in Bosnia and Herzegovina. The museum contains an impressive archaeological collection gathered from throughout Herzegovina, including the Humac Tablet, the oldest known example of a Cyrillic epigraph recovered in the area. Also attesting to Ljubuški's medieval past are the 214 registered medieval tombstones (stećci) of various shapes and a range of ornamentation. If you wish to travel further back in time, an ancient Roman military complex is located just a couple kilometers south of the city.

Ljubuški's heritage extends to the area's astounding natural sites. Herzegovina's stunning landscapes bring together rugged karst outcroppings with pristine water sources, resulting in opportunities for both the appreciation of the natural environment as well as recreational activities. Visit the Trebižat River and magnificent Kravica Waterfalls, where you can view with wonder the dramatic 28-meter cascade of water and spend an afternoon swimming in its pools.



Kravica Waterfalls



Fortress of Duke Stjepan Kosača

Koćuša Waterfalls, found in the village of Veljaci, is yet another natural pearl of this part of Herzegovina. Ljubuški offers many experiences for outdoor enthusiasts with a range of interests and abilities. Experience the beauty of Ljubuški from an unexpected perspective while cycling through the gently rolling landscapes, paragliding above its fields and historic sites, or meandering the waterways on the Trebižat River by canoe.



Koćuša Waterfalls

Čapljina



Nature park Hutovo Blato

The town

Čapljina is located in the southern part of Herzegovina, where the rivers of Trebižat, Bregava, and Krupa merge with the Neretva River. The geographic position of the town, with its mild climate and its abundance of water, as well as fertile land, has attracted inhabitants to the area since the Bronze Age. The town of Čapljina, often referred to as the “flower of Herzegovina,” is known for its beauty and tranquility and is sure to charm all those who visit. Čapljina has a long history of winemaking tradition that has continued to grow and develop with the recognition of the world class wines members of the community produce. With many stories to tell and experiences to offer, the city and all it offers will contribute to the many memorable moments that will be created during your stay.

Recommendations

An ideal day in Čapljina begins with a canoe expedition on the River Trebišnjica accompanied by a sumptuous riverside meal prepared for you in the traditional way. Many options for walking, cycling, and swimming will keep you active and occupied throughout the day. If you need a break, relax with a refreshing drink and music at one of the riverside café-bars that provide a dense willow canopy to shade you from the strong Herzegovinian sun.

As the sun goes down, gather for food and wine highlighted by a lively conversation focused on your current surroundings – a topic that will easily carry on into the evening. Čapljina is known for its wide array of cultural, athletic, and gastronomic events (the local carnival will delight the “child” in all of us), so be sure to check the town’s official website for a current list of events and activities!



Klepci bridge



River Trebižat



DOMANO WINERY

Domano Winery is located on the road between Mostar and Čapljina on the Dubrava Plateau in the village Domanovići. The winery presents a classic but multifunctional space with an architectural style that draws inspiration from the local culture and landscape. Here, visitors can unwind in a relaxing atmosphere while experiencing a wine tasting and sampling the best of Herzegovinian delicacies.

Domano winery produces around 200.000 bottles per year and is best known for its sparkling Žilavka wine, the first and only wine of this type in the country. The cellar of Domano Winery is home to the largest oak barrel in Bosnia and Herzegovina with an outstanding capacity of 16,230 liters. Numerous domestic and international awards, including two Decanter's Platinum medals (2017) for the Best Central & Eastern European white & red wine (Žilavka2016 & Blatina2015), are a testament to the exceptional quality of the wines produced on site.

CONTACT

- Winemaker Miljenko Crnjac
- Domanovići bb. 88305 Domanovići
- + 387 36 822 301
- info@domano.ba
- Instagram: @vinadomano

ABOUT

- Mon-Fri (on request): 07:00 - 15:30
- Authentic
- Tasting room capacity: 150
- Cash, Card, Invoice
- ENG, DE
- No



Local Attractions, Museums, and Experiences

A visit to Mogorjelo – the most well-preserved Roman settlement in all of Bosnia and Herzegovina – is an essential component to any visit to Čapljina. Another unforgettable option is the town of Počitelj. Nestled into a natural karst amphitheater overlooking the Neretva River, the town is nearly unchanged since its development during the medieval and Ottoman period and for that reason is considered an open-air museum. The town is capped by the fortifications, which are a delight to explore and offer commanding views of the countryside – likely the reason why it was initially chosen as a defensive site. They say that from the uppermost tower, you can see straight to the Adriatic on a clear day.

If your interests lean toward natural heritage, the internationally recognized nature reserve of Hutovo Blato contains one of the richest wetland bird reservations in Southeast Europe. Take in the sights and sounds of this pristine space on foot, by bike, or by boat. Adventurers and outdoor enthusiasts should consider cycling the famous Ćiro Trail. This trail, developed from a historic narrow gauge railway connecting Mostar to Dubrovnik, provides an ideal opportunity to experience Čapljina and the surrounding countryside from a different perspective.

In less than an hour, from Čapljina you can also visit Neum. It is the only town situated along Bosnia and Herzegovina’s 20 km of the Adriatic Sea coastline.



Mogorjelo



Počitelj

Stolac



Old town Vidoški

The Town

Situated on the karst banks of the Bregava River, the enchanting town of Stolac seems to be perfectly nestled within the surrounding hillsides. With archaeological evidence of settlement extending to the late Palaeolithic, Stolac claims the longest history of human inhabitation in all of Bosnia and Herzegovina. The landscape of Stolac perfectly merges cultural and natural heritage, creating an idyllic space best enjoyed by a long afternoon walk. Despite its small size, the town offers an array of historical sites, natural beauties, and restaurants to enjoy during your explorations.

Recommendations

Catch the morning sun as it streams through the waterfalls on the Bregava River as you indulge in a traditional breakfast. Your breakfast fare will undoubtedly include freshly prepared bread made from the flour ground from the mills that still punctuate the river. As the day warms, meander up the path to Vidoški Grad and explore the archaeological remains of the Old Town. The uppermost portions provide an exceptional view of the town below.

Follow this with a leisurely afternoon splashing in the Bregava River and relaxing on one of its hidden beaches. For the

quintessential lunch in Stolac, try the grilled trout and traditional fig cake for which the town is known. As the sun drops, find your way to the medieval necropolis of Radimlja or Boljuni to explore the monumental tombstones – a lasting testament to the presence and culture of those who inhabited the area 700 years ago. Continue your explorations of the area at the Illyrian city of Daorson, perched on the nearby cliffside, or at the Mak Dizdar House, a local museum celebrating Bosnia and Herzegovina's most famous poet; together, these two sites represent the over 2000 years of creative human spirit that has found a home in Stolac. In about half an hour from Stolac, you can also visit Neum, the only town situated along Bosnia and Herzegovina's 20 km of the Adriatic Sea coastline.



