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PRLEKIJA

Arheološki ostanki nakazujejo, da je bilo področje Prlekije zaradi ugodne lege in mile klime poseljeno že v neolitski dobi, območje pa je bilo prvič intenzivneje naseljeno in kultivirano šele v halštatskem obdobju. V antiki je področje spadalo k rimski provinci Panoniji in je čezenj teklo več rimskih prometnic. Ob razvoju rimskega gospodarstva je velik napredek doživelo predvsem vinogradništvo.

V 13. stoletju so področje poselili Slovani in nadaljevali nekatere gospodarske panoge, ki so jih v sklopu rimskega gospodarstva razvili prvotni prebivalci ilirsko-keltskega porekla. Na območju Ljutomerskih goric se v 14. in 15. stoletju že omenjajo vinogradi in nekatera krajevna imena, ki so se ohranila vse do danes. Ostali kraji ljutomerskega območja so se pojavili med novoveško poselitvijo. Na območju Jeuzalemskih goric so pokrajino v novem veku sooblikovale številne viničarske hiše, klečaje in različne vrste zidanic, ki so bile postavljene po slemenih gričev, ter kmečki domovi, ki so bili razporejeni po dolinah in gričih.

Prlekija je do konca 1. svetovne vojne pripadala Avstro-Ogrski. Že pred 1. svetovno vojno in med obema vojnoma je imela močno razvito društveno življenje. Prebivalstvo se je zaradi narodnoosvobodilnih razlogov združevalo in zaviralo večji vdor nemštva. Na Štajerskem so že od leta 1863 naprej prirejali besede. Ljutomer je zgodaj dobil čitalnico - njene korenine segajo v leto 1868. Tega leta je bil Ljutomer prizorišče prvega slovenskega tabora. Narodni voditelji in poslanci so se zavzemali za Zedinjeno Slovenijo, za uvedbo slovenščine v urade in šole, zahtevali so ustanovitev slovenskih strokovnih, kmetijskih šol in univerze. Zahtevali so tudi, da cerkev uraduje v slovenskem jeziku in se zavzemali za večjo samoupravno oblast. Dolgo zgodovino v Prlekiji imajo tudi gasilska društva. V Ljutomeru je bilo prvo gasilsko društvo ustanovljeno leta 1871. Leta 1894 pa je bila ustanovljena Zveza prostovoljnih gasilskih društev ljutomerskega okraja. Ta društva so povezovala predvsem podeželsko mladino.





Na Murskem polju so prvič organizirali konjske dirke leta 1874, leto pozneje pa je bilo ustanovljeno ljutomersko Dirkalno društvo. Tega leta so na Cvenu pri Ljutomeru uredili dirkališče. Društveno življenje je bilo precej razvito tudi na območju Gornje Radgone in Ormoža. Pri Svetem Juriju ob Ščavnici so ustanovili Bralno društvo (1887), ki je imelo bogato knjižnico.

Podatki o izrabi zemlje kažejo, da se je prebivalstvo Prlekije največ ukvarjalo s poljedelstvom in živinorejo, v obrobni predelih Slovenskih goric pa tudi z vinogradništvom in sadjarstvom. Lastniki zemlje so bili srednji kmetje, trgovci, obrtniki in gostilničarji. Vino, ki je bilo vedno najpomembnejša prleška dobrina, se je začelo piti na metre šele ob koncu 60-ih let prejšnjega stoletja, ko so donosi vinogradov zaradi posodobljene pridelave (škropivo in gnojenje) in trtnih klonov postali enormno visoki. Pionirji takšne pridelave grozdja in posledično vina so bili državni kmetijski kombinati.

Prlekija ima precej razgibano geografsko lego. Proti zahodu se razprostira vzhodni del Slovenskih goric, na zahodu pa del Murskega polja. Na tem območju sta se razvila predvsem vinogradništvo in poljedelstvo. Do šestdesetih let dvajsetega stoletja je v ljutomerski okolici prevladovalo predvsem kmečko prebivalstvo, ki je razvilo svoj način življenja. Izstopal je njihov veder in vesel značaj, kar je bilo moč razbrati tudi iz ljudskih pesmi in plesov, ki so še danes poskočni. S prijatelji in sorodniki so se skupaj veselili ob tradicionalnih kmečkih opravilih, kot so ličkanje koruze, koline, postavljanje klopotca, ki so za kmete predstavljala domač praznik.

Osrčje Prlekije predstavlja mesto Ljutomer, tako v geografskem kot v simbolnem smislu. Prvič se omenja že leta 1249, leta 1265 preraste v trg in leta 1927 dobi mestne pravice. Prepoznaven je predvsem po konjereji, prvem slovenskem taboru in izvrstnem vinu. Zadnja leta pa je vse bolj odmeven tudi filmski festival - Grossmanov festival fantastičnega filma in vina.

Prlekijo sestavljajo občine Križevci, Ljutomer, Gornja Radgona, Ormož, Radenci, Razkrižje, Središče ob Dravi, Sveti Jurij ob Ščavnici, Sveti Tomaž in Veržej.

IZROČILA POVEZANA S HRANO



Vsakdanja prehrana preprostega človeka je bila enostavna in skromna. Prehranjevali so se s tem, kar so pridelovali doma. Boljša in obilnejša prehrana je bila le ob praznikih, večjih kmečkih delih in posebnih priložnostih (rojstvu, poroki in smrti).

Hrana je vsebovala veliko zelenjave, tako sveže kot kuhane, svežega in posušenega sadja, črnega kruha - rženega, koruznega in ajdovega, kaš, žgancev, fižola in boba. Mesne jedi so pripravljali zgolj za praznike, ob nedeljah in težjem kmečkem delu. Ob delu so gospodinje meso postregle kar na solati, zelju ali na gosti omaki. Vse obroke so jedli iz skupne lončene sklede.

Ob praznikih so meso postregli na krožniku, takrat so mizo pogrnili z belim ali pisanim prtom. V času posta mesa niso uživali. Ob težjem delu v tem času so ga nadomestili z jajci in sirovimi (skutnimi) pogačami.

Da je tradicija vinogradništva in vinarstva v Prlekiji in Sloveniji zelo dolga, pričajo tudi nekatera izročila in navade, povezane z vinogradništvom in vinarstvom. Žal so se marsikatero šege že pozabile in jih več ne poznamo. Marsikaj se je spremenilo v zadnjih stotih letih.





REZ V VINOGRADU

Rez je prvo in najpomembnejše delo v vinogradu. Obrezoval je ponavadi gospodar sam z družinskimi člani. Zaradi strokovnosti in cenjenosti opravila je gospodinja pripravila temu primerno hrano. Spekla je pogače (kvasenice, krapce ali kvašene štruklje s sirom), vzela meso in klobase iz tünke, skuhala jajca, pripravila fižolovo ali krompirjevo solato, skuhalo kislo zelje, za malico ponudila zaseko, čebulo in svež kruh. Prehrana v vinogradu je bila odvisna od oddaljenosti od doma. Če je bil vinograd blizu, je bila hrana topla, sicer pa hladna. V tem primeru je gospodinja že prejšnji dan pripravila vse potrebno.

TRGATEV

Poleg košnje in žetve je trgatev pomembno kmečko opravilo. Pred trgatvijo in bratvijo je polno dela. Gospodar pripravi sode, počisti klet, prešo ter pripravi potrebno posodo in pripomočke. Trgatev že od nekdaj velja za praznik, zato mora biti na mizi temu primerna hrana. V navadi je bilo, da so dan pred bratvijo zaklali prašiča. Pečenko so pekli s kožo vred. Zaklali so tudi nekaj perutnine. Gospodinja je napekla potic, kvasenic, krapcev, kvašenih štrukljev itn. Pogač je bilo toliko, da je dobil vsak brač se en kos ali dva za domov. Hrana na ta dan se je nekoliko razlikovala od hiše do hiše, povsod pa so ponudili sveže meso (svinjsko, perutninsko) in pogače.



KOP V VINOGRADU

Jeseni po trgatvi je bilo treba vinogradno zemljo obdelati. Delo je bilo zahtevno in težko. Gospodar je naprosil sposobne kopače, ne samo po moči, temveč take, ki so znali kopati, da trsov niso poškodovali. Gospodinja je pripravila dobro hrano - jedi z mesom in pogače. Tudi dobre kapljice ni manjkalo.



MARTINOVO

Posebno slovesno častijo Martina v vinorodnih krajih, saj je splošno znano, da sv. Martin spremeni mošt v vino. K dobremu mlademu vinu pa sodi tudi dobra hrana. Na mizi mora biti pečena gos, če je ni, jo nadomestimo z raco, puranom ali petelinom. Na praznovanju ne sme manjkati pečenka, orehova potica, ocvirkovka in druge pogače. Martinovo so včasih praznovali v družinskem krogu (kosilo na Martinovo nedeljo). Zdaj se vrstijo številna praznovanja že en teden pred Martinovim in teden dni po njem. To je čas veseljačenja in popivanja; organizirajo ga gostilne, turistična društva, društva vinogradnikov in tudi zasebni vinogradniki



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VINOGRADNIŠTVO IN VINARSTVO



NA KRATKO O ZGODOVINI ...

Tradicija vinogradništva in vinarstva v Sloveniji je zelo dolga. Enako velja za območje Prlekije. Prvo vinorejsko društvo na Slovenskem je bilo ustanovljeno že leta 1872 v Ljutomeru in velja za predhodnika današnjega Društva vinogradnikov in prijateljev vina Ljutomer. Istega leta je v Mariboru odprla vrata Deželna sadjarska in vinarska šola, danes Biotehniška šola Maribor, ki velja, gledano z zgodovinskega vidika, za najpomembnejšo šolo v Sloveniji. Leta 1967 so z namenom, da zaščitijo interese vinogradnikov in vinarjev in opredelijo priložnosti vinske branže, ustanovili Poslovno združenje Styria, zopet v Ljutomeru (nekaj let kasneje se je preimenovalo v Poslovno skupnost za vinogradništvo in vinarstvo, kasneje pa le-ta v Vinsko družbo Slovenije, ki še vedno aktivno deluje. Okrog leta 1970 so se pojavili prvi zasebni vinarji na Slovenskem. Vina so začeli stekleničiti sami in tako so začele nastajati lastne blagovne znamke slovenskih vinarjev. Stanko Čurin (Prlekija) in Otmar Šturm sta bila prva, ki sta stekleničila lastna vina, prvič leta 1972. Po osamosvojitvi so se pojavili številni zasebni vinarji. Leta 2006 je bil sprejet nov Zakon o vinu, kjer so se preoblikovali vinorodni okoliši.

... IN NA KRATKO O SEDANJOSTI

V Sloveniji vinogradi, ki so registrirani, obsegajo okoli 15.000 hektarjev, dejanska površina vinogradov pa se giblje okoli 21.000 hektarjev. Belih sort je 70 %, rdečih 30 %. Število pridelovalcev grozdja je približno 30.000, pridelovalcev vina v Sloveniji pa je okoli 2.500. Letna pridelava vina niha od letnika do letnika in se giblje okoli 0,7 mio hl. Samooskrba z vinom v Sloveniji niha, odvisna je od količine letne pridelave vin. Z belim vinom smo tako v Sloveniji v večji meri samooskrbni, medtem ko pri rdečih vinih nismo bili nikoli.

Slovenija se deli na tri vinorodne dežele:

- Vinorodna dežela Podravje,
- Vinorodna dežela Posavje,
- Vinorodna dežela Primorska.

Vinorodna dežela Podravje se deli na dva vinorodna okoliša:

- Vinorodni okoliš Štajerska Slovenija (sem spada območje Prlekije),
- Vinorodni okoliš Prekmurje.

Vinorodno deželo Podravje (in s tem tudi za Prlekijo) je značilno, da lege izjemno ustrezajo sortam za bela vina, saj jih je kar 95 %. Tu so odlični pogoji za vrhunska vina normalne trgatve in vin posebnih kakovosti (pozna trgatev, izbor, jagodni izbor, ledeno vino in suhi jagodni izbor). Za vina Prlekije lahko rečemo, da so lahko izrazito sortna, iskriva, z osvežujočo kislino.





VIN-KUL



IZROČILA POVEZANA Z VINOM



Da je tradicija vinogradništva in vinarstva v Prlekiji in Sloveniji zelo dolga, pričajo tudi nekatera izročila in navade, povezane z vinogradništvom in vinarstvom. Žal so se marsikateri šeje že pozabile in jih več ne poznamo.

PRAZNIK SV. VINCENCA

Sveti Vincenc goduje 22. januarja. Tradicija veleva, da se na ta dan začne opravljati delo v vinogradu – rez trte. Res je sicer, da vinogradniki, ki imajo večje količine zasajenih trt, s tem delom pričnejo že v mesecu decembru, številna vinogradniška društva pa na ta dan simbolično obrežejo nekaj trsov. Nato se v vinogradu na trto obesi klobasa ter vse skupaj zalije z vinom v veri, da bi bilo grozdje jeseni lepo in zdravo, da bo letina jeseni bogata in kakovostna.

SVETI URBAN

Sveti Urban goduje 25. maja. Na Slovenskem je sveti Urban tudi vremenski svetnik. Legenda o Urbanu, zavetniku vinogradnikov in vinogradov, sicer izvira iz Francije, se pa mu vinogradniki priporočajo za lepo vreme brez vremenskih nepravil, ki bi zdesetkale letino. To navado imajo tudi v Prlekiji in na Slovenskem, sicer pa posebnega opravila ob tej priložnosti ni.

TOČA

Ko se je razbesnelo neurje in je padla prva toča na tla, so jo hitro pobrali in dali v usta. Želeli so, da se takoj raztopi v ustih in da se raztopijo vse ledene kroglice različnih velikosti, še preden padejo na tla. Le na ta način bi ohranili pridelek v vinogradu in tudi na poljih. Lahko rečemo, da je šlo za neko vrsto vraževerja, ko kmetje niso vedeli, kako drugače bi pregnali točo. Verjetno ne poznamo nikogar več, ki bi to počel dandanes.



OB KONCU TRGATVE

Trgatev traja različno dolgo. Tisti, ki imajo več hektarjev vinogradov, tudi na več parcelah, trgajo grozdje dlje časa in po sortah. Se vedno pa ob koncu trgatve na posamezni parceli pri marsikateri hiši gospodar vzame tri jagode z zadnjega grozda in jih natakne na trs. Ob tem govori: »Oče, sin in Sveti duh«. Potem se zahvali za letino in se priporoča za podobno naslednjo – ali pa boljšo. Če ima vinogradnik več parcel, to stori na vsaki od njih.

MARTINOVANJE

Sveti Martin velja za enega najpomembnejših zavetnikov vinogradnikov, ki ga častimo ne le v Sloveniji, temveč tudi v Evropi. V Prlekiji in Sloveniji so se razvile razne oblike martinovanja. Marsikje se na god Svetega Martina zahvalijo za dobro letino in se priporočijo za ponovitev dobre letine v prihodnjem letu, pri nas se tradicionalno na ta dan mošt spremeni v vino. Enajsti november je pri nas torej vinski praznik. Do tega dne je tudi v Prlekiji in drugih območjih Slovenije mošt nečisto novo vino, ki se v skladu s šegami in navadami na šaljivi način, tudi ob blagoslovu moškega, oblečenega v škofa, spremeni v vino. Značilna martinova pojedina je v tem času vedno na mizi (gos, mlinci in rdeče zelje).

KLOPOTEC

Klopotec je verjetno slovenskega izvora. V poznem poletnem času ga vinogradniki postavijo v vinograde, da preganja ptiče. Tradicija veleva, da se klopotec postavlja 15. avgusta, na veliki šmaren. V tem času se že mehčajo grozdne jagode in privabijo ptiče, klopotec naj bi jih preganjal. Ampak tudi ptiči so se sčasoma navadili klopotca, zato je njegovo temeljno poslanstvo neučinkovito. Vendar je v tem času postal priljubljen predvsem v Prlekiji in Halozah, da ga vidimo kot zaščitni znak vinogradov. Zaradi klopotca vinograde tudi slišimo.

ZDRAVICA

Z razvojem kulture, tudi vinske kulture, se je razvijal kozarec. Dandanes najdemo razne oblike kozarcev za različna vina. Pomembno je, da vinski kozarec držimo pravilno, da ga držimo za pecelj in ne čašo. S tem vina ne grejemo z roko in ne puščamo odtisov na njem. Tudi v Prlekiji velikokrat nazdravimo ob številnih priložnostih, ki zaznamujejo naše življenje. Ko dvignemo kozarec vina, pogledamo sopivca v oči in rečemo »Na zdravje!«. To pomeni, da mu želimo vse dobro. Pri trkanju s kozarci moramo biti pazljivi. Ne smemo biti premočni, da bi zlomili kozarec ali polili vino. Če kozarec držimo za pecelj, bomo zdravico tudi lepo slišali.



Vin-kul-potep



STARA TRTA

Na Lentu v Mariboru raste trta, ki je stara že več kot 400 let in je uradno najstarejša trta na svetu. Zametna črnina je bila posajena na koncu srednjega veka, v času, ko so naše kraje oblegali Turki. Preživela je tudi številne požare v poznem srednjem veku. Nestrokovna oskrba je v sedemdesetih letih prejšnjega stoletja le še poslabšala njeno zelo slabo stanje. Na srečo je skupina strokovnjakov preprečila njeno odstranitev in so vse moči usmerili v revitalizacijo. Danes se Stara trta bohota v vsej svoji veličini. Za njo skrbi mestni viničar, rez Stare trte in trgatav sta pomembna dogodka, saj je postala ena izmed glavnih znamenitosti v Sloveniji. Danes Stara trta raste domala po celem svetu. Cepič najstarejše trte na svetu vsako leto prejmejo v dar izbrani prejemniki. S tem je Stara trta postala simbol prijateljstva. Na območju Prekije raste več potomk Stare trte. Odgovorni za njih lepo skrbijo in, podobno kot v Mariboru, vsako leto slovesno opravijo rez trte in trgatav.

