



VIA VINO®

THE WINE EXPERIENCE IN BULGARIA





#### FIVE Wine Regions in Bulgaria :

- Northern region (Danube Plain)
- Eastern region (Black Sea)
- Sub-Balkan Region (Rose Valley)
- Southern Region (Thracian Lowland)
- Southwestern Region (Struma & Mesta River Valleys)

## Wine Regions in Bulgaria

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We, Odysseia-in and Ivaylo Katerski are warmly inviting you to a memorable VIA VINO® wine experience in Bulgaria!



L. Popiordanov



I. Katerski





- Population: **7,36 mil.**; Territory: **110,996 km<sup>2</sup>**; Vineyard area (2016): **62,916 ha**;
- World's **second** largest wine producer in 1980s;
- 8<sup>th</sup> largest grape producer and 10<sup>th</sup> largest wine producer in EU (2016);
- 44 indigenous grape varieties, best known at present are: **Dimiat, Red Misket, Mavrud, Rubin, Melnik 55, Shiroka Melnishka Loza, Pamid;**
- **Cabernet Sauvignon** and **Merlot** make up **1/3** of the vineyard area;
- 126 000 hectoliters of wine produced in 2016 (nearly half of it was exported);
- Wine consumption (2014): **20,2 liters** per capita (**21<sup>st</sup>** place in the world);
- Number of registered wine cellars in 2016: **263**.

Located on the south-eastern edge of Europe, influenced both by the Black Sea and the Mediterranean climate, Bulgaria has a rich history in winemaking for over 5,000 years. The Thracian ritualistic hollow-ware, the hundreds of wineries and local cellars, as well as the vineyards spread on all over Bulgaria are evidence of a real wine civilization that originated here. It has survived until today with ceremonies and traditions related to cults to different gods, such as the Thracian god Dionysus and Christian patron and Saint of vineyards Trifon.

According to legends, the Thracian wine was as sweet as honey and made the cruel Cyclops Polyphemus fall asleep. Even the legendary centaurs could not resist its aromas. In his works, Plato describes with wonder and astonishment that in the Thracian lands even women drink wine. The precious drink was being poured on the tables of the kings regularly and as the greatest sign of hospitality. This explains why among the most brilliant Thracian treasures that have been preserved until today are wine containers, such as vials, jugs, rhytons, glasses. They have been often found intact in Thracian burial mounds, testifying the belief of the Thracians in the happy afterlife full of feasts.

The legendary ancient Greek poet Homer sings for the Thracian wine describing it as a divine drink. He also advises that the spark spreading, dark wine has to be drunk after being mixed with water 20 times. In his tales, he says that even diluted this much, its qualities are so high that it diffuses aromas that nobody can resist. Despite this Greek tradition, the Thracians believed that water is for bathing and the wine has to be drunk pure. For them this elixir was considered to be a source of secret knowledge, drink of immortality, inspiration and poetry. It was believed to be the mirror of the soul, releasing the internal, hidden and true nature of the human being. The wine for the Thracians was in the very beginning of everything and even after the end - in the happy life beyond...



Gold laurel wreath from  
Mogilanska mound (4c BC)





Wine cellar "Manastira" is specialised in producing high quality wines. It is located in southern Bulgaria, 25 km away Pazardzhik city, in a deep valley surrounded by the slopes of Sredna Gora, near Topolnitsa River, in the village of Lesichovo. The region is known for its rich culture and historical heritage and it is famous for its millennial wine traditions. The unique combination of climate and soil characteristics favours for the excellent quality of the wines produced in this area.

[www.manastirawinery.com](http://www.manastirawinery.com)

Southern Region  
(Thracian Lowland)



VILLA YUSTINA

The Thracian valley – a land touched by God. Ustina – emotion coming from the outskirts of the Rhodopes Mountains. A region full of faith, history and traditions. In the mythical lands of the ancient Thracians, the guardians of the Sanctuary of Dionysus. A place where the wine draws its strength from a 5,000-year old tradition. A place where time has preserved traces of great kings, the Roman Empire and the Ancient World. A place where you can feel the Nature. Moderate continental climate and fertile soils bringing high sugar content combined with perfect acidity. Boutique cellar Villa Yustina offers high-quality wines and wonderful conditions for enotourism. Feel the cosiness and hospitality in the company of a glass of selected wine and delicious meal. Magnificent opportunities to feel alive will open before you. You will surely fall in love. We expect you! In Vino Veritas, in the style of the Romans.

