

OKUSITE POSAVJE

TASTE POSAVJE



POSAVJE NA DLANI, NA KROŽNIKU IN V KOZARCU



Sofinancira
Evropska unija

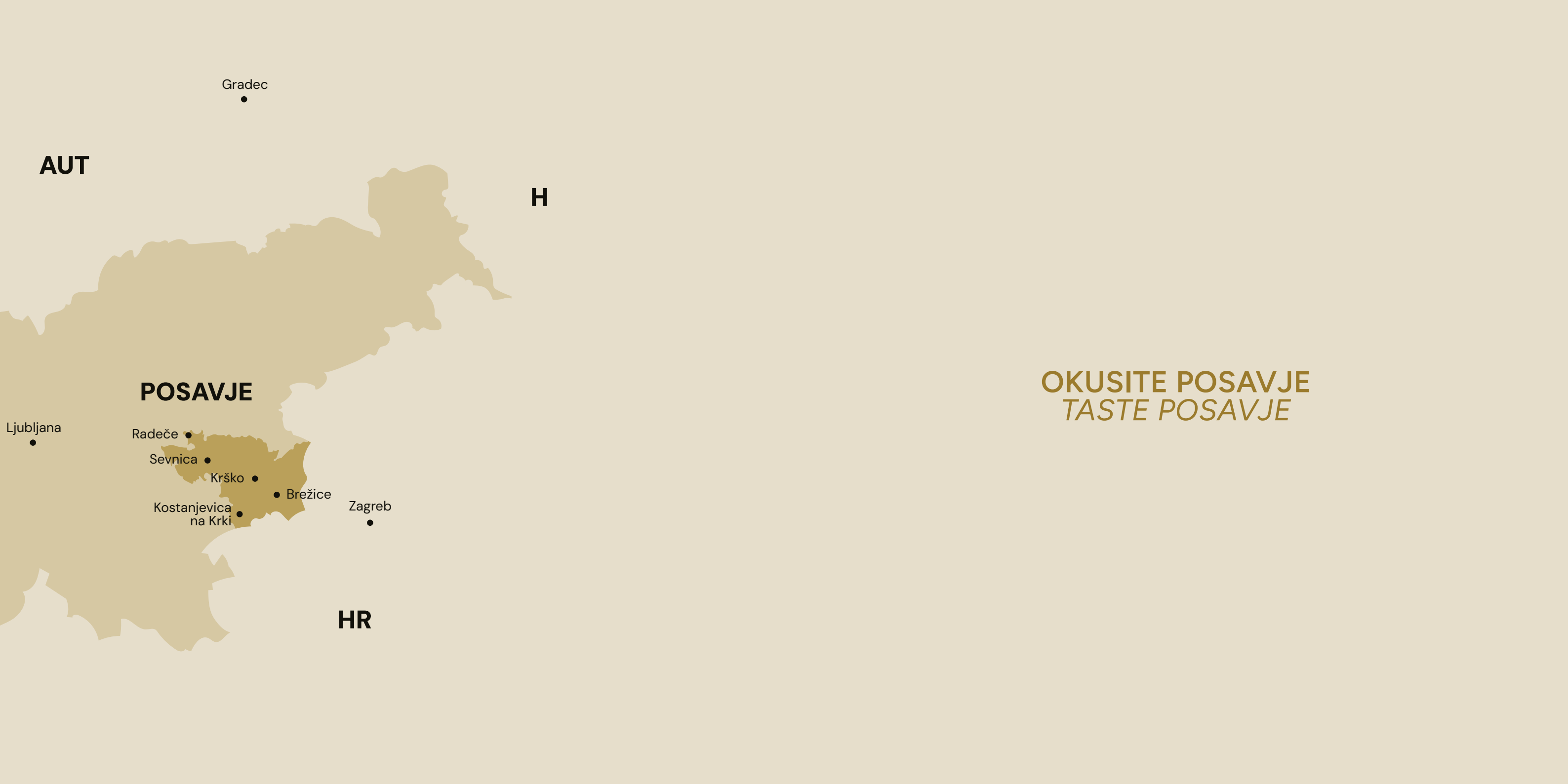


I FEEL
SLOVENIA



RIBIŠKI
LASPOSAVJE
2021–2027





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POSAVJE

OKUSITE POSAVJE
TASTE POSAVJE

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Ljubljana

Radeče

Sevnica

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Ribe in penine

Uroš Mencinger,
kulinarični kritik

Slovenci smo nori na ribe, ves svet pa na šampanjec ... V Posavju bi ob tem lahko zamahnili z roko, češ, žal. A ste – bravo! – raje oboje zagrabili kot razvojno priložnost in se lotili dela. Posavje, nova Šampanja? Še pred leti se je slišalo noro, danes, ko je cvička vedno manj, a je zato vedno boljši, in se posledično Posavje vedno bolj uspešno peni, pa ne več tako. Vreme je vedno bolj vroče, posavske penine pa so vedno boljše.

Bomo jutri ob najdaljši polnoči še pokali s šampanjcem, pojutrišnjem pa še prisegli na njegovo penečo svežino in briošno globino, če ga bodo morali Francozi zeleno brati? Ne le, da so posavske penine vedno boljše, peneče imamo nasploh vedno raje. Zato je v tej posavski razvojni priložnosti le en problem – v Šampanji je slabih 35 tisoč hektarjev vinogradov, v Posavju pa le dobrih 2 tisoč. Zaradi tega svet ne bo nikoli spoznal, da je za peneče vino slovenska modra frankinja boljša od pinot meunierja. Bodo pa to spoznanje

lahko okusili vsaj tisti, ki bodo prišli na obisk v Posavje! Torej je treba poskrbeti, da ne bodo le dobro pili in slabo jedli ... Na srečo v zadnjih letih niso napredovale le posavske penine, temveč tudi gostilne, vse več jih je, ki prehrano spreminjajo v doživetje, vinsko spremljavo pa v – hrano! In ni le vedno več dobrih gostiln, temveč so te gostilne vedno boljše zato, ker (lahko) uporabljajo vedno boljše sestavine. Te pa so kakovostne lahko le, če so lokalne, sveže in naravne. Bomo jutri v naših lepih krajih še vedno cvrli ribe, ki jih na čezoceanskih galofakasnih farmah globoko zamrznejo, nato pa nam jih v kdo ve kakšnem stanju dovažajo s tovornimi letali? Na zdravje s cvičkom ali s penino, ob lokalnih (Akval, Krajnčič, Gorišek), svežih, zdravih in okusnih ribah – s šparglji z domačega vrta in ajdovo kašo, s koruzno moko, korenčkovo kremo, domačimi kumarami in potočnimi zelišči, v ravioli, tatarju, rezancih, omaki, na žaru, z limono, topinamburjem, paradižnikom in posavskimi lešniki!