ODPIRANJE PENINE

Ob pomembnejših življenjskih dogodkih nazdravimo s penino ali mirnim vinom. Odpiranje penine zahteva nekaj spretnosti. Najboljše je, da steklenico odpremo potihno, brez glasnega poka in jo nalijemo v kozarce. Ampak ravno peneca vina so tista, ki ob posebnih priložnostih nekaterim nudijo posebne užitke ob drugačnih načinih odpiranja steklenic. Marsikje boste videli, da penino odprejo s sabljo ali celo nožem, če sablje ni pri roki. V tem primeru iz steklenice odteče nekaj vsebine. Škoda, seveda. Na velikih športnih prireditvah, predvsem mednarodnega značaja, še vedno marsikje vidimo, da steklenico pred odpiranjem stresejo, da potem zamašek odleti med ljudi in se z njo polivajo. Na srečo so ponekod to že prepovedali iz spoštovanja do truda vinogradnika in vinarja ter iz spoštovanja do tradicije pridelave vrhunskih penecih vin.



Vin-kul potep

VINA V PRLEKIJI



Najbolj značilne sorte, ki odlično uspevajo v Prlekiji, so laški rizling, šipon, chardonnay, renski rizling, sauvignon, beli pinot, sivi pinot, rumeni muškat, traminec, muškat ottonel, ranina, zeleni silvanec, rizvanec, ranfol in kerner (bela vina) ter modri pinot, modra frankinja, zweigelt in gamay (rdeča vina).

V nadaljevanju predstavljamo le nekaj sort, ki najbolj zaznamujejo območje Prlekije.

ŠIPON

Šipon je sorta, ki velja za paradnega konja med vini na območju Prlekije, predvsem za območje Jeruzalemskih goric. Je sorta, ki dozoreva pozno in ima bolj nežno cvetico. Vino načeloma vsebuje višjo kislino in ne dosega visokih alkoholnih stopenj. Uvrščamo ga med vina z zmerno alkoholno stopnjo. Šipon so v preteklosti pili na marsikaterem dvoru v Evropi, kasneje mu je sloves padel. Se pred osamosvojitvijo Slovenije je veljal za sorto, ki da odličnen brizganec (špricar), kot sorten pa ni bil všečen zaradi izrazitejšje kisline (zaradi visoke obremenitve trte kakovost šipona ni bila na zavirljivi ravni). V zadnjih letih je zopet pridobil na slovesu kot sortno vino. Pomembna prednost šipona je tudi ta, da se izkaže v vseh stopnjah kakovosti, zato so na trgu tudi izjemni primerki poznih trgateg, izborov, jagodnih izborov, ledenih vin in celo suhih jagodnih izborov. Ti zagotovo sodijo v sam svetovni vrh sladkih vin. Šiponi se tudi odlično starajo. Kamor koli se boste v Prlekiji v Jeruzalemskih goricah odpravili na degustacijo vin, vam bodo ponudili šipon. In slišali boste legendo o izvoru imena sorte šipon. Ta pravi, da so se Napoleonovi vojaki, ko so prečkali Jeruzalemske gorice, utrujeni ustavili. Prleki so jim, gostoljubni že od nekdaj, ponudili najboljše, kar so imeli v kleti. Vojaki so bili nad vinom tako navdušeni, da so zadovoljno vzklikali: »c'est bon!«, kar pomeni »to je dobro!«. In vino je bilo res odlično. Domačini so jih razumeli po svoje, šipon, in sčasoma so to ime začeli uporabljati. In od takrat imamo v Prlekiji šipon.





LAŠKI RIZLING

Laški rizling je najbolj razširjena sorta v Sloveniji in tudi v Prlekiji in ni v sorodu z renskim rizlingom. Podobno kot šipon ima tudi laški rizling bolj nežno cvetico. Ima pa svojo značilno cvetico lipe, ta naš slovenski laški rizling. Srednje do višje kisline in ne previsok alkohol v kombinaciji z različnimi stopnjami reducirajočega sladkorja tudi v Prlekiji dajo odlične laške rizlinge vseh stopenj kakovosti, tudi vina posebnih kakovosti. Na žalost je laški rizling, podobno kot šipon v preteklosti, premalo cenjen. V Prlekiji se odlično znajde in vina iz te sorte so odlična. Vinarji so dokazali izjemen potencial laškega rizlinga, zdaj je na ljubiteljih vina, da to tudi potrdijo.

CHARDONNAY

To je sorta, ki je zelo priljubljena v svetovnem merilu. V Prlekiji ga je zadnja leta nekoliko manj sortnega, več se ga uporabi za zvrščanje. Na trgu so chardonnayi različnih stilov. Sorta je odlična tudi za vina posebnih kakovosti, poleg tega pa mu ustreza tudi zorenje v lesenih sodih. Je ena izmed treh sort, ki jih uporabljajo za šampanjce v Franciji. Pri nas je podobno, ta sorta se uporablja za pridelavo kakovostnih penin tudi na območju Prlekije, predvsem Radgonsko-Kapelskih gor, kjer je tradicija pridelave penečih vin v Sloveniji najdaljša.

RENSKI RIZLING

Renski rizling velja za kralja med belimi vini. Vsak vinogradnik bo dodal, da za to potrebuje tudi kraljevske pogoje. Sorta lahko ponudi celo paleto vonjav, starani renski rizlingi navdušijo z noto petroleja. Je zelo mineralen. Je sorta, ki ima izjemen potencial za staranje. Tudi ta sorta nam nudi celo paleto vin, od suhih do sladkih, dobro se znajde tudi v zvrsteh. V Prlekiji vendarle ni tako pogost kot šipon in laški rizling.



SAUVIGNON

Je ena izmed najbolj aromatičnih sort. Njegova cvetlica nudi pravo paleto vonjav, med njimi sta najbolj značilni bezeg in pokošena trava. Na območju Prlekije je zadnjih nekaj let zelo priljubljen med vinogradniki in vinarji, kar se odraža tudi v ponudbi. Res pa je, da sauvignon nekaterih vinarjev nima tako intenzivne vonjave, kar zgolj kaže na dejstvo, da se sorta odlično znajde tudi v raznih stilih in z različnimi stopnjami reducirajočega sladkorja.



RUMENI MUŠKAT

Rumeni muškata je zelo stara sorta. Vino iz te sorte ima intenzivno cvetico, najbolj značilna je muškata cvetlica. V Prlekiji boste težko našli suhi rumeni muškata, največkrat vam bodo ponudili polsladkega, tudi vina posebnih kakovosti iz te sorte niso izjema. V vinogradu se na trgatvi večkrat šalijo, da morajo trgači zvižgati, da ne pojedjo vsega grozdja, ki ima podobno aromatikot kot kasnejše vino. Pravzaprav velikokrat kdo poreče, da ima ob pitju rumenega muškata občutek, da zoba grozdje v vinogradu.

TRAMINEC

V Sloveniji so najboljši traminci ravno na območju Prlekije, tako v Radgonsko-Kapelskih goricah kot v Jeruzalemskih goricah. Njegova tipična cvetica divje vrtnice, tudi nageljnovih žbic vas bo takoj opomnila, da imate v kozarcu traminec. Nižje skupne kisline in ne previsok alkohol v kombinaciji z različnimi stopnjami reducirajočega sladkorja nudijo odlične primerke.



RANINA

Ranina je avtohtona slovenska sorta, zanimivo pa je dejstvo, da je v sosednji Avstriji še več v vinogradih kot v Sloveniji. Domicil ranine je torej območje Radgonsko-Kapelskih gor. To je zgodnja sorta, kar pove že samo ime. Tudi to je sorta, ki nudi celo paleto vin, tudi vina posebnih kakovosti, čeprav je le-teh zelo malo.



RANFOL

Ranfol je stara slovenska avtohtona sorta, ki je že skoraj izginila s slovenskega vinskega zemljevida. Pred uničujočim pojavom trtne uši je bila najbolj razširjena sorta na Štajerskem, predvsem v Halozah. Takrat so ga imenovali štajerska belina. Danes je zelo redka sorta, pa še takrat jo večinoma najdemo v zvrsteh. Kot sortno vino je ranfol izjema, zato je izkoristite priložnost, ko vam ga bodo ponudili.

MODRI PINOT

Pravijo, da je modri pinot oče vseh pinotov. Je sorta, ki ponudi izjemne sortne primerke, hkrati pa se odlično znajde v zvrsteh. V vinogradu je zelo občutljiv, zato ga v Prlekiji ne boste našli sortnega vsako leto oziroma vsak vinski letnik. Vino nima intenzivne barve in vsebuje malo taninov. Večkrat vam ga bodo ponudili tudi kot rosé ali pa v peneči različici. Ne nazadnje modri pinot obožuje peneče različice tudi v Prlekiji, ne le v Franciji.

MODRA FRANKINJA

Šele leta 2016 so nemški znanstveniki potrdili, da modra frankinja izvira iz Slovenije. V zadnjih letih so se površine vinogradov, kjer raste modra frankinja, povečale tudi v Prlekiji. Kisline so pri vinu precej izrazite, taninov pa skorajda ni. Modro frankinjo bomo prepoznali tudi po globoki barvi, v vonju pa bodo največkrat izstopali rdeči sadeži.



UJEMANJE VINA IN HRANE

Nasploh velja, da je treba paziti na ujemanje hrane in vina. Če želite v kombinacijah uživati, je prav, da poznate nekaj osnovnih zakonitosti. Preden pa sploh razmišljamo o ujemanju hrane in vina, eno mora biti jasno: vino mora biti pravilno ohlajeno in postreženo v primernem kozarcu.


Najbolj pomembno je, da pri vinu in hrani najdemo ravnotežje in harmonijo. Le v primeru, da se vino in hrana obojestransko dopolnjujeta, boste v okusih lahko uživali. Lahko bi rekli, da morata biti vino in hrana partnerja. Lažja hrana potrebuje lažje vino, kar pomeni ne previsokih stopenj alkohola, manj ali nič zorenja v lesenih sodih, torej mlajša, ne tako zahtevna vina. Hrana, ki je bolj bogata, ob sebi potrebuje bogatejše vino. To pomeni, da je vino bolj krepkega telesa, zorelo je dlje časa, (lahko) tudi v lesenih sodih, ima višjo stopnjo alkohola, ne nazadnje vsebuje tudi več ekstrakta brez sladkorja (ki je tudi pomemben kazalnik kakovosti in dozorelosti grozdja pri trgatvi). Pri sladicah se boste odlično znašli ob iskanju dobrih kombinacij pri vinih z višjimi ostanki sladkorja. Pri tem je treba paziti, da mora biti vino vsaj tako sladko kot sladica (ali pa še nekoliko slajše), da sladica ne bi izničila samega vina oziroma se vino ne izgubi ob sladici.

Dobro si je zapomniti, da boste dobro ujemanje ustvarili tako, da primerjate hrano in vino oziroma natančneje povedano, primerjati je treba sestavine v hrani in značilnosti vina.



KAKO JE V PRLEKIJI?

Tako kot povsod drugje po Sloveniji in po svetu, tudi v Prlekiji vedno znova vsi ljubitelji dobre hrane in vina iščemo najboljše ujemanje hrane in vina. Po zdravi kmečki logiki sklepamo, da se vina odlično ujemajo s hrano s tistega območja, od koder vina prihajajo. In to drži kot pribito. Res pa je, da se najdejo še številne druge odlične kombinacije hrane in vina, ki navdušijo ljubitelje odličnih okusov – hrana iz enega konca sveta, vino z drugega. No, ali pa nekoliko bližje eno k drugemu ...



Večina ljubiteljev odličnih ujemanj vina in hrane v prvi vrsti išče navdušujoče lokalne kombinacije. Tudi v Prlekiji naj bo tako. Na tem mestu velja izpostaviti predvsem šipon in vina z višjim ostankom nepovretega sladkorja.

Ni šipon zaman ponos Prlekije in paradni konj med vini. Kot je bilo že zapisano, je to sorta, ki daje vina z nekoliko višjimi kislinami in takšna vina se odlično družijo s hrano, kjer se zazna kislost, sol, tudi mast. Takšna je tudi povečini prleška hrana, slana, nekoliko mastna, krepka, tudi kislost zaznavamo. Zato lahko rečemo, da je šipon univerzalen za ujemanje vina in hrane v Prlekiji. Široko paleto odličnih kombinacij dobimo tudi zaradi različnih stilov šiponov in zaradi hrane, pripravljene na različne načine. K prleški tünki je seveda najboljša izbira suhi šipon, čeprav je treba priznati, da laški rizling za šiponom nič ne zaostaja. Tudi k svinjski pečenki in ajdovim žgancem z zabelo brez pomisleka ponudite šipon, ne glede na to, ali boste pred sabo imeli tradicionalni krožnik ali pa modernega s tradicionalnimi sestavinami. Seveda lahko izberete tudi laški rizling ali chardonnay ali renski rizling ali sivi pinot ali ... Dejstvo je, da s šiponom (skorajda) ne morete zgrešiti.

Pri sladica je podobno. Paziti morate le, da je vino vsaj tako sladko kot sladica. K tradicionalni prleški gibanici izberite polsladko vino, pa naj bo to šipon, rumeni muškati, traminec, chardonnay ali vino iz katere druge sorte. Drži, da so ene kombinacije boljše od drugih. Drži tudi, da vam bo ob eni priložnosti bolj ugajala ena kombinacija, ob drugi priložnosti druga, ampak s polsladkim vinom pri tradicionalni prleški gibanici ne morete zgrešiti. Če pa boste slučajno v dvomih, izberite tisto vino, ki ga sommelierji vsako leto izberejo kot vino, ki ga priporočajo k prleški gibanici.

Pri sladica vendarle velja omeniti, da je nekatera vina boljše piti namesto sladice ali pa po sladica. Vina posebnih kakovosti, kot so predvsem jagodni izbori, ledena vina in suhi jagodni izbori, vam bodo nudili takšno bogastvo okusov in visoke stopnje reducirajočega sladkorja, da jih raje popijete samostojno, brez sladice na krožniku. Le odlično družbo potrebuje.

Ko boste hrano, značilno za Prlekijo, pripravljali doma, le poiščite steklenico vina iz Prlekije in uživajte v okusih. Ko pa se boste podali na vinsko-kulinarično razvajanje v Prlekijo, boste zagotovo imeli priložnost poskusiti več vin k določeni vrsti hrane. Ampak to je res treba poskusiti. Okusi bodo drugačni kot doma, čisto prleški. In čas bo naenkrat drugače tekkel ...



FLO

Cukeraj



Obstaja kraj, kjer se zdi, da je svet obstal. Tam, kjer se družimo na najbolj preprost, človeški način in sredi veličastnega središča. Prekije uživamo v pristnem, domačem ambientu. Čekamo, okusamo, nazdravljamo življenju.

Prenočišča Sladice za vse okuse Zajtrki Brunch Kulturne prireditve



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Dobra sladica ti da misliti, koliko truda in ljubezni je vloženo vanjo. Koliko izrečenih besed je bilo spregovorjenih med izdelavo in koliko prijateljstev se je skovalo ob oblikovanju popolnega piškota.



Kava je lahko nekaj preprostega: lahko pa je tisto, kar te odpelje na čisto vsak kotiček našega planeta – v vročo in peščeno deželo Arabije, na romantične večere Brazilije, na mestno tržnico Sarajeva ob sedmih zjutraj ali pa te odpelje prav sem, v Lotmerk, k Flo na kafe.



TRADICIONALNE PRLEŠKE JEDI Z VINSKO SPREMLJAVO

Traditional dishes from
Prlekija with wine
accompaniment



Prleška hrana je preprosta, enostavna, saj nastaja iz sestavin, ki se pridelajo doma, okoli hiše, na njivi in v domačem hlevu. Pripravljena na načine že desetletja, kot ga poznajo domačini – Prleki, v skladu z naravnimi danostmi in življenjskimi navadami ljudi. Bogastvo njihovih okusov in različne arome, njeno prvinskost premikajo od tradicije kmečkih ljudi do inovativnosti prihajajočih trendov. Za vsakogar nekaj, ko obiščete Prlekijo.

Food from Prlekija is simple and easy, as it is made from ingredients that are grown at home, around the house, in the field, and in the home barn. Prepared in the same way for decades as is recognizable to locals – “Prleki”, in accordance with what nature has gifted them and in accordance with people's habits. The richness of their flavours, different aromas, and originality is sourced from the tradition of peasants and continues evolving with the innovativeness of emerging trends. There is something for everyone when you visit Prlekija.



LAŠKI RIZLING 2021

Vino je zelenkasto rumenkaste barve. V cvetličnem vonju najdemo predvsem lipo, tudi malo vijolice. Okus vina nas navduši, je zelo harmonično vino, deluje precej elegantno.

The wine is greenish in colour. The bouquet reminds us of green apples, somewhat also of the linden tree. The taste of the wine is very pleasant, harmonious.

LAŠKI RIZLING 2021

Vino je zelenkaste barve. Cvetica spominja na zelena jabolka, nekoliko tudi na lipo. Okus vina je zelo prijeten, skladen.