MONOGRAM



VILLA YUSTINA

BULGARIA, Region Plovdiv / Ustina, 51 Nikola Petkov str.  
mob: +359 882 62 66 68 / [events@villayustina.com](mailto:events@villayustina.com)

[www.villayustina.com](http://www.villayustina.com)

Find villayustina on facebook



Southern Region (Thracian Lowland)





Plovdiv, ancient theater

Welcome to one of the most extraordinary wine regions in Bulgaria – The Thracian Lowland. It has been ranked second among the 10 Best Wine Travel Destinations of 2017 by the prestigious Wine Enthusiast Magazine. The area is still keeping evidences that wine has been produced in this area for more than 5000 years! VIA VINO® tours include visits to some of the most attractive wineries in the region – **Bendida, Villa Vinifera, Rumelia, Villa Yustina, Manastira**, etc. You will have the chance to enjoy incredible wines - predominantly red ones, including the Bulgarian flagship variety **Mavrud**! In addition you will enjoy the beautiful sceneries of the sacred *Rodopi Mts.* nearby, tasty homemade meals prepared by the hospitable local people and admire some ancient Thracian sanctuaries and treasures. The incredible Ancient city of *Plovdiv*, European Capital of Culture 2019, will not be skipped as well!

## THRACIAN LOWLAND



**RUMELIA**  
WINE CELLAR  
PANAGYURISHTE

[www.rumelia.net](http://www.rumelia.net)

T. + 359 357 6 33 66

F. + 359 357 6 29 66

e-mail: [vino@rumelia.net](mailto:vino@rumelia.net)

Southern Region (Thracian Lowland)





GRAPE VARIETIES  
**RUBIN & MAVRUD**  
TYPICAL OF PLOVDIV REGION  
IN LIMITED EDITION



WINE@BENDIDA.EU  
WWW.BENDIDA.EU

**BENDIDA – WINE EXPERIENCES WITH A LONG AFTERTASTE**

Southern Region  
(Thracian Lowland)



BENDIDA WINERY is located in the fertile Thracian valley, in the village of Brestovitsa – the wine capital of Bulgaria, a mere 17 km south-west of the town of Plovdiv. Since 1936, the winery has safeguarded our family history of making wine, and has built up on it. Here you can taste our wine in an authentic environment.

- 12, Velchova Zavera str.  
Brestovitsa village  
+ 359 887 911 188



WINE TASTING IN PLOVDIV



- 11, Zlatarska str., Plovdiv,  
•• KAPANA Creative District  
+ 359 889 555 622



- ENOTECA **BENDIDA & Wine Shop**  
Wine and Delicious Dishes
- 15, Druzhba str., Plovdiv,  
+ 359 889 555 622



Traditional  
Bulgarian Winery  
"Villa Vinifera"

69 Svoboda Blvd, 4000  
Plovdiv, Bulgaria  
+359893 046 924  
Marketing director:  
0888 495 747



**VILLA VINIFERA**

**M**etodi Hadzhiyankov has decided to build a winery in the picturesque village **Brestovitsa**, close to Plovdiv. Its construction works took a year and in **1937 Wine cellar "Misket"** was set up. The wine was being vinified by the classical technology. In combination with the high quality own vineyards and the good distribution channels it has gained access to local and international markets.

In **1999 Rositsa Kasabova** bought "the old cellar" and renamed it in a melodious way to **Villa Vinifera**. She has kept the classical technology in the wine producing but at the same time renewed some aspects in accordance with the current trends. She has planted new vines in the Rodopi collar region – *Brestovitsa village and Novi Izvor village*.

**The quality** is the absolute priority. The wine has been highly evaluated by leading wine experts but above all by His/Her Majesty The Customer.

