

SPAR— KLING WINES

Plešivica
Jastrebarsko
Croatia





PLEŠIVICA

Plešivica is a subregion of hilly Central Croatia. It includes the vineyards of Samobor, Plešivica–Okić, Sveta Jana, Krašić and Ozalj–Vivodina

Vine cultivation in this area was started by the Thracians and Celts before our era. The vineyards were planted on soils formed 1.8 million years ago. The moderately continental climate and its yearly precipitation ensure an excellent area for growing vines.

Due to these conditions, the world's best varieties, Rhine Riesling, Pinot Noir, Chardonnay, and Sauvignon managed to complement the traditional Austro-Hungarian assortment most beautifully.

Winegrowers and winemakers are well educated for growing vines and wine production simultaneously gaining additional knowledge through regular trips to the best European and other worldwide wine regions.

The best Croatian sparkling wines have been arriving from Plešivica for over 30 years, and during the last decade, winemakers have settled on the world's top with amber, extended macerated white wines.

WINE— MAKERS OF PLEŠIVICA SPARKLING WINES

Franjo Jambrović (1926–2006) is responsible for the fact that Plešivica sparkling wines are the best in Croatia and beyond. He started with the Zlatni perlan sparkling wine in the 80s of the last century, introducing the modern era of sparkling wine production with the classic method of 2nd fermentation in the bottle.

Dobra berba – Piena ●

Ivančić Griffin ●

Kurtalj ●

Gregorić Ž. ●

Jagunić ●

Korak ●

Braje ●

Tomac ●

Šember ●

Kunović ●

● Kolarić – Coletti

● Tomac & Bajda

A close-up photograph of two champagne flutes filled with sparkling wine, showing effervescence and bubbles. The glasses are set on a rustic wooden surface. The background is softly blurred, showing hints of other glasses and a warm, indoor setting.

SPARKLING WINES & CHAMPAGNES

SPARKLING WINES are wines with an increased amount of carbon dioxide produced by a 2nd fermentation in a bottle or wine tank, which gives the wines a special freshness. Wines to which carbon dioxide has been added can be called sparkly, but not sparkling wines.

CHAMPAGNES are sparkling wines found only in the French region of Champagne, produced according to strict rules prescribed by the *Le Comité Interprofessionnel du Vin de Champagne (CIVC)*, an association of grape growers, wine producers, and traders.

SPARKLING WINES ARE LIKE PEOPLE

It's hard to categorize people by character, the same goes for sparkling wines. But there are four basic categories, sparkling wines with spirit, heart, body, and soul. Each is drunk on a different occasion or with a different dish.

- ❶ **With spirit** → light and refreshing, ideal as aperitifs and refreshments, pink wines pair perfectly with strawberries
- ❷ **With body** → white wine from red grapes, pairs well with raw shellfish and white fish or white meat dishes
- ❸ **With heart** → aged sparkling wines perfect for festive occasions and lighter red meat dishes
- ❹ **With soul** → sparkling wines from the best grapes and the best years are great whenever they are at hand

WHITE WINE OUT OF RED GRAPES

Sparkling wines are mostly made as white or pink, regardless of whether only white grape or red varieties are used. They contain special labels on the labels *blanc de blancs* (white from white) or *blanc de noirs* (white from black) if they are only from white Chardonnay or only from Pinot Noir. The varieties can, of course, be mixed as the producer wishes.

SPARKLING WINE PRODUCTION

The best sparkling wines are produced by the double fermentation process: first, still wine is made in barrels or tanks, and then the Champagne method takes place in six steps

1.

BLENDING



Wines of different varieties from different positions and even different vintages are blended. At this stage, every wine-maker has its little secrets.

2.

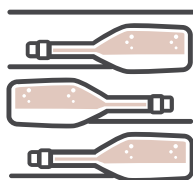
BOTTLE FILLING



When filling, *liqueur de tirage* is added to the wine, a mixture of wine, yeast, and yeast food, and the bottles are closed with a metal crown cap.

3.

SECOND FERMENTATION



The bottles are stacked horizontally in a cellar with a constant temperature of about 12 degrees and left so that the *liqueur de tirage* can process bubbles. This process lasts four to six weeks.

4.

THE *SURLIE* STAGE



The yeasts that have done the 2nd fermentation have become fine lees that will give the sparkling wine special aromas and taste during the several months or years of maturation.

5.