Radimlja
UNESCO World Heritage Site



Bregava River



Stolac

- 1 Daorson Winery
- 2 Erovino Winery
- 3 Lug Winery



DAORSON WINERY

Daorson Winery is a gathering of true lovers of local wine and viniculture. The winery was established as a cooperative, the first of its kind in Bosnia and Herzegovina.

Daorson Winery produces wine exclusively from autochthonous grape varieties Žilavka and Blatina. The Daorson Winery and tavern is located within the town of Stolac and is a mere five-minute walk from the center, making it an ideal destination for those who are visiting the town.

As you explore Stolac, take a break and find your way to the winery for a delightful tasting experience; allow yourself to be enticed by the food on offer, and purchase your favorite bottles to take home with you.

CONTACT

- Winemaker Karlo Bošković
- Humska bb. 88360 Stolac
- + 387 66 862 566
- info@vinodaorson.ba
- Facebook: VINO Daorson

ABOUT

- Mon-Fri (arrival on weekends needs to be announced if there are larger groups) 08:00 - 16:00
- Wine bar, Budget
- Tasting room capacity: 10
- Cash, Invoice
- ENG
- No



EROVINO WINERY

Erovino Vineyards and Winery was founded in 2006 in the settlement of Rotimlja on the road between Mostar and Stolac. Erovino and its proprietors are known for embodying the generosity of spirit associated with the people of Herzegovina. The winery and adjoining restaurant provide a wonderful opportunity to taste the wine produced on site, as well as a selection of some of the finest local rakija and an enticing gastronomic offer. If you are unfamiliar with rakija – a strong fruit brandy – this is more reason to make the stop if you find yourself passing by on the way to Trebinje or Neum.

Take the time to enjoy a conversation with your host and hear his story, which will surely leave you speechless. The love of family and inspiration found in the intergenerational tradition of wine production is firmly rooted in this establishment and will impart to you, their guest, an understanding of the indelible connection between the land of Herzegovina, those who work its soil, and the wine which is produced from its vines.

CONTACT

- Winemaker Petar Puljić and Krešimir Puljić
- Rotimlja bb. 88360 Stolac
- + 387 63 906 161, +387 36 861 296
- erovino2006@gmail.com
- Facebook: Vinarija Erovino - Markant

ABOUT

- Mon-Sun: 08:00-21:00
- Family Budget Restaurant
- Tasting room capacity: 250
- Cash, Invoice
- ENG, DE, ITL
- No









LUG WINERY







Lug Vineyards and Winery is located in Crnići near Stolac. This winery identifies strongly as family owned and operates based out of the family home, making it ideal for small groups, families, and individuals who are in search of an intimate wine tasting and gastronomic experience. The winery's products are rooted in traditional recipes which are known to retain a particular, heady aroma that seems to elude those produced by larger wineries.

The origin of Lug Winery and the story of the Perutina family who operate it will contribute to a memorable wine tasting which is accompanied by similar homemade cheeses and prosciutto. If you are in search of a full meal indicative of Herzegovina, look no further. Indulge in lamb, veal, or trout – these ingredients are central to the local cuisine and required eating for all those who explore the region!

CONTACT

-  Winemaker Ivica Perutina
-  Crnići bb. 88360 Stolac
-  + 387 63 244 333
-  ivica.perutina@gmail.com
-  Facebook: Vinarija Lug

ABOUT

-  Mon-Fri: 08:00 - 18:00, Sat: 08:00 - 14:00
-  Family-authentic / Budget
-  Tasting room capacity: 20
-  Cash, Invoice
-  ENG
-  No



Attractions, Museums, and Experiences

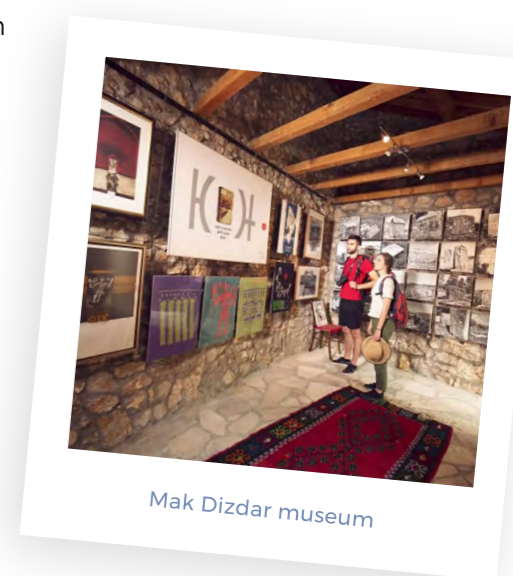
Stolac may be a smaller town, but the many local attractions will keep you enthralled during your visit. Located just 3 kilometers outside of town is Radimlja, a necropolis of medieval tombstones (stećci) that have been recognized by UNESCO as World Heritage Site. Radimlja is one of the most famous sites of this kind in all of Bosnia and Herzegovina and contains 133 monuments representing the variety of stećci with a range of shapes and ornamentation of astounding workmanship that were produced during the later medieval period in the region. If you are intrigued by these monuments, ask about the other necropoli in the area which may also be visited. If you are interested in the earliest human history in the area, a visit to Badanj Cave and the megalithic Illyrian development of Daorson is essential!

Stolac čaršija, historically the town's center of commerce, is nestled in the valley which Stolac occupies. This centralized town square served as the main crossroad of trade for locals, travelers, and traders during the Ottoman period; today, it still bustles with activity as a lovely space to sit and enjoy a coffee or meal while watching the community carry out their daily activities. A stroll through town is a pleasant way to encounter the traditional architecture, religious structures, and historic monuments, all of which are perfectly situated in the stunning natural landscape of the rocky hillsides and the persistent murmur of the Bregava River.

Your path will inevitably climb upward to explore Vidoški Grad, the medieval town and fortress comprised of several layers of architectural development over many centuries of inhabitation, including both the Ottoman and Austro-Hungarian periods. Today, a visit to the archaeological site and largest fortified town in all of Bosnia and Herzegovina is akin to stepping back in time. Explore the ruins and view the town of Stolac from one of the remaining window casings in the architectural remnants at the summit.