The philosophy of the winery is good attitude to the vines, wines and people. Wine cellar Villa Vinifera guarantees and is proud of the high quality of its products.

[www.villavinifera.com](http://www.villavinifera.com)

**WELCOME TO THE EXQUISITE WINE WORLD!**

Southern Region  
(Thracian Lowland)







Dolmen at Sakar Mts.

A land of mystery, dolmens and ancient sacred places; a land blessed for wine growing – this is the region of *South Sakar Mountain*. Divided from the gorgeous Rodopi Mts. by the longest Bulgarian river Maritsa, Sakar is located in the very southern part of Bulgaria, close to both Greece and Turkey. The highest peak *Vishegrad* is only 851m/2792 ft. Mild winters (rarely temperatures below 0°C) and hot, dry summers are typical for the region. It is officially part of the Thracian Lowland wine region, though there are some differences - South Sakar is hillier. There are several rivers, which are influencing the vines, including the onshore winds of the Aegean Sea, penetrating through the Maritsa River Valley. The soils are predominantly sandy-clay and maroon, slightly stony – rich in nitrogen and minerals, well-drained.



"Katak"

## SOUTH SAKAR



Plenty of small, family wineries with enthusiastic and friendly winemakers are adding a unique charm to the region. One should mention **Bratanov, Villa Bassarea, Chateau Kolarovo, Malkata Zvezda, Ivo Varbanov**, etc. Their hard work is resulting in wines full of passion, warmth, sun... Some wine professionals are asserting that South Sakar is the best place for cultivating of vines in Bulgaria, especially **Merlot** and **Syrah**! But the locals believe that **Rubin, Mavrud** and **Cabernet Franc** are the next stars... Another important advantage is the lack of big factories and industry facilities, keeping the environment unpolluted – there is an essential diversity of wildlife. But next to wine and nature, the authentic food of Sakar is quite attractive as well. A very typical local appetizer, invented from the Proto-Bulgarians in the 7-8<sup>th</sup> century and made traditionally in late summer from the thickest sheep milk is "*katak*" or "*ahchak*". The creamy dish then lasts for months!



**E**xplore the mystic Sakar mountain  
and its hidden treasures ...

**T**aste some of the greatest Bulgarian  
wines and authentic local food ...

**M**eet the interesting people  
"behind the labels" ...



**Join us for an extreme 4x4 wine tour around South Sakar!**

winesofsakar@gmail.com ; +359 888 566 438, +359 887 714 586



GPS: 41.925773 25.921360

## Villa Bassarea

8, Kosta Andreev Str., 6450 Harmanli  
<https://bassarea.bg>  
villa@bassarea.bg  
Tel.: +359 886 052 535



## Malkata Zvezda

29A Nikola Petkov Str.  
6450 Harmanli  
[www.malkatazvezda.com](http://www.malkatazvezda.com)  
Office@malkatazvezda.com  
+359 898 511 939

**BRATANOV**

FAMILY WINERY & VINEGARD

+359 888 566 438  
+359 887 002 193  
[www.bratanov.wine](http://www.bratanov.wine)  
[www.facebook.com/Bratanov.wine](https://www.facebook.com/Bratanov.wine)

GPS: 41°55'30"N 25°55'12"E



GPS: 41°58'04.2"N 26°01'25.0"E

## Chateau Kolarovo

6460 Kolarovo, Harmanli  
+359895518688  
+359893627070

<https://www.facebook.com/chateaukolarovo.vine/>



## Bratanov

15 Yanko Sakazov Str.  
6450 Harmanli  
tanya@bratanov.wine



## Ivo Varbanov

Mbb. UK: +44 7956 377 705  
Email: [ivo@ivovarbanov.com](mailto:ivo@ivovarbanov.com)  
[www.ivovarbanov.com](http://www.ivovarbanov.com)

Members of BAIW - Bulgarian Association of  
Independent Winegrowers ([www.baiw.org](http://www.baiw.org))