Fish and Fizz

Uroš Mencinger,
culinary critic

Slovenians are crazy about fish, and the whole world swoons over Champagne ... In Posavje, you could have just shrugged and said, “Oh well.” But instead—bravo!—you seized both as a development opportunity and rolled up your sleeves.

Posavje, the new Champagne? A few years ago, that might’ve sounded mad. Today, with less cviček, but of far better quality, and bubbles rising more and more successfully in the region, it no longer sounds so far-fetched. The climate is getting warmer, and Posavje’s sparkling wines are getting better.

Will we still be popping Champagne tomorrow at the stroke of midnight, only to swear by its sparkling freshness and brioche-like depth the day after, while the French are forced to pick their grapes green?

Not only are Posavje’s sparklings getting better, we’re also falling ever more in love with bubbles in general. There’s just one small hitch in this sparkling opportunity: Champagne has around 35,000 hectares of vineyards. Posavje? Just over 2,000. That means the world may never discover that Slovenia’s modra frankinja, internationally known as Blaufränkisch, makes better fizz than Pinot Meunier.

But those who visit Posavje will get to taste the truth.

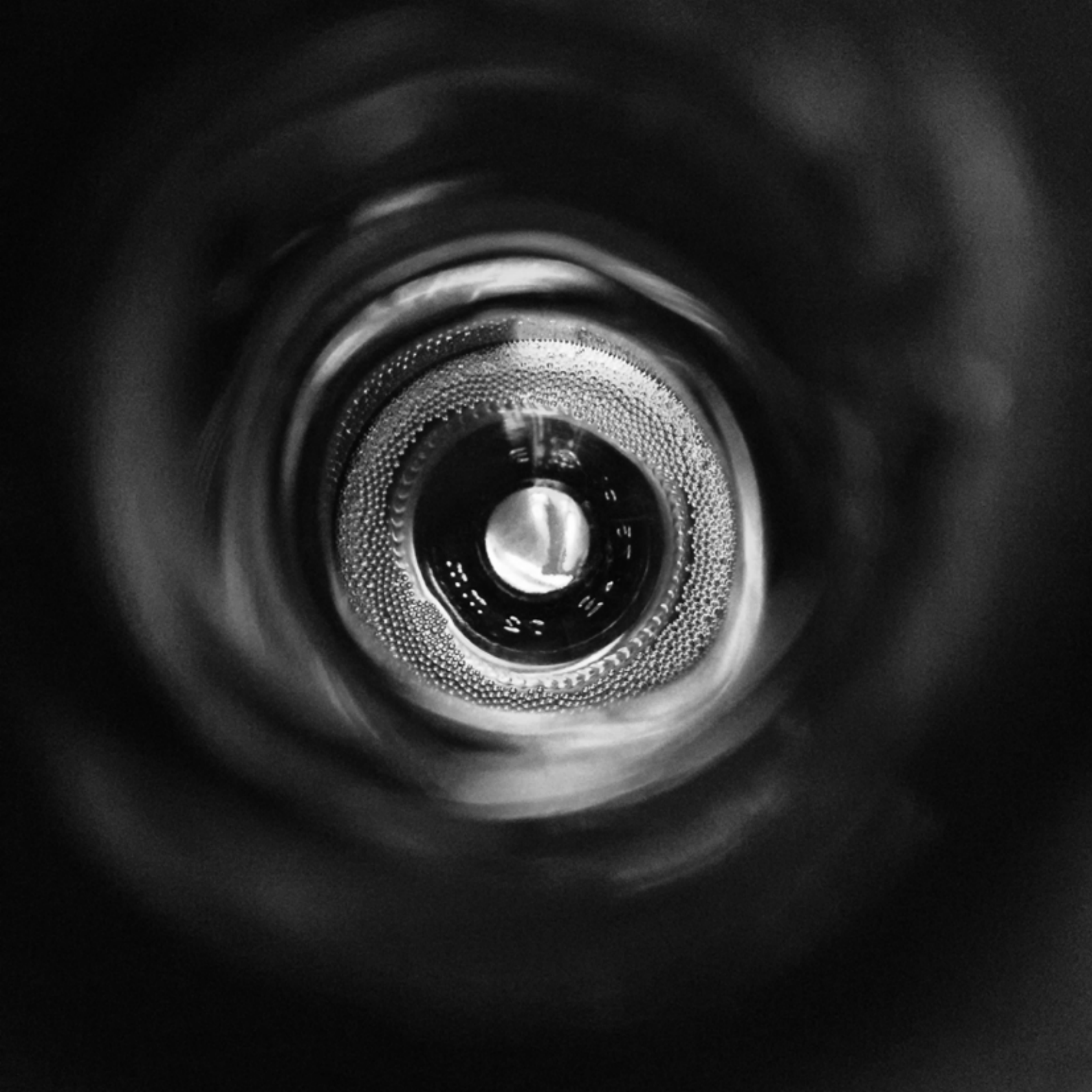
Which is why we need to make sure they not only drink well, but eat even better. Luckily, it’s not just the bubbles that have progressed in recent years, our restaurants have, too. More and more are transforming meals into experiences, and wine pairings into food!

And it’s not just that there are more and more good restaurants now. They’re better because they can rely on better ingredients. And ingredients can only be great when they’re local, fresh, and natural.

Will we still be frying fish tomorrow, that are deep-frozen at transoceanic factory fish farms, then flown to us in who-knows-what condition on cargo planes?