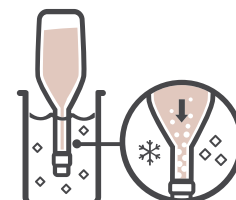
REMUAGE OR RIDDLING



From a horizontal position, the bottles are carefully and gradually rotated to a vertical position so that the lees collect in the neck of the bottle. This used to be a manual process, but now it is more common to do it with machines.

6.

DISGORGING



The neck of the bottle is frozen and when the crown cap is opened, the pressure expels the lees out of the bottle. *Liqueur de dosage* is added, which regulates the aromas and sweetness of the champagne/sparkling wine. Finally, the bottle is closed with a cork.



METHODS

CLASSIC (*CHAMPAGNE*) METHOD

The 2nd fermentation occurs in bottles and gives finer bubbles. This process lasts longer, so the wines tend to be more complex and mature.

TANK (*CHARMAT*) METHOD

The second fermentation takes place in tanks. The process is faster, the production is more economical, and the end result is that the wines are fresher, smoother and more affordable.

THE RURAL METHOD

Originating from the Italian Piedmont region, the bubbles are formed in the jars by a single fermentation process. The wines are then bottled and stored until spring.

PÉT NAT

Natural sparkliness (*pétillant naturel*) is the production in a bottle by a single fermentation. It is constantly on yeast, which makes the wines refreshing, light, often cloudy.

NATURAL PEARLY WINES

The 2nd fermentation occurs in the tank, the process is relatively short and the wines have half the pressure of other fermented wines, so they are also called semi-sparkling.

SPARKLING PEARLY WINES

Carbon dioxide is added to still wine, as is the case with mineral water. It can be a fine wine, but it does not have the complexity that would occur from a natural 2nd fermentation.





OPENING A SPARKLING WINE

- Cool the bottle well before opening, preventing uncontrolled spillage, and serve the sparkling wine immediately.
- Cut the foil that protects the top of the bottle and the cap with a knife. It's good to take it off whole because the metal scraps on the bottle look messy.
- With a clean towel, hold the top of the bottle, the wire, the cap, and the stopper. This will avoid the cork popping out and the wire will not injure the palm.
- Tilt the bottle and unscrew the wire holding the cork. Keep it on top of the bottle as this will make it easier to keep the cork on if it decides to come out on its own.
- Firmly hold the cork with one hand, grasp the bottom of the bottle with the other, and turn it slightly. If the cork rotates, it may burst in the bottle.
- Once the cork starts to move, the pressure will start to eject it. It should be released slowly and taken out after you can hear that some air has come out.
- If some cork crumbs are left on the inside of the bottle, clean them with a clean towel and proceed to serve the sparkling winemaking sure the foam does not come out of the glass.

SERVING TEMPERATURE FOR SPARKLING WINES

6 — 8 °C

Sweet and aromatic sparkling wines, pearl wines, carbonated wines.

8 — 10 °C

Sparkling wines produced by the Charmat method.

8 — 10 °C

Younger sparkling wines produced by the classical method.

10 — 12 °C

Aged sparkling wines produced by the classical method.

Sparkling wines should be chilled to two degrees lower to warm to the recommended temperature during opening and serving.

*Hold the Cork,
Twist the Bottle*

GLASSES

It's nice to watch the pearling of a sparkling wine, the rising bubbles from the bottom of the glass to the top, it's also nice to smell, taste, and even listen to it...



COUPE or SAUCER

A wide and shallow glass that was popular in the first half of the 20th century. It looks nice but tends to lose bubbles and aromas pretty quickly.



FLUTE

An elegant, tall, and narrow glass suitable only for the simplest sparkling wines because it does not allow you to enjoy all the aromas found in more mature wines.



TULIP

It expands and then narrows at the top which allows the development of aromas that are then directed to the nose when tasted. Made for serious sparkling wines, the more mature the wine, the bigger and wider the glass should be.

SPARKLING WINES

of PLEŠIVICA
WINEMAKERS



After the 2nd fermentation, the wine is aged in bottled yeast for two years. That is why bread crust and brioche can be felt with fruit aromas.



Pearls evenly and long, the flavor is refreshing and the wine is an excellent aperitif, as well as an excellent thirst quencher on a warm day

TOMAC MILLENNIUM

Brut

The base wine contains 70% of a mixture of varieties from the old vineyard and 30% of Chardonnay. The fermentation method is classic.