Join VIA VINO® wine getaway down the *Struma and Mesta river valleys* – the home of the indigenous grape variety **Broad Leaved Melnik** (Shiroka Melnishka Loza), named after the smallest town in Bulgaria. Melnik has ancient history. The legend says the local wine was so thick and dense that one could carry it in handkerchief! The region of *Melnik* was important trading center and among the highly valued and mostly exported goods to Western Europe in the 17<sup>th</sup> and 18<sup>th</sup> century was the wine. Melnik wine was one of the favourite wines of Sir Winston Churchill who used to order it by the barrel. The local wine has intensive flavor dominated by cherry and is rich in tannins. It definitely benefits from oak aging, evolving a complex flavour in which one could discover interesting nuances of tobacco and leather; Jancis Robinson, MW compares the oak aged Melnik with Nebiolo!

## STRUMA AND MESTA VALLEYS



Village of Melnik



Pirin Mountain Photo: Gregory Rohart



VIA VINO® romantic wine experience will bring you to scenic mountain views, unique sand rocks, Orthodox monasteries and authentic Bulgarian traditional houses with Mediterranean flavor. We will visit some distinguished wine cellars like **Uva Nestum, Orbelia, Villa Melnik** and **Zlaten Rozhen** – cozy, family wineries that continue the century old tradition of winemaking in the region! Of course we will also taste the delicious local meals, a pleasing mixture between traditional Bulgarian and Mediterranean cuisine. According to our client's wishes we may add an extra day for spa & wellness procedures and pure relaxation in the beautiful town of *Sandanski* – there are more than *80 warm mineral springs* in the area; or go for hiking around *Bansko*, on the Northern slopes of the great *Pirin Mountain* (with second highest peak in Bulgaria – Vihren, reaching 2914 meters/ 9560 ft).



Discover the treasures  
of the **Mesta River Valley**,  
skillfully recreated in a profusion  
of aromas and flavours



# UVA NESTUM

## Wine & SPA

[www.uvanestum.com](http://www.uvanestum.com)

Gotse Delchev



Southwestern Region  
(Struma & Mesta River Valleys)



**Orbelia Winery** team will gladly welcome you to one of the most famous wine regions in Bulgaria. Orbelia Winery invites you to join us for an unforgettable wine journey through the time. The architecture and interior of our winery are in line with Bulgarian customs and culture. We want to show its beauty and uniqueness and to keep it time. We cultivate more than 12 ha of vineyards, from which we make our wines under the brand name **Orbelia** – focused on the local grape varieties, and **Via Aristotelis** – a premium brand under which we offer wines from international grape varieties. We are proud that our wines have won many awards and medals from prestigious international and Bulgarian competitions.



Orbelia Winery / Винарна Орбелия  
Bulgaria, Struma Valley / Kolarovo village, Petrich Municipality  
Phone for reservations, tastings and wine tour: +359 886 939 355  
GPS coordinates: 41°22'15.7"N 23°07'18.8"E  
e-mail: [winetour@orbeliawinery.bg](mailto:winetour@orbeliawinery.bg)



Orbelia Winery

[www.orbeliawinery.bg](http://www.orbeliawinery.bg)



Southwestern Region  
(Struma & Mesta River Valleys)



**Family Hotel Dinchova kushta** is a cozy family hotel located in the village of Rozhen, in the close vicinity of the *Rozhen Monastery* and only 6 km away from *Melnik*.

The hotel build in traditional Bulgarian style, enchants with its warmth and hospitality. The restaurant of the hotel offers delicious homemade food and great wine. Come and visit us, our friendly hosts will make sure you can easily relax and truly enjoy your holiday. Welcome!