Here’s to cviček or sparkling wine, paired with local fish (Akval, Krajnčič, Gorišek), fresh, healthy, and flavourful. With asparagus from the home farden, buckwheat, cornmeal, carrot purée, homegrown cucumbers and stream herbs—in ravioli, tartare, noodles, sauces, grilled, with lemon, sunchoke, tomatoes, and Posavje hazelnuts!

By Uroš Mencinger,
culinary critic



Vabljeni v Posavje!

DEŽELO ODLIČNE KULINARIKE, ZGODB IN PRISTNIH DOŽIVETIJ

Kristina Ogorevc Račič,

Direktorica Center za podjetništvo
in turizem Krško



Tam, kjer se mogočna Sava in živahna Krka srečata z bogato pokrajino, se razprostira Posavje – regija, ki jo reka oblikuje, hribi varujejo in ljudje oživljajo s toplino ter srčnostjo. Voda ni le naravni element, je vir življenja, ribiških zgodb in tisočletne povezanosti človeka z naravo.

Ribištvo ima v Posavju poseben pomen – od mirnega muharjenja ob bregovih Krke do bogate ribolovne tradicije na Savi, v vsem pa se prepletajo znanje, potrpežljivost in spoštovanje do naravnega okolja. Poleg naravnega ribolova je v regiji razvita tudi dejavnost ribogojstva, ki temelji na čistih vodnih virih in trajnostnih praksah. Ribogojnice v Posavju vzrejajo kakovostne sladkovodne ribe, ki se vse pogosteje znajdejo na krožnikih domačinov in v gostilnah z lokalnim značajem kot del kulinarčnih doživetij za obiskovalce. V tem tesnem odnosu med človekom, vodo in ribami se razvija tudi edinstveno kulinarčno bogastvo. Postrvi iz okoliških ribogojnic, dimljeni krap po starih recepturah, ribje paštete in juhe – vse to priča o povezanosti človeka z naravo in o znanju, ki se iz roda v rod prenaša z velikim spoštovanjem do naravnih virov. Posavje zna iz sladkovodnih rib ustvariti okuse, ki presegajo pričakovanja in obiskovalcem ponudijo nekaj zares drugačnega – pristnega.

V tej slikoviti deželi se med griči in dolinami razprostirajo rodovitna polja, sadovnjaki, vinogradi in vrtovi, ki pričajo o bogati tradiciji kmetijstva. Tu uspevajo avtohtone sorte sadja in zelenjave, stare vinske trte in živali, ki jih domačini z ljubeznijo ohranjajo za prihodnje rodove. Krajina Posavja ni zgolj kulisa. Je živa, dihajoča podlaga vsakdana in praznikov. Zgodovina tu piše svoje poglavje skozi mogočne gradove, med katerimi vsak nosi svojo zgodbo in vabi na potovanje skozi čas. Kulturna dediščina, skrbno ohranjena in predstavljena, se prepleta s sodobnimi doživetji: od pohodniških in kolesarskih poti do termalnih vrelcev in bogate kulinarčne ponudbe, ki združuje tradicijo in inovativnost.

Posavje vas vabi, da ga doživite z vsemi čuti. Da okušate, prisluhnete, občutite. In morda, da del njegove topline odnesete s seboj.

Srčno vabljeni!



Vinogradi Albiane
Albiana Vineyards

Welcome to Posavje!

THE LAND OF CULINARY EXCELLENCE, STORIES,
AND AUTHENTIC EXPERIENCE

Where the mighty Sava meets the lively Krka and combine with a rich landscape, there lies Posavje – a region shaped by rivers, protected by hills, and enlivened by the warmth and hospitality of its people. Here, water is more than just a natural element; it is a source of life, a wellspring of fishing stories, and a symbol of the age-old bond between humans and nature.

Fishing holds a special place in Posavje. From the quiet art of fly fishing along the Krka to the long-standing fishing traditions on the Sava. Knowledge, patience, and respect for the natural environment are deeply interwoven in all practices. Alongside natural fishing, aquaculture is also well-established in the region. It is based on clean water sources and sustainable practices. Fish farms in Posavje produce high-quality freshwater fish, which are increasingly featured in local households and traditional inns as part of the region's culinary offering for visitors.

This close relationship between people, water, and fish also gives rise to a distinctive culinary richness. Trout from local fish farms, smoked carp prepared according to old recipes, fish pâtés and soups – all of these reflect the harmony between humans and nature, as well as the knowledge passed down through generations with great respect for natural resources. Posavje has mastered the art of transforming freshwater fish into flavours that go beyond

expectations and offer visitors something truly different. Something genuine.

Amidst rolling hills and valleys, the fertile fields, orchards, vineyards, and gardens reflect the region's strong agricultural traditions. Indigenous varieties of fruit and vegetables thrive here, alongside ancient grapevines and local breeds of livestock, all lovingly preserved by the locals for future generations. The landscape of Posavje is not merely a backdrop. It is a living, breathing foundation of both everyday life and festive occasions.

History is etched into the region's identity through its imposing castles, each with its own story to tell, inviting visitors on a journey through time. Cultural heritage, carefully preserved and presented, complements a range of modern experiences – from hiking and cycling trails to thermal springs and a rich culinary scene that blends tradition with innovation.

Posavje invites you to experience it with all your senses. To taste, to listen, to feel. And perhaps, to take a part of its warmth with you when you leave.

You're cordially invited.

Kristina Ogorevc Račič,
Director of CPT Krško



O blagovni znamki Okusi Posavja

Ksenja Kragl

Vodja projektov,
Center za podjetništvo in turizem Krško

Ob poplavi številnih blagovnih znamk, ki predstavljajo svojo vizijo in zgodbo, je brez iskrenega truda resničen izziv konkurirati na trgu. Blagovna znamka Okusi Posavja se je razvijala počasi, z majhnimi koraki, od spodaj navzgor, od manjših uspehov do pomembnih prebojev. Danes blagovna znamka združuje 23 ponudnikov iz regije Posavje, ki skupaj ustvarjajo vrhunska gastronomska doživetja. Deluje s podporo in koordinacijo Centra za podjetništvo in turizem Krško.

Naša skupna vizija je od vsega začetka enaka: dvig kakovosti regijske ponudbe, storitev, pridelkov in izdelkov. Za to si prizadevajo vrhunski kuharji, vinarji, pivovarji in pridelovalci v regiji, ki cenijo lokalne sestavine in dobrine, pridelane v Posavju.