An interest in the town's Ottoman past will bring you to the 19th century residential estate of the family Rizvanbegović, still owned by the family. Traveling by foot will ensure that you cross Inat Bridge (the oldest bridge in Stolac), encounter the beautiful mills on the Bregava River, and the Šarić House, the latter of which belonged to one of the oldest and most famous Muslim families in all of Herzegovina.

The stories embedded in these and other locations along the way will enchant you. A museum dedicated to Mak Dizdar will not only introduce you to the celebrated poet himself but give greater insight into the stećci tombstones which punctuate the landscape.





Trebinje Old Town

The Town

Located at the foot of Leotar Mountain, Trebinje is the cultural and economic center of the eastern part of Herzegovina. The serenity of this incredible city, bathed in its Mediterranean climate, belies the turbulent history that has shaped the city you see today. Trebinje captivates visitors through its impressive range of cultural, natural, and spiritual heritage and the experiences it offers. A visit to Trebinje is an exploration of centuries old cultural traditions and gastronomic practices that are intertwined with the landscape that will invite you to experience it firsthand through immersive recreational activities.

Recommendations

In Trebinje, you will awake to sunshine and the sound of the flowing waters of the Trebišnjica River, which is offset by the dense green of the city's parks and natural spaces. Start your day at the green farmers' market in the town center, where you can buy locally grown fruit and vegetables as well as a variety of cheeses produced in the Trebinje area. If you are in search of a more developed gastronomic offer, visit the nearby Herzeg House for a beautiful selection of locally made products, including honey. Local honey production is celebrated on the "Herbs and Honey Route," which offers the opportunity to visit hives and learn about the local beekeeping tradition. Visit the Rural Household of Kisin to sample, experience, and

understand the Slow Food Movement through the production of some of the best quality homemade cheeses and meats in Trebinje. With no shortage of natural water sources in and around Trebinje, participating in some form of water-based activity while visiting is essential!

Join a tour as the day winds down to get a true appreciation of the local history and enjoy the beauty of the town from another perspective by relaxing on a short boat ride through the city center. No visit to Trebinje would be complete without enjoying an incredible gastronomic experience featuring that which is produced by the hands of locals and well-paired with Trebinje's truly exceptional wines. Trebinje is one of those destinations to which you will find yourself returning again and again.



Herzegovina Gračanica Church



Farmers' Market



Trebinje

- 1 Aćimović Winery
- 2 Anđelić Wine Cellar
- 3 Anđušić Winery Dračevo
- 4 Berak Wine Cellar
- 5 Bojanić Winery
- 6 Petijević Wine Cellar
- 7 Sekulović Wine Cellar
- 8 Tvrdoš Monastery Wine Cellar
- 9 Vukoje Winery



AĆIMOVIĆ WINERY

The Aćimović Wine Cellar is a family owned and operated winery in Trebinje. The winery belongs to a new wave of modern winemaking in Herzegovina in an effort to create the highest quality wine produced only in limited batches.

The basic philosophy of "Podrum Aćimović" is reflected in the production of wines that are characterized by elegance and harmony of aroma and taste. The winery is accompanied by a spacious restaurant ideal for larger groups and organizations. Aćimović also has an Ethno house, which provides an authentic depiction of the traditional lifeways of Trebinje's people.

CONTACT

- Winemaker Lazar Aćimović
- Mosko bb, Trebinje 89101
- + 387 65 211 889
- podrumacimovic@yahoo.com
- www.podrumacimovic.wordpress.com

ABOUT

- Mon-Sun: Winery open from 10:00 - 16:00, and restaurant open from 6:30 - 11:00
- Premium, Restaurants and hotel complex
- Tasting room capacity: 80
- Cash, Card, Invoice
- ENG
- Yes (80+ people)





ANĐELIĆ WINE CELLAR

The Anđelić family has been dedicated to viticulture and the production of wine for over a century. The winery, notably, is run by a female sommelier and her children who are all wine enthusiasts and fantastic hosts. The ambiance of the space and the lively disposition of the Anđelić family will make your stay in Trebinje unforgettable.

Their quality wines, specializing in Žilavka and Vranac, are produced through familial devotion to the winemaking practice with the use of the best equipment available. The wine cellar is located seven meters underground and built into natural rock, offering natural conditions for aging the wine at a constant temperature as well as welcome relief to visitors on hot summer days. The wine tasting experience includes a tour of these cellars, delicious nibbles of homemade prosciutto and cheese, and a variety of wines produced on site. The family's compelling history of winemaking will leave you enchanted.



CONTACT

- Winemaker Milica Anđelić
- Gorica bb. 89101 Trebinje
- + 387 59 259 222; + 387 65 940 055;
- milica@podrum-andjelic.com
- www.podrum-andjelic.com

ABOUT

- Mon-Sat: 09:00 - 20:00, Sat: 10:00 - 20:00
- Family, Authentic, Premium
- Tasting room capacity: 50+
- Cash, Card, Invoice
- ENG, DE
- No



ANĐUŠIĆ WINERY DRAČEVO

Located on the road to Mostar and only 30 kilometers from Trebinje is the Herzegovinian village of Dračevo. The village is ideally situated just a short distance from Zavala Monastery and Vjetrenica Cave and occupies the middle of the Popovo Polje field, a place where vines are said to be treated as a family. It is also the home of the Anđušić family Vineyard and Winery, a family enterprise that boasts a tradition of winemaking that has been passed down from generation to generation and is based upon the foundation on dedication and perseverance.

A restaurant and tasting room welcome guests who will, no doubt, be eager to taste the Žilavka and Vranac, produced from grapes cultivated in the surrounding vineyards. Completing the experience of rural Herzegovinian tradition are the cheeses and ham produced on site, providing a delicious accompaniment to the wine, sweeping rural views, and rustic ambiance.



CONTACT

- Winemaker Davor Anđušić
- Dračevo b.b. 89101 Trebinje
- + 387 65 597 925; +397 65 264 057
- vinarijaandjusic@gmail.com
- Facebook: Vinarija Andjusic

ABOUT

- Mon-Sun: 09:00-21:00
- Family-authentic, Budget, Restaurant
- Tasting room capacity: 50
- Cash, Invoice
- ENG, RU
- Yes (9 people)



BERAK WINE CELLAR

The Berak family has one of the most extensive histories in the Trebinje area. The family has been involved in wine production since their beginnings in the Herzegovina region, dating to as early as the 17th century. The Berak Winery is located in the suburban settlement of Police. The family's particular blend of science with centuries-long experience residing in friendly companionship with the Herzegovinian sun makes this cellar distinctive.