хотел Динчова Къща  
Bulgaria, village Rozhen (next to Melnik)  
Sandanski Municipality  
Phone: +359 879 543 737  
e-mail: [reservation@dinchovakushta.com](mailto:reservation@dinchovakushta.com)



Dinchova Kushta

[www.dinchovakushta.com](http://www.dinchovakushta.com)





**winery@zlatenrozhen.bg**  
 Karpatovo village, Petrich Municipality  
 2872 Bulgaria  
 + 359 884 998 709

**hotel@zlatenrozhen.bg**  
 Rozhen village, Sandanski Municipality  
 2820 Bulgaria  
 + 359 879 801 300



Southwestern Region  
 (Struma & Mesta River Valleys)

## WINE CELLAR ZLATEN ROZHEN SINCE 2010

Zlaten Rozhen Wine Cellar will surprise you with its unique selection of traditional and new wine brands with a diversity of tastes and aromas - red, white wines and rosé. The winery has its own wine plot of 80 ha. Depending of soil, climate and air currents, we chose to create a vineyard in the region of the Struma river valley - a region with time-honored traditions in winemaking.

The following varieties dominate our vine array structure: Merlot, Cabernet and Syrah variety. The typical regional Melnik 55, Melnik Ruby and the emblematic Broad Melnik Vine for the region since ancient times have not been neglected either. The outstanding quality of our grapes is the first prerequisite and guarantee for making the perfect wine.

**The wine cellar**, located in the village of *Karpatovo* at a distance of 20 km south of Sandanski, was built near the vineyards in a land property of approximately 4,000 square meters. The winery is a modern architectural complex, with a fully closed production cycle. The cellar is reaching an output of more than 180 tons annually. True connoisseurs and lovers of quality wines can be initiated in the mystery of winemaking by going through the entire production process.

**The hotel section** consists of several rooms with all amenities for the maximum comfort and the restaurant offers the richness and diversity of our national cuisine. Guests have the opportunity to observe the winemaking process and taste a selection of wines. A specially developed commercial area consists of a central lobby, a wine shop and a tasting room.

There's something for everyone in here, and the charm is preserved in every season.

[www.zlatenrozhen.bg](http://www.zlatenrozhen.bg)



## VILLA MELNIK BOUTIQUE WINERY



Villa Melnik winery invites you to the world of wine. The magnificent nature and the magic of wine will make your stay with us unforgettable. We grow with love 30 ha of vineyards with local and classical varieties. The vineyards and the winery are situated on beautiful hills, some 7 kilometers south of Melnik. The cellar is dug into a sandy hill to ensure perfect conditions for maturing of the wine. We produce small lots of single-varietals and blended wines under the trademarks AplauZ and Bergulè, which have been granted a number of prestigious awards. The winery is open for visits every day, a call in advance will be appreciated.

Harsovo, Sandanski Municipality; tel.: +359 884 840 320, +359 888 923 703

[www.villamelnik.com](http://www.villamelnik.com)

Southwestern Region  
 (Struma & Mesta River Valleys)





What is "terroir"? It is the natural environment in which a particular wine is produced or more poetically said, the sense of place... These are simply a few definitions for this magical wine perception which could be revealed and felt in an optimum way in the Northern part of Bulgaria – *The Danube Plain*. Even experienced wine lovers will be impressed by the distinction and the obvious influence of the terroir on well-known wine varieties, and also the local pride – **Gamza**. During VIA VINO® wine experiences in this less popular travel destination we may visit caves, the unique *Belogradchik rocks*, the medieval Bulgarian capital *Veliko Tarnovo*, the city of *Ruse* and of course a few quite interesting wine cellars. Among them are **Chateau Burgozone**, **Borovitsa** and the **Wine Museum in Pleven** which is the only one in the world located in a cave, boasting Bulgaria's largest collection of over 7,000 old vintage sorts (ranging from 30 to 90 years in age).

## DANUBE PLAIN



Veliko Tarnovo (Photo: Creative Endeavors)



Belogradchik Rocks (Photo: Creative Endeavors)