Skupaj s člani krepimo gastronomski produkt skozi vse leto z različnimi aktivnostmi po načelu raje manj, a le najboljše! Z ogledi dobrih praks tradicionalno ohranjamo izobraževalno noto, ki jo zaokrožimo s prijetnim druženjem in krepitvijo vezi znotraj združenja, ne glede na to, ali je to v Šampaniji, Avstriji ali Italiji. Vsako leto izberemo tudi temo izobraževanja za zaposlene, na primer sommelier tečaje, WSET tečaje, delavnice komunikacije, retorike in podobno. Resnično pa praznujemo Okuse Posavja od konca avgusta pa skoraj do novembra s številnimi gastronomskimi dogodki. Od vinskih večerov, kulinaričnih zabav do uličnih festivalov in zanimivih strokovnih posvetov. Potem pa je tu že Martinovo! Za sproščeno gastronomsko doživetje se torej odpravite v Posavje, kjer vas v vinski kleti sprejme gospodar, kjer na krožniku kraljujejo lokalne sestavine, kjer lahko ob obisku pivnice pokukate še v pivovarno in kjer gostoljubje ter pristni stik še nista pozabljena!

Vse potrebno najdete na www.okusiposavja.si!

About the “Taste Posavje” Brand

Ksenja Kragl

Project Manager, Center za podjetništvo in turizem Krško
(Centre for Entrepreneurship and Tourism Krško)

In a market flooded with brands, each promoting its own unique story and vision, it takes genuine effort to truly stand out. The Taste Posavje brand was built slowly and steadily from the ground up, through small successes that led to significant breakthroughs. Today, the brand brings together 23 providers from the Posavje region who create top-quality gastronomic experiences. It operates under the coordination and support of the Centre for Entrepreneurship and Tourism Krško.

From the beginning, our shared vision has remained the same. To raise the quality of regional offerings, services, produce and artisanal products. This goal is pursued by top chefs, winemakers, brewers, and producers from the region, who value locally sourced ingredients and goods grown in Posavje.

Together with our members, we strengthen the gastronomic offer throughout the year with various activities, guided by the principle: less is more, but only the best! Study visits to good practices have traditionally included an educational component, which we always conclude with pleasant social

gatherings and stronger ties within the association, be it in Champagne, Austria or Italy. Each year, we also select a theme for professional development, offering training such as sommelier courses, WSET certifications, communication and rhetoric workshops, and more. We truly celebrate Okusi Posavja from late August all the way into November, with a wide variety of gastronomic events. From wine evenings and culinary parties to street food festivals and engaging professional panels. And then St. Martin's Day is just around the corner! For a relaxed culinary experience, come to Posavje, where you will be greeted by the winemaker in the cellar, where local ingredients shine on the plate, where a visit to a taproom brings you into the heart of the brewery, and where hospitality and genuine connection have not yet been forgotten. All the information you need is available at www.okusiposavja.si!



Restavracije in gostilne

*Restaurants
and Inns*



RESTAVRACIJA

Ajda

Trg svobode 1, 8290 Sevnica

+386 7 816 10 51

info@hotel-ajdovec.com

www.hotel-ajdovec.com

V Sevnico, ki je znana po salamah, frankinji in Melaniji, je treba čez Savo zaviti tudi zaradi Ajde. Ker v njej ne pogrešamo presenečenj ali znanega chefa, saj najdemo znane okuse, vendar na prepoznaven, Ajdin, fini način. Tako je v Ajdi ravno prav, ker je za kosilo, kar imam rad, in za večerjo, kar si želim. Za zraven je slaščičarna Julija, ker je mestna, toda s podeželskim šarmom, za spanje pa hotel Ajdovec, ker je tako udoben.

Sevnica may be known for salami, modra frankinja (Blaufränkisch), and Melania. But it's worth crossing the Sava for Ajda too. Not because you'll find surprises or a celebrity chef, but because you'll find familiar flavours, done the Ajda way: recognisable, refined, and just right. Ajda is perfect when you want lunch that's just what you need, or dinner that's exactly what you crave. Next door is the Julija patisserie: urban, but with a countryside charm. And when it's time to sleep it off, the Hotel Ajdovec is just as comfy as you'd hope.

Rdeča postrv, škampov mousse in beurre blanc

Rdeča postrv, škampi, maslo, kaviar, drobnjak in pastinak

Red trout, scampi mousse and beurre blanc

Red trout, scampi, butter, caviar, chives, and parsnip



RESTAVRACIJA

Tri lučke

Sremič 23, 8270 Krško

+386 7 620 58 06

info@trilucke.si

www.trilucke.si

Tri lučke niso le za svate, ki sta jih z izbiro lokacije razveselila ženin in nevesta, in tudi ne le za lokalce, ki se med sprehodom na Grmado ustavijo zaradi stare slave in lepega razgleda, temveč tudi za Vas, saj so res oaza v objemu vinskih trt, ki lep izlet nagradi s chefovimi meniji. Tukaj si rad, ker so Tri lučke lepe, prijazne in gostoljubne, in ker so tako blizu, a vseeno tako zgoraj, nad vsem, v miru, naravi, sredi vinogradov.

Tri Lučke aren't just for wedding guests who were lucky enough to be invited by the bride and groom. They're not just for locals either, the ones who pause here on their walk up Grmada, drawn by nostalgia and the view. They're also for you. Because this really is an oasis wrapped in vineyards, rewarding a beautiful trip with a chef's menu. You'll love being here. Because Tri Lučke is charming, kind, and hospitable. Because they're close, but but still above it all. Peaceful, quiet, embraced by nature, surrounded by vineyards.