Yeast scents break through the aromas of wild strawberries, citrus, and dried fruit



It pairs well with salads with white meat, shrimps and prawns, and pasta with meat sauces that are not too spicy

TOMAC ROSÉ

Brut

Made from Pinot Noir by the classic method, and aged in a bottle for two years.

It is been aged in a bottle of yeast for almost four years, so it smells of almonds, bread, butter, honey...

Pairs well with shellfish, crabs, salmon, white meat dishes, pasta with white sauces



TOMAC DIPLOMAT

Extra Brut

A distinctive champagne-style sparkling wine. The base wine is made of Chardonnay spiced with 20% Žuti Plavac.

The base wine is from Chardonnay (50%) and a blend of white varieties from an old vineyard

Decanter ranked the 2010 vintage among the 75 most exciting wines in the world in 2016



TOMAC AMFORA

Brut Nature

The world's first sparkling wine produced from a base wine grown in an amphora.

*It is made of
Graševina, from
vineyards cultivated
according to
biodynamic
principles, without
herbicides,
insecticides, and
similar chemical
pesticides*



Pairs well with
pumpkin, as well
as fatty dishes such
as roast pork, but
also quenches thirst
perfectly

TOMAC PÉT NAT 2019.

The first Croatian sparkling wine produced by the old ancestral method (*méthode ancestrale*) has a family pet on the label, Hugo the dachshund.

*It smells of
strawberries,
raspberries and
cherries, the alcohols
are low, its taste
is extremely fresh,
lively, and juicy*



It is an excellent
aperitif, quenches
thirst nicely, and
is especially
recommended with
pasta with shrimp in
red sauce

TOMAC PÉT NAT ROSÉ 2019.

It is also produced from Pinot Noir by the old method in which fermentation from the tank is continued in the bottle.

It opens slowly, every minute the aroma is richer, pear and lemon are enriched with peach, then chestnut, the crust of brioche brea ... The taste is truly sumptuous.

A wine for special occasions. It can accompany a meal from appetizers to desserts.



KORAK
Blanc de Blancs 2016.

A Chardonnay that matures for 48 months in a bottle on yeast, the base wine is aged in a large wooden barrel.

It has ripe and delicate aromas, completely dry and fine tannins, perfect for marinated tuna or swordfish meat, the finest salmon dishes, steaks...

Serve it chilled in a wider champagne flute. The ideal temperature for serving is between 6–8 °C.



KORAK
Rosé Nature 2017.

Obtained from Pinot Noir, the base wine is fermented and aged in *barrique* barrels and then bottled on yeast for next three years.

Golden yellow in color smells of white nuts and brioche, and the taste is dominated by minerality



Thanks to its freshness, it makes a great aperitif and is powerful enough to accompany fish and white meat or pate dishes.

ŠEMBER *Brut*

Made by the classic 2nd fermentation method in a bottle of Chardonnay, Pinot Noir, and *Plavac žuti*.

The color is soft pink, the bubbles are small yet persistent, the aromas fruity and floral, and the flavor is extremely dry and refreshing

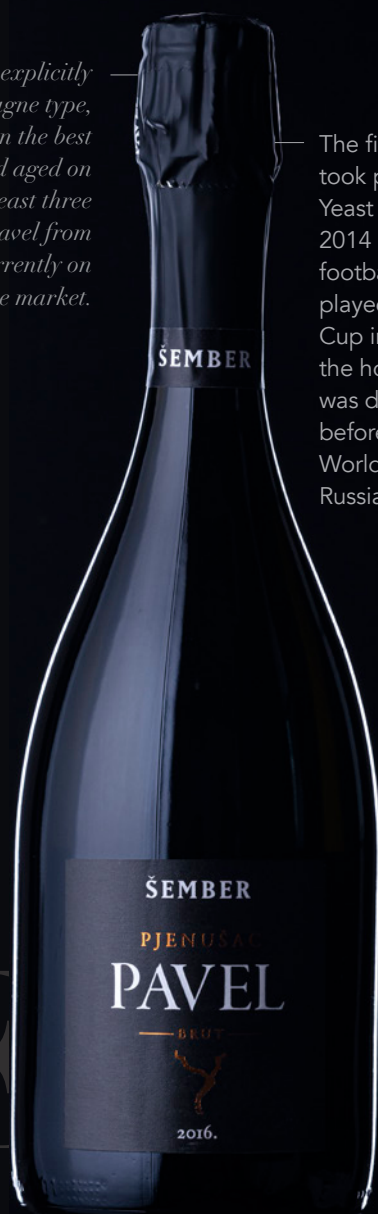


Restores strength after a hard day, refreshes in warm weather, and pairs well with the best seafood dishes

ŠEMBER *Brut Rosé*

This pink sparkling wine is made from Pinot Noir only, while the 2nd fermentation takes place in the bottle.