The wine is greenish-yellow in colour. The aroma is similar to that of the Linden tree and a bit of violet. The taste of the wine delights us, it is a very harmonious wine, it seems quite elegant.



ZÒBL PA LÛK

Domač ržen kruh z zaseko in čebulo. Prleška klasika, na kateri je zrasel že marsikateri Prelek.



ZÒBL PA LÛK

Homemade rye bread with minced lard and onions. "Zobl pa luk" is a food with which many people from Prlekija had grown up with.



RUMENI MUŠKAT 2022

Vino zeleno rumenkaste barve. Cvetica je prijetna, tipična muškata, zaznamo tudi citruse. V ustih okus potrdi, da je vino sveže, mlado, razigrano.

The wine is greenish-yellow in colour. The bouquet is pleasant, typical "muskata", we may also detect citrus fruits. The taste confirms that the wine is fresh, young, and exciting.

TRAMINEC 2021

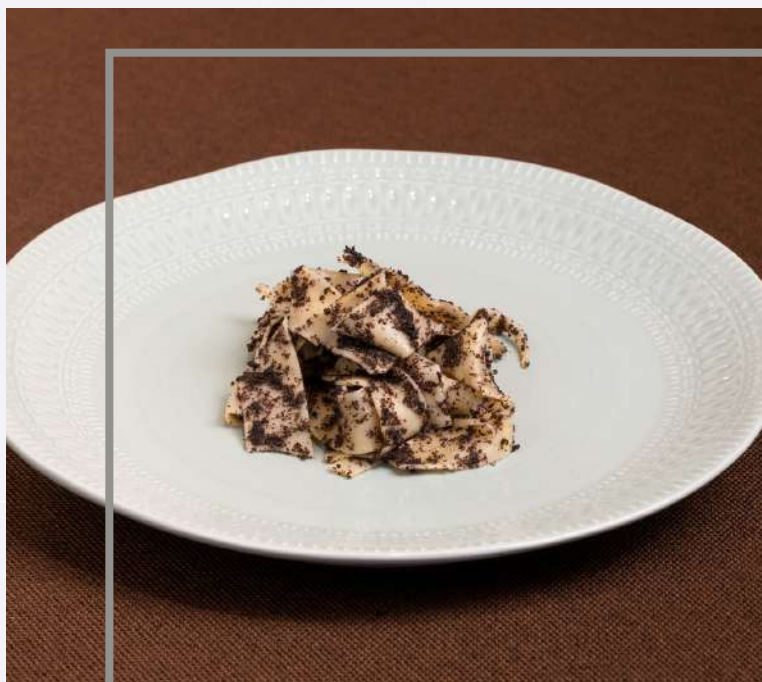
Vino je zeleno rumenkaste barve. Cvetica ponuja šopek divjih vrtnic, ki navdušijo. V ustih deluje sveže, prijetno.

The wine is greenish-yellow in colour. The bouquet offers an aroma of wild roses that delight us. The mouthfeel is fresh and pleasant



ŠIROKI REZANCI Z MAKOM

Hitro narejeno, ko se mudi, lahko je kot topla predjed, ob dodatku sladkorja pa je lahko kot sladica.



WIDE NOODLES WITH POPPY SEEDS

Quickly made, because there is always a hurry in this fast-food world.



BELI PINOT 2021



Vino je zelenkasto rumene barve. Cvetica je prijetna, sadna, spominja nas na sveže sadje, na jabolka, tudi na kutino. V ustih vino deluje dokaj polno, prijetno.

The wine is greenish-yellow in colour. The bouquet is pleasant and fruity. It showcases fresh fruity flavours, such as apple and quince. In the mouth, the wine feels quite full-bodied and pleasant.

MODRI PINOT 2020

Vino je nekoliko opečnate barve. Cvetica izrazito spominja na malino. V ustih deluje sveže, sadno, s srednje dolgim pookusom. Prijetno vino.

The wine is of a somewhat brick colour. The bouquet strongly resembles raspberry. The mouthfeel is fresh and fruity with a medium to long aftertaste. A pleasant wine.



SVINJSKA JETRA, PRAŽENI KROMPIR IN SOLATA

Nič ne gre stran. Tako je tudi pri jetrih. Sol, majaron, poper, posluh in že imamo vrhunsko jed. Zraven domači kromper in šelota z bučnim oljem.



PORK LIVER FRIED POTATOES AND SALADE

Nothing is thrown away. The same goes for the liver. Salt, marjoram, pepper, a bit of common sense and we already have an excellent dish. It is accompanied by a serving of homegrown potatoes and salad with pumpkin oil.



RUMENI MUŠKAT 2021

Vino je zlato rumene barve. Cvetica je prijetna, zaznamo muškato cvetico in citruse. Okus navduši, čuti se prezrelost grozdja, vino je bogatega okusa in ima dolg pookus.

The wine is golden yellow in colour. The aroma is pleasant we can detect the muscat flower and citrus fruits. The taste is delightful, you can feel the ripeness of the grapes, the wine has a rich taste and a long aftertaste.

MUŠKAT OTONEL 2022

Vino je zelenkasto rumenkaste barve. Prikupna cvetica citrusov in limonine lupine s svežino navduši. V ustih vino deluje prijetno, živahno.

The wine is greenish, yellowish in colour. A charming citrus aroma and the freshness of a lemon peel delight us. In the mouth, the wine feels pleasant, lively.



Flo Cukeraj -
Ljutomer

PRLEŠKA GIBANICA

Prleška tradicija in pika.



PRLEŠKA GIBANICA

Tradition of Prlekija, period.



ŠIPON 2021

Vino je zelenkasto rumenkaste barve. Cvetica je diskretno zaznavna, elegantna. V ustih vino deluje pitno, kislina ne izstopa. Prijetno pitno vino.

The wine is greenish, yellowish in colour. The bouquet is discreetly noticeable, elegant. In the mouth, the wine feels drinkable and the acidity does not stand out. A pleasant drinkable wine.

LAŠKI RIZLING 2020

Vino je zelenkasto rumene barve. Cvetica nas spominja na cvetje, predvsem na lipo. V ustih vino deluje zaokroženo, elegantno.

The wine is greenish-yellow in colour. The bouquet reminds us of flowers especially that of the linden tree. The mouthfeel is rounded out and elegant.



PRLEŠKA TŪNKA, REGRAT, JAJČKA

Kdo še ni slišal za meso iz tünke? Nekoč je bil način zorenja mesa v lesenih posodah, edini način konzerviranja. Danes je to prleška gurmanska posebnost.



TŪNKA FROM PRLEKIJA, DANDELION, EGGS

Who hasn't heard of meat made of "tünka"? In the past, aging meat in wooden containers was the only way to preserve it. Today it's Prlekija's gourmet specialty.



SAUVIGNON 2021

Vino je rumenkaste barve. Cvetica je dokaj izrazita, v vonju najdemo bezeg in pušpan. V ustih vino deluje živahno, sveže, harmonično.

The wine is yellow in colour. The bouquet is quite pronounced. The aroma is that of elderberry and box tree. In the mouth, the wine feels, lively, fresh and harmonious.

SAUVIGNON 2022

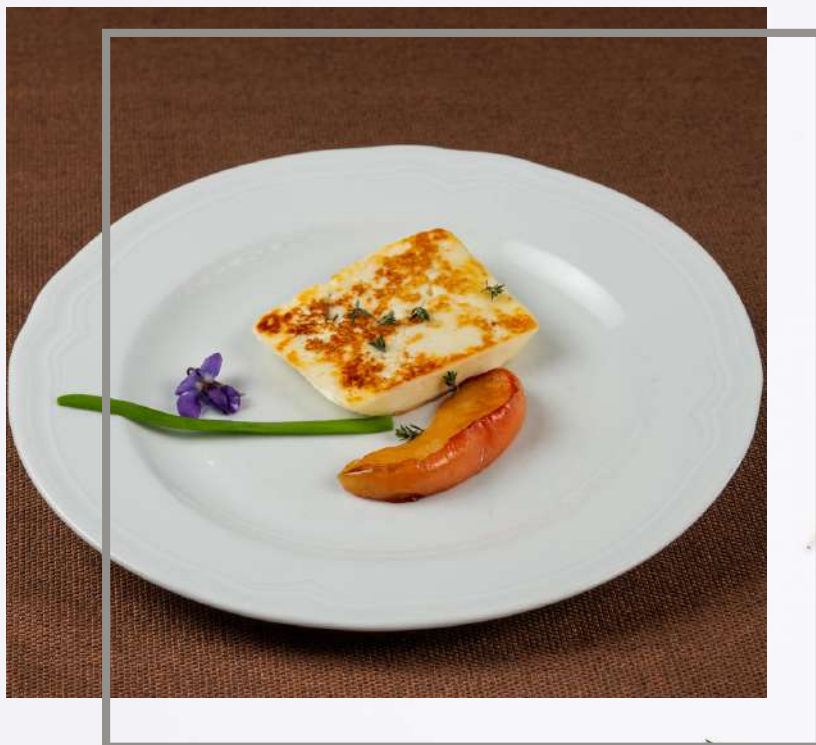
Vino je rumenkaste barve. Cvetica je izrazita, tipična za sauvignon. V vonju najdemo bezeg in citruse. V ustih vino deluje izjemno sveže, živahno, poživljajoče.

The wine is yellow in colour. The bouquet is quite pronounced, typical for sauvignon. The aroma is that of elderberry and citrus. In the mouth, the wine feels extremely fresh, lively, invigorating.



SIR Z ŽARA S KMETIJE KOSI Z JABOLKI IN TIMIJANOM

Recept z odličnim sirom poskrbi za popolno sladko in slano mešanico, zahvaljujoč dodatku jabolka in timijana.



GRILLED CHEESE FROM KOSI FARM WITH APPLES AND THYME

A recipe with excellent cheese provides a perfect sweet and salty mix, thanks to the addition of apple and thyme.



ŠIPON POZNA TRGATEV 2021

Vino je zlata barve. V vonju zaznamo nežno cvetico citrusov in medene note, kar kaže na prezrelost grozdja. Tudi v ustih okus potrди prezrelost grozdja, zorenje v velikem lesenem sodu. Vino je bogato z ekstraktom, ima dolg pookus.

The wine is golden in colour. In the aroma we detect delicate citrus flowers and honey notes, indicating the ripeness of the grapes. The mouth-feel confirms the ripeness and aging of the grapes in a large wooden barrel. The wine is rich with an extract, it has a long aftertaste.

MODRI PINOT BARRIQUE 2021

Vino je opečnate barve. Že cvetica sama naznani, da je vino zorelo v barrique sodčku. Kljub temu zaznamo še jagodičevje. V ustih vino navduši. Dokaj krepko, izraženo vino.

The wine has a burnt colour. The bouquet itself indicates that the wine has been aged in a barrique barrel. Despite this we still detect berries. The mouthfeel of the wine is delightful. A quite strong, expressive wine.



DUŠEN JELEN S SKUTNIMI ŠTRUKLJI, HRUŠKA Z BRUSNICO

Še nikoli tako mehak in sočno pripravljen dušen jelen se izvrstno poda z domačimi štruklji izpod rok srčne mame Angele. Ko zraven okušate še hruško z brusnico, veste da je po vas. Še se boste vrnili.



BRAISED DEER WITH COTTAGE CHEESE DUMPLINGS, PEAR WITH CRANBERRY

A tender and juicy braised deer goes perfectly with homemade "štruklji" made with love, by Angela. Additionally, when you taste the pear with cranberry you know over. You will most definitely return.



MUŠKAT OTTONEL 2021

Vino je nežne zlato rumene barve. Cvetica nam ponuja bogastvo citrusov. V ustih navduši harmonija reducirajočega sladkorja, kisline in alkohola.

The wine is a delicate golden-yellow colour. The bouquet offers the richness of citrus fruits. In the mouth, the harmony of reducing sugar, acid, and alcohol is delightful.

KERNER IZBOR 2017

Vino je intenzivne zlato rumene barve. Takoj zaznamo prezrele note, fige in suho sadje. Vino je bogatega, polnega okusa, z dolgim pookusom, ekstraktno bogato vino.

The wine is an intense golden-yellow colour. We immediately notice ripe notes, figs, and dried fruit. The wine is rich, full-bodied, with a long aftertaste, an extract-rich wine.



PRLEŠKA CULA Z VINSKO PENO

Če ste cula že videli v vseh svojih različicah in z drugačnim nazivom, vas bomo ob vinski peni spomnili, da je edina taka Prleška.



“PRLEŠKA CULA” WITH WINE FOAM

If you have already seen the cula in all its variations and with a different name, we will kindly remind you, with the accompaniment of wine foam, that it is the real deal, from Prelekija.



TEMPUS BRUT ROSE

Penina je pridelana po klasični metodi. Je nežne barve, s finimi mehurčki. V vonju najdemo jagodičevje, maline, tudi gozdne jagode. V ustih deluje prijetno sveže in hkrati polno.

This sparkling wine is produced using the classic method. It is a delicate colour, with fine bubbles. In the aroma we find berries, raspberries, also forest strawberries. In the mouth it feels pleasantly fresh and at the same time full.

SAUVIGNON 2021

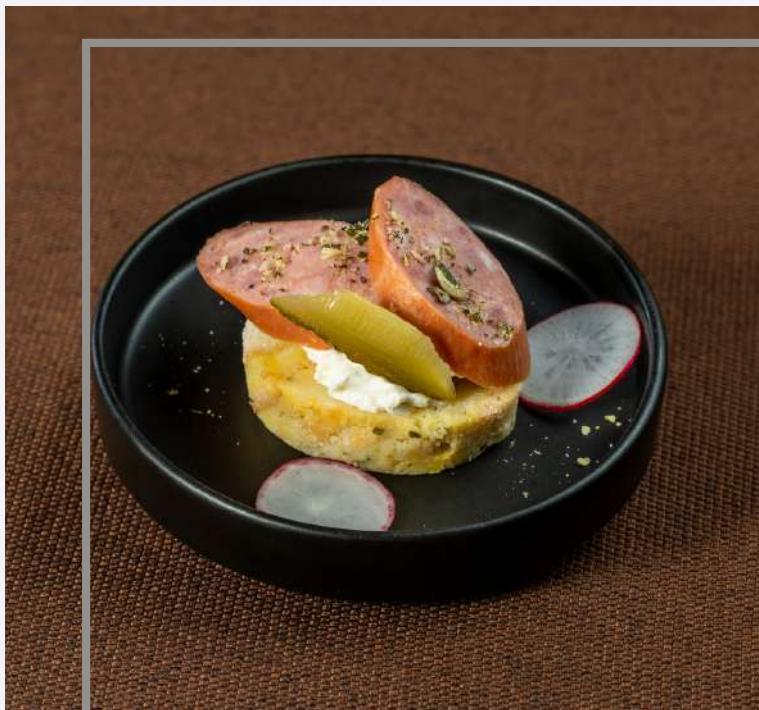
Vino je rumenkaste barve. Cvetica je intenzivna, v vonju zaznamo svežo papriko in koprivo. Tudi okus vina je obdarjen s primerno polnostjo.

The wine is yellowish in colour. The bouquet is intense, in the aroma we notice fresh pepper and nettle. The taste of the wine is also endowed with an appropriate fullness.



KRUHEK Z DOMAČO KLOBASO, HRENOM IN REDKVIJO

Ni ga boljšega kruha od domačega, črnega, spečenega v krušni peči. S klobaso in redkvijo, za še tako zahtevne okuse.



BREAD WITH HOMEMADE SAUSAGE, HORSERADISH, AND RADISH

There is no better bread than homemade black bread, baked in a brick oven. With sausage and radish, for even the most demanding tastes.



ZVRST 2022

Vino je iz sort laški rizling, renski rizling in šipon. Je zelenkasto rumenkaste barve. Nežna cvetica lipe nas spominja na laški rizling. V ustih vino deluje prijetno, razmerje sort je ujeto v lepi harmoniji.

The wine is made of Welschriesling, Riesling, and Šipon varieties. It is greenish-yellowish in colour. The delicate linden tree blossom reminds us of Welschriesling. In the mouth, the wine feels pleasant, the ratio of varieties is presented in beautiful harmony.

MODRA FRANKINJA 2021

Vino je škrlatno rdeče barve. V vonju zaznamo malino in druge gozdne sadeže. Je svežega okusa, deluje srednje polno. Zelo prijetno vino.

The wine is scarlet red in colour. In the aroma, we notice raspberries and other forest fruits. It has a fresh taste, the mouth taste is medium-full. A very pleasant wine.



PREKAJENI JEZIK, ČEBULA, BUČNO OLJE

Vedno paše. Vsaka hiša ima svojega. Prekajeni jezik se odlično poda z domačim fižolom - keblerjem, kot mu pravijo. Mlada čebulica bo lepo okrasila še tako zahteven krožnik, z ravno prav gostim bučnim oljem.



SMOKED TONGUE, ONION, PUMPKIN OIL

It's always good. Every house has their own. Smoked tongue goes great with homemade kebler-beans, as they call it. The young onion nicely decorates this simple plate, with a drizzle of perfectly thick pumpkin oil.



LAŠKI RIZLING 2020

Vino je zelenkasto rumene barve. Cvetica je prijetna, nežna, zaznamo zelena jabolka. V ustih vino deluje pitno, prijetno harmonično. Všečno vino.

The wine is greenish-yellow in colour. The bouquet is pleasant and delicate, we notice green apples. In the mouth, the wine feels drinkable, pleasantly harmonious. A pleasing wine.