**Tatar sulca**

Sulec, paradižnik v gelu in na žaru, feta sir, mlada čebula, jajčevci

Huchen tartare

Huchen, tomato (grilled and in gel), feta, spring onion, eggplant



GOSTIŠČE

Jež

Jagnjenica 12, 1433 Radeče

+386 3 568 5240

gostisce.jez@gmail.com

www.facebook.com/JezGostilna



Smuč s toplimi kumarami in krompirjem

Smuč, kumare, krompir, pena potočnih zelišč, limonova majoneza, drobnjakovo olje, zelišča

Pike-perch with warm cucumbers and potatoes

Pike-perch, cucumber, potato, stream herb foam, lemon mayo, chive oil, herbs

Kje je Jagnjenica? Kjer je Jež! Zato jo hitro poiščite, da boste uživali pristno, lokalno, domače in po Ježevo: babičino skorjo kruha v beli kavi, mamine zeljne krpice z domačo kuro in telečje možgane, ki jih je ata tako rad jedel. Ježev meni je sicer v hodih, toda ti na mizo prihajajo v povorki in tako kot si jih je sin zamislil. To je še vedno gostilna z letnico 1905, toda z mehкими in okusnimi bodicami četrte in pete generacije Martinčičev.

Where is Jagnjenica? Where Jež is! So, find it quickly, so you can enjoy the genuine, the local, the homemade, and the Jež way: grandma's bread crust in coffee with milk, mom's cabbage dumplings with farm-raised chicken, and veal brains that dad used to love so much. Jež's menu may come in courses, but those courses arrive at the table in a procession, just the way the son imagined them. This is still the inn from 1905, but now with the soft, flavourful spikes of the Martinčič family's fourth and fifth generations.

GOSTILNA

Repovž

Šentjanž 14, 8297 Šentjanž

+386 7 818 5661

info@gostilna-repovz.si

www.gostilna-repovz.si

Ko ti prenovljeni Repovž postreže tako fino, toda gostoljubno, se zaljubiš! V pastelne barve, s katerimi se tako lepo ujemajo stara voščila za dober tek na novi keramiki. V košare za kruh na stropu, ki skupaj s siti dišijo po žitni ekološki kmetiji. In v generacije na steni, ker so pravnuke in vnukinje tako navdušile, da nam vsi skupaj kuhajo, pečejo, pogrinjajo, točijo in prinašajo eno za drugo toliko vrhunskih, toda le domačih dobrot.

When the renewed Repovž serves you something this refined and this welcoming, you fall in love. With the pastel tones, perfectly matching the vintage 'bon appétit' wishes printed on new ceramics. With the bread baskets hanging from the ceiling, their scent intertwining with the one from sieves and the spirit of an organic grain farm. And with the generations on the walls, because they're great-grandsons and granddaughters were so inspired that now they all cook, bake, set the table, pour and serve, one after another, all these exceptional, yet homemade dishes.

**Cmoki z dimljeno postrvjo v omaki s sezamom**

Dimljena postrv, moka, sol, smetana, mleko, maslo, zelenjavna
osnova, sezam, sezamovo olje, ponzu omaka

Dumplings with smoked trout in sesame sauce

Smoked trout, flour, salt, cream, milk, butter, vegetable stock,
sesame, sesame oil, ponzu sauce

GOSTILNA

Kunst

Ulica Mladinskih del. Brigad 1, 8273 Leskovec pri Krškem

+386 7 488 03 18

gostilna@kunst.si

www.kunst.si

Prideš v hotel, pa ješ v gostilni. Greš v gostilno, pa si naročiš degustacijski meni. Sediš pri kaminu, ob sodu ali na skriti terasi, pa občuduješ slike na platnih. Prišel si zaradi šempetrskega kopuna, vrneš pa se zaradi krškopoljskega pujsa. Saj lokalni pujsi so v Kunstu povsod, celo v oblakih in na stropu. In umetnost je v Kunstu povsod, celo v spanju in v postelji. Kunst je gostilniško tradicijo spremenil v hotelsko prihodnost.

You arrive at a hotel, and dine at an inn. You go to an inn, and order the tasting menu. You sit by the fireplace, next to a wine barrel or on a hidden terrace, and admire the canvas paintings. You came for the Šempeter capon, but you'll return for the Krškopolje pig. Because here, local pigs are everywhere, even in the clouds and on the ceiling. And art is everywhere at Kunst, even in your sleep and in your bed. Kunst has turned innkeeping tradition into a hotel's future.

Raviol z dimljeno postrvjo in špargljevo omako

Dimljena postrv, rezančevo testo, krompir, šparglji, kvas, lešniki, kisla smetana

Raviolo with smoked trout and asparagus sauce

Smoked trout, pasta dough, potato, asparagus, yeast, hazelnuts, sour cream

RESTAVRACIJA

A3

Cesta izgnancev 3, 8280 Brestanica

+386 51 822 090

info@restavracija-a3.si

www.restavracija-a3.si

Ko večina slovenskih gradov sameva in propada, se na Rajhenburgu dogaja! Grad je prenovljen ter živahen, saj so na njem žive vsebine, trapisti, Kozmusove medalje, stalne razstave, prireditve in najboljše posavske penine, grajski atrij pa je ob vsem tem tako ne-grajski, da se čudovito poda prav Rajhenburgu! Ker ima stari grad mlade stanovalce, imajo grajski zidovi v A3-ju, namreč, moderne in sveže linije, grajska pojedina pa fine oblike in elegantne obline!

While most Slovenian castles sit empty and crumble, things are happening at Rajhenburg! The castle has been restored and now buzzes with life. Trappists, Olympic hammer throw champion Primož Kozmus's medals, permanent exhibitions, events, and the best Posavje sparkling wines. And the courtyard? It's anything but castle-like, which makes it a perfect fit for Rajhenburg! Because this old castle now has young residents, the walls of A3 carry fresh, modern lines, and the royal feast comes in fine shapes and elegant curves.

**Postrv, raviol, topinambur**

Postrv, raviol s topinamburjem, korenjeva krema, pire pečenega topinamburja, limonova omaka, limonove drobtine

Trout, raviolo, sunchoke

Trout, raviolo with sunchoke, carrot cream, roasted sunchoke purée, lemon sauce, lemon breadcrumbs



Dobrote s kmetij in slaščičarne

*Delicacies from Farms
and Pastry Shops*



TURISTIČNA KMETIJA

Grobelnik

Podvrh 39, 8292 Zabukovje

+386 41 335 257

info@grobelnik.si

www.grobelnik.si

Na turistično kmetijo gremo, ker je tako kot doma, a ne pri nas, temveč pri njih. Grobelnikovi na svoji vinogradniški kmetiji z letnico 1872 temu dodajo še svoje posebnosti, od gostoljubja gostiteljice, vinske svetovalke, kuharice, animatorke, gospodinje, gospodarice, mame in babice, do vin iz stare kleti, ki so z začetka Bizeljsko-Sremiške vinske ceste, in iz nove, ki se sicer še gradi, a so iz nje že vina in grozdni sokovi nove generacije.

