

Jelsa: wo&h festival

WINE, OLIVE AND HERITAGE

16. – 19.06.
2022.

ČETVRTAK, 16.06.2022.

ZASTRAŽIŠĆE TURA: 10 – 16:00 sati organizirana tematska tura s vodičem u obilazak Zastražišća.
Posjet OPG ANTE MATELJAN BABIĆ: degustacija maslinovog ulja i ostalih domaćih proizvoda (marmelada, proizvoda od suhih smokova, domaćih frustula, rakija, prošek.)

Šetnja i razgled Zastražišća uz turističkog vodiča, upoznavanje povijesti i života na istočnom dijelu otoka Hvara koji je tradicijski bio uvijek vezan uz poljoprivredu. Posjet OPG Grgo Lučić: posjet destileriji i prvoj bilnoj apoteci na otoku Hvaru, posjet polju lavande i prezentacija široke ponude eteričnih ulja i melema. Ručak na obiteljskoj farmi Kod Kučera, druženje s domaćinima i njihovim životinjama na farmi uz degustaciju njihovih proizvoda od sira.

BIKE & WINE tura: U organizaciji Natural Hvar agencije bit će upriličena i biciklistička tura središnjim dijelom otoka Hvara, tematski vezana uz vinogorje otoka Hvara. Za rezervaciju ove ture potrebno se obratiti na broj +385 91 376 8050.

VEČERNJI PROGRAM:

Festival se službeno otvara u središnjem Jelšanskom parku u četvrtak u 19h. Uz prigodnu glazbu i bend bit će degustacija otočkih proizvoda, hvarskih vina, uljara i ugostitelja. Događaj koji će objediniti osjetila ukusa, mirisa i sluha.

PETAK, 17.06.2022.

09:00 – 12:00 sati organizirana tematska tura s vodičem u obilazak najpoznatijih hvarskih vinarija i uljara s degustacijom;

Vina Carić: Naša obitelj se od pamtljivjeka bavi vinogradarstvom, a osnivanjem tvrtke VINO-HVAR d.o.o. krećemo u proizvodnju vlastitih vina, poznatih pod imenom VINA CARIĆ. Vinogradi kao i vinarija su jednako važan dio posla za nas.

Uljara Božić – Svirče d.o.o.: Božić uje Vam predstavlja vrhunska ekstra djevičanska maslinova ulja otoka Hvara. Naša ponuda se sastoji od različitih sorti maslina čija ulja imaju izražena specifična svojstva mirisa, okusa i boje. Konzumacijom Božić uja osjetit ćete voćni flavor, miris lavande, zelene trave, lista masline, prirodne mirise otoka Hvara.

Vinarija Ventus: mlada vinarija smještena u Vrisniku. Njihovi vinogradi prostiru se po južnoj strani otoka Hvara (oko mjesta Ivan Dolac i Sveta Nedjelja) te na sjevernoj strani otoka oko mjesta Vrisnik iz kojeg i kreće cijela proizvodnja i plasman ekoloških certificiranih vina na tržišta.

14:00 – 17:00 sati organizirana tematska tura s vodičem u obilazak najpoznatijih hvarskih vinarija i uljara s degustacijom;

Vinarija Plančić: Obiteljska vinarija braće Plančić čuvena po proizvodnji vina isključivo od autohtonih hvarskih sorti grožđa. Konceptija našeg vinarstva bazirana je isključivo na proizvodnji vina koja potječu od autohtonih hvarskih sorti grožđa: Bogdanuša, Parč i Mekuja (bijela vina), Darnekuša i Plavac mali (rose i crna vina)

Nikola Matković: Smještena je u Vrboskoj u staroj jezgri blizu drugog mosta, sa prekrasnim pogledom i ugodnom atmosferom. U svojoj paleti proizvoda nudi osam vrsta vina, (Vrhunsko vino Plavac mali barrique, Kvalitetna vina Plavac mali, Bogdanuša, Pošip, Rose, Škarpunero-desertno vino, te stolna vina).

OPG Murvica: Obiteljsko poljoprivredno gospodarstvo „Murvica“ nalazi se na središnjem dijelu otoka Hvara u okolici mjesta Jelse, nastao je na dugogodišnjoj tradiciji naših predaka koji su na tradicionalan način obrađivali vinovu lozu, maslinu i lavandu, kako bismo tu tradiciju oplemenili i podigli na viši i konkurentniji nivo.

VEČERNJI PROGRAM:

Festival nastavlja svoj večernji program i u petak navečer u centralnom parku u Jelsi od 19h. Uz prigodnu glazbu i bend bit će degustacija otočkih proizvoda, hvarskih vina, uljara i ugostitelja. Događaj koji će objediniti osjetila ukusa, mirisa i sluha.