An explicitly champagne type, made only in the best vintages and aged on yeast for at least three years. The Pavel from 2016 is currently on the market.



The first vintage took place in 2013. Yeast aging began in 2014 when Croatian football team Vatreni played at the World Cup in Brazil against the hosts, and it was disgorged right before the 2018 World Cup match in Russia against Nigeria.

ŠEMBER
Pavel

The Pavel sparkling wine is made of 90% chardonnay and *Žuti Plavec* on the eponymous position and is produced in the bottle by the classic 2nd fermentation method.

At first, it smells of brioche and bread crust, followed by apples and citrus fruits, most of which are limes, and finally pineapple



It pairs well with a variety of foods, ranging from rich-tasting white fish such as blacksmith and sea bream to cold meat roasts with lots of vegetables

JAGUNIĆ
Three Stars Brut 2017.

Chardonnay, Rhine Riesling, and old Plešivica varieties from the Hrvojka position are the *stars* who gave the base wine for this sparkling delight.

Features gentle notes of vineyard peach, then a crust of bread typical of ripe sparkling wines, and finally you can even taste the pineapple



It is fresh and pleasantly delicious, a great aperitif, and a very nice accompaniment to marinated white sea fish or cold breaded chicken with potato salad

It is an attractive shade of salmon meat, the bubbles are small and durable, and at first smells of blueberries and blackberries, then raspberries and strawberries



Gentle sweetness gives it more fullness than sugariness. Pairs well with strawberries, but also with a sugar-free cherry strudel with fine vanilla ice cream.

JAGUNIĆ

Blanc de Blancs Brut Nature 2016.

A Chardonnay sparkling wine made by the classic method without regulating the taste and aroma with expedition liqueur.

JAGUNIĆ

La Bulle Rosé 2018.

The pink extra sec sparkling wine is made from Pinot Noir and Portugizac by the classical method of 2nd fermentation in the bottle.

The TomBa sparkling wine is a real and proper »bomb«, its name is composed of the first letters of the winemaker's family name



The hue is greenish, pearling is fine and long, and has a fresh flavor. After the 2nd fermentation, it is aged on yeast for three years.

TOMAC & BAJDA

TomBa, Brut

The content of Zeleni Silvanac is 50%, and it is combined with the traditional Plešivica blends of a dozen varieties from the old vineyards. The method is classic.

The name indicates the micro-location, the abbreviation is from »Laškovečki pjenušac«, and after the 2nd fermentation in a bottle, it is aged for at least two years



It is a great aperitif, quenches thirst, pairs well with strawberries, and has enough body to nicely accompany traditional Plešivica cold cuts

GREGORIĆ

La Pjen Brut Rosé

Portugizac is the base, it gives color and fruitiness, and has a little Pinot Gris for the body, Plavac Žuti for freshness and Riesling for minerality.

It has a full flavor for a sparkling wine with typical fruit and yeast aromas, as well as a solid structure with pleasant, noble acids



It pairs well with cooked ham and French salad, cold pork roast slices, imperial meat sous-vide...

KURTALJ

DRI Brut

Chardonnay is 60%, Šipon and Žuti Plavac 40% in a sparkling wine named after the initials of the heirs of Donna, Roko, and Ivan.

It has a luxurious aroma of apricots, green apples, white flowers, candied fruit, and a ripe, full, complex, yet delicate taste



It pairs well with raw shellfish, primarily oysters, marinated seafood, and makes quite good company on its own

KURTALJ

Cuvée Prestige 2015. Extra Brut

The sparkling flagship of the winery is 80% Chardonnay and 20% Pinot Noir, and it matures on yeast for at least five years.

It has a beautiful delicate pink color, and seductive floral notes in the fruity aromas of raspberry, blackberry, and wild strawberry



The taste is fresh and harmonious, gentle enough for the sparkling wine to be a pleasant aperitif, and it pairs well with *Plešivica copanjek*, salty pastry, and cheesecake, as well as thicker paté

KURTALJ
Rosé Brut

The base wine contains 80% Pinot Noir, which is spiced up with a traditional blend of white varieties from an old vineyard.