You visit a tourist farm because it feels like home, but not your home, someone else's. The Grobelnik family, on their vineyard farm dating back to 1872, add their own special touches: from the hospitality of the hostess, wine consultant, cook, entertainer, housekeeper, housewife, mother, and grandmother—to wines from the old cellar, the start of the Bizeljsko-Sremič wine route, and from the new cellar still under construction, but already producing wines and grape juices of the new generation.

File eko postrvi z ajdovo kašo in šparglji

Ekološka postrv, ajdova kaša z zelenjavo in zelišči, šparglji z vrta

Organic trout fillet with buckwheat and asparagus

Organic trout, buckwheat with vegetables and herbs, asparagus from the garden

TURISTIČNA KMETIJA

pri Martinovih

Globočice 8, 8262 Krška vas

+386 41 381 271

info@martinovi.com

www.martinovi.com

K Martinovim se pride domov! To pa pomeni, da je nasmeš širok, a da ima vsak njegov lastnik vedno veliko dela na poljih, pri živini, okrog hiše, na vrtu, v kuhinji, s sosedi, z obrtniki, novimi investicijami, idejami ... A ravno to sproščeno gostoljubje imajo Martinovi gostje tako radi. Zato ne pridejo le na narezek. Gospodarica Milena tako kuha, da noče nihče še ves teden domov, gospodar Franc pa tako toči, da ne more.

Visiting them is like coming home! Which means wide smiles all around, with everyone always busy on the fields, with livestock, around the house, the garden, kitchen, with neighbours, craftsmen, new investments, and fresh ideas... Yet it's exactly this relaxed hospitality that guests love so much. That's why guests don't just come for a cold meats platter. Milena, the hostess, cooks so well that no one wants to leave for a whole week, and Franc, the host, pours so generously that no one can.



File postrvi v koruzni moki s prilogo

Postrv, koruzna moka, ajdova kaša z zelenjavo, korenčkov pire, šparglji z vrta

Trout fillet in cornmeal with sides

Trout, cornmeal, buckwheat with vegetables, carrot purée, asparagus from the garden



SLAŠČIČARNA

Sladka zapeljivost

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www.facebook.com/sladkazapeljivost/

Ime pravzaprav zapelje ... Sladka zapeljivost namreč pomeni, da je vse sladko zapeljivo. Zaradi te zapeljivosti pa je v trgovinah, reklamah, vrečkah in tudi v slaščičarnah toliko sladkega, ki pa je le sladkorno. V slaščičarni Sladka zapeljivost pa je (takšnega) sladkorja še najmanj. Sladka zapeljivost ne zapeljuje s sladkim, temveč z dobrim in okusnim! In ne le s torticami, temveč tudi z minjoni in – za domov – z mešanim pecivom.

The name itself is a bit of a tease... "Sweet Temptation" suggests that everything sweet is irresistibly tempting. And sure, thanks to that temptation, there's plenty of sugary treats in stores, ads, bags, and even in pastry shops, but often, it's just empty sweetness. At Sweet Temptation, however, you'll find the least of that kind of sugar. This place doesn't seduce you with mere sweetness, but with quality and true flavour! Not just with cakes, but also with petits fours, and take-home assortments to delight you even after you leave.





TRŽNICA

Evrosad

Cesta 4. julija 134, 8270 Krško

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www.evrosad.si

Evrosadova tržnica, ki ponuja najboljše iz Posavja, ni le Posavje v malem, temveč Posavje v velikem, oziroma najboljšem. Poudarek ni na količini, pa čeprav toliko jabolk ne vidiš nikjer drugje, temveč na kakovosti, ki je tukaj sveža-okusna-lokalna. Na tržnici, ki ni sredi mesta, temveč sredi polj in nasadov, spoznaš, koliko truda je potrebnega za vsak sadež, zato ni le prodajna, temveč tudi razstavna, izletniška in učna!

Evrosad Market, offering the very best from Posavje, is Posavje in full bloom, or rather, Posavje at its finest. The focus isn't on quantity, even though you won't find as many apples anywhere else, but on quality: fresh, flavourful, and local. This market isn't in the middle of town; it's nestled among fields and orchards. Here, you quickly realize how much effort goes into every single fruit. It's not just a place to buy, it's a showcase, a destination, and a learning experience all in one!





Vinske kleti in pivovarne

*Wine Cellars
and Breweries*



VINA

Huba Martinčič

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www.vina-huba.si

V Malo Hubajnico se gre zaradi penin, a se poskusi tudi cviček, ker je drugačen kot v dolini. Gostoljubje, ki ga zemlja tukaj nudi trti, je bistveno za vino, ki ga Martinčičevi ponujajo svojim gostom. In ker ima vino rado, če mora trta globoko pognati svoje korenine do mineralnih hranil, imajo tudi gostje radi, ko jih gospodar popelje po svoji hubi. Tukaj iz zemlje ne raste le posebna trta, temveč iz nje tečejo tudi posebna vina!

People come to Mala Hubajnica for the sparkling wines, but it's also worth trying the cviček, it's different here than in the valley. The hospitality that the soil offers to the vine is essential for the wines the Martinčič family serves their guests. And since wine loves it when the vine's roots dig deep into mineral-rich soil, guests love it when the host takes them on a tour of his land. Here, not only does a special vine grow from the special soil, but special wines flow from it as well!

PENINE

Istenič

Stara vas 7, 8259 Bizeljsko

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Več kot pol stoletja! Zdaj je na obeh straneh Save dežela penečih vin, takrat pa je bil na Dolenjskem le cviček, na Bizeljskem pa le bizeljčan. Zdaj so mehurčki med pivci modni, takrat pa so bili čudni. Zdaj so vsi vinarji tudi peničarji, takrat pa je bil le – Istenič. Zato, ker se je v Stari vasi tako uspešno zapenilo, je obisk Posavja, ki bo nekoč tako peneče in znano kot Šampanja, potrebno začeti pri Isteniču!