The vineyard and winery is especially known for its Rujno wine and the preservation of the now rare autochthonous varieties of Surac, Kadarun, and Plavka. Visit the wine cellar to taste the range of wines produced, including their whites, Žilavka and Chardonnay, and reds, Vranac, Rujno, and Merlot. The family vineyard and winery is surrounded by flowers, vegetables gardens, and fruit orchards, providing the feeling that you are visiting a family who is welcoming you into their home as friends with generosity and warmth.



CONTACT

- Winemaker Aleksandar Berak
- Vojvode Sinđelića 55. 89101
- + 387 65 982 534
- vinarijaberak@gmail.com
- Facebook: Vinarija Berak

ABOUT

- Mon-Sun: 08:00 – 20:00 (with announcement)
- Family-authentic / Budget
- Tasting room capacity: 50
- Cash, Invoice
- ENG
- No



BOJANIĆ WINERY

Winery “Bojanić” continues the story started by Tomo Bojanić at the end of the 19th century in the settlement of Pridvorci, three kilometers from Trebinje. His great-grandchildren have continued this tradition in this village full of history, which the friendly hosts will be happy to tell you about during your visit. The wines of this small family winery are a classic combination of the Herzegovinian tradition and modern wine science, so that with a glass of their wine you get the fragrances and tastes of this region. All their wines and brandies are produced from grapes from their own vineyards, which are only 500 meters away from the place where their products are produced and tasted.

Dimitrije and Stevo, the great-grandsons of the founders of this wine cellar, are part of a family enterprise in which their father and uncle also participate. The female part of this close-knit family is in charge of combining wine and food, and this small family winery is one of those with the most complete wine story in Herzegovina, where grapes have joined family, land and sun in order to continue a tradition of over a hundred years.



CONTACT

- Winemaker Tomo Bojanić- owner
- Pridvorci 28. 89101 Trebinje
- + 387 65 987 462, +387 65 390 249
- podrum_bojanic@yahoo.com
- Facebook: Podrum Bojanic

ABOUT

- Mon-Sun: 09:00 - 21:00
- Family-authentic, Budget
- Tasting room capacity: 20 - 30
- Cash, Invoice
- ENG
- No



PETIJEVIĆ WINE CELLAR

With a stunning view of Goričko Lake and the family vineyards, the Petijević Cellar offers a perfect respite from the Herzegovinian sun. Petijević is located 5 kilometers from the center of Trebinje on the main road to Nikšić, Montenegro.

The family winemaking practice is steeped in history; their commitment to viticulture dates to the early 1900s, a fact documented in a family-owned book about winemaking that was published during that period. Guests are invited to enjoy the home-made food created specifically to accompany the wine tasting and enhance the natural aromas and flavors in the quality wine. What makes the Petijević wine (and indeed, all of the wine produced on Herzegovina's land) distinct from other wines around the world? According to the owner, the wine has a soul that derives from both the sun-drenched land and those dedicated to its production.



CONTACT

- Winemaker Ranko Petijević
- Perovića Most b.b. 89101 Trebinje
- + 387 65 536 826
- podrum.petijevic@gmail.com,
- Facebook: Vinski podrum Petijević

ABOUT

- Mon-Sun: 08:00 – 22:00
- Family-authentic, Budget
- Tasting room capacity: 50-60
- Cash, Invoice
- ENG, ITL, FR
- No



SEKULOVIĆ WINE CELLAR

The story of the Sekulović family is one so many families can relate to – the parents' desire to create something authentic and meaningful through which they can provide a more comfortable life for their children. Working independently, the Sekulović family has slowly built their winery, accompanying vineyard, and their family house in the settlement of Gorica, located close to Trebinje and along the main road to Nikšić.

Today, the family welcomes guests to their cellar to taste what they have achieved through their persistence and hard work: Žilavka, Vranac, Chardonnay, Merlot, and Cabernet. In addition to award-winning wine, traditional brandies are also produced on site and are an essential part of the tasting experience. Your visit to the Sekulović Cellar is sure to be characterized by the warm hospitality for which the region is known.



CONTACT

- Winemaker Bosiljka Sekulović
- Lastvanski put b.b., 89101 Trebinje
- + 387 65 194 052; + 387 65 146 722;
- vinarijasekulovic@gmail.com
- Facebook: Vinarija Sekulović

ABOUT

- Mon-Sun (on request): 08:00 - 22:00
- Family-authentic, Budget
- Tasting room capacity: 50
- Cash, Invoice
- ENG, DE
- No



TVRDOŠ MONASTERY WINE CELLAR

Tvrdoš, a 15th century Serbian Orthodox Monastery, is one of the most compelling historical and religious sites in all of Herzegovina. A visit to the Trebinje area is not complete without having stopped by the monastery for an exceptional cultural experience of notable beauty and significance. The Monastery is surrounded by olive groves, vineyards, and beehives, impeccably maintained by the monks who will share with you the monastery's long history and introduce you to their widely celebrated wines.

The monks of the Tvrdoš Monastery opened the current chapter of their winemaking story nearly a decade ago. Working within the old Vranac vineyard, covering 70 hectares of land, and planting an additional 60 hectares of vine in Popovo Polje, they blended the old with new.

The monastery has two wine cellars. The first cellar dates from the 15th century; here, the Vranac is aged in oak barrels that are a century old. Just 10 meters away, on the bank of the river of Trebišnjica, new cellars have been built and equipped with the latest winemaking technology including a gravity flow facility. The monastery's cellars physically represent the monks' approach to winemaking which merges the accumulated knowledge and skills of 500 years of viticulture with the technology of today. The Tvrdoš Monastery is internationally known for the creation of wines made from both autochthonous and international varieties, including Žilavka, Vranac, Chardonnay, and Cabernet Sauvignon.



VUKOJE WINERY

If you are seeking a more exclusive experience with the highest quality wines, food, and exemplary service with a breathtaking view of Trebinje, visit the Vukoje Wine Gallery. Vukoje may have a shorter history than some of local vineyards, but their limited production of premium wines and alcoholic beverages dating from 1982 is unparalleled. The winery employs modern technologies, a controlled process of fermentation, and traditional aging methods in the oak barrique barrels stored in cellars located 8 meters underground. Along with many individual awards for their range of wines,

Vukoje was awarded the title of the best winery in Southeast Europe. Don't miss the stunning bar and restaurant perched on the sixth and seventh floors of the winery, accommodating up to 300 guests. The location includes expansive views of the town and vineyards that can be enjoyed from both open-air terraces and picture windows. Vukoje also offers visits to the vineyards at the newly built facility at the entrance to Trebinje.