CHARDONNAY SEC

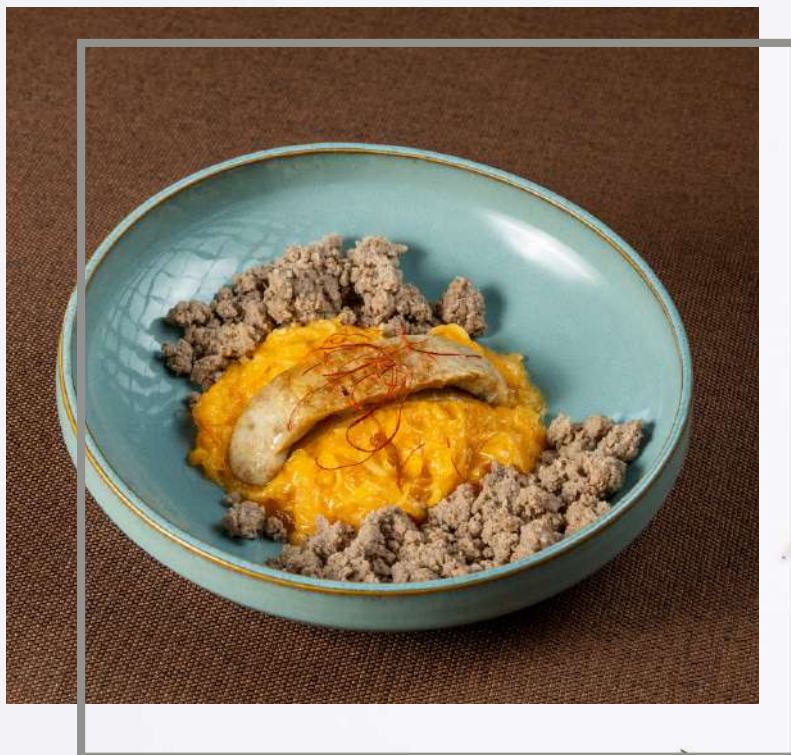
Penina je pridelana po klasični metodi, je zlato rumene barve. Nežna cvetica spominja na jasmín. Opazujemo lepo iskrenje in penjenje elegantnih mehurčkov. V ustih zaznamo še grenivko in lupine pomaranče, deluje polno in bogato.

This sparkling wine is produced using the classic method, it is golden yellow in colour. The delicate bouquet reminds us of jasmine. We observe a nice sparkling and foaming of elegant bubbles. In the mouth we also notice grapefruit and orange peel, it feels full-bodied and rich.



DUŠENO ZELJE, AJDOVI ŽGANCI, PEČENICA

Dobro, krepko, tradicionalno. Je še kdo, ki tega ni nikoli poskusil? Nemogoče. Obisk Prlekije v zimskem času je prav to.



STEWED CABBAGE, BUCKWHEAT DUMPLINGS, ROASTED SAUSAGE

Good, hearty, traditional. Is there anyone who has never tried this? Impossible. This is what you should expect, visiting Prlekija in the wintertime.



CUVEE

Vino je iz dveh sort, rumenega muškata in muškat ottonela. Je zelenkasto rumenkaste barve. Cvetica ponudi šopek aromatičnih vonjav, od muškata do citrusov. Sorti se dopolnjujeta tako v vonju kot okusu. Prijetno sveže vino.

The wine is made of two varieties, Yellow Muscat, and Muscat Ottonel. It is greenish-yellowish in colour. The bouquet offers a plethora of aromatic scents, from muscat to citrus fruits. The varieties complement each other both in scent and taste. A pleasantly fresh wine.

MUŠKATNI FRIZZANTE

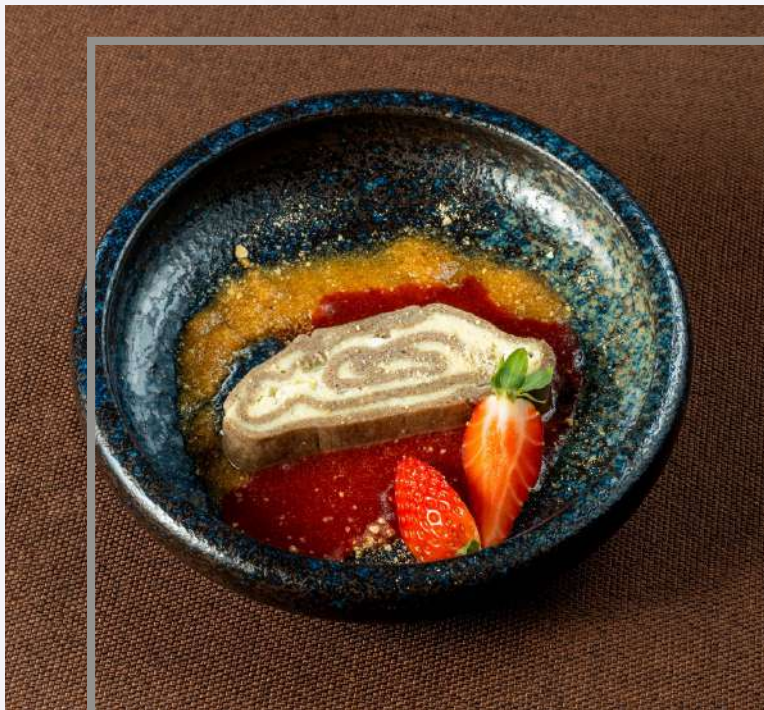
Vino je zelenkasto rumenkaste barve. Zaznamo nežno izraženo cvetico. Vino v ustih deluje zelo pitno in osvežujoče, iskrivo.

The wine is greenish-yellowish in colour. We notice a delicately expressed bouquet. The wine in the mouth feels very drinkable and refreshing, exciting.



AJDOV SKUTNI ŠTRUKELJ, JAGODIČEVJE

Brez ajde pri nas ne gre. Zdrava alternativa vsem štrukljem iz vlečenega testa. Zraven pa samo še jagodičevje z domačega vrta.



BUCKWHEAT ROLL, BERRIES

We can't go without buckwheat here. A healthy alternative to all rolls made of pulled dough. I'll just jump into the garden to pick some berries.



SREBRNA RADGONSKA PENINA

Penina je pridelana po charmat metodi. Je slamnato rumene barve, opazujemo prijetno iskrenje in penjenje. V vonju in okusu nas preseneti pahljaca nežnih sadnih arom, ki se konča s srednje dolgim pookusom v ustih.

The sparkling wine is produced using the Charmat method. It is straw-yellow in colour, we observe pleasant sparkling and foaming. In the scent and taste, we are surprised by a selection of delicate fruity aromas that end with a medium-long aftertaste in the mouth.

LAŠKI RIZLING 2022

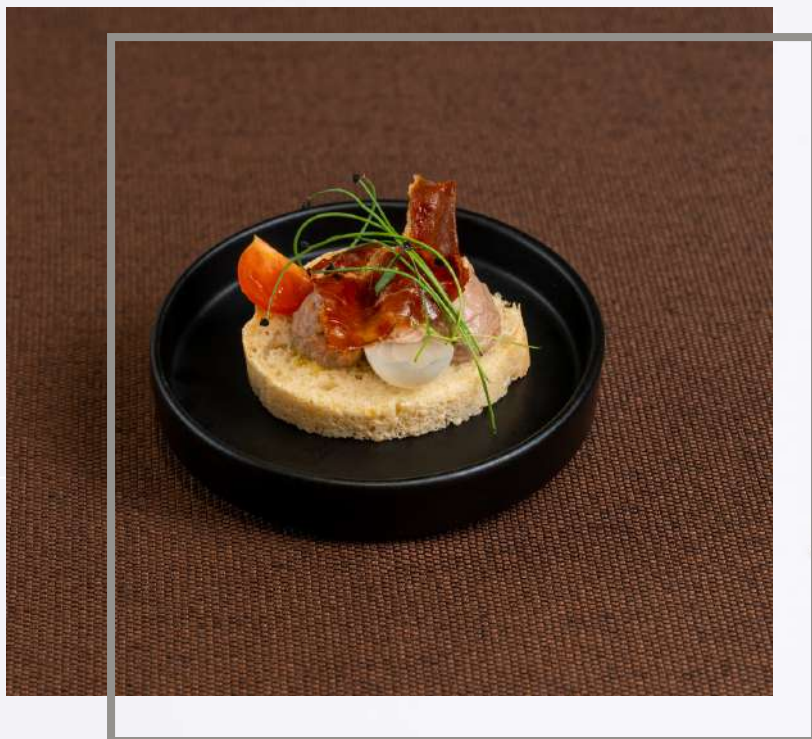
Vino je zelenkasto rumenkaste barve. Cvetica spominja na sveža zelena jabolka. V ustih deluje zelo harmonično. Vino je skladno, zelo prijetno.

The wine is greenish-yellowish in colour. The bouquet reminds us of fresh green apples. In the mouth, it feels very harmonious. The wine is balanced, very pleasant.



KORUZNA ZLEVANKA IN KREMNI SIRNI NAMAZ

Dober prigrizek ali dodatek k enolončnicam. Včasih energija za težka kmečka dela, zdaj pa edinstvena podoba prleškega omizja.



CORN ZLEVANKA AND CREAMY CHEESE SPREAD

A good snack or addition to stews. Sometimes energy for heavy farm work, now a unique image of the Prlekija table.



TEMPUS PENINA BRUT

Penina je pridelana po klasični metodi. Je zelenkasto rumenkaste barve, ki jo daje osnovna sorta sauvignon. Laškega rizlinga je 30 odstotkov. Opazujemo prijetno iskrenje s finimi mehurčki. Nevsiljiva cvetica bezga in tropskega sadja obeta, okus potrди visoko kakovost. V ustih deluje polno in zelo uravnoteženo.

This sparkling wine is produced using the classic method. It is greenish-yellowish in colour, which is given by the base variety, sauvignon. It includes 30 percent of Welschriesling. We observe pleasant sparkling with fine bubbles. The unobtrusive elderberry and tropical fruit bouquet promises high quality, and the taste confirms this. In the mouth, it feels full-bodied and very balanced.

MODRI PINOT 2021

Vino je opečnate barve. Prikupna cvetica drobnih gozdnih sadežev navduši, zaznamo tudi rdečo češnjo. V ustih vino deluje sveže, osvežujoče in hkrati prefinjeno, elegantno. Prijetno vino.

The wine is brick-coloured. The charming bouquet of small forest fruits is delightful, we also notice hints of red cherry. In the mouth, the wine feels refreshing and at the same time refined, elegant. A pleasant wine.



RG TATARSKI BIFTEK, ZELENJAVA, DOMAČE MASLO

Če je bil nekoč nepogrešljiv na vseh svečanih dogodkih, ga z leti vključujemo bolj pogosto v našo kuhinjo. Z ravno prav mehko svežo zelenjavo in domačim maslom.



RG TARTAR STEAK, VEGETABLES, HOMEMADE BUTTER

If it was once indispensable at all formal events, over the years, the wisdom of preparation has given it a leg-up. With just the right assortment of soft fresh vegetables and homemade butter.



ZLATA RADGONSKA PENINA

Penina je pridelana po klasični metodi. Je slamnato rumene barve z zlatim odtenkom. Opazujemo prijetno iskrjenje in penjenje. Cvetica nam ponuja cvetlične note in note lipovega cvetja, ki se nadaljujejo v note po kruhovi skorji in kvasu. Mehurčki v ustih so živahni. V ustih deluje živahno in vablivo.

This sparkling wine is produced using the classic method. It is straw-yellow in colour with a golden hue. We observe pleasant sparkling and foaming. The bouquet offers us floral notes and notes of linden tree blossom, which is followed by notes of bread crust and yeast. In the mouth the bubbles are lively. The mouthfeel is inviting and exciting.

ŠIPON POZNA TRGATEV 2021

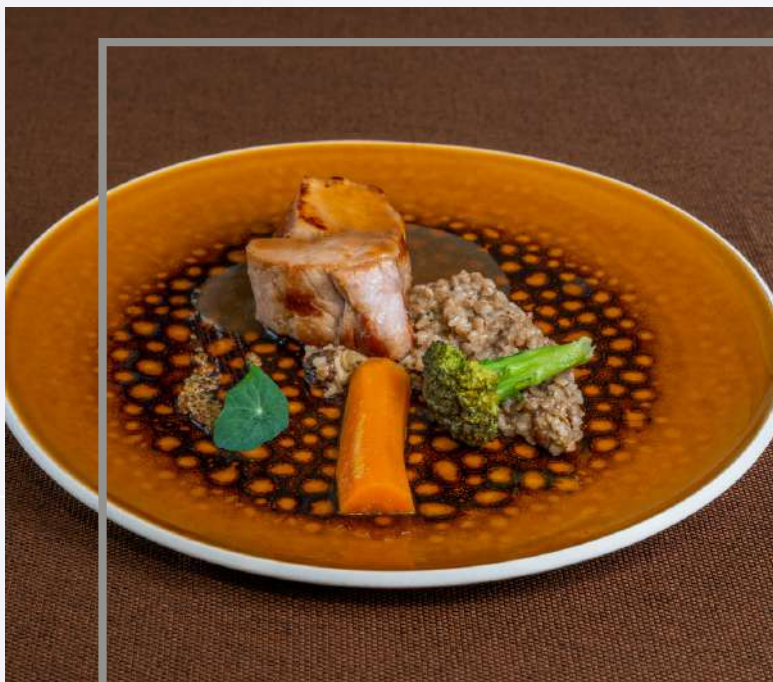
Vino je zelenkasto rumene barve. Nežna cvetica limete in mandarine navduši. Je bogato vino, z značilnostmi pozne trgatve, ekstraktno bogato vino, polnega okusa.

The wine is greenish-yellow in colour. The delicate bouquet of limes and tangerines is delightful. It is a rich wine, with the characteristics of a late harvest, an extract-rich wine, full-bodied.



SVINJSKI FILE, AJDOVA KAŠA, JURČKI, GLAZIRANA ZELENJAVA

Izjemna kombinacija nežnega fileja, z nepogrešljivo ajdovo kašo in jurčki. Z glazirano zelenjavo smo tej jedi povrnili nekaj starega šarma.



**PORK FILLET, BUCKWHEAT PORRIDGE, PORCINI MUSHROOMS,
GLAZED VEGETABLES**

An exceptional combination of tender fillet with indispensable buckwheat porridge and porcini mushrooms. With glazed vegetables, we have returned some old charm to this dish.



TRAMINEC 2021

Vino je zlato rumene barve. Značilna aroma vrtnice je močno prisotna že na vonju. Je bogato, razkošno, zaznamo prezrele note, z dolgim pookusom.

The wine is golden yellow in colour. The characteristic aroma of roses is already strongly present in the aroma. It is rich, luxurious, ripe notes can be noticed, with a long aftertaste.

TRAMINEC SEC

Penina je pridelana po klasični metodi. Opazujemo prijetno iskrenje in penjenje. Zaznamo tipično cvetico vrtnice. V ustih deluje bogato, elegantno, prefinjeno.

This sparkling wine is produced using the classic method. We observe pleasant sparkling and foaming. We notice a typical rose bouquet. In the mouth, it feels rich, elegant, refined.



DOMAČA JABOLČNA PITA, VANILIJA, SADNI SORBET

Morda celo najboljša z vanilijevo kremo. Vse sestavine imamo v Prlekiji.



HOMEMADE APPLE PIE, VANILLA, FRUIT SORBET

Perhaps even best served with vanilla cream. All of the ingredients are from Prlekija.



PENINA ROŠÉ

Penina je pridelana iz sorte modri pinot. Opazujemo prijetno iskrenje in penjenje. Cvetica spominja na gozdne jagode in češnje. Penina je polnega okusa, lepo zaokrožena.

The sparkling wine is made of the blue pinot variety. We observe pleasant sparkling and foaming. The bouquet reminds us of forest strawberries and cherries. The sparkling wine is full-bodied, nicely rounded.

TRAMINEC 2020

Vino je zelenkasto rumenkaste barve. Takoj zaznamo značilno cvetico vrtnice, tudi tropsko sadje. Vino je prijetno pitno, vsečno.

The wine is greenish-yellow in colour. We immediately notice the characteristic rose bouquet, we also notice tropical fruit. The wine is pleasantly drinkable, charming.



**FILE POSTRVI, KREMA RUMENE KOLERABE, GLAZIRANA
ČEBULA**

Še nikoli tako dobra jed v kombinaciji s kolerabino kremo in glazirano čebulico. Rumeno kot sonce v Prlekiji.



TROUT FILLET, YELLOW KOHLRABI CREAM, GLAZED ONION

Never before has such a good dish been combined with kohlrabi cream and glazed onion. Yellow, like the sun in Prlekija.



SAUVIGNON 2021

Vino je rumenkaste barve. Cvetica je intenzivna in tipična za sorto sauvignon, v vonju najdemo pušpan in koprivo. Okus vina je živahen. Vino je prijetno pitno, harmonično.

The wine is yellowish in colour. The bouquet is intense and typical for the sauvignon variety, in the aroma we find box tree and nettle. The taste of the wine is lively. The wine is pleasantly drinkable, harmonious.

MUŠKAT OTONEL 2021

Vino je nežno zlato rumene barve. Cvetica je tipična, zaznamo citruse in limonino lupino. V ustih je vino všečno, pitno, uglajeno.

The wine is a delicate golden-yellow colour. The bouquet is typical, we notice citrus fruits and lemon peel. In the mouth, the wine is pleasing, drinkable, refined.