It pearls for a while and has a beautiful pink color, it is equally nice to look at in a fine glass and enjoy a sip on a warm day



It pairs well with cold appetizers with not too spicy cured meats, tenderly roasted white meat, and light fruit desserts

COLETTI
Rosé Brut

The Pinot Noir grapes were briefly macerated, giving the sparkling wine a discreet fine strawberry and raspberry scent with an extremely fresh flavor.

It is grown on yeast for two years and is characterized by long-lasting pearling in a glass as well as a fresh, primarily mineral taste



An excellent aperitif quenches thirst finely, can accompany fresh and seawater fish with milder flavors and white meat poultry dishes

COLETTI

Blanc Natur Brut

The base wine contains 50% of old Plešivica varieties as an homage to the vineyards, 30% of Riesling for freshness and minerality, and Chardonnay adds to the fullness of the composition.

It is completely dry, before closing with a classic champagne cork, its aromas and sweetness are not regulated by expedition liqueur



The variety has provided it with fullness, and it has enough freshness to keep good company with raw oysters, but also meat dishes

COLETTI

Grigio Blanc Nature

This Pinot Gris sparkling wine has been aged on yeast for three years after the 2nd fermentation in a bottle.

The dominant aromas of this ripe sparkling wine are caramel, butter, and vanilla, with fresh citrus scents trailing



Brut nature means that no liqueur was added for disgorging, so it has a completely dry, yet complex and creamy flavor

GRIFFIN ZERO

Brut Nature

Produced by the classic Chardonnay method from vineyards at 400 meters above sea level.

The variety is known for its fruity aromas that make this sparkling wine smell of apricot, green apple and lime, with a hint of acacia flowers



With its pronounced freshness, it makes an excellent aperitif, and pairs well with a wide range of cold appetizers such as salmon and seafood salads

GRIFFIN

Brut

This is a 100% Müller-Thurgau variety, also known as *Rizvanac*, which is a rarity even on a European scale.

*Thanks to fine acids,
it quenches thirst
well and is an ideal
refreshment for warm
summer days*



Pairs great with
white poultry roasts,
salmon dishes, and
not too sweet fruit
desserts

GRIFFIN *Rosé*

This pink Portugizac-based sparkling wine smells of blackberries, cherries, strawberries, and violets, and it has a smooth and rounded flavor.

*It smells of
blueberries,
raspberries, cherries,
and raisins. The
taste is dominated by
fruit, and the gentle
tannins give it a dose
of maturity.*



Cold appetizers,
but also pasta with
meat sauces are his
real company. It also
pairs well with fruit
cakes and crêpes
with jams.

GRIFFIN *Dark Side*

Red sparkling wines are rare worldwide, we almost don't have them, and Griffin Dark Side is great for getting to know this style.

It is produced by the traditional method of 2nd fermentation in the bottle, after which it is aged on yeast for two years



It can be drunk as an aperitif, and pairs well with chocolate cakes

KUNOVIĆ MR. K
Brut

The base wine contains as much as 75% of Rhine Riesling, and the rest is Chardonnay and a mixture of white varieties from the old vineyard.

The color is lovely, pearls vividly, and has a pleasant fruity aroma paired with a harmonious flavor of fine refreshing acids



With a pronounced freshness and a gentle 11.5% alcohol, it is an excellent choice for sipping on a warm day

PIENA
Brut

Produced with the *Charmat* method, this means that the 2nd fermentation took place in a tank, from a mixture of Plešivica varieties.

*Pairs well with spicy
»češnjovka« burgers
in a homemade sweet
pastry, a specialty of
the family farm*



Since it contains
unfermented natural
sugars, it should be
well chilled before
serving

BRAJE *Pét-Nat Crni*

A pure Portugizac, with a typical dark color and a varietal
aroma of berries, and a fuller yet fresh taste.

*It is completely dry,
smells of red berries,
and after opening,
cherry compote flavors
are found in the glass*



Pairs well with
strawberry panna
cotta and similar
light fruity desserts,
but it will also cover
hors d'oeuvres

BRAJE *Pét-Nat Rosé*

Our Pink Pét-Nat is made of Pinot Noir, the best red variety for
sparkling wine production, and entails a pronounced freshness.