# Unforgettable taste from the river bank of the Danube



## CHATEAU BURGOZONE

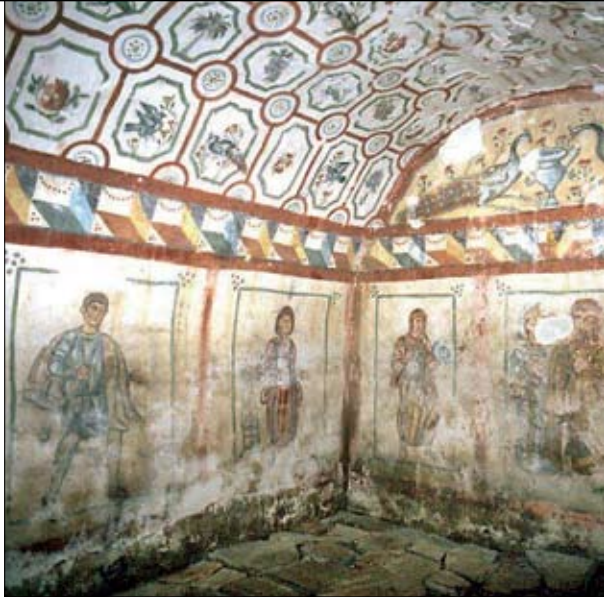
www.burgozone.bg  
1612 Sofia, "Tsar Boris III", 124 V/A  
Phone: +359 2 856 81 72



Northern region (Danube Plain)



At Villa Brestovica winery



Silistra roman tomb (4c AD)



Being part of the **Danube Competence Centre (DCC)** network we warmly invite you to tours offering memorable cultural and wine experiences in **several Danube countries**, such as **Bulgaria, Serbia and Romania**. Located in the Middle and Lower Danube Region, combining 20 Roman Heritage Sites and 12 Wine Regions, the *Roman Emperors' and Danube Wine Route* is already part of the *European network of cultural routes*. The Middle and Lower Danube Corridor form a cultural unity by virtue of their common geographical location and history during the Roman Empire. The wine, as the key subtheme, blends in conceptually with the introduction of **Roman culture** and social mores into the Danube region. All tours are supported by DCC.

For more information: [www.danube.travel](http://www.danube.travel)

## Roman Emperors' and Danube Wine Route



Lavender, grown in the Rose Valley (Author: Creative Endavors)



Photo: Irene Lane

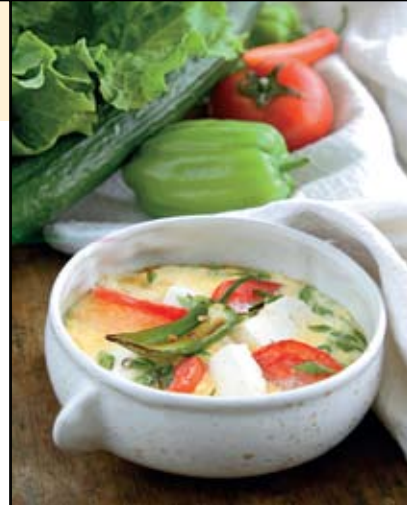
Bulgaria is nowadays also known as the *land of roses*. Our country is the leading world producer of rose oil and lavender, grown in the *Rose Valley* – a picturesque area, “locked” between the Balkan Mountains (Stara Planina) and Sredna Gora Mountain. But beside roses the Valley is a wine region famous for the straw-yellow colored, aromatic, elegant white wines and the indigenous grape variety **Misket** with its peculiar pinkish skin color. And that’s not all! In the Rose Valley is located also the so called *Valley of the Thracian Rulers* due to the extremely high concentration and variety of monuments of the Thracian culture – proving once again why Bulgaria is considered the birthplace of the oldest European civilization and the wine culture...