PIŠČANČJA JETRCA, KREMNA AJDA Z JURČKI, KANDIRAN RUMENJAK

Še tako staro izročilo priprave piščančjih jeter, inovativno postrežena v kozarčku, še topla. In vmes najdemo kandiran rumenjake, v mehki ajdove kaše.



CHICKEN LIVERS, CREAMY BUCKWHEAT WITH PORCINI MUSHROOMS, CANDIED YOLK

Even this old tradition of preparing chicken livers doesn't go without an innovative spin, served in a warm glass. And beneath the surface, we find candied yolk, within the softness of the buckwheat porridge.



SIVI PINOT 2022

Vino ima barvo lososa. V vonju zaznamo razno pečkasto sadje. V ustih vino deluje harmonično, pitno. Všečno vino.

The wine has a salmon colour. In the aroma, we notice various stone fruits. In the mouth, the wine feels harmonious, drinkable. A pleasing wine.

ROSE 2021

Vino je rožnate barve. V vonju zaznamo jagodičevje, gozdne jagode in malino. Kot sama etiketa je tudi vino hudomušno, saj je okus živahen in vabljev.

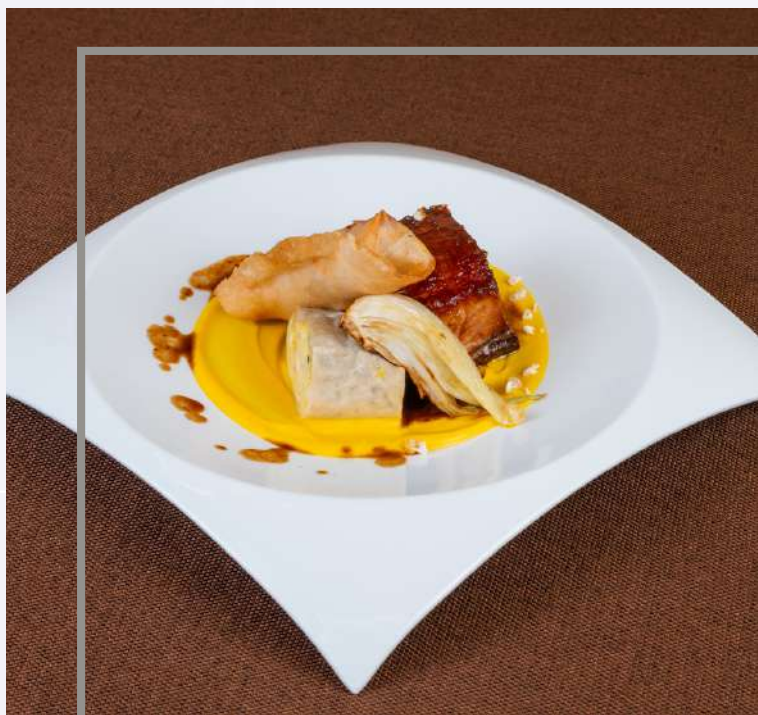
The wine is a rosy colour. In the aroma, we notice berries, forest strawberries, and raspberries. Like the label itself, the wine is also playful, as a consequence of the lively and inviting taste.



Bisternice - Mala Nedelja

ZORJENA PUJSKOVA REBRA, DOMAČI KROMPIRJEVI ŠTRUKLJI Z ZELJEM

Nepogrešljiv del gurmanskih užitkov so svinjska rebra. Zorjena na poseben način, ki skupaj s štruklji tvorita eleganco in inovativnost v okusih.



AGED PORK RIBS, HOMEMADE POTATO DUMPLINGS WITH CABBAGE

Pork ribs are an indispensable part of the gourmet experience. Aged in a special way, which together with the dumplings form an elegant and innovative taste.



ŠIPON POZNA TRGATEV 2019

Vino zlato rumene barve. Cvetica je elegantna, s prezrelimi notami, zaznamo suhe slive in drugo suho sadje. V ustih deluje razkošno, ima dolg pookus.

The wine is golden yellow in colour. The bouquet is elegant, with ripe notes, we notice dried plums and other dried fruit. In the mouth, it feels luxurious and has a long aftertaste.

RUMENI MUŠKAT 2021

Vino je zeleno rumenkaste barve. Vonj nas takoj navduši z značilno muškato cvetico. V ustih deluje zelo harmonično, všečno.

The wine is greenish-yellow in colour. The aroma immediately delights us with the characteristic muscat bouquet. It feels very harmonious and pleasing in the mouth.



PEČENO JABOLKO Z OREHI V TESTU

Hrustljivo, dišeče, vabeče, pristno, v krhkem ovitku testa s pšeničnim zdrobom.



BAKED APPLE WITH WALNUTS IN DOUGH

Crispy, fragrant, inviting... authentic, wrapped in a delicate dough with semolina.



ZAKAJ NA ODDIH V BIOTERME?

- Bivanje sredi neokrnjene narave,
- kopanje v zdravilni hipertermalni vodi za rekreacijske in zdravstvene namene,
- wellness ponudba za korak bližje dobremu počutju,
- nešteto možnosti za aktiven oddih in izlete v okolico za vse generacije,
- gostoljubnost in domačnost,
- prijazen oddih za zdravje in okolje.

WHY ON A HOLIDAY IN BIOTERME?

- Staying in the middle of nature,
- swimming in healing hyperthermal water for recreational and medical purposes,
- wellness offer for a step closer to well-being,
- countless opportunities for active holidays and trips to the surrounding area for all generations,
- hospitality and familiarity,
- friendly vacation for health and environment.

BIOTERME

ZDRAVJE IZ NEOKRNIJENE NARAVE

booking@bioterme.si



+386 2 565 2000



STARI RECEPTI IZ LOKALNIH SESTAVIN



PRLEŠKA TŪNKA

POSTOPEK IZDELAVE PRLEŠKE TŪNKE

PRIPRAVA KOSOV MESA

Kose mesa se anatomsko izkoščiči, odstrani se koža in površinska maščoba.

RAZSOLJEVANJE MESA

Oblikovani in na največ 7 °C ohlajeni kosi mesa se razsolijo najpozneje pet dni po zakolu. Uporablja se suh ali kombiniran postopek razsoljevanja. Pri kombiniranem postopku se meso najprej suho razsoli in po treh ali več dneh prelije z razsolnico. Pri tem mora biti koncentracija razsolnice prilagojena končni vsebnosti soli v izdelku. Temperatura razsoljevanja mora biti med 0 °C in 8 °C najmanj tako dolgo, da je meso na prerezu vizualno enakomerno presoljeno.

DIMLJENJE IN OSNOVNA OBDELAVA

Pri prekajevanju (dimljenju) se sme uporabljati le les (žagovina, drva ...) trdih listavcev. Razsoljeni kosi mesa se istočasno ali pozneje suho toplotno obdelajo z vročim zrakom in dimom od središčne temperature najmanj 68 °C.

HLAJENJE PEČENEGA MESA

Po toplotni obdelavi se meso čim hitreje ohladi na temperaturo nižjo od 10 °C.

PRIPRAVA MAŠČOBE ZA ZASEKO

Slanina za zaseko se obdelava s suhim ali mokrim tehnološkim postopkom. Po toplotni obdelavi in ohlaiditvi se maščoba zmelje v majhne delce. Mleti maščobi se doda kuhinjska sol. Začiniti se sme z mletim črnim poprom in mletim česnom. Zaseka mora imeti mazavo strukturo.

ZORENJE MESA V ZASEKI

Za prleško tünko se pripravljeno meso in zaseka izmenično zlagata v posode tako, da sta prva in zadnja plast zaseka. Meso se med seboj ne sme stikati. Posode ne smejo biti neprodušno zaprte. Izdelek v takšnih posodah zori pri temperaturi med 4 °C in 12 °C najmanj 30 dni.



STARI RECEPTI IZ LOKALNIH SESTAVIN

SVINJSKA JETRA

SESTAVINE

500 g svinjskih jeter
200 g čebule
200 g belega vina
2 stroka česna
majaron
mleta rdeča paprika
lovorjev list
popper
sol
olje



POSTOPEK PRIPRAVE

Čebulo olupimo in narežemo na tanke rezine. Jetra narežemo na trakce, debeline približno 5 mm ter jih začimimo z majaronom in poprom. V ponvi ogrejemo olje in na njem prepražimo čebulo, da postane steklena, vendar ne čisto do konca, saj se bo čebula pekla še z jetri. S tem preprečimo, da bi jih zažgali. Dodamo sesekljan česen, premešamo in počakamo, da česen nekoliko zadiši. Dodamo narezana jetra in lovorjev list. Na obeh straneh jih popečemo. Pri tem pazimo, da jih ne prepečemo, na sredini naj ostanejo nekoliko rožnata. Dodamo rdečo papriko in premešamo. Zalijemo z vinom. Počakamo, da vino nekoliko izpari in dobimo zgoščeno omako. Solimo in po potrebi pramemo. Postrežemo z restanim krompirjem in zeleno solato.

STARI RECEPTI IZ LOKALNIH SESTAVIN

PRLEŠKA GIBANICA

VLEČENO TESTO

50 dag pšenične moke
1 žlica rastlinskega olja
1 žlica jabolčnega kisa
1 jajce
ščepec soli
mlačna voda po potrebi

SKUTNI NADEV

1 kg polnomastne skute
3 žlice kristalnega sladkorja
ščepec soli

SMETANOV POLIV

do 1 l kisle smetane
3 jajca

MAŠČOBNI POLIV

10 dag masla ali rastlinskega olja



POSTOPEK PRIPRAVE

Moko presejemo, dodamo maščobo, kis, sol in jajce. Med gnetenjem prilivamo vodo. Gnetemo tako dolgo, da testo postane voljno – gladko in elastično. Testo namažemo z maščobo, pokrito naj počiva vsaj 30 minut. Lahko uporabimo tudi kupljeno vlečeno testo, vendar se resnično priporoča domače. Skuti dodamo sladkor in sol ter premešamo. Cela jajca počasi razžvrkljamo s kisló smetano. Maslo stopimo. Skutni nadev in smetanov poliv lahko združimo, v tem primeru del kisle smetane pustimo za zgornji poliv. Priporočamo uporabo okroglega (lončenega) pekača s premerom okoli 35 cm, dovoljujemo uporabo štirikotnega pekača. Izbrani pekač namažemo z maščobo. Spočito testo razvaljamo in nekoliko razvlečeno položimo preko pekača in ga razvlečemo po prtu, potresenem z moko, da sega čez obod skledé toliko, kot je široka. Pustimo ga nekaj minut, da se osuši. Tanko testo razrežemo na 4 do 8 enako velikih delov (ponavadi 6), tako da zareze segajo skoraj do dna pekača in ima prleška gibanica 5 do 9 plasti vlečenega testa. Prvo plast testa premažemo z maščobnim polivom, nanjo razvlečemo naslednjo plast testa. Pazimo, da odvečni del testa ne visi čez rob pekača. Na drugo plast testa enakomerno posipamo skutni nadev, pokapamo s smetanovim in nato še maščobnim polivom. Čez pekač razvlečemo naslednji del testa, naneseemo skutni nadev ter smetanov in maščobni poliv. Tako ponavljamo do zadnje plasti. V notranjosti pekača tik nad višino prleške gibanice enakomerno odstranimo odvečno testo in bogato namažemo s smetanovim polivom. Tako pripravljeno prleško gibanico na več mestih prebodemo s tanko iglo do dna pekača. V prej segreti pečici prleško gibanico pečemo 40 minut pri temperaturi 200°C. Ne glede na to priporočilo lahko temperaturo in čas pečenja prilagodimo pekaču in vrsti pečice. Pečeno prleško gibanico lahko potresemo s sladkorjem v prahu. Prleško gibanico režemo na trikotnike ali pravokotnike. Višina prleške gibanice znaša med 1,5 cm in 2,5 cm.



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Simoničev breg 2, Gornja Radgona

PE Radenski vrh 31, Radenci

**ENOGASTRONOMSKO DOŽIVETJE Z LOKALNIMI VINI VINOGRADNIŠTVA BELAK
CATERINGI KULINARIČNE POGOSTITVE PIKNIKI DNEVNO SVEŽA KOSILA
OGLEDI VINSKE KLETI IN DEGUSTACIJE TRADICIONALNA KULINARIKA TURIZEM**



TURISTIČNI PAKETI



Turistični paketi nudijo izjemna doživetja v Prlekiji, ki bodo razvajala vse vaše čute. Odvisno, koliko časa imate... Morda imate čas samo za en dan v Prlekiji? Ali pa dva? Če so na voljo trije dnevi, bo še boljše ... V vsakem primeru bo okusno, zabavno, narava vas bo prevzela, gostoljubni in tudi hudomušni domačini vas bodo nasmejali in vam povedali marsikaj zanimivega. Čas se bo ustavil. Ali pa bo drugače tekel. Kakor koli že, preverite sami. Dobrodošli!

Tourist packages offer exceptional experiences in Prlekija that will spoil all your senses. Depending on how much time you have... maybe you only have time for a day in Prlekija? Or two? If there are three days available, even better... In any case, it will be tasty, and fun, nature will overwhelm you, hospitable and even mischievous locals will make you laugh and tell you many interesting things. Time will stop. Or it will run differently. Either way, find out for yourself. Welcome!

ENODNEVNI IZLET

- **Jeruzalem:** Jeruzalem nudi neverjetne razglede po prleških vinogradih. Lege na Jeruzalemu in okolici spadajo med tri odstotke najboljših leg na svetu za bela vina. Ne nazadnje je tudi na Jeruzalemu zeleno okno. Naj vinorodni griči božajo vaše oči in duha. Vsak obiskovalec Jeruzalema si mora ogledati tamkajšnjo cerkev. Oglasite se v Vinoteki poleg cerkve, da vam bodo povedali zgodovino Jeruzalema in cerkve. Prepustite se še vrhunskim vinom z vodeno degustacijo v vinoteki. Ob kozarcu vina boste izvedeli legendo o šiponu, o babjem klancu in še marsičem.

Vinoteka Jeruzalem: +386 31 812 620

- **Ljutomer:** Lahko rečemo, da je Ljutomer prestolnica Prlekije. Je mesto z bogato zgodovino. Ko vam jo bo lokalni vodnik pripovedoval, boste izvedeli, da smo bili Prleki v preteklosti v marsičem vedno prvi. V Ljutomeru je nastalo tudi Društvo za dirkanje s kobilami Ljutomer, tretji najstarejši kasaški klub na svetu. Zato si morate ogledati Muzej ljutomerski kasač na hipodromu.

Muzej ljutomerski kasač: +386 2 581 18 59

- **Krapje:** Med pohajkovanjem po prleški ravnici zavijte v Krapje in si oglejte Čebelarski muzej. V njem je urejena zbirka starih čebelarskih pripomočkov in še marsikaj. Čebelnjak namreč izvira iz konca 19. Stoletja in z ohranjenjo opremo predstavlja bogato kulturno dediščino. In poskusite odličen prleški med!

Čebelarski muzej: +386 31 853 390

- **Gornja Radgona:** V Prlekiji ne boste lačni. Povsod se boste odlično najedli. Hrana bo zelo okusna in prleška, seveda. Ker se boste podali na rob Prlekije, se ustavite v Gornji Radgoni. V neposredni bližini vinske kleti, ki je znana kot najstarejša peničarska klet v Sloveniji, si privoščite odlično kosilo v RG bistro. Uporabljajo lokalne sestavine in navdušeni boste nad odličnimi okusi na krožnikih, ki jih bo z mehurčki obogatila še penina.

RG Bistro: +386 2 564 85 49

- **Črešnjeveci:** Pohajkovanje po Prlekiji morate zaključiti s kozarcem vina. Gornja Radgona velja za mesto sejmov in penine, zato se prepustite mehurčkom v Hiši penin Frangež. Zagotovo vas bo poleg narave in miru navdušila tudi pisana paleta vin in penin.

Hiša penin Frangež: +386 31 202 658





Stari hrast

RADOMERJE

Razvijajte se v objemu
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DESTIN

+386 2 584 89 80
+386 41 772 432

info@starihrast.com

Radomerje 3, 9240
Ljutomer

DVODNEVNI IZLET

Prvi dan:

- **Ljutomer, Flo Cukeraj:** Najboljše, da dvodnevni izlet začnete že dopoldan. Najprej uredite namestitev v Flo Cukeraj. Ob tem se zagotovo ne boste mogli upreti sladkim vitrinam in kozarcu vina. V Prlekiji se čas ustavi. Uživatej takoj na začetku.

Kljub lepim in okusnim trenutkom se podajte na pot do Lončarstva Žuman. Žumanovi izdelujejo lončevino že od leta 1874 in so ena redkih lončarskih družin s tako dolgo in bogato tradicijo. Z lončarsko obrtjo se ukvarja že peta generacija. Prisluhnite jim in si oglejte delavnico in razstavní prostor.

Ljutomer je mesto z bogato zgodovino. Ko vam jo bo lokalni vodnik pripovedoval, boste izvedeli, da smo bili Prleki v preteklosti v marsičem vedno prvi. V Ljutomeru je nastalo tudi Društvo za dirkanje s kobilami Ljutomer, tretji najstarejši kasaški klub na svetu. Zato si morate ogledati Muzej ljutomerski kasač na hipodromu.