CONTACT

- Winemaker Tihomir Kuduz
- Tvrdoš b.b., 89101 Trebinje
- + 387 59 246 810; +387 59 246 811
- tpodrumi@teol.net
- www.tvrdos.com

ABOUT

- Every day except Sunday: 10:00 - 15:30
- Authentic, Budget, Monastery
- Tasting room capacity: 120
- Cash, Card, Invoice
- ENG, DE, ITL
- No

CONTACT

- Winemaker Radovan Vukoje
- Mirna 28. 89000 Trebinje
- + 387 59 270 370
- podrumvukoje@gmail.com
- www.podrum-vukoje.com

ABOUT

- Whole year - Every day/All day
- Premium, Industrial
- Tasting room capacity: 300
- Cash, Card, Invoice
- ENG, ITL, RU
- No

Attractions, Museums, and Experiences

Around every corner of Trebinje, there are compelling sites, stories, and landscapes. At the heart of the city is the Old Town, a historic core developed during the later Ottoman period in the 18th century. This walled area, ideally situated on the banks of the Trebišnjica River, is of major historic significance and home to incredible examples of unique Ottoman architecture, objects, and monuments; the recent and continued restoration efforts have been carried out with attention to detail and have captured the ambiance of the location which sits at the crossroads of several cultures. The Arslanagić Bridge, Trebinje's most famous monument dating from the same period, is an incredible example of 16th century architecture included on the list of National Monuments. The bridge was built by Ottoman grand vizier Mehmed-Pasha Sokolović in 1574 to honor his son, who was killed just prior to the bridge's construction during the Ottoman-Venetian War.

Your exploration of Trebinje should lead you to the Summer Patio Platani, a green oasis where guests enjoy refreshment and authentic cuisine while relaxing in the shade of the town center's majestic trees. To further connect with members of the community and support small local businesses, visit the Green Farmers' Market which features an incredibly diverse range of foods and other handmade products from Herzegovina. If you have an interest in Herzegovina's natural and locally made

products, join a specialized tour to experience herb-picking or to taste and learn about the local honey, cheese, and craft beers.

Perhaps the best way to become acquainted with Trebinje is to learn the city's history and culture through an engaging visit to the Museum of Herzegovina. Conveniently located in the central area of Trebinje, the museum contains several exhibits and nearly 400 paintings, sculptures, and other artifacts that showcase the story of Trebinje.



Arslanagić Bridge



Trebišnjica River

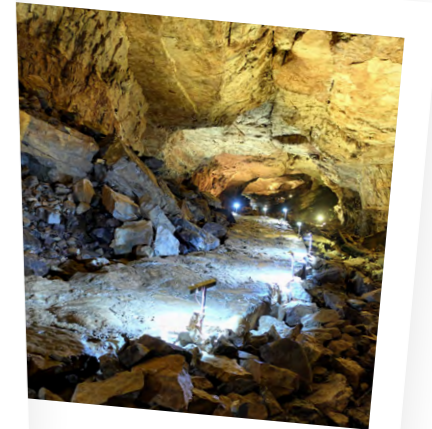
There are various other monuments worth visiting in Trebinje, including the ruins of Strač, one of the largest fortified sites in the Balkan Peninsula. Other intriguing options for those in search of history and its architectural remnants include Branković Tower, Old Town Klobuk, and Old Town Mičevac.

The religious and spiritual history of Trebinje and its surroundings is also noteworthy. The region is home to numerous monasteries, churches, and mosques including the monasteries of St. Peter and Paul, Zavalá, Hercegovska Gračanica, Duži, and Tvrdoš; the churches of the Holy Transfiguration of God St. Elijah, St. Archangel, and St. Clement as well as the Cathedral of the Holy Mother of God; and the Sultan Ahmed-Emperor and Osman-Pasha Mosques. Amongst these, the Hercegovska Gračanica, constructed to honor the wish of the famous Serbian poet Jovan Dučić, may be the most visited religious site in East Herzegovina. Tvrdoš Monastery has exceptional religious significance as one of the oldest monuments in the region, but may be even more widely acclaimed for the preservation of its deeply rooted tradition of winemaking dating to the 15th century. In addition to providing visitors a memorable wine tasting experience in its private cellars, the impressive views of the Trebišnjica River will not be easily forgotten.

In addition to the historical and architectural heritage, Trebinje offers an array of recreation and outdoor activities that enable visitors to immerse themselves in the natural beauty of the region. Whether you would like to experience Trebinje from above during a paragliding excursion, fish in the Trebišnjica River and Trebinje Lakes, explore its dramatic landscapes on a bike tour, descend underground on tours of Vjetrenica Cave, or perhaps dive Bileća Lake or the walls of the Old Town – the options are seemingly endless.



Tvrdoš Monastery



Vjetrenica Cave



Cultural route
of the Council of Europe
Itinéraire culturel
du Conseil de l'Europe



As of September 2022, the Herzegovina Wine Route in Bosnia and Herzegovina is a new member of the Iter Vitis Cultural Route of the Council of Europe! Iter Vitis was certified in 2009 and today it includes 23 countries, with one of the main objectives relating to the promotion and protection of the European rural landscape, considered as a tangible and intangible asset with high added value.

About Iter Vitis

Wine tourism focuses on more than wine, featuring local attractions, cultural heritage, natural resources, agritourism and gastronomic offer. As a cultural route, Iter Vitis aims to promote the knowledge of the wine producers built over generations, vineyards and the people who work there rather than simply the finished product.

The culture of vine and wine and the wine-growing landscape are a material and immaterial heritage of the community, an essential

component of the history of a territory, signs that can be read and experienced: this is the assumption at the base of the European Cultural Route of the Vine and Wine Iter Vitis - Les Chemins de la Vigne.

Iter Vitis in Bosnia and Herzegovina

The Foreign Trade Chamber of Bosnia and Herzegovina (FTC BiH) is the national Iter Vitis partner, which initiated and secured the recognition of the Herzegovina Wine Route as an Iter Vitis cultural route. Based on Iter Vitis criteria, FTC BiH will lead the promotional activities related to Iter Vitis and manage the expansion of Iter Vitis membership to include the municipalities (cities), wineries, wine clubs, and all other businesses relevant to the development of the Herzegovina Wine Route.