## ROSE VALLEY



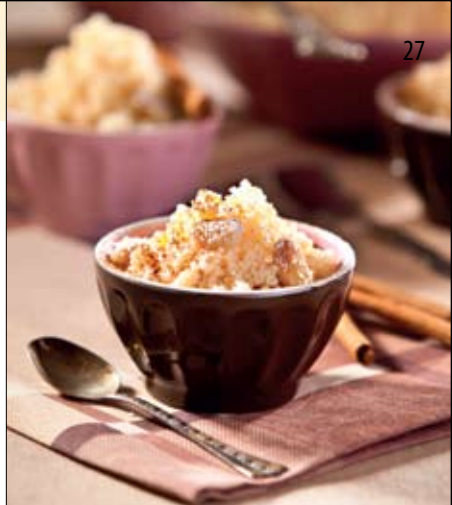
The dishes on a Bulgarian table today, the products, the spices and the cooking techniques form a beautiful mosaic of innumerable pieces collected in the course of millennia by ancient Thracians, Slavs, Proto-Bulgarians, Greeks, Turks, Arabs and Persians. This mosaic has been created over centuries with wisdom and carefulness. We have taken something from everyone who has crossed our lands, leaving trace in our history and culture, the best, the staunchest, and the tastiest. Proof is found in the sources of our ancient culinary history – ever since the times of the Thracians, dishes with cabbage, parsnip, garlic, onion, lettuce, carrots have been prepared in our lands. The Thracians were the first to sour milk with ferment of green plants. The Slavs, on the other hand, baked the highly nutritious millet bread. They also grew rye and wheat, leeks, green peas, lentils. From the Proto-Bulgarians, considered to be a nomadic people of meat and milk diet, we took jerked meat. From our connections with Greece, we developed a taste for olives, lemons, olive oil, figs, aubergines and bay leaves. From the Turkish cuisine, which is strongly influenced by the Arabic and Persian cooking, we borrowed the frying of food in more fat and paprika, the use of black pepper... The most ardently protected space in our cuisine is that of the spices! Savory and spearmint embody the fragrance of the typical Bulgarian dish. The first axioms taught in the kitchen of any Bulgarian home are beans or lamb with mint, lentils or potato stew with savory.



## BULGARIAN CUISINE

*Text and pictures from the book "100 BULGARIAN DISHES" by Ivelina Ivanova, Gourmet Publishing. All rights reserved*

Until recently, seasons were of great importance in the Bulgarian cuisine. In the traditional village cooking it is still like that. In Spring, tasty dishes are made of spinach, green onions, lettuce, courgettes, broad beans, strawberries and cherries. They are combined with lamb, kid meat and poultry meat. In the Summer, we turn to vegetarian dishes and salads with tomatoes, string beans, young potatoes, peppers, cucumber, garlic and onions. The Autumn abundance of aubergines, leeks, red peppers, cabbage, cauliflower and carrots is combined with weaned lamb meat and veal. Winter is the season for pork with potatoes, beans, lentils, green peas and rice. Holidays and celebrations are the natural time when food is displayed to be seen, handed out and shared to take part in rites and rituals. The Bulgarian ritual breads are richly decorated with sacred symbols, the round banitsa pastries embody the heavenly bodies... Globalization, with all its advantages and disadvantages, is reflected in all aspects of life. Thanks to it, the mosaic in the Bulgarian plate becomes even more colourful. Seasons in food have almost vanished in the city cuisine. In the supermarkets you can find courgettes, spinach, tomatoes, aubergines, strawberries and raspberries at any time of the year but the taste is very different. The Bulgarian table is always well laden with numerous and tasty dishes, good wine and rakiya and many joyful people ready to share them with pleasure!







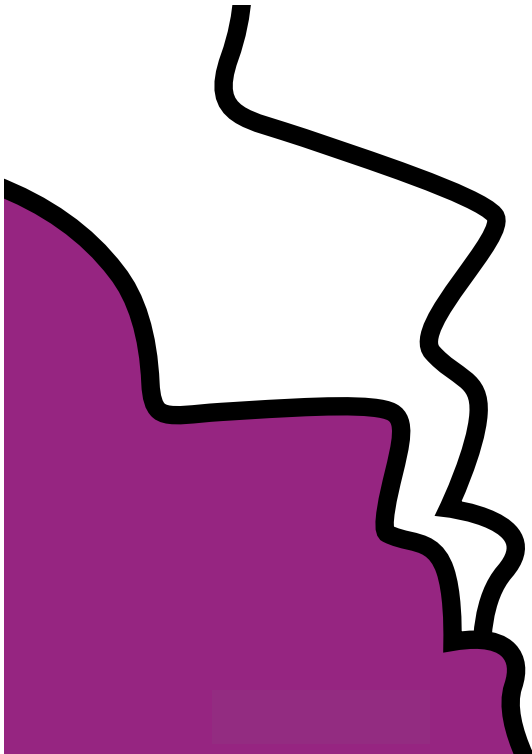
Welcome!