Flo Cukeraj: +386 51 392 592, Lončarstvo Žuman: +386 41 515 979, Muzej ljutomerski kasač: +386 2 581 18 59

- **Jeruzalem:** Ko ste v Prlekiji, morate obiskati Jeruzalem. In najlepše je imeti kosilo v Dvorcu Jeruzalem, med vinogradi. Jeruzalem nudi neverjetne razglede po prleških vinogradih. Lege na Jeruzalemu in okolici spadajo med tri odstotke najboljših leg na svetu za bela vina. Ne nazadnje je tudi na Jeruzalemu zeleno okno. Naj vinorodni griči božajo vaše oči in duha. Vsak obiskovalec Jeruzalema si mora ogledati tamkajšnjo cerkev. Oglasite se v Vinoteki poleg cerkve, da vam bodo povedali zgodovino Jeruzalema in cerkve. Prepustite se še vrhunskim vinom z vodeno degustacijo v vinoteki. Ob kozarcu vina boste izvedeli legendo o šiponu, o babjem klancu in še marsičem.

In vzemite si čas, sprehodite se po Jeruzalemu in okolici. Naj se čas ustavi, zopet.

Vinoteka Jeruzalem: +386 31 812 620

- **Radomerje:** Ko se boste vračali nazaj v Ljutomer, se ustavite v Radomerju. V gostišču Stari hrast si privoščite odlično prleško večerjo. In ne pozabite na kupico dobrega vina. Šipona ali laškega rizlinga.

Gostišče Stari hrast: +386 41 772 432

Drugi dan:

- **Ljutomer:** Po zajtrku v Flo cukeraj boste dopoldan preživeli v Ustvarjalnici na kulinarčni delavnici. Florjana vas bo naučila pripraviti tradicionalno prleško gibanico. Morda se na prvi pogled zdi zahtevno, vendar je lahko zelo zabavno. Zagotovo boste najboljšo sladico v Prlekiji na koncu tudi spekli in pojedli.

Na koncu boste spakirali in se odpeljali naprej.

- **Moravci v Slovenskih goricah:** Na območju Prlekije je več zelenih oken. Poiščite ga in uživajte v razgledu na vinograde in polja. Pomirjujoče deluje.

- **Mala Nedelja:** Pred skokom v bazen v Biotermaħ Mala Nedelja se okrepčajte, nato pa vas čakajo še vodni užitki. Popoldansko kopanje bo kot nalašč za vaše mlajše družinske člane. Lahko pa se odločite in obiščete velnes. Ali si privoščite masažo. Odločitev je vaša.

Bioterme Mala Nedelja: +386 2 565 20 00



KOS

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Ključarovci 66, 9242 Križevci pri Ljutomeru



Naravne danosti, pridne roke in izkušnje nam omogočajo, da pridelujemo izvrstna vrhunska vina normalnih trgategv, pa tudi vina posebnih kakovosti. Sicer pa naša vina vedno iščejo prijetno družbo. Družbo vinoljubov, izvrstne kulinarike... V najboljši luči se vsekakor predstavijo v domači kleti, kjer organiziramo tudi degustacije za zaključene družbe, z veseljem vam spečemo tudi tradicionalno prleško gibanico. Vina dajo občutek, da so nekaj posebnega. Zaradi odličnosti. Nenazadnje tudi zato, ker smo mi tako povezani z njimi...



Vrata kleti vam na široko odpremo po predhodnem dogovoru.

Vinogradništvo Družina KOS
Ključarovci pri Ljutomeru 66
9242 Križevci pri Ljutomeru

Klet
Pavlovski Vrh 28
2259 Ivanjkovci

TRIDNEVNI IZLET

Prvi dan:

- **Radomerje:** Ob prihodu najprej poskrbite za namestitev, da boste potem brez skrbi raziskovali dele Prlekije. Gostišče Stari hrast temelji na dolgi družinski tradiciji pristnega prleškega gostoljubja, ki vam ga bo nudila že četrta generacija Pihlarjevih. Okrepčajte se v njihovi restavraciji.

Gostišče Stari hrast: +386 41 772 432

- **Razkrižje:** Najprej se boste odpravili na Razkrižje, s kolesom ali avtomobilom, proti hrvaški meji. Za začetek oddiha si privoščite pravo sprostitev ob Ivanovem izviru. V bližini so namreč klopi, kjer se odpočijete in tudi odžejate. Radiestezisti so namreč na tem območju izmerili več človeškemu počutju ugodnih energijskih točk, ki so sedaj označene in opremljene s klopni. Ne pozabite, da morate pot še nadaljevati.

Muzej kovaštva na Razkrižju vas bo navdušil. Številni razstavniki eksponati so vidni že pred muzejem, celotno zbirko pa vam bodo domačini z veseljem pokazali. Na ogled je namreč kovaško orodje treh generacij, staro je več kot 200 let.

Muzej kovaštva: +386 2 589 10 72

- **Radomerje:** S kolesom ali avtomobilom se vrnete v Stari hrast, kjer se boste prepustili odlični prleški kulinariki z velikim poudarkom na tradiciji. Ne pozabite na kupico vina. Lahko se dogovorite tudi za degustacijo, pri njih imajo tudi odlična vina. Hišna vinoteka bo pravšnja lokacija za vinsko doživetje.

Drugi dan:

- **Radomerje:** Po zajtrku v Starem hrastu se s kolesom ali avtomobilom odpravite na Jeruzalem.

- **Jeruzalem:** Ko ste v Prlekiji, morate obiskati Jeruzalem. In najlepše je imeti kosilo v Dvorcu Jeruzalem, med vinogradi. Jeruzalem nudi neverjetne razglede po prleških vinogradih. Lege na Jeruzalemu in okolici spadajo med tri odstotke najboljših leg na svetu za bela vina. Ne nazadnje je tudi na Jeruzalemu zeleno okno. Naj vinorodni griči božajo vaše oči in duha. Vsak obiskovalec Jeruzalema si mora ogledati tamkajšnje cerkve. Oglasite se v Vinoteki poleg cerkve, da vam bodo povedali zgodovino Jeruzalema in cerkve. Prepustite se še vrhunskim vinom z vodeno degustacijo v vinoteki. Ob kozarcu vina boste izvedeli legendo o šiponu, o babjem klancu in še marsičem. Najlepše je imeti kosilo v Dvorcu Jeruzalem, med vinogradi.

In vzemite si čas, kolesarite po Jeruzalemu in okolici. Naj se čas ustavi, zopet.

Vinoteka Jeruzalem: +386 31 812 620

- **Ključarovi pri Ljutomeru / Pavlovski Vrh:** Če ste z avtomobilom, se odpeljite do Vinogradništva Družina Kos. Naj vas navduši še njihova zgodba, naj vas prepričajo odlična vina. Njihov šipon in ranfol enostavno morate poskusiti.

Vinogradništvo Družina Kos: +386 41 357 520

- **Radomerje:** Ko se boste vrnili v Stari hrast, pa se zopet prepustite kulinaricnim užitek. Izbira lokalne kulinarike je velika, zagotovo se ne boste mogli naveličati pristnih okusov. Nasprotno, želeli se boste vrniti.

TRIDNEVNI IZLET

Tretji dan

- **Radomerje:** Po zajtrku spakirajte in se odpravite v Ljutomer.
- **Ljutomer:** Dopoldan boste preživeli v Ustvarjalnici na kulinarični delavnici. Florjana vas bo naučila pripraviti tradicionalno prleško gibanico. Morda se na prvi pogled zdi zahtevno, vendar je lahko zelo zabavno. Zagotovo boste najboljšo sladico v Prlekiji na koncu tudi spekli in pojedli. Flo Cukeraj: +386 51 392 592
- **Banovci:** V neposredni bližini Term Banovci je Čebelarstvo Šalamun. Ustavite se pri njih. Naj vam pokažejo čebelnjak. In poskusite med, odličen je. Čebelarstvo Šalamun: +386 51 606 963
- **Veržej:** Zagotovo ste se do zdaj že naučili, da Mura loči Prlekijo in Prekmurje. Odpeljite se do Mlina na Muri, kjer boste v neokrnjeni naravi spoznali delo mlinarja. Brez skrbi, ne boste mu pomagali pri opravi, zagotovo pa imajo zelo kakovostno moko.
- **Boreci:** po kosilu v Gostilni Zorko se sprehodite okoli kamešnice in pokukajte, kako živahno je v Parku doživetij. Preizkusite svoje motorične sposobnosti. Vredno ogleda.
- **Mala Nedelja:** Zdaj vas čakajo še vodni užitki. Popoldansko kopanje v Bioterma Mala Nedelja bo kot nalašč za vaše mlajše družinske člane. Lahko pa se odločite in obiščete velnes. Ali si privoščite masažo. Ali pa se sprehodite še tu, poiščite zeleno okno in uživajte. Odločitev je vaša. Bioterme Mala Nedelja: +386 2 565 20 00



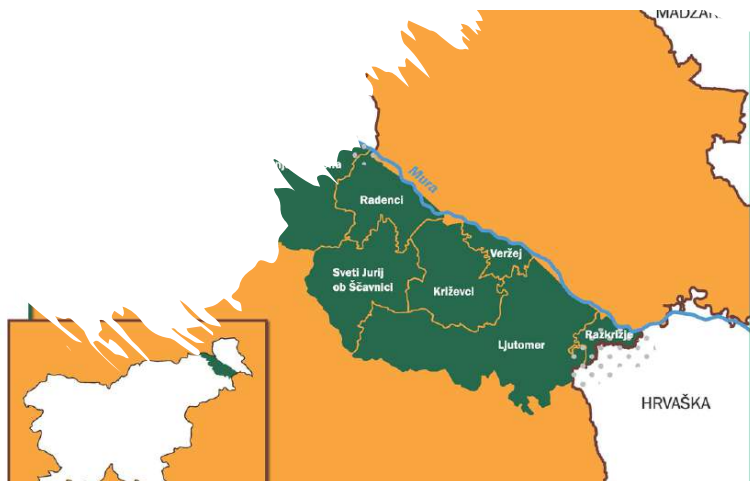
PRLEKIJA

Archaeological remains indicate that the region of Prlekija was already inhabited due to its favourable location and mild climate in the Neolithic period, but the area was first intensively settled and cultivated in the Hallstatt period.

In antiquity, the area belonged to the Roman province of Pannonia and several Roman roads ran through it. With the development of the Roman economy, great progress was made, especially in viticulture (winegrowing). In the 13th century, the area was settled by Slavs and the progress continued in some economic sectors that were developed by the original inhabitants of Illyrian-Celtic origin as part of the Roman economy.

In Ljutomer's hill regions, vineyards and some local names had already been mentioned in the 14th and 15th centuries, which have survived to this day. Other places in the Ljutomer area appeared during modern settlement. In the area of Jerusalem's hills, numerous winemakers' houses, and various types of wine cellars were built on hill ridges in the modern era, shaping the landscape, as well as farmhouses that were scattered throughout valleys and hills.

Prlekija belonged to Austria-Hungary until the end of World War I. Even before World War I and between wars, it had a strongly developed social life. The population united for national liberation reasons and resisted the Germanic sphere of influence. In Styria, speeches have been held since 1863. Ljutomer got a reading room quite early - its roots go back to 1868. That year Ljutomer was the venue for the first Slovenian camp. National leaders and members of parliament advocated for a United Slovenia, for the introduction of Slovenians into offices and schools, and demanded the establishment of Slovenian professional, agricultural schools and universities. They also demanded that the church officiates in Slovenian and advocated for greater self-government. Fire brigades also have a long history in Prlekija. The first fire brigade was established in Ljutomer in 1871. In 1894, the Union of Volunteer Fire Brigades of the Ljutomer District was established. These associations mainly connected rural youth.





Horse races were first organized in Mursko Polje in 1874, and the following year the Ljutomer Racing Society was established. That year, a racecourse was set up in Cven near Ljutomer. Social life was also quite developed in the Gornja Radgona and Ormož areas. A Reading Society (1887) was founded in Sveti Jurij ob Ščavnici, which had a rich library.

Data on land use show that the population of Prlekija was mainly engaged in agriculture and livestock breeding, while in the peripheral areas of Slovenske Gorice, they also engaged in viticulture and fruit growing. Landowners were middle farmers, traders, craftsmen, and innkeepers. Wine, which has always been the most important commodity in Prlekija, only began to be drunk by the gallon at the end of the 60s of the last century when vineyard yields became enormously high due to modernized production (spraying and fertilization) and vine clones. Pioneers of such grape production and consequently wine were state agricultural combines.

Prlekija has a quite varied geographical position. To the west extends the eastern part of Slovenske Gorice, and to the west part of Mursko Polje. Viticulture and agriculture developed mainly in this area. Up until the sixties of the twentieth century, the rural population mostly prevailed in the Ljutomer area, which developed its everyday life. Their cheerful character stood out, which could also be seen in folk songs and dances that are still lively today. Together with friends and relatives, they celebrated traditional farm work such as corn husking, pig slaughter, and setting up a wind rattle, which represented a domestic holiday for farmers.

The heart of Prlekija is represented by the town of Ljutomer, both geographically and symbolically. It is first mentioned in 1249, by 1265 it grows into a market and receives city rights in 1927. It is mainly known for horse breeding, the first Slovenian camp, and excellent wine. In recent years their film festival “Grossmanov Festival” combining fantastic movies and wine has also become increasingly resonant.

Prlekija is made up of municipalities Križevci, Ljutomer, Gornja Radgona, Ormož, Radenci, Razkrižje, Središče ob Dravi, Sveti Jurij ob Ščavnici, Sveti Tomaž and Veržej.

FOOD-RELATED TRADITIONS



The everyday diet of the average person in Prlekija was simple and modest. They fed on what they produced at home. Their diet was better and richer only on holidays, days of harder farm work, and special occasions (birth, marriage, and death).

The food contained a lot of vegetables, both fresh and cooked, fresh and dried fruit, black bread - rye, corn and buckwheat, porridge, dumplings, beans, and broad beans. Meat dishes were prepared only for holidays, on Sundays, and heavy farm work. During work, the housewives served meat in a salad, cabbage, or on a thick sauce. All meals were eaten from a common bowl.

On holidays, meat was served on a plate, then the table was set with a white or coloured tablecloth. During a fast, they did not eat meat. When doing heavy work they replaced meat with eggs and cheese (cottage cheese) cakes.

The fact that the tradition of viticulture and winemaking in Prlekija and Slovenia is very lengthy is also evidenced by some traditions and customs related to viticulture and winemaking. Unfortunately, many customs have already been forgotten and aren't known to us anymore. Much has changed in the last hundred years.





HEDGING THE VINEYARD

Hedging is the first and most important job in the vineyard. The pruning was usually done by the master himself and with his family members. Due to the expertise of the task, the housewife prepared food appropriate for the occasion. She baked cakes (yeast cakes, "krapci" or yeast dumplings with cheese), took meat and sausages made from "tünka", boiled eggs, prepared bean or potato salad, boiled sauerkraut, offered lard for a snack, onions and fresh bread. Nutrition in the vineyard depended on the distance it had from home. If the vineyard was close by, the food was warm, otherwise it was cold. In this case, the housewife prepared everything necessary the day before.

HARVEST

In addition to mowing and ordinary harvesting, grape harvesting is important farm work. There is plenty of work before harvesting and picking. The master prepares barrels, cleans the cellar, and the press, and prepares necessary dishes and tools.

Harvesting has always been considered a holiday so there must be appropriate food on the table. It was customary that they slaughtered a pig the day before harvesting the grapes. They roasted pork with the skin included. They also slaughtered some poultry. The housewife baked "potica", yeast cakes, "krapci", yeast dumplings, etc. There were so many cakes that each person that harvested got another piece or two "to go". Food on this day differed somewhat from house to house but fresh meat (pork, poultry) and cakes were offered everywhere.



DIGGING IN THE VINEYARD

In autumn after harvesting it was necessary to cultivate vineyard soil. The work was demanding and difficult. The master searched for capable diggers not only for their strength but also for those who knew how to dig so as not to damage vines. The housewife prepared good food - meat dishes and pastries. There was also no shortage of alcohol.



MARTIN'S DAY (Martinovo)

Martin is especially honoured in wine-growing areas as it is generally known that St. Martin turns must (Mošt) into wine. Good young wine also deserves a serving of good food. There must be roast goose on the table. If there is no goose it must be replaced by duck, turkey, or rooster. Celebrations must not forget to offer "Pečenka" (roasted sausage), walnut cake "orehova potica", "ocvirkovka" and other pastries. Martin's Day used to be celebrated in a family circle (lunch on Martin's Sunday). Now numerous celebrations are lined up one week leading up to Martin's Day and one week after. This is a time of joy and drinking organized by restaurants, tourist associations, vineyard societies, and private vineyards as well.



WINES IN PRLEKIJA



BRIEFLY ABOUT HISTORY ...

The tradition of viticulture winemaking in Slovenia is very lengthy. The same goes for the Prlekija region. The first wine-growing society in Slovenia was already established in 1872 in Ljutomer and is considered the predecessor of today's Society of Vineyardists and Acquaintances of Wine Ljutomer (Društvo vinogradnikov in prijateljev vina Ljutomer). In the same year the Provincial Fruit Farming and Winemaking School opened its doors, today's Biotechnical School in Maribor, is considered, looking from a historical standpoint, the most important school in Slovenia. In 1967, to protect the interests of vineyardists and winemakers and to define the economic opportunities in the wine industry, the Business Association of Styria was established. In Ljutomer, a few years later, renamed as the Business Community of Viticulture and Winemaking, and later called the Wine Association of Slovenia, which is still operational. Around the year 1970, the first private winemakers appeared in Slovenia. Wine began bottling itself thus new brands owned by Slovenian winemakers began to emerge. Stanko Curin (Prlekija) and Otmar Sturm were the first to bottle their own wines, in 1972. After the independence of Slovenia, numerous other private winemakers appeared. In 2006 a new Wine Act was adopted which changed the wine-growing districts.