Partners



DEVELOPING SUSTAINABLE TOURISM
IN BOSNIA AND HERZEGOVINA (TURIZAM)

The Herzegovina Wine Route is one of the flagship projects of USAID Developing Sustainable Tourism in Bosnia and Herzegovina (Turizam). It is developed in partnership with wineries, tourism boards, travel agencies, and municipal authorities across Herzegovina and nationally. Wine tourism is a fast-growing niche, attracting higher-yield travelers with longer stays, thus addressing some of the significant challenges the BiH tourism industry faces.

USAID Turizam launched its Herzegovina Wine Route activities by conducting a detailed product assessment, identifying 29 leading wineries and over 100 experiences to be included in the first phase of route launch. USAID Turizam signed an implementation plan with the Foreign Trade Chamber of Bosnia and Herzegovina to lead route development activities with the support of local partners. In cooperation with relevant stakeholders, USAID Turizam developed a business plan, including a governance model and a new visual identity of the HWR.

USAID Turizam further supported the international promotion of the route through two wine industry events, Salon Žilavka in Trebinje and Blaž in Međugorje. In addition to producing a new website for the route, USAID Turizam researched the history of

wine in Herzegovina, and created a promotional brochure with extensive information and updated photography of participating wineries and tourism experiences.

USAID Turizam's significant achievement is the certification of HWR as an Iter Vitis Cultural Route of the Council of Europe, which will significantly contribute to its international recognition and attractiveness as a travel destination.

Over the following period, USAID Turizam will intensify promotional efforts of the HWR, supporting local travel agencies in creating and selling more wine experiences to international travelers.

The most distinguishing feature of the Herzegovina Wine Route is the excellent wine produced and its families and people. USAID Turizam is supporting family-owned wineries and businesses to thrive by showcasing the region's true authentic heritage of wine, gastronomy, and culture.

To learn more about the project's activities, please visit www.turizambih.ba and other social media platforms.



VANJSKOTRGOVINSKA KOMORA BOSNE I HERCEGOVINE
СПОЉНОТРГОВИНСКА КОМОРА БОСНЕ И ХЕРЦЕГОВИНЕ
FOREIGN TRADE CHAMBER OF BOSNIA AND HERZEGOVINA

The Foreign Trade Chamber of Bosnia and Herzegovina (FTCBiH) has been in existence for 110 years. FTCBiH is an association of Bosnia and Herzegovina companies, producers, and service providers registered for foreign trade activities (import and export), including winemaking and tourism associations, as well as the hospitality industry.

FTCBiH activities include advocating for members' interests in the country and abroad, introducing them to possible partners, offering services of strategic product promotion in foreign markets aimed at achieving a more favorable business environment, expediting and establishing larger capacities, and improving and enhancing the competitiveness of local products and services in the domestic and international markets. The FTCBiH has local offices in Mostar and Banja Luka, in addition to its headquarters in Sarajevo.

Check out www.komorabih.ba for further information.

Mostar, Čitluk, Ljubuški, Čapljina, Stolac, and Trebinje are the six cities and municipalities in Bosnia and Herzegovina with the biggest grape output and wine production.

In addition, the tourism boards HNK-HNZ and local tourism organizations such as Visit Ljubuški, GoTrebinje, Čapljinka, and emerging tourism boards in Mostar, Stolac and Čitluk will have a significant impact on the expansion of HWR as a whole.





Discover the ancient history of winemaking and enjoy unforgettable moments in Herzegovina's vineyards!

CONTACTS

Local Tourist Organizations

Tourism Organization of Herzegovina-Neretva Canton

📍 Dr. Ante Starčevića bb, Mostar
☎ + 387 36 355 090
✉ hercegovina@hercegovina.ba
🌐 www.hercegovina.ba

Čapljinka (Čapljina Tourism Organization)

📍 Mate Bobana bb, Čapljina
☎ + 387 36 806 1471
✉ info@capljinka.ba
🌐 www.capljinka.ba

Visit Ljubuški (Ljubuški Tourism Board)

📍 Dr. Ante Vukšića 2
☎ + 387 39 833 860
✉ info@visitljubuski.com
🌐 www.visitljubuski.com

Tourism Organization of Trebinje

📍 Preobrazenska, Trebinje
☎ + 387 59 273 120
✉ gotrebinje@gotrebinje.com
🌐 www.gotrebinje.com/en/

Tourism Organization of Stolac (in establishment)

📍 Banovinska bb, Stolac
☎ + 387 36 853 101
✉ grad@stolac.gov.ba
🌐 www.stolac.gov.ba

Čitluk Tourism Organization (in establishment)

📍 Trg žrtava Domovinskog rata 1, Čitluk
☎ + 387 36 640 500
✉ info@citluk.ba
🌐 www.citluk.ba

Emergency Contacts Numbers

Civil Protection Operations Centers - **121**
Police - **122**
Firefighters - **123**
Emergency Medical Care - **124**
Roadside Assistance - **1282/1285/1288**

MOSTAR ATTRACTIONS



Mostar links:

Hotels <https://bit.ly/mostarhotels>
Motels <https://bit.ly/mostarmotels>
B&Bs <https://bit.ly/mostarbnb>
Restaurants <https://bit.ly/mostarres>
Travel agencies <https://bit.ly/mostarta>

Cultural Heritage

Old Bridge and Old Town Area <https://bit.ly/mostarbridge>
Tara and Halebija Towers <https://bit.ly/tarahalebija>
Muslibegović House, Kajtaž House, and Bišćević House <https://bit.ly/historichouses>
Partisan Memorial Cemetery <https://bit.ly/mpcmtry>
Sahat Kula <https://bit.ly/sahatkula>
Stjepan Grad <https://bit.ly/stgrad>