We are BAGRI and we are unique, as we shouldn't be. Let us elaborate. By carefully choosing every product we invite you on a journey through taste and vision. Our vision. For a more colorful, delicious and sustainable world. We try to give an example. To be the example. With notricks we provide our customers with a perfect selection of local food and beverages, always aiming for the highest quality. Consider this an invitation to experience BAGRI in all its conceptual beauty.

www.bagri-restaurant.bg	
Sofia	Dobrudzha Str. 10



BULGARIAN  
WINE FORUM  
Each year in November



## DIVINO.TASTE: *Living the Wine*

### Divino.Taste is:

A Bulgarian Winemakers Exhibition: tastings of more than 500 quality wines, master classes, seminars and presentations

An unmissable opportunity for direct contacts between Bulgarian winemakers and wine professionals, restaurateurs, distributors or end-user clients

The place where the wine society meets leading world wine experts

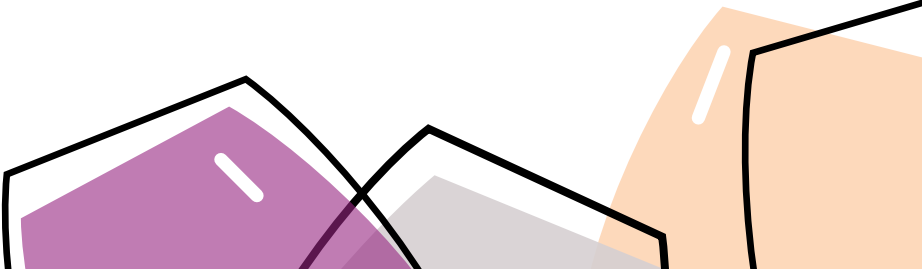
Over 70 Bulgarian wineries presented

Over 6000 visitors, both professionals and wine lovers

Over 1000 participants in the master classes, seminars, guided tastings and presentations

Come to know and taste the best of Bulgarian Wine!

[taste.divino.bg](http://taste.divino.bg)







We truly believe that Bulgaria is the **hidden wine gem** of SE Europe, with 5 000 years' old wine traditions, and it is our pleasure to present you **VIA VINO®** – a Bulgarian wine tourism project. We are a team of ambitious specialists who strive to offer **enchanting and authentic wine experiences in Bulgaria and the Balkans**. The exquisite quality and attractiveness of our tours are based on our **knowledge** of the Bulgarian vine-and-wine sector, **27-years' experience** in the special interest tourism (mainly incoming from Western Europe, USA and Japan), our **passion for wine**.

**About Odysseia-In and VIA VINO®**

We are based in Sofia and offer diverse wine experiences from **day trips to comprehensive (8-9 days) wine tours**. We are flexible and could tailor all our programs but also promote various **wine events** to you – participating in the harvest, celebrating our unique wine holidays (Trifon Zarezan in February, Young Wine Parade in November), wine blending/making, corporate wine events, etc. Our tours very often combine in addition:

- Tasting of traditional **homemade meals**;
- Stay in **authentic small hotels and guest houses** with local charm;
- **Participative experiences** – handicraft workshops, Slow Food cooking classes, festivals related to the Bulgarian living traditions etc.;
- **Heritage tours** – Thracian, Roman and Byzantine sites, religious sites etc.;
- **Yoga, wildlife and adventure** activities;
- **Spa & Wellness** (there are more than 600 thermal springs in the country!);
- Tasting of **rakia** – a quite typical Bulgarian alcoholic beverage (from grape, plum, peach, cherry, apple).
- **Picturesque villages, breathtaking** nature scenery, local **hospitality** and much more...



Village of Kosovo



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Associate member of



ODYSSEIA-IN Sport and Travel Agency Ltd.  
 Bulgaria  
 +359 2 989 05 38  
 radi\_yotova@odysseia-in.com  
 info@via-vino.com



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