More than half a century! Today, both sides of the Sava River are renowned for sparkling wines, but back then, Dolenjska (or lower Carniola in English) was all about cviček, and Bizeljsko only knew bizeljčan. Nowadays, bubbles are all the rage among drinkers; back then, they were just weird. Today, every winemaker also crafts sparkling wines, but back then, there was only – Istenič. Because it started so successfully in Stara vas, any visit to Posavje, destined one day to become as sparkling and famous as Champagne, should begin at Istenič!



VINA

Dular

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Naslov je sicer Gostilna pri Dularju, toda na vabilu piše Ohcet pri Dularju. Ker si zvestobo obljubita v parku, ki je tako romantičen, ker so poročne slike na terasi, s katere je tako lep razgled, in ker se pleše do jutra v dvorani, ki je tako elegantno pogrnjena za stotnijo veselih svatov, se gre k Dularju na ohcet le prvič. Potem pa se na Kostanjevk vrača zaradi izleta v vinsko klet, ki se konča s polnim prtljažnikom.

The place is officially called 'Dular Inn', but the invitation reads 'The Wedding at Dular'. Because couples vow their loyalty in the park that is so romantic, because wedding photos are taken on the terrace with the most stunning view, and because the dance goes on till dawn in the elegantly set hall for a hundred joyful guests, you only visit Dular's for a wedding the first time. But for the visits after that, you keep coming back to Kostanjevka for a trip to the wine cellar that always ends with a full trunk full.

VINO IN ČOKOLADA

Kunej

Cesta prvih borcev 40, 8280 Brestanica

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www.kunej.com

Vino in čokolada sta znani par, toda šele v ustih, ne pa v steklenici ... Razen pri Kuneju! Vina so lahko z mesninami ali s čokoladami, čokolade pa so lahko z vini ali v vinu. Na Sremiču ima mladi gospodar Aleš ob zidanici in pod stoletno tiso takšne vinogradniške lege, da so jih že trapisti cenili, v čokoladnici v Brestanici pa dela njegova portugalska žena Emanuela takšne praline in čokolade, da jih cenijo tudi suha in vrhunska vina.

Wine and chocolate are a classic pair, but usually only on the palate, not in the bottle... Except at Kunej! Their wines can be accompanied with meats or chocolates, and their chocolates with wines or in them. On Sremič, young owner Aleš tends vineyards near the winery, planted on centuries-old slopes once prized by monks. Meanwhile, in the chocolate shop in Brestanica, his Portuguese wife Emanuela crafts pralines and chocolates so exquisite that even the driest and finest wines admire them.



VINA

Albiana

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K Žarnovim v Nemško vas nad Krškim, kjer je 23 hektarjev vinogradov kot v amfiteatru zloženih okrog sodobne kmetije, se gre še vedno (lahko) po cviček, saj je vedno boljši, a se nato zaljubi v Albiano. Ker je grozdju izkopala nov vinograd v čisti skali, naredila v modri sobani frankinji največjo zorilnico pri nas, in iz žametne črnine, ki je bila doslej dobra le za cviček, zdaj na Dolenjskem nastajajo dolgoživa vina z igrivimi kislinami.

At Žarens' in Nemška vas above Krško, where 23 hectares of vineyards fan out like an amphitheater around the modern estate, people still come for cviček which keeps getting better, but then fall in love with Albiana. Because it carved a new vineyard out of pure rock for their grapes, built the largest aging cellar for modra frankinja (Blaufränkisch) in Slovenia, and from the delicate native variety žametna črnina, once good only for cviček, now crafts long-lived wines in Dolenjska with lively, playful acidity.





DOMAINE

Slapšak

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Vinorodni griči nad Sevnico so bili pod Pijano goro vedno previsoki, da bi vsaj modra frankinja bila konkurenca cvičkovi žametni črnini. Ko pa je ljubezen združila francosko znanje in dolenski terroir, se je posavskim peninam s pomočjo šampanjske tradicije ponudila nova prihodnost. Zato je potrebno gor v Telče zaradi razgleda! Da vidiš, kako živahno se peni po vsem Posavju, ki zato ni več nizkocenovno, temveč visoko cenjeno.

The winegrowing hills above Sevnica, tucked beneath Pijana gora, were always a bit too steep for at least modra frankinja (Blafränkisch) to compete with the cviček's žametna črnina. But when love brought together French expertise and Dolenska terroir, the sparkling wines of Posavje found a whole new future in the tradition of Champagne. That's why you simply must head up to Telče for the view! To see how vibrantly everything's sparkling across Posavje, which is no longer low cost but highly valued.



VINA

Jelenič

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RUMENI PLAVEC
Orange wine
2016

Pred mogočno Jeleničevo zidanico na Jablancah nad Kostanjevico na Krki le trčimo s kozarci, pa se nam že zvrtili, a ne od vina, temveč od barv. Jeleničeva vina v "čudovitih barvah Dolenjske", od cvička, ki ga je iz 70 tisoč Jeleničevih trt še vedno največ, do vseh nagrajenih in šampionskih, ki so le za dušo in odvisna od navdiha, so le del narave, ki se ji mehke Jeleničeve duše že osem generacij posvečajo s skrbnostjo, ljubeznijo, znanjem in srčnostjo.

In front of the striking Jelenič wine house on the hills of Jablance above Kostanjevica na Krki, we raise our glasses, and the world starts to spin. Not from the wine, but from the colours. Jelenič wines glow in the "beautiful hues of Dolenjska," from cviček, still the largest with 70 thousand Jelenič vines —to award winning, champion bottles made purely for the soul and shaped by inspiration. They are just one expression of the natural world, to which the gentle Jelenič spirits have devoted themselves for eight generations. With care, love, knowledge, and heart.