SUBOTA, 18.06.2022.

09:00 – 12:00 sati organizirana tematska tura s vodičem u obilazak najpoznatijih hvarskih vinarija, uljara i opg-ova s degustacijom;

Vinarija Tomić: Podrum se nalazi u novosagrađenoj vinariji na obiteljskom posjedu u uvali Mina u Jelsi, mjestu s dugom vinogradarsko-vinarskom tradicijom. Njeguju autohtone sorte i znanja, ali eksperimentiraju i s novima sortima. Proizvodnju crnih, bijelih vina i roséa stalno usavršavaju suvremenom tehnologijom.

OPG Deanović: Na samom ulazu u mjesto Jelsa nalaze se nasadi površine 1 ha čija je sadnja započela 2015. godine kada je i pokrenuta naša misija, a to je stvaranje vrhunskih proizvoda od lavande. Lavanda je još od davnina korištena u razne svrhe, medicinske, kozmetičke, a razvili su se i razni oblici predmeta i proizvoda od lavande od kojih i mi u našoj ponudi imamo cijelu paletu.

Vina Bojanić: Proizvodnja je smještena u malom mjestu Bojanić Bad gdje u našem podrumu nastojimo očuvati proizvodnju vina na tradicionalni način uz dodatak moderne tehnologije s količinom od oko 5000 boca godišnje. Prodaja vina odvija se u samom podrumu i u mjestu Jagodna koje se nalazi svega 5 minuta od Bojanić Bada. Iznad prodajnog mjesta nalazi se i vinograd od kojega nastaje jedno od naših crnih vina. Tu možete degustirati vino i uživati u vinogradu čija će vas slika podsjećati na okus spomenutog vina.

14:00 – 17:00 sati organizirana tematska tura s vodičem u obilazak najpoznatijih hvarskih vinarija i uljara s degustacijom;

PZ Svirče: Naša zadruga smještena je u srcu otoka Hvara, u slikovitom mjestu Svirče. Ulaskom u sustav ocjenjivanja sukladnosti sa zahtjevima ekološke proizvodnje 2002. godine započinjemo put prema dobivanju prvih hvarskih vrhunskih ekoloških vina.

Ranč Gabelić: Ranč „Gabelić“ malo je obiteljsko gospodarstvo, smješteno nedaleko od mjesta Vrboske. Okruženo je mnoštvom maslina i lavande koje pridonose prekrasnom, prirodnom ambijentu te ugodnoj i opuštenu atmosferi.

Bell'lakov: Za razliku od većine hvarskih vinarija koje imaju dugu obiteljsku tradiciju, vinarija Bell'lakov broji svojih par godina. Većina vinograda smještena je na južnim padinama Hvara oko mjesta Ivan Dolac, a manji dio je u starogradskom polju koje je upisano na UNESCO-ov popis svjetske baštine. Vinarija nudi pet mono sortnih vina: bogdanuša, prč, maraština, plavac mali.

NEDJELJA, 19.06.2022.g.

20:00 sati: Promocija prve hvarske kuharice

Veselim se vašem dolasku i otkrivanju lokalnih vrijednosti otoka Hvara. #eatlocal #whojelsa

THURSDAY, 16th June 2022.

ZASTRAŽIŠĆE TOUR: 10:00 – 16:00 Guided themed tour of Zastražišće, visiting first the local family firm OPG ANTE MATELJAN BABIĆ, where there will be tastings of olive oil and other local products (jams, dried figs, home-made little doughnut delights (a local festive speciality), rakija, prošek...)

Afterwards there will be a tour of the village, with an explanation of the history and way of life in this eastern part of Hvar, where agriculture has always been the primary activity, and which has its own special unspoilt charm.

Then follows a visit to the OPG Grgo Lučić, a family business which includes a distillery and Hvar's first herbal health shop. There will be a visit to the family's lavender field, and a presentation of their wide range of etheric oils and balms.

After this, lunch will be in the family-run farm 'Kod Kučera', where guests can enjoy the company of the owners and the various animals which have the run of the farm, while enjoying tasting their special cheese products.

BIKE & WINE TOUR: a cycling trip organized around the central part of the island by the Natural Hvar Agency, taking in the wine-producing areas. To reserve places on this tour, please ring + 385 91 376 8050.

EVENING PROGRAMME: The official opening of the Festival is in the centre of the Jelsa Park on THURSDAY 24th June at 19:00. To celebrate the opening there will be music and a 'Gastro-show' by Hvar Island caterers offering various Hvar specialities and tastings of olive oil and wine. The event will be a feast of tastes, aromas and sound!