This method is old, also known as natural, and the base wine continues to ferment even after it is poured into a bottle and then closed with a crown stopper

There is little of this Austrian variety/sort in Austria, it is not closely related to the green Veltliner, and only Robert Braje makes wines from it in our country



BRAJE *Pét-Nat Bijeli*

Robert Braje produces a white sparkling Pét-Nat made of red Veltliner. It is full of flavor, complex, yet very refreshing.



FUN FACTS

BUBBLE DAYS

This year's Sparkling Wine Day is June 5th. It has been celebrated since 2017 at the initiative of *Freixenet*, the world's largest sparkling wine producer, on the first Saturday in the sixth month.

The fourth Friday in October is also known as International Champagne Day. It has been celebrated since 2009, and in 2021 it will fall on October 22nd.

THE ONLY WINE YOU CAN LISTEN TO

It's nice to watch the pearling of a sparkling wine, the rising bubbles from the bottom of the glass to the top, it's also nice to smell, taste, and even listen to it: pearling is like gentle *music* that resembles boiling water but is quieter and much more pleasant to the ear.

VINTAGE OR NON-VINTAGE

Vintage sparkling wines have a vintage tag on the label, as they are only made in years when the grapes were top quality. They age longer, tend to be more expensive, and vary from vintage to vintage. But the quality is always high.

Non-vintage sparkling wines are similar every year. This is achieved by adding a *reserve*, a certain percentage of older wine that balances aromas and flavors so the customers always know what they will get in the bottle.



WHAT (NOT) TO KNOW ABOUT CHAMPAGNES & SPARKLING WINES

49 mil.

There are about 49 million bubbles in a bottle of champagne, this was calculated by an American named Bill Lembeck based on the ratio of the volume of liquid and gas. The average diameter of the bubble, he claims, was half a millimeter.

250 mil.

For three years, Frenchman Bruno Deturtre used a special camera to record how bubbles are formed in a bottle and used a computer program to conclude that there are as many as 250 million of them.

65 km/h

The Americans also calculated that, at a pressure of 6 bar in a bottle, the cork will fly out at a speed of 65 km/h if the wire that holds it is removed and the pressure lets it out by itself.

40 km/h

The Germans, on the other hand, decided to savagely shake a bottle of sparkling wine in which the pressure was 2.5 bar and the cork flew at 40 km/h. They also left a second bottle out in the sun for hours and the cork, they claim, was 2.5 times faster.

54,2 m

In 1988, American Heinrich Medicus ejected a cork from a champagne bottle for 54.2 meters in distance.

262,5 lit.

Marilyn Monroe once took a bath that she filled with 350 bottles of champagne. She wasted 262.5 liters of the delightful beverage.

*Despite the speed,
a champagne cork
cannot hurt a man.
Paintball ammo,
for example, flies
several times faster.*

STATED ABOUT CHAMPAGNES

(ALSO GOES FOR SPARKLING WINES)

*I only drink
champagne on two
occasions: When
I'm in love and
when I'm not.*

**COCO
CHANEL**
fashion designer



*Champagne is the
only drink that leaves
a woman still beautiful
after drinking it.*

**MADAME de
POMPADOUR**

*In victory, you deserve
Champagne; in
defeat, you need it.*

**NAPOLEON
BONAPARTE**
general



*I drink champagne when
I'm happy and when I'm
sad. Sometimes I drink it
when I'm alone. When I
have company, I consider
it obligatory. I trifle with it
if I'm not hungry and drink
it when I am. Otherwise, I
never touch it unless I'm
thirsty.*

LILY BOLLINGER
vintner

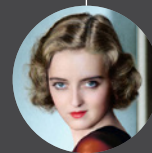


*I make wine for myself.
What I can't drink, I sell!*

**VICTOR
LANSON**
vintner

*There comes
a time in every
woman's life when
the only thing that
helps is a glass of
champagne.*

BETTE DAVIS
actress



*My only regret in
life is that I didn't
drink enough
champagne.*

Lord
**MAYNARD
KEYNES**
(on his deathbed)



*»That's a Dom Perignon
'55, it would be a pity to
break it«, Dr. No cried out
in the homonymous film
when James Bond took
a swing at his bodyguard
with a bottle. »I prefer
the '53 myself...« Sean
Connery replied coldly
and hit his adversary.*

SEAN CONERY
actor





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