KLET

Krško

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Greš v klet, prideš pa v Turn. V največji cvičkovi kleti na svetu so sodi vedno manjši, razlogov za obisk pa je vedno več. V Leskovcu je sicer le kakšna brajda in vas je že bolj urbana od svojega mesta, toda tudi zato je Klet Krško tako posebna. Kjer je Klet šele petdeset let, je klet že od 1770. Kjer vstopiš med cvičkove sode, te stopnice pripeljejo v grajske sobane. Kjer so 250 let stari zidovi, je moderen vinsko-gastronomski center!

You go to a winery, but you end up in Turn—the historic manor that now houses the world's largest cviček cellar. The barrels may be getting smaller, but the reasons to visit just keep growing. Though Leskovec may only have a vine or two and feels more urban than the nearby town, that's exactly what makes Klet Krško so unique. Where the Klet (a wine company) has existed for just fifty years, the actual cellar has stood since 1770. Where you descend among cviček barrels, stairs will take you up into castle chambers. And where walls have stood for 250 years, you'll now find a modern wine and culinary center, home to Klet Krško, a wine company with deep local roots.



KMETIJA

Kobal

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jankokobal12@gmail.com

Instagram/kobal_since1931

Janko Kobal je vinar, čeprav je vlakovodja, njegova vina pa so velika, čeprav je kmetija butična. Ne piše zaman na vsaki steklenici "Od 1931"! Vse to in že od takrat je v teh vinih, ki imajo poudarjen posavski terroir, toda neuklonljivo, trmasto in primorsko dušo. Ko drugje že vre, se bo pri Kobalovih trgategv šele začela. Zato Kobalova vina s Trnovca niso običajna. Do Kobala je, namreč, veliko ovinkov in v letniku je le deset tisoč steklenic.

Janko Kobal is a winemaker, even though he drives trains. And his wines are grand, even though the farm is boutique. It says "Since 1931" on every bottle for a reason! That date, and everything it represents, lives on in these wines: firmly rooted in the Posavje terroir, but with a stubborn, headstrong soul straight from the Primorska region. While harvest may already be in full swing elsewhere, at the Kobals' it's only just beginning. That's why wines from Trnovec are anything but ordinary. There are many twists and turns on the road to Kobal, and there are only ten thousand bottles in each vintage.

VINARSTVO

Kerin

Straža pri Krškem 2, 8270 Krško

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Obisk v Kerinovi Hiši frankinje v Straži nad Krškim je pokušina inovativnih idej diplomanta modre frankinje s šestimi otroki, umetniškim talentom in dolenjsko kmečko dušo. Ta vina so tako raznolika in radovedna, da se vanje zaljubijo vsi okusi, mirni in peneči, suhi in sladki, beli na rdeče in rdeči na belo, sveži in starani, mladi in arhivirani. Ta smeh, radost, veselje, neizmerno hotenje prihaja tako iz srca, da se Kerina nalezeš!

A visit to Kerin's Hiša frankinje (House of Blaufränkisch) in Straža above Krško is a tasting of innovative ideas by a Blaufränkisch graduate with six children, an artistic talent, and a strong Dolenjska rural soul. These wines are so diverse and curious that every palate falls in love with them. Still and sparkling, dry and sweet, white on red and red on white, fresh and aged, young and archived. The laughter, joy, and immense passion come straight from the heart, and soon you catch Kerin's contagious spirit!



VINA

Kozinc

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Vina Kozinc so nastala, ker je oče Kozinc prodal krave in na Dedni gori zasadil vinograde, sin Kozinc pa je šel v Maribor, kjer je študiral agronomijo, in v Francijo, kjer se je izpopolnil v vinarstvu. Njegova vina, ki se jih bere kot knjigo in pije kot hrano, niso le za cviček in za v zidanico, imajo jasen in prepoznaven dolenjski značaj, toda hkrati strogo in šolano Kozinčevo vzgojo. Grozdje je lahko samo zdravo, vina so lahko samo boljša. Sicer jih ni!

Kozinc Wines came to life when Mr. Kozinc sold his cows and planted vineyards on Dedna Gora. His son studied agronomy in Maribor and honed his winemaking skills in France. His wines read like a book and drink like food. They are not just for cviček or the cellar; they carry a clear and recognizable Dolenjska character, yet also reflect the strict and disciplined Kozinc upbringing. The grapes must be healthy, and the wines even better. Otherwise, they don't exist!

PENINOTEKA

na gradu
Rajhenburg

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Tudi trapisti, ki so molčali, delali, molili in jedli le zelenjavo, bi bili zadovoljni. Tako kot je grad Rajhenburg dokaz tako napredka kot vzornega ohranjanja tradicije, tudi Peninoteka in njene penine na najlepši način povezujejo preteklost in prihodnost vinarstva in vinske kulture v Posavju. Pokušina penin v moderni grajski vinoteki je živahen in peneč dokaz, da je v svetu in podnebjju, ki se spreminjata, Posavje nova "Šampanja".

Even the Trappists, who lived in silence, worked hard, prayed, and ate only vegetables, would be pleased. Just as Rajhenburg Castle stands as a testament to both progress and exemplary preservation of tradition, Peninoteka and its sparkling wines beautifully bridge the past and future of winemaking and wine culture in Posavje. Tasting the sparkling wines in this modern castle wine shop is a lively and sparkling proof that, in a changing world and climate, Posavje is becoming the new "Champagne."





BREWERY

Reset

Prečna pot 3, 8250 Brežice

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www.reset-brewery.com

Žeja in pivo. Kakšen par! Pivo in burger. Kakšna pivnica! Odkar v Sloveniji ni več le ene velike pivovarne, temveč je še sto manjših, je potrebno ponastaviti, resetirati, vedenje o toplem pivu in debelih pivopivcih. Po obisku pivovarne Reset ni več pomembno, kako globok je kozarec za pivo, temveč kaj je v njem in ob njem. Inovativna in tehnološko moderna pivovarna Reset je najboljši dokaz za to, da pivo ni več le za žejo!

Thirst and beer, what a pair! Beer and burgers, now that's a pub! Since Slovenia no longer has just one big brewery but a hundred smaller ones, it's time to reset how we think about warm beer and the stereotypical heavy beer drinkers. After visiting Reset Brewery, it no longer matters how big your beer glass is, but what's inside it and what's served alongside. Innovative and technologically advanced, Reset Brewery is proof that beer is no longer just for quenching thirst!



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