FRIDAY, 17th June 2022.

09:00 – 12:00: Guided tour of some of the best-known Hvar wineries and olive oil production facilities, with tastings at each.

Vina Carić: "Our family has been making wine since time immemorial. We founded the registered company VINO-HVAR d.o.o. in order to market our own wine, known under the name of VINA CARIĆ. Our vineyards and our winery share equal importance for our wine production."

Uljara Božić – Svirče d.o.o.: "Our olive oil production goes under the name Božić uje, which represents top-quality extra virgin olive oil from Hvar Island. We make olive oil from different olive varieties, each of which has its particular qualities of aroma, taste and colour. When you taste oil from Božić uje, you will savour the fruity flavours, and the traces of the natural scents of the island, including lavender, green plants, olive leaves."

Vinarija Ventus: This is a new winery, located in Vrisnik, whose produce is certified organic. It has extensive vineyards on the south side of Hvar Island, around Ivan Dolac and Sveta Nedjelja, as well as on the north side around Vrisnik, where the winery is the hub of the wine production and marketing.

14:00 – 17:00: Guided tours of some of the best-known Hvar wineries and olive oil production facilities, with tastings at each.

Vinarija Plančić: The Plančić brothers manage this family-run winery, which is prized for producing wine only from Hvar's autochthonous grape varieties: Bogdanuša, Parč and Mekuja (white wines), Darnekuša and Plavac mali (rosé and red wines).

Nikola Matković: Situated in the historic heart of Vrboska near the second bridge, the winery has a beautiful view and wonderful atmosphere. On offer are eight different wines: finest Plavac mali barrique, high-quality Plavac mali, Bogdanuša, Pošip, Rosé, Škarpunero dessert wine, and two table wines.

OPG Murvica: "Our family-run farming business called 'Murvica' is situated in the central part of Hvar Island near Jelsa. We are continuing the long-standing example of our forebears, who cultivated vines, olive trees and lavender in the traditional way, and while honouring the traditions we are enhancing them to raise them to a higher and more competitive level."

EVENING PROGRAMME: In Jelsa's central park at 19:00, a 'Gastro-show' by Hvar Island caterers offering various Hvar specialities and tastings of olive oil and wine.

SATURDAY, 18th June 2022.

09:00 – 12:00: Guided tour of some of Hvar's best-known wineries and olive oil production facilities, with tastings at each, plus a visit to a lavender field and production facility.

Vinarija Tomić: The winery is a new building on family land in the Mina Bay in Jelsa, a place with a long-standing tradition of viticulture and wine production. While cherishing autochthonous grape varieties and traditional knowledge, the winery also experiments expertly with new varieties, constantly refining the production of red, white and rosé wines with the latest technology.

OPG Deanović: "Our mission to establish lavender products of the highest quality started in 2015, when we planted a hectare of land with lavender plants right by the entrance to Jelsa. Lavender has been used for many different medicinal and cosmetic purposes since ancient times. Numerous different types of product can be made using lavender, and we have a whole range of them on offer."

Vina Bojanić: "We make our wines in the tiny village of Bojanić Bad, where we combine traditional methods of wine-making with the use of modern technology. We produce about 5,000 bottles of wine a year. We sell our wines in Bojanić Bad and the neighbouring village of Jagodna, which is just 5 minutes away. Above the wine-bar is one of our vineyards, which produces the grapes for one of our red wines. It is a special experience to taste the wine while enjoying the beauty of the vineyard, which will remain in your memory as a visual reminder of the taste of the wine!"

14:00 – 17:00: Guided tour of some of Hvar's best-known wineries and olive oil production facilities, with tastings at each.

PZ Svirče: "Our Cooperative is situated in the heart of Hvar, in the picturesque village of Svirče. In 2002 we enrolled in the system for organic production, setting us on the path to produce Croatia's first top-quality organic wines."

Ranč Gabelić: The 'Gabelić Ranch' is a small family-run farming business, situated not far from Vrboska. Surrounded by numerous olive trees and lavender plants, it offers guests a wonderful natural environment with an enchanting, relaxed atmosphere.

Bell'lakov: Unlike the majority of Hvar's wineries which have a long family tradition, the Bell'lakov winery has only been going for a couple of years. Most of its vineyards are situated on Hvar's southern slopes around the village of Ivan Dolac, with a few on the UNESCO-inscribed Stari Grad Plain. The winery offers five single-grape wines: bogdanuša, prč, maraština, plavac mali.

SUNDAY, 19th June 2022

20:00: Presentation of a Hvar cookbook

We are looking forward to your visit to discover Hvar Island's special local treasures! #eatlocal