... AND BRIEFLY ABOUT THE PRESENT


In Slovenia, registered vineyards cover around 15.000 hectares, while the actual area of vineyards is around 21.000 hectares. White varieties represent around 70% of all grapes while red varieties represent around 30%. The number of grape growers is around 30.000, while there are around 2.500 wine producers in Slovenia. Annual wine production varies from year to year and it varies around 0.7 million hl. Self-sufficiency with wine in Slovenia varies depending on annual wine production. With white wine, we are largely self-sufficient in Slovenia while we have never been self-sufficient with red wine. Slovenia is divided into three wine-growing regions:

- Wine-growing region Podravje,
- Wine-growing region Posavje,
- Wine-growing region Primorska.

The Podravje wine-growing region is divided into two wine-growing districts:

- wine-growing district Štajerska Slovenija (the Prlekija region belongs here),
- wine-growing district Prekmurje.

For the Podravje Wine-growing region (and thus also for Prlekija) it is characteristic that the white wine varieties suit the region extremely well, as they represent as much as 95% of all grape varieties. The conditions here are excellent for top-quality wines for normal harvests and special quality wines (late harvest, selection, strawberry selection, ice wine, dry berry selection). It is said that the wine from Prlekija can come in many varieties, which are exciting and refreshingly acidic.



VITICULTURE AND WINEMAKING



The fact that the tradition of viticulture and winemaking in Prlekija and Slovenia is very lengthy is also evidenced by some traditions and customs related to viticulture and winemaking. Unfortunately, many customs have already been forgotten and we no longer practice them.

ST. VINCENT HOLIDAY

St. Vincent's Day is on the 22nd of January. Tradition dictates that work in the vineyard - pruning the vine - begins on this day. It is true that vineyardists who have larger quantities of planted vines, on several plots of land, already begin to do this in December, nevertheless, numerous wine-growing societies symbolically prune some vines on this day. After that, a sausage is hung on a vine and is covered with wine so that the grapes of the following autumn will be nice and healthy.

ST. URBAN

St. Urban's Day is on the 25th of May. In Slovenia, St. Urban is also a saint for the weather. The legend of Urban, patron of vineyardists and vineyards, originates from France but vineyardists ask him for nice weather without adversities that would destroy the harvest. In Prlekija and Slovenia however, there is no special job to be done at this opportunity.

HAIL

When a storm raged and the first hail fell to the ground, they quickly picked it up and put it in their mouths. They wanted it to dissolve immediately in their mouths and dissolve all ice balls of different sizes before they fell to the ground. In only this way could they preserve the crop in the vineyard and the fields. We could say that it was a kind of superstition for a time when farmers did not know in which other way to get rid of the hail. Unfortunately, I do not know anyone who would do this nowadays.



AT THE END OF THE HARVEST

Harvesting lasts for different lengths of time. Those who have more plots of land with vineyards, harvest grapes for a longer time and at different times for different varieties. Still, when finishing the harvest on an individual plot of land, at many houses the master takes three berries from the last bunch that had been picked and sticks them on a vine. While doing so he says: "Father, Son, and Holy Spirit." Then he thanks for the harvest and asks for a similar one next year - or better. If the vineyard owner has several plots he does this on each one of them.

MARTINOVANJE

St. Martin is considered one of the most important patrons for vineyardists, whom we honour not only in Slovenia but also in the rest of Europe. In Prekija and Slovenia, various forms of Martinovanje have developed. Many places give their thanks for a good harvest on St Martin's Day and ask for a repetition of the good harvest this year for the next year as well. On this day, traditionally, must turns into wine. November 11th is therefore the wine holiday for Slovenians. Up Until this day must is still an unclean and new wine which according to customs, humorously, is even used when blessing a man dressed as a bishop, which then turns into wine. Typical Martinovanje food is served (goose, "mlinci" and red pickled cabbage).

KLOPOTEC

The bird rattle (Klopotec) is probably of Slovenian origin. In late summer time, vineyardists put it in vineyards to chase away birds. Tradition dictates that the klopotec is set up on the 15th of August on the great "šmaren". At this time berries are already softening and attracting birds. The Klopotec should chase them away. But even birds got used to the klopotec so its basic mission is ineffective, however, it became popular, especially in Prekija and Haloze, and it is seen as a protective omen for vineyards. Because of the klopotec, we can also usually hear when we are close to a vineyard.

TOAST

With the development in culture, also wine culture, the glass cup developed.

Nowadays we find various shapes of glasses for different wines. It is important to hold a wine glass correctly, that we hold the stem and not the bowl of the glass. This way we do not heat the wine with our hands and do not leave fingerprints on it. Also, in Prekija we often toast.

Numerous occasions mark our lives. When we raise the glass of wine and look them in the eyes we say "Na zdravje!"

This means that we wish that everything will be good.

When clinking glasses we must be careful. Not too strong or the glass will break and spill the wine.

If we hold the glass by the stem we will also hear the toast well.



Vin kul potep



OLD VINE

In Lent, Maribor, there is a vine that is over 400 years old and is officially the oldest vine in the world. The Žametna Črnina was planted at the end of the Middle Ages, at a time when our places were besieged by the Turks. It also survived numerous fires in the late Middle Ages. Unprofessional care in the seventies of the last century only worsened its very poor condition. Fortunately, a group of experts prevented its removal and focused all their efforts on revitalization. Today, the Old Vine is thriving in all its glory. It is taken care of by a city winemaker, pruning of the Old Vine and harvesting are important events, as it has become one of the main attractions in Slovenia. Today, the Old Vine grows almost all over the world. Selected recipients receive a piece of the oldest vine in the world as a gift every year. With this, the Old Vine has become a symbol of friendship. Several descendants of the Old Vine grow in the Prlekija region. Those responsible for them take good care and, like in Maribor, solemnly perform the pruning and harvest of the vine every year.

OPENING SPARKLING WINE

At important life events, we toast with sparkling wine or still wine. Opening sparkling wine requires some skill. It is best to open the bottle quietly, without a loud pop, and pour it into glasses. But it is precisely sparkling wines that offer some people special pleasures with different ways of opening bottles on special occasions. In many places, you will see that sparkling wine is opened with a saber or even a knife if there is no saber at hand. In this case, some of the contents flow out of the bottle. A pity, of course. At large sports events, especially international ones, we still see many places where the bottle is shaken before opening so that the cork then flies among the crowd and they pour it over themselves. Fortunately, this has already been banned in some places. Out of respect for the effort of the winemaker and the tradition of producing top-quality sparkling wines.



Vin kul potep

WINES IN PRLEKIJJA



The most characteristic varieties that thrive excellently in Prlekija are Welschriesling, Šipon, Chardonnay, Riesling, Sauvignon, Pinot Blanc, Pinot Gris, Yellow Muscat, Traminer, Muscat Ottonel, Ranina, Green Silvanec Rizvanec, Ranfol and Kerner (white wines) and Pinot Noir, Blaufränkisch, Zweigelt and Gamay (red wines).

Below we present only a few varieties that most characterize the Prlekija area.

ŠIPON

Šipon is a variety that is considered the parade horse among wines in the Prlekija region, especially in the Jeruzalem Hills area. It is a late-ripening variety with a more delicate flavor. The wine generally contains higher acidity and does not reach high alcohol levels. It is classified among the wines with moderate alcohol content. Šipon was drunk at many courts in Europe in the past, later its reputation fell. Even before Slovenia's independence, it was considered a variety that gives an excellent spritzer (špricar), but as a variety, in general, it was not appealing due to its more pronounced acidity (due to the high load of the vine, the quality of Šipon was not at an enviable level). In recent years, it has regained its reputation as a wine variety. An important advantage of Šipon is also that it excels in all levels of quality, so there are also exceptional examples of late harvests, selections, berry selections, ice wines, and even dry berry selections on the market. These definitely belong on the top, with other wines. Šipons also age excellently. Wherever you go in Prlekija or in the Jeruzalem Hills for wine tasting, they will offer you Šipon. And you will hear the legend about the origin of the name of the Šipon variety. It is said that Napoleon's soldiers, when crossing the Jeruzalem Hills, tiredly stopped. The "Prleki", hospitable as always, offered them the best they had in their cellar. The soldiers were so impressed with the wine that they exclaimed satisfactorily: "c'est bon!", which means "it's good!". And the wine was really excellent. The locals understood them in their own way, Šipon, and over time they started using this name in the Prlekija region.



WELSCHRIESLING



Welschriesling (Laški rizling) is the most widespread variety in Slovenia and also in Prlekija and is not related to Riesling. Like Šipon, Welschriesling also has a more delicate flower. It has its characteristic Lipa flower. It has medium to high acidity and not too high of an alcohol level in combination with different levels of reducing sugar. They also give excellent Welschrieslings of all levels of quality in Prlekija, including special quality wines. Unfortunately, Welschriesling, like Šipon in the past, is undervalued. It does excellently in Prlekija and wines from this variety are excellent. I hope that wine lovers will also prove this in the future, winemakers have proven the exceptional potential of the Welschriesling.

CHARDONNAY

This is a variety that is very popular worldwide. In Prlekija, there has been somewhat less variety in recent years, as more is used for blending. There are chardonnays of different styles on the market. This variety is also excellent for special quality wines, and it also likes aging in wooden barrels. It is one of the three varieties used for champagne in France. Similarly, this variety is used for the production of quality sparkling wines in the Prlekija region, especially in the Radgonsko-Kapelske gorice, where the tradition of producing sparkling wines in Slovenia is the longest.

RIESLING

Riesling (Renski Rizling) is considered the king among white wines. Every winemaker will add that it also needs royal conditions to reach its potential. The variety can offer a whole range of aromas, aged Rieslings delight our sinuses with notes of petroleum. It is very mineral. It is a variety that has an exceptional potential for aging. This variety also offers us a whole range of different wines, from dry to sweet, it also does well in blends. In Prlekija, however, it is not as common as Šipon and Welschriesling.



SAUVIGNON

It is one of the most aromatic varieties. Its bouquet offers a whole range of scents, among them the most characteristic are elderberry and freshly mown grass. In the Prlekija region, it has been very popular among winemakers in recent years. However, it is true that some winemakers' Sauvignon is not so intense, which only shows that the variety excels in various styles and with different levels of reducing sugar.

YELLOW MUSCAT



Yellow Muscat (Rumeni Muškati) is a very old variety. Wine from this variety has an intense bouquet, the most characteristic being the Muscat bouquet. In Prlekija, you will hardly find any dry yellow Muscat, most often they will offer you semi-sweet, even special quality wines from this variety are not an exception to this. In the vineyard, at harvest time, they often joke that the pickers have to whistle so that they don't eat all the grapes, which have a similar aroma to the wine later. In fact, many times someone will say that when drinking yellow Muscat, they have the feeling that they are nibbling grapes in the vineyard.



TRAMINER

In Slovenia, the best Traminers (Traminec) are in the area of Prlekija, both in the Radgonsko-Kapelske gorice and in the Jeruzalemske gorice. Its typical wild rose bouquet, also carnation spikes, will immediately remind you that you have Traminer in your glass. Lower total acids and not too-high alcohol concentrations in combination with different levels of reducing sugar offer an excellent taste.



RANINA

Ranina is an indigenous Slovenian variety, and it is interesting to note that there is more of it in the vineyards in neighbouring Austria than in Slovenia. The domicile of Ranina is therefore the area of Radgonsko-Kapelske gorice. This is an early harvest variety, as the name itself suggests. This is also a variety that offers a whole range of wines, including special quality wines, although there are very few of them.



RANFOL

Ranfol is an old Slovenian indigenous variety that has almost disappeared from the Slovenian wine map. Before the devastating appearance of a vine bug, it was the most widespread variety in Styria, especially in Haloze. At that time it was called Stajerska belina. Today it is a very rare variety, and even when it is used it is mostly found in blends. As a varietal wine, Ranfol is a rarity, so take advantage of an opportunity when it is offered to you.

PINOT NOIR

They say that the Pinot Noir (Modri Pinot) is the father of all Pinots. It is a variety that offers exceptional varietal examples, while at the same time, it excels in blends. In the vineyard, it is very sensitive, so in Prlekija you will not find its variety every year or every wine season. The wine does not have an intense color and contains little tannins. Often they will also offer it to you as a rosé or in a sparkling version. After all, Pinot Noir loves sparkling versions not only in France but also in Prlekija.

BLUE FRANKISH

Only in 2016 did German scientists confirm that the Blue Frankish (Modra frankinja) originates from Slovenia. In recent years, the areas of vineyards where Blue Frankish grows have also increased in Prlekija. The acids in the wine are quite pronounced, but there are almost no tannins. We will also recognize the Blue Frankish by its deep color, and in the smell, red fruits will most often stand out.



PAIRING WINE AND FOOD

In general, care must be used when matching food and wine. If you want to enjoy the combinations, it is right to know some basic rules. But before we even think about matching food and wine, one thing must be clear: the wine must be properly cooled and served in a suitable glass.

The most important thing is to find balance and harmony in food and the wine it is served with. Only when wine and food complement each other, will you be able to enjoy the flavors. One could say that wine and food must be partners. Lighter food requires lighter wine, which means not too high levels of alcohol, and less or no aging in wooden barrels, i.e. younger, not-so-demanding wines. Food that is richer needs richer wine, which means that the wine is more full-bodied, has aged longer, can also be aged in wooden barrels, has a higher level of alcohol, and last but not least contains more extract without sugar (which is also an important indicator of quality and maturity of grapes at harvest). With desserts, you will do well when looking for good combinations with wines with higher sugar content. In doing so, care must be taken that the wine must be at least as sweet as the dessert (or even a little sweeter), so that the dessert does not nullify the wine itself or that the wine is not lost with the dessert.

It is good to remember that you will create a good match by comparing food and wine or more precisely said, it is necessary to compare the ingredients within the food and the characteristics of wine.



HOW IS IT IN PRELEKIJA?

Just like everywhere else in Slovenia and around the world. Again and again, lovers of good food and wine are looking for the best match of food and wine. By healthy peasant logic, we conclude that wines go perfectly with food from the area where the wines come from. And this holds true. It is also true that there are many other excellent combinations of food and wine that delight lovers of excellent flavors - food from one end of the world, and wine from another. Well, or a little closer to each other ...

It's similar with desserts. You just have to be careful that the wine is at least as sweet as the dessert. Choose a semi-sweet wine for traditional Prleška gibanica, whether it's Šipon, Yellow Muscat, Traminer, Chardonnay, or a wine of any other similar variety. Some combinations are indeed better than others. It is also true that one combination will suit you more during one particular occasion while another might suit you better in another, but with a semi-sweet wine with traditional Prleška gibanica, you cannot go wrong. If you happen to be in doubt, choose the wine that sommeliers choose every year as the wine they recommend with Prleška gibanica.

With desserts, it is worth mentioning that some wines are better drunk in place of the dessert or after the dessert. Special quality wines such as strawberry selections, ice wines, and dry strawberry selections will offer you such a richness in flavor and high levels of reducing sugar that it is better to drink them alone without dessert. You only need excellent company.

When preparing food typical for Prlekija at home, look for a bottle of Prlekija wine and enjoy the flavors. But when you embark on a culinary-wine journey in Prlekija, you will certainly have the opportunity to try several wines for a certain type of food. But this really has to be experienced. The tastes will be different than at home, purely Prlekija-like. And time will run more slowly ...

Most lovers of excellent matches between wine and food primarily seek exciting local combinations. Prlekija isn't an exception. At this point, it is worth highlighting Šipon and wines with higher residual non-fermented sugar.

Šipon is not the proud representative of Prlekija in vain and a parade horse among the different wine varieties. As already written, this is a variety that produces wines with slightly higher acids and such wines go excellently with food where acidity, saltiness, and even fatness are detected. Such as described as most food from Prlekija - salty, somewhat fatty, strong, and acidity can also be detected. That's why we can say that Šipon is universal for matching wine and food in Prlekija. A wide range of excellent combinations is obtained due to different styles of Šipon and due to food prepared in different ways. To match traditional Prleška tünka choose dry Šipon although it must be admitted that Laški Rizling does not lag behind Šipon either. Also offer Šipon to pork roast and buckwheat "žganci" with dressing, without hesitation whether you have a traditional plate or a modern one with traditional ingredients. Of course, you can also choose Laški Rizling or Chardonnay or Renski Rizling or Pinot Gris or... The fact of the matter is that you (almost) cannot go wrong with šipon.



OLD RECIPES USING LOCAL INGREDIENTS



PRLEŠKA TŪNKA

PROCESS OF MAKING PRLEŠKA TŪNKA



SALTING OF MEAT

Shaped and cooled to a maximum of 7 °C, pieces of meat are salted no later than five days after slaughter. A dry or combined salting process is used. In the combined process, the meat is first dry-salted and after three or more days poured over with brine. The concentration of the brine must be adjusted to the final salt content in the product. The salting temperature must be between 0 °C and 8 °C for at least until the meat is visibly evenly salted throughout the cross-section.

SMOKING AND BASIC PROCESSING

Only hardwood deciduous wood (sawdust, wood ...) may be used for smoking. Salted pieces of meat are simultaneously or later dry heat treated with hot air and smoke to a core temperature of at least 68 °C.

COOLING OF ROASTED MEAT

After the heat treatment has been given, the meat is cooled as quickly as possible to a temperature below 10 °C.

