

## GRABOVAC WINERY - a family tradition since 1812.

Unveil the family tradition of Grabovac Winery through an exclusive wine tasting experience. As one of the leading wine producers in Dalmatia, a region where grapevines have been cultivated since ancient times, we take pride in our deep-rooted heritage. The art of winemaking has been skillfully passed down through generations of the Grabovac family, starting with Stipan Grabovac obtaining a license to produce and sell wine in 1812.

Today, our family owns 27 hectares of vineyards strategically located in the prime positions of the Imotski wine-growing area, where a diverse array of both indigenous and international grape varieties flourish.

To delve deeper into our history, traditions, vineyards, and vinification processes, join us for private guided tours of the winery and indulge in tastings from our extensive wine portfolio.

For reservations or additional information about our wine tasting programs, please contact [milan@vinarijagrabovac.hr](mailto:milan@vinarijagrabovac.hr) or call +385 98 934 1226. Experience the passion and heritage of Grabovac Winery.

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### MINI WINE TASTING – 60 min

25,00 EUR

- ✓ Comprehensive introduction to the winery and the distinctive Imotski wine region
- ✓ Receive a warm welcome with perfectly chilled rose or white wine upon arrival at the winery
- ✓ In-depth exploration of diverse styles of still white and red wines, including a detailed overview of the classical/champenoise method for sparkling wines
- ✓ Expertly guided wine tasting featuring 5 still wines, complemented by locally sourced cheese and homemade bread

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### PORTFOLIO WINE TASTING – 90 min

38,00 EUR

- ✓ Comprehensive introduction to the winery and the distinctive Imotski wine region
- ✓ Gracious welcome with sparkling wine (méthode champenoise) upon arrival at the winery
- ✓ In-depth exploration of diverse styles of still white and red wines, including a detailed overview of the classical/champenoise method for sparkling wines
- ✓ Expertly guided wine tasting featuring 6 still wines, complemented by locally sourced tapas platter featuring pršut (prosciutto), cheese, sausages, and homemade bread
- ✓ Indulge in prošek, a premium dessert wine (produced by the passito method), served alongside a traditional cake. A perfect conclusion to your exquisite tasting journey!

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## THE WINEMAKER'S WINE TASTING – 2,5 hrs

58,00 EUR

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- ✓ Comprehensive introduction to the winery and the distinctive Imotski wine region
- ✓ Gracious welcome with sparkling wine (méthode champenoise) upon arrival at the winery (for larger groups, indulge in the impressive experience of sabrage opening)
- ✓ Embark on a private tour of the cellar, including an insightful visit to the barrel cave
- ✓ In-depth exploration of diverse styles of still white and red wines, including a detailed overview of the classical/champenoise method for sparkling wines
- ✓ Savor the artistry: engage in barrel sampling, where you can taste one white and one red wine that are currently undergoing barrel aging
- ✓ Engage in a winemaker-guided wine tasting session, showcasing a selection of 6 "Riserva" wines. This refined experience is accompanied by a thoughtfully curated locally sourced tapas platter, featuring pršut (prosciutto), cheese, sausages, and homemade bread.
- ✓ Conclude your tasting journey by savoring prošek, an exquisite premium dessert wine crafted through the passito method, served alongside a traditional cake. This marks a memorable culinary finale to your exceptional experience.

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## CONNOISSEUR WINE TASTING – 3,5 hrs

80,00 EUR

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- ✓ Consider the optional vineyard tour at "Vučja draga" - a grand cru vineyard offering a breathtaking valley view. Situated at an altitude of 400-450 m, it features southern slopes, rocky soil, and optimal sun exposure.
- ✓ Comprehensive introduction to the winery and the distinctive Imotski wine region
- ✓ Gracious welcome with sparkling wine (méthode champenoise) upon arrival at the winery (for larger groups, indulge in the impressive experience of sabrage opening)
- ✓ Embark on a private tour of the cellar, including an insightful visit to the barrel cave
- ✓ In-depth exploration of diverse styles of still white and red wines, including a detailed overview of the classical/champenoise method for sparkling wines
- ✓ Savor the artistry: engage in barrel sampling, where you can taste one white and two red wines that are currently undergoing barrel aging
- ✓ Engage in a winemaker-guided wine tasting session, showcasing a selection of 6 "Riserva" wines. This refined experience is accompanied by a thoughtfully curated locally sourced tapas platter, featuring pršut (prosciutto), cheese, sausages, and homemade bread.
- ✓ Uncover the past: indulge in the tasting of exclusive and rare wine bottles from our cellar. Numerous selections have reached sold-out status over time, and for specific varieties, only a limited quantity of bottles remains available.
- ✓ Conclude your tasting journey by savoring prošek, an exquisite premium dessert wine crafted through the passito method, served alongside a traditional cake. This marks a memorable culinary finale to your exceptional experience