



HERACLEA
LUXURY HERITAGE ACCOMMODATION

Wine & Gourmet Package



If you are a wine and food lover, want to enjoy and learn a little bit more about Croatian wine and traditional cuisine, our wine & gourmet package is for you.

Apart from enjoying accommodation in Villa Heraclea, Villa's wine cellar and Spa facilities and house wine Meneghetti, you will have a chance to meet Hvar's most renowned wine makers, taste and get to know more about their wines while chatting with them in their lovely wineries. You will then discover secrets of Croatian traditional sea food, as well as enjoy the slightly different tastes from the inlands of the island of Hvar.

Package General Info



What our package includes

Day 1. Arrival on the Island of Hvar, Introducing the Villa, Town of Hvar Gazing

Day 2. Island Wine and Culinary Picnic

Day 3. Food and Wine Paired Dinner

Day 4. Free Day

Day 5. Departure day

The Price of the Package

Period: 27.09. - 01.11.2014. & 04.04. - 02.05.2015. & 03.10. - 31.10.2015.

Minimum: 2 people

Price per person per package: 680 EURO

Including:

- 4 nights in Villa Heraclea
- Use of spa facilities: Jacuzzi, swimming pool, sauna, massage room
- House manager Ana, at your service entire time of your stay
- Island Wine and Culinary Picnic
- Food and Wine Paired Dinner

* Should you wish to stay longer, additional charge of Euro 100 per day per person will be applied

* Should you have any additional or different inquiries, we will be happy to incorporate it to this program

DAY 2

Island Wine & Culinary Picnic



Experience

Private tour to Bastijana, one of Croatia's premier wineries located on island Hvar and authentic island culinary picnic at the picturesque village of Vrisnik hosted by one of the best Croatian olive oil producers, Mr. Borivoj Bojanic.

Tour Description

Our glorious half day tour begins in the "heart of Island of Hvar". We will head South, passing through the island's 1400 meter long stone tunnel to finally reach the island's most important wine region—the lush vineyards located on the shoreside cliffs. Continuing further to Jelsa we will visit one of the most famous Croatian winemakers, the Bastijana Wine cellar.

Winery Bastijana

Our tour of the winery includes visit to production and cellar storage facilities (loaded with barrique barrels) and an organized wine tasting in 4 courses that will be combined with island finest local appetizers. Our host will be Mr. Andro Tomic, one of the most famous wine producers in Croatia. His wines have conquered and dazzled the world many times and continuing to do so. "La Revue du vin de France", the respected wine magazine, appraised his wines as being a benchmark for the future millennium. We invite you to try his Mali Plavac, made from grapes grown on the southern hills. You'll also enjoy his award-winning port wine.

Olive Grove

After Bastijana wine cellar tour and tasting we will head to an olive grove for a fabulous lunch or dinner. This trip ends with an authentic island culinary picnic at the picturesque village of Vrisnik. Your host is one of the best Croatian olive oil producers, Mr. Borivoj Bojanic. His grove has an amazing view of Hvar's 2234 year-old Ager field, a UNESCO World Heritage Site, the oldest preserved agriculture plain in the world. As you savor the subtle flavors of all the local herbs and condiments used in the preparation of your meal and gaze out at Ager field, you will understand the essence of island living among unspoiled nature.

Meeting Point

Villa Heraclea. Recommended departure time between 10AM and 12AM or between 1PM and 4PM. However, we can organize it any time that suits you best.

End Location We will end the tour at any location that you prefer.

Duration This is a half day tour lasting 4 to 6 hours.

Package includes described program, transport with air-conditioned 4WD Toyota Land Cruiser or Mitsubishi Pajero, wine tour guide and meal.

Menu

Appetizer

Local Cheese with island extra virgin olive oil/marinated anchovies and olive patè

Main Course

Barbeque/Stewed fish prepared in the 'hunter's way' on an open fire/Grilled fish/ Grilled fish wrapped up with bacon

Dessert

Fritule – local biscuit/Caramelized almond – traditional Hoar's dessert

Beverage

Grappa-local brandy, wine, water, coffee



DAY 3

Food & Wine Paired Dinner



For this wonderful experience we have involved our friends, owners of the beautiful, private restaurants to come together and prepare something special for you. It the seafront venue located in an old olive oil factory in city of Jelsa on Islad Hvar, hosted by Mr Ivo Dubokovic, one of the most celebrated Croatian wine makers who was born in Jelsa, you will have a chance to enjoy an unforgettable food and wine paired dinner.

Tour Description

Jelsa is located in the very center of the island of Hvar only 25 km from City of Hvar, which will take us approximately 20 minutes by car.

Meeting point Villa Heraclea

Departure

Between 6PM and 8PM. Should you have any other times that fit you more, we will be happy to change departure time.

Duration 3 to 4 hours

What is included

Described program, transport and menu paired with the glass of wine for each course

Menu

*Squid and Pine Nuts Salad paired with Moja B
(Bogdanusa, the only truly authentic wine that
originates from the Island of Hvar)*

*Home-made fettucini clams paired with Moja M
(Marastina, an authentic Hvar white wine)*

*Mr and Mrs Jones Salad paired with 2718 hour of sun
in the bottle (Plavac Mali grown on the island Hvar's
UNESCO protected 2400 year old agricultural plain)*

*Shark filet in wine sauce paired with premium top
quality Medoid (Plavac Mali grown on the south hills of
island of Hvar produced in limited quantities)*

*Cheese with honey and fefferon oil paired with prosecco
Proi Poljubac (traditional and local sweet dessert wine)*

*Ravioli with chesse and nutella paired with Don Petar
(Sweet dessert wine)*



Enjoy!

Heraclea Hvar