PREPARATION OF FAT TO MAKE FOR LARD

Bacon for lard is processed using a dry or wet technical process. The fat is ground into small particles, after heat treatment and cooling. Kitchen salt is added to the ground fat. It may be seasoned with ground black pepper and ground garlic. The lard must have a spreadable structure.

AGING MEAT IN LARD

For Prleška tūnka, the prepared meat and lard are alternately stacked in containers so that the first and last layers are lard. The meat must not touch other pieces of meat. The containers must not be sealed airtight. The meat ages in such containers at temperatures between 4 °C and 12 °C for at least 30 days.

PREPARATION OF PIECES OF MEAT

The pieces of meat are anatomically deboned, the skin and surface fat are removed.

OLD RECIPES USING LOCAL INGREDIENTS



PORK LIVER

INGREDIENTS

- 500 g pork liver
- 200 g onion
- 200 g white wine
- 2 cloves of garlic
- marjoram
- ground red pepper
- bay leaf
- pepper
- salt
- oil



PREPARATION PROCESS

Peel and slice the onion into thin slices. Cut the liver into strips about 5 mm thick and season with marjoram and pepper. Heat the oil in a pan and fry the onion until it becomes translucent, but not completely, as the onion will continue to cook when the liver is added. This prevents them from burning. Add chopped garlic, stir, and wait until you can start to smell the garlicky aroma. Add sliced liver and bay leaf. Fry on both sides. Be careful not to overcook them, they should remain slightly pink in the middle. Add red pepper and stir. Pour in the wine. Wait for the wine to evaporate a little so it makes a thick sauce. Salt and pepper to taste. Serve with roasted potatoes and green salad.

OLD RECIPES USING LOCAL INGREDIENTS

PRLEŠKA GIBANICA

STRUDEL DOUGH

50 dag wheat flour
1 tablespoon vegetable oil
1 tablespoon apple cider vinegar
1 egg
pinch of salt
lukewarm water as needed

COTTAGE CHEESE FILLING

1 kg full-fat cottage cheese
3 tablespoons granulated sugar
pinch of salt

SOUR CREAM DRESSING

up to 1 l sour cream
3 eggs

FAT

10 dag butter or vegetable oil



PREPARATION PROCESS

Sift the flour, add the fat, vinegar, salt, and egg. Pour in water while kneading. Knead until the dough becomes pliable - smooth and elastic. Cover the dough in fat, cover, and let it rest for at least 30 minutes. You can also use purchased strudel dough, but making it at home is strongly recommended. Add sugar and salt to the cottage cheese and mix. Slowly whisk the whole eggs with sour cream. Melt the butter. The cottage cheese filling and sour cream pour can be combined, in which case part of the sour cream is left for to be used as a dressing for the top. Using a round baking dish with a diameter of about 35 cm is recommended, using a rectangular dish should also suffice. Grease the selected baking dish with fat. Roll out the rested dough and slightly stretch it over the baking dish and stretch it over a floured surface so that it extends over the edge of the width of the bowl. Let it dry for a few minutes. Cut the thin dough into 4 to 8 equally sized parts (usually 6), so that the cuts reach almost to the bottom of the baking dish and so that the Prleška gibanica has 5 to 9 layers of strudel dough. Spread the first layer of dough with fat, and stretch the next layer of dough over it. Be careful that excess dough does not hang over the edge of the baking dish. Spread cottage cheese filling evenly on top of the second layer of dough, drizzle with sour cream, and then with the fat. Stretch another piece of dough over the baking dish, and apply the cottage cheese filling, sour cream, and fat. Repeat until you reach the last layer. Inside the baking dish, which is now just above the height of the Prleška gibanica, evenly remove any excess dough and generously spread with sour cream. Now pierce the Prleška gibanica multiple times so the needle reaches the bottom of the baking dish. In a preheated oven let the Prleška gibanica bake for 40 minutes at 200°C. There is some wiggle room for change in the timing and temperature based on the oven you use. After the Prleška gibanica is done baking, sprinkle it with some powdered sugar. Prleška gibanica is usually cut into triangles or rectangles. The height of the Prleška gibanica ranges from around 1,5cm to 2,5 cm



VIN-KUL



TOURIST PACKAGES



Tourist packages offer exceptional experiences in Prlekija that will spoil all your senses. Depending on how much time you have... maybe you only have time for a day in Prlekija? Or two? If there are three days available, even better... In any case, it will be tasty, and fun, nature will overwhelm you, hospitable and even mischievous locals will make you laugh and tell you many interesting things. Time will stop. Or it will run differently. Either way, find out for yourself. Welcome!



ONE-DAY TRIP

- **Jeruzalem:** Jeruzalem offers incredible views of the Prlekija vineyards. The locations in and around Jeruzalem are considered to be in the top 3 percentile of the world in terms of growing white wine varieties. There is also a green window in Jeruzalem. Let the wine-growing hills caress your eyes and spirit. Everyone visiting Jeruzalem must see the local church. Stop by the winery next to the church to listen to the history of Jeruzalem and the church. Indulge in top-tier wines with guided wine tasting in the winery. While sipping on a glass of wine, you will learn about the legend of Šipon, Babje Klanc, and much more.

Vinoteka Jeruzalem: +386 31 812 620

- **Ljutomer:** We could say that Ljutomer is the capital of Prlekija. It is a city with a rich history. When a local guide tells you about it, you will learn that we Prleki have always been the first to do many things in the past. The Ljutomer Horse Racing Society was also established in Ljutomer, the third oldest trotting club in the world. Therefore, you must pay a visit to the Ljutomer Trotter Museum at the Hippodrome.

Muzej ljutomerski kasač: +386 2 581 18 59

- **Krapje:** wandering through the plains in Prlekija, stop by Krapje and visit the Beekeeping Museum. It houses a collection of old beekeeping tools and much more. The bee house dates back to the end of the 19th century and with its preserved equipment represents a rich cultural heritage. And you have to try the excellent honey from Prlekija!

Čebelarski muzej: +386 31 853 390

- **Gornja Radgona:** You won't be hungry in Prlekija. You will eat well everywhere. The food will be very tasty and traditionally from Prlekija, of course. Since you will be heading to the edge of Prlekija, stop in Gornja Radgona. In the immediate vicinity of the oldest sparkling wine cellar in Slovenia, you can treat yourself to an excellent lunch at RG Bistro. They use local ingredients and you will be delighted by the excellent flavors served on your plate, which will be accompanied by a bubbly and rich sparkling wine.

RG Bistro: +386 2 564 85 49

- **Črešnjevi:** You must finish your hike through Prlekija with a glass of wine. Gornja Radgona is known as the city of fairs and sparkling wine, so indulge yourself at the Frangež House of sparkling wine. In addition to nature and peace, you will surely be impressed by the colourful palette of wines and sparkling wines.

Hiša penin Frangež: +386 31 202 658



TWO-DAY TRIP

First day

- **Ljutomer, Flo Cukeraj:** Flo Cukeraj: It's best to start your two-day trip in the morning. First, arrange accommodation at Flo Cukeraj. While staying there, you will not be able to resist showcased pastries and a glass of wine. Time stops in Prlekija. Enjoy it right from the start. Never mind the beautiful and delicious moments you just experienced and head to Lončarstvo Zuman. The Zuman family has been making pottery since 1874 and is one of the few pottery families with a long and rich tradition, such as they uphold. This is now the fifth generation that is keeping the tradition going. Lend them your ear and take a look at the workshop and exhibition space. Ljutomer is a city with a rich history. When a local guide tells you about it, you will learn that we Prleki have always been the first to do many things in the past. The Ljutomer Horse Racing Society was also established in Ljutomer, the third oldest trotting club in the world. Therefore, you must pay a visit to the Ljutomer Trotter Museum at the Hippodrome.
Flo Cukeraj: +386 51 392 592, Lončarstvo Zuman: +386 41 515 979, Muzej ljutomerski kasač: +386 2 581 18 59

- **Jeruzalem:** When visiting Prlekija, you must visit Jeruzalem as well. You can have a beautiful lunch in "Dvorec Jeruzalem" among the vineyards. Jeruzalem offers incredible views of the Prlekija vineyards. The locations in and around Jeruzalem are considered to be in the top 3 percentile of the world in terms of growing white wine varieties. There is also a green window in Jeruzalem. Let the wine-growing hills caress your eyes and spirit. Everyone visiting Jeruzalem must see the local church. Stop by the winery next to the church to listen to the history of Jeruzalem and the church. Indulge in top-tier wines with guided wine tasting in the winery. While sipping on a glass of wine, you will learn about the legend of Šipon, Babje Klanc, and much more. Let time stop again.
Vinoteka Jeruzalem: +386 31 812 620

- **Radomerje:** On your return trip to Ljutomer, stop at Radomerje. At Gostišče Stari hrast treat yourself to an excellent dinner, traditional to Prlekija. And don't forget about a glass of good wine. Šipon or Welschriesling
Gostišče Stari hrast: +386 41 772 432

Second day

- **Ljutomer:** After breakfast at Flo Cukeraj, you will spend the morning at a culinary workshop. Florjana will teach you how to prepare traditional Prleška gibanica. It may seem demanding at first glance, but it can be very fun. You will bake the dessert and in the end, surely eat it as well. Then it is time to pack your things and go onward.

- **Moravci v Slovenskih goricah:** There are several green windows in the Prlekija area. Find them and enjoy the view of vineyards and sprawling fields. It has a calming effect.

- **Mala Nedelja:** Before jumping into the pool at Bioterme Mala Nedelja, refresh yourself, then water pleasures await. Afternoon swimming will be perfect for your younger family members. You can also decide to visit the spa. Or treat yourself to a massage. The decision is yours.
Bioterme Mala Nedelja: +386 2 565 20 00



THREE-DAY TRIP

First day:

- **Radomerje:** Upon arrival, first, take care of your accommodation so that you can then explore parts of Prlekija without worry. Gostišće Stari hrast is based on a long family tradition of authentic hospitality from Prlekija, which will be provided to you by the fourth generation of the Pihlarjev family. Refresh yourself in their restaurant..

Gostišće Stari hrast: +386 41 772 432

- **Razkrižje:** First, you will head to Razkrižje, by bike or car, towards the Croatian border. To start your getaway, treat yourself to proper relaxation at Ivan's Spring. There are benches nearby where you can rest and also quench your thirst. Radiesthesists have measured several energy points favorable to human well-being in this area, which are now marked with benches nearby. Don't forget that you still have to continue your journey. The Blacksmith Museum in Razkrižje will impress you. Numerous exhibition exhibits are visible even prior to entering the museum, and the locals will be happy to show you the entire collection. On display are blacksmithing tools that have been used for over 3 generations, over 200 years old. Blacksmith Museum.

Muzej kovaštva: +386 2 589 10 72

- **Radomerje:** By bike or car, return to Stari hrast, where you will indulge in excellent cuisine traditional to Prlekija with a great emphasis on tradition. Don't forget about drinking a glass of wine. You can also arrange for a wine tasting, they have excellent wines. The in-house wine cellar is the right location for a good wine experience.

Second day:

- **Radomerje:** After breakfast at Stari hrast, head to Jeruzalem by bike or car.

- **Jeruzalem:** When visiting Prlekija, you must visit Jeruzalem as well. You can have a beautiful lunch in "Dvorec Jeruzalem" among the vineyards. Jeruzalem offers incredible views of the Prlekija vineyards. The locations in and around Jeruzalem are considered to be in the top 3 percentile of the world in terms of growing white wine varieties. There is also a green window in Jeruzalem. Let the wine-growing hills caress your eyes and spirit. Everyone visiting Jeruzalem must see the local church. Stop by the winery next to the church to listen to the history of Jeruzalem and the church. Indulge in top-tier wines with guided wine tasting in the winery. While sipping on a glass of wine, you will learn about the legend of Šipon, Babje Klanc, and much more. And take your time, cycle around Jeruzalem and its surroundings. Let time stop again.

Vinoteka Jeruzalem: +386 31 812 620

- **Ključarovci pri Ljutomeru / Pavlovski Vrh:** If you are by car, drive to Vinogradništvo Družina Kos. Let their story impress you as well, let their excellent wines convince you. You simply have to try their Šipon and Ranfol.

Vinogradništvo Družina Kos: +386 41 357 520

- **Radomerje:** Dinner, Stari hrast.



THREE-DAY TRIP

Third day:

- **Radomerje:** After breakfast, pack up and head for Ljutomer.

- **Ljutomer:** You will spend the morning at a culinary workshop. Florjana will teach you how to prepare traditional Prleška gibanica. It may seem demanding at first glance, but it can be very fun. You will bake the dessert and in the end, surely eat it as well..

Flo Cukeraj: +386 51 392 592

- **Banovci:** Near Terme Banovci is Beekeeping Šalamun. Give them a visit. Let them show you their beehive. Try the honey, it's excellent.

Cebelarstvo Šalamun: +386 51 606 963

- **Veržej:** By now, you have surely heard that the Mura River separates Prlekija and Prekmurje. Drive to Mlin na Muri, where you will learn about the work of a miller in his natural habitat. Don't worry, you won't help him with his work, but they certainly have very high-quality flour.

- **Boreci:** After lunch at Gostilna Zorko, take a walk around the "kamešnica" and peek at how lively it is in the local recreational park. Test your motor skills. It's worth seeing.

- **Mala Nedelja:** Now the pleasure of water awaits. Afternoon swimming at Bioterme Mala Nedelja will be perfect for the younger members of your family. You can also decide to visit the spa. Or treat yourself to a massage. Or take a walk here, find a green window, and enjoy. The decision is yours.

Bioterme Mala Nedelja: +386 2 565 20 00



PE RG Bistvo, Jurkovičeva ulica 25,
9250 Gornja Radgona
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E: rgbistro@radgonske-gorice.si

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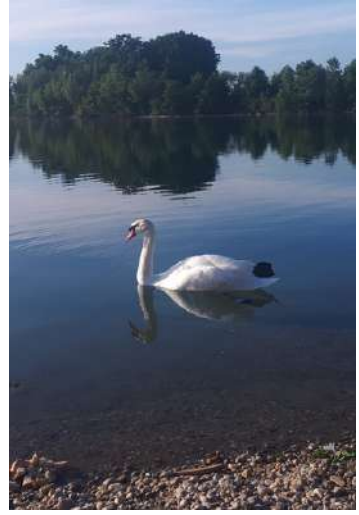
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Minister za zdravje opozarja
*Prekomerna pitje alkohola škoduje zdravju.


RADGONSKE GORICE
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VGN-KUL





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VGN-KUL





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TURISTIČNI INFO CENTER VERŽEJ – CENTER DUO

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T: +386 51 654 778

TURISTIČNI INFO CENTER IN VINOTEKA JERUZALEM

Jeruzalem 9, 2259 Ivanjkovci

M: info@prlekija.com



VIN-KUL potep

Operacija: Vinsko-kulinarični potep po Prlekiji

Vodilni partner:

Kulturno, turistično in izobraževalno društvo Kelih

Partnerja: Raziskovalno izobraževalno središče Dvorec Rakičan,
Flo Cukeraj gostinstvo, Florjana Kastelic, s. p.

Območje LAS Prlekija je poznano po bogati kulinarični tradiciji domačih prleških jedi in po vinorodnem okolišu, kar predstavlja eno od pomembnih turističnih privlačnosti pokrajine. Prav tako je ena izmed najpomembnejših kmetijskih in gospodarskih panog v Prlekiji pridelava najkvalitetnejših vin in umetnost kletarjenja. Pridelava vina pa ima poleg gospodarskega tudi kulturni pomen. Prleška vina imajo namreč več stoletno tradicijo. V okviru operacije Vinsko-kulinarični potep po Prlekiji tako želimo ozavestiti kulturni pomen vina v povezavi z domačimi prleškimi jedmi iz lokalnih sestavin. V ospredju tako ne bo samo povečanje turistične privlačnosti pokrajine skozi promocijo vinske in kulinarične ponudbe, temveč tudi odkrivanje zanimivih etnološko-zgodovinskih sledi.

S projektnimi aktivnostmi in končnim produktom operacije – vodnik VIN-KUL potep, ki na inovativen način vključuje prleške jedi v kombinaciji z vrhunskimi vini, prispevamo k povečanju turistične privlačnosti pokrajine in odkrivanju zanimivih etnološko-zgodovinskih sledi, ki naredijo pokrajino tako bogato in zanimivo za obiskovalce. Slednjim s tem ne ponujamo samo dobrega kozarca vina in bogatih okusov prleških dobrot in vin, ampak tudi njihovo zanimivo ozadje.

Urednik: Društvo Kelih, RIS Dvorec Rakičan

Oblikovanje: RIS Dvorec Rakičan

Izdajatelj: Društvo Kelih

Fotografija: Društvo Kelih, Andrej Copot, fotografije iz fotografskega natečaja.

Prevod: RIS Dvorec Rakičan

Naklada: 1000 kos

Tisk: I-IBIS d.o.o.

Založnik: Društvo Kelih, RIS Dvorec Rakičan

Leto: 2023

Kraj izida: Ključarovci pri Ljutomeru

VIR LITERATURE:

Fras, Marija. 1999. Prleška kuhinja: jedi ob kmečkih delih, praznikih, postu in posebnih priložnostih. Ljubljana: Kmečki glas.

Srnc, Helena. 2014. Prleška duša: Severovzhodna Slovenija s poudarkom na Prlekiji: prleški ustvarjalci in Prlekija v literarnih delih. Središče ob Dravi: KUD Prasila.

Visit Prlekija. Dostopno prek: <https://visit-prlekija.eu/zadruga-in-regija/zgodovina-prlekije>



VIN-KUL