Natural Heritage

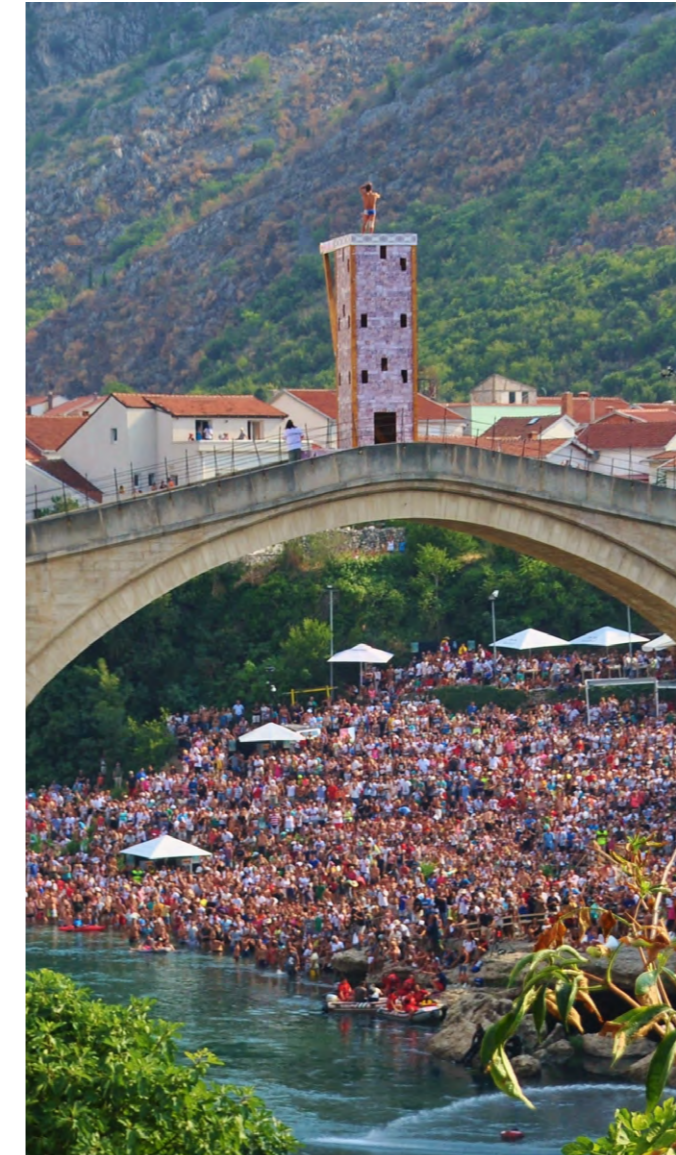
Vrelo Buna <https://bit.ly/vrelobune>
Canyon of Bijela River within a Cave - Mostarska Bijela <https://bit.ly/mobijela>

Religious Heritage

Koski Mehmed Pasha Mosque <https://bit.ly/kmp1617>
Tabačica Mosque <https://bit.ly/tabacica>
St. Peter and Paul Church and Franciscan Monastery <https://bit.ly/francmo>
Serbian Orthodox Church and Old Cemetery <https://bit.ly/ort1834>
Orthodox Monastery Žitomislići <https://bit.ly/zitomislici>
Blagaj Tekke - Dervish House <https://bit.ly/btekija>

Museums

Museum of Herzegovina <https://bit.ly/mherceg>
Old Bridge Museum <https://bit.ly/bridgem>
Bosnaseum <https://bit.ly/bosnaseum>
Hamam Museum <https://bit.ly/hamamm>
The Hub of Fine Arts <https://thehub.ba/>



Cultural Centers

Cultural Center and Gallery Herceg Stjepan Kosača <https://bit.ly/dhskos>
Center for Culture <https://bit.ly/mo-czk>

Gastronomy

Craft Beer Tasting <https://bit.ly/oldbridz>
Traditional Coffee <https://bit.ly/caffedealma>

Outdoor Activities

Mountain Biking and Cycling <https://bit.ly/prirodamo>
Hiking and Backpacking <https://bit.ly/prirodamo>
Paragliding <https://bit.ly/fortica>
Swimming <https://bit.ly/prirodamo>
Rafting and Boating <https://bit.ly/raftmo>
Ziplining <https://bit.ly/fortica>
Fortica Skywalk <https://bit.ly/3skymo>

Events

Mostar Summer Fest <https://bit.ly/mostarsf>
Open City Mostar <https://bit.ly/ocmostar>
Traditional Bridge Diving Competition <https://bit.ly/447mo>
Red Bull Cliff Diving <https://win.gs/3AQy9eo>
New Year's Eve Advent <https://bit.ly/adventmo>
Mostar Spring <https://bit.ly/moproljece>
Mostar run weekend <https://mostar.run/>
MOF Mostar Film Festival <http://moff.ba/en/>
Blues and Rock Festival <https://mostarblues.com/>

ČITLUK ATTRACTIONS



Čitluk/Međugorje links:

Hotels <https://bit.ly/citlukh>
<https://bit.ly/citlukh2>

B&Bs <https://bit.ly/citlukp>

Restaurants <https://bit.ly/citlukr>

Travel agencies <https://bit.ly/citlukta>

Cultural and Natural Heritage

Hajduk Tower on Kručevića Hill <https://bit.ly/hajdukula>

Religious Heritage

Međugorje Apparition Hill and Blue Cross <https://bit.ly/ahillbluec>

Sanctuary of Our Lady Queen of Peace <https://bit.ly/svkmira>

Church of Saint James the Greater (Apostle) <https://bit.ly/mchurchsj>

Castle of Nancy and Patrick Latta <https://bit.ly/castlemedj>

Museums

Wine Museum <https://bit.ly/winecitluk>

Gallery of Friar Didak Buntić <https://bit.ly/citlukg>

Gastronomy

Traditional delicacy Čufter <https://bit.ly/cufterc>

Events

Blaž Enology Wine Fest <https://bit.ly/blazeno>

Days of Grape Harvest <https://dbg.ba/>

Youth Festival <https://mladifest.com>

LJUBUŠKI ATTRACTIONS



Ljubuški links:

Accommodation <https://bit.ly/ljubuskia>

Gastro offer <https://bit.ly/ljubuskig>

Events <https://bit.ly/ljubuskie>

Cultural Heritage

Stjepan Herceg Fortress <https://bit.ly/ljubuskic>

Roman Military Complex in Gračine <https://bit.ly/ljubuskic>

Stećci Necropoli <https://bit.ly/ljubuskic>

Natural Heritage

Kravica Waterfalls <https://bit.ly/natljubuski>

Kočuš Waterfalls <https://bit.ly/natljubuski>

Religious Heritage

Franciscan Monastery <https://bit.ly/humaclj>

Museums

Franciscan Monastery Museum in Humac <https://bit.ly/ljubuskic>

Outdoor Activities

Paragliding <https://bit.ly/paraglji>

Cycling <https://bit.ly/cycliju>

Canoeing <https://bit.ly/kayakslj>

Off-roading <https://bit.ly/actljubuski>

Gastro Activities

Smokva Wine Club <https://bit.ly/smokvaw>

Events

Ljubuški Wine Weekends <https://bit.ly/wineljubuski>

Wine event <https://bit.ly/kusajjiv>

Ljubuški Outdoor Festival <https://bit.ly/ljubuskiof>

Ljubuški Carnival <https://bit.ly/karnevallj>

ČAPLJINA ATTRACTIONS



Čapljina links:

Hotels <https://bit.ly/hotelcp>

Motels <https://bit.ly/motelcp>

Restaurants <https://bit.ly/restcp>

Travel agencies <https://bit.ly/ta-cp>

Cultural Heritage

Mogorjelo and Gabela <https://bit.ly/mgrjlcg> ; <https://bit.ly/gabcp>

Počitelj <https://bit.ly/pctlj>

Kamen Bridge <https://bit.ly/kmnmcp>

Desilo <https://bit.ly/desilocp>

Bridge in Klepci <https://bit.ly/klepci>

Natural Heritage

Hutovo Blato <https://bit.ly/htvbtl>

Outdoor Activities

Fishing <https://bit.ly/canoecp>

Bird Watching <https://bit.ly/hbsafcp>

Canoeing and Boating <https://bit.ly/canoecp>

Cycling <https://bit.ly/cyccp>

Events

International Summer Carnival <https://bit.ly/krnvlcp>

Food and Tradition Festival Čapljina on a Plate <https://bit.ly/capljinaut>

STOLAC ATTRACTIONS



Stolac links:

Accommodation <https://bit.ly/hstolac>

Restaurants <https://bit.ly/stolacr>

Cultural Heritage

Radimlja and Boljuni <https://bit.ly/radbolj>

Daorson <https://bit.ly/daorson>

Badanj Cave <https://bit.ly/badanjs>

Čaršija <https://bit.ly/carsijas>

Medieval Town Vidoški <https://bit.ly/vidoski>

Begovina <https://bit.ly/begovina>

Bregava Mills <https://bit.ly/brmills>

Podgrad Čaršija <https://bit.ly/podgrad>

Šarić House <https://bit.ly/saricakuca>

Sara's Bridge <https://bit.ly/sarinmost>

Natural Heritage

Bregava River <https://bit.ly/bregava>

Provalije Waterfall <https://bit.ly/provalije>

Plaža Swimming Area <https://bit.ly/plazastolac>

Hutovo Blato <https://bit.ly/hutovob>

Religious Heritage

Čaršija Mosque <https://bit.ly/carsijas>

Ćuprija Mosque <https://bit.ly/cuprijam>

Rav Moshe Danon Burial Site <https://bit.ly/moshedan>

Stolac Tekija <https://bit.ly/tekijas>

Serbian Orthodox Church at Ošanjići <https://bit.ly/crkvasv>

Museums

Mak Dizdar House <https://bit.ly/makhiza>

Outdoor Activities

Boating <https://bit.ly/ecostlc>

Events

Herzegovina Fruits of the Mediterranean
<https://bit.ly/pmdtrns>

Slovo Gorčina <https://slovogorcina.ba/>

Stolačka Tarča <https://bit.ly/stolackat>

TREBINJE ATTRACTIONS



Trebinje links:

Hotels <https://bit.ly/trebinjeh>
Motels <https://bit.ly/trebinjem>
Hostels <https://bit.ly/trebinjehst>
B&Bs <https://bit.ly/trebinjep>
Apartments <https://bit.ly/trebinjepa>
Rural homestays <https://bit.ly/trebinjerur>
Other accommodation <https://bit.ly/trebinjety>
Restaurants <https://bit.ly/trebinjeres>
Travel agencies <https://bit.ly/trebinjeta>
Activities <https://bit.ly/trebinjeact>
Adventure tourism <https://bit.ly/trebinjead>

Cultural Heritage

Old Town <https://bit.ly/starigradt>
Arslanagić Bridge <https://bit.ly/trebisnjica>
Fortress Strač <https://bit.ly/tstract>
Branković Tower <https://bit.ly/brankovic>
Old Town Mičevac <https://bit.ly/micevac>

Natural Heritage

Vjetrenica Cave <https://bit.ly/vjetrenica>
Olm Observatory <https://bit.ly/covjecijar>

Religious Heritage

Monastery of St. Peter and Paul <https://bit.ly/pet-pavm>
Sultan Ahmed - Emperor's Mosque <https://bit.ly/sultanahm>
Osman - Pasha Mosque <https://bit.ly/osmanpdz>
Church of St. Elijah <https://bit.ly/svilije>
Church of St. Archangel <https://bit.ly/crkvasva>
Church of St. Clement <https://bit.ly/csvklimenta>
Cathedral of the Holy Mother of God <https://bit.ly/cath1022>
Duži Monastery <https://bit.ly/manduzi>
Zavala Monastery <https://bit.ly/zavalam>
Tvrdoš Monastery <https://bit.ly/tvrdosm>
Hercegovačka Gračanica <https://bit.ly/hgracanica>

Museums

Museum of Herzegovina <https://bit.ly/muzejher>



Gastronomy

Summer Patio Platani <https://bit.ly/platanit>
Green Market <https://bit.ly/zelenap>

Outdoor Activities

Paragliding <https://bit.ly/paragtrb>
Fishing (Trebišnjica River and Trebinje Lakes) <https://bit.ly/trfishing>
Canoeing (Trebišnjica River) <https://bit.ly/kanusaf>
Cycling <https://bit.ly/cyctrebinje>
Diving (Bileća Lake and Old Town Walls) <https://bit.ly/posejdon>
Bird Watching <https://bit.ly/birdtrebinje>

Events

Salon Žilavke <https://bit.ly/szilavke>
Herceg Fest <https://bit.ly/hfestt22>
Mediterranean and European Film Festival <https://bit.ly/trebinjeff>
Music&More SummerFest <https://bit.ly/mnmsf>
Days of Trebišnjica River <https://bit.ly/dtrebisnjica>



Typical meza (finger foods) served in Herzegovinian wineries, consisting of locally produced prosciutto, cheese, tomatoes and fruit

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DEVELOPING SUSTAINABLE TOURISM
IN BOSNIA AND HERZEGOVINA (TURIZAM)



VANJSKOTRGOVINSKA KOMORA BOSNE I HERCEGOVINE
СПОЉНОТРГОВИНСКА КОМОРА БОСНЕ И ХЕРЦЕГОВИНЕ
FOREIGN TRADE CHAMBER OF BOSNIA AND HERZEGOVINA

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