

25. VINISTRA

međunarodna izložba vina i vinarske opreme

POREČ – ŽATIKA • 11.–13.5.2018.

www.vinistra.com



Wednesday 9.05.2018 / 18:00 – 20:00

18:00 – 22:00 **The award ceremony for the "World of Malvasia", awarded wines, oil and brandy and awarding of the IQ - Istrian Quality denomination for Malvasia and Teran wines**

Congress Hall of the Laguna Parentium Hotel – The Blue Room 3

Thursday 10.05.2018 / 11:00 – 19:00

11:00 – 12:30 **Masterclass Workshop: "2018: Steven's Journey through Istrian Malvasia Wines" – Steven Spurrier**

This year's special guest of Vinistra is the renowned wine expert Steven Spurrier - the man who deserves the most merit for the democratization of global wine regions.

In 1971 he purchased a wine shop and started the *L'Academie du Vin* - France's first private wine school. He was the first to lunch blind tasting (1976) and is the author of several books on wine, including *The Academie Du Vin Concise Guide to French Country Wines* (1984), *How to Buy Fine Wines* (1986), *Academie Du Vin Wine Course* (1991) co-authored with Michel Dovaz and *Clarke & Spurrier's Fine Wine Guide* (1998) co-authored with Oz Clark.

Spurrier may be best known for having received several awards including *Le Prix de Champagne Lanson* and *Bunch Award* for articles published in *Decanter*, *Le Personnalité de l'Année* (1988) for his services to French wine, *Le Grand Prix de l'Academie Internationale du Vin* (2001) and *The Maestro Award* in honour of Andre Tchelistcheff.

As part of this year's 25th Anniversary Vinistra, Spurrier is going to taste 7 representative Istrian Malvasia wines (sparkling, fresh, fermented and aged in oak barrels, fermented and aged in acacia barrels and in amphoras) and give his own expert review through a travel story on the Istrian Malvasia. The attendees will have the honour to attend the presentation of his famous sparkling wine called Bride Valley.

Congress Hall of the Laguna Parentium Hotel – The Blue Room 3

Registration fee 300.00 kuna. Reservations must be made via the accreditation form.

15:00 – 16:00 **Round table on the occasion of the 25th anniversary of Vinistra: *Wine and Istria - Yesterday, Today, Tomorrow***

16:00 – 18:00 **B2B – "Malvasia Wines after 25 years" – Tasting Event**

Terrace of the Laguna Parentium Hotel

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Friday 11.05.2018 / 13:00 – 19:00

10:00 – 11:30 **Presentation of novelties in the Rural Development Program and its implementation** – Ministry of Agriculture and the Paying Agency for Agriculture, Fisheries and Rural Development
Professional Events Hall

13:00 – 14:00 **Opening Ceremony of the 25th International Vinistra 2018 Fair**

14:00 – 16:00 **Our experiences: 25 years of Vinistra in the Croatian wine story**
Expert meeting - Moderator Zvezdana Blažić

Marketing of Wine in Theory and Practice – promotion of the book by Đuro Horvat, Ph.D. promotion of the book written by Đuro Horvat, Ph.D., entitled *Marketing of Wine in Theory and Practice*.
Professional Events Hall

16:30 – 17:30 **Pairing of Istrian Delicacies – Part 2 – Tasting Event – Emil Perdec**
Successful films always have sequels, so we decided that last year's workshop "Pairing of Istrian Delicacies" this year should have its continuation entitled "Pairing of Istrian Delicacies Part 2". We will pair only for you an assortment of Istrian delicacies with selected wines. The workshop will be co-hosted again by last year's impressive duo Emil Perdec and Krešimir Mikinac, Ph.D.
Professional Events Hall
Registration fee 30.00 kuna. Reservations must be made via the accreditation form.

16:00 – 17:30 **Villa Magdalena Hotel**

The Villa Magdalena's gourmet restaurant is a place of exceptional gastronomic experience. The offer is based on the combination of the best of traditional Zagorje cuisine, complemented by elements of modern Italian and French cuisines. Chef Mislav Božić will prepare an interesting, creative menu that we will be paired with Istrian wines.
Plava laguna Gourmet

Registration fee 100.00 kuna. Reservations must be made via the accreditation form.

18:00 – 19:00 **Vina Laguna present the vertical tasting of 2011 to 2017 Malvasia Wines – Riserva Vižinada - Milan Budinski, Danijela Kramarić**

Guided vertical wine tasting comprising 5 vintages, from the first vintage of Malvazija Riserva Vižinada 2011 to the young 2017 vintage, will show the potential of Istrian Malvasia

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to become the superior aged wine. This event also includes the presentation of the project of planting new organic vineyards of Istrian Malvasia and the transition of the present vineyards from which this wine originates to organic production.

Professional Events Hall

Reservations must be made via the accreditation form.

Saturday 12.05.2018 / 11:00 – 19:00

9:00 – 11:00 **Measure 17 - Risk management, Type of Operation 4.2.1. and news in the Agricultural Land Act**

Professional Events Hall

11:00 – 12:00 **Awarding of diplomas for student wine to students of the Undergraduate Professional Study Programme in Winemaking in Poreč**

Professional Events Hall

12:00 – 12:30 **How to Increase Wine Sales Through New Technologies? Local Wineries Application - Workshop - Siniša Valentić**

LocalWinery is a mobile application that wraps winemakers together and provides wine lovers with information on wineries and the wines they offer. The app allows winemakers to attract wine lovers to their wine cellars, thus increasing their visibility, promotion and wine sales. Attend the lecture and find out more about the app and how to use it.

Professional Events Hall

Reservations must be made via the accreditation form.

13:00 – 14:00 **Tasting of the Istrian Teran wine aged in 4 types of barrels - Tasting Event - Filip Savić**

In the process of natural drying, oak of different aromatic concentrations, from the most refined and sweet to the strongest and most intense ones, is observed with which to make the barrels and barriques that provide exactly what the wine cellar demands. With the innovative method called Barrel & Barriques Nir, every alternate barrel must be examined by infrared rays and the obtained characteristics are analyzed online in order to obtain the information the producers need. The study was entrusted to the University of Udine, Department of Viticulture, Food Technology and Biotechnology, which accepted the challenge. The study will be explained in detail during the tasting of Istrian Teran Vina Damjanić 2015.

Professional Events Hall

Reservations must be made via the accreditation form.

13:00 – 14:30 Konoba Da Lorenzo

This beautiful konoba - tavern is located on the peninsula "Punta" near Umag, a stone's throw from the Marina and the famous hotels "Adriatic" and "Sipar". Very quickly it has

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become the must-go to food and wine destination for many lovers of good food. The owner of the tavern, Lorenzo Marušić, is one of the leading Istrian chefs of the younger generation, who will prepare creative author's menu based on local ingredients that will be accompanied by selected Istrian wines.

Plava laguna Gourmet

Registration fee 100.00 kuna. Reservations must be made via the accreditation form.

14:30 – 15:30 **Matured Istrian Cheeses paired with macerated Istrian Malvasia Wine – Tasting Event -- Davor Šišović**

In recent years, Istrian Malvasia has experienced a full circle in the development of its stylistics. Fresh Malvasia has long been a classic, aged Malvasia has literally been overwhelming the world for a few years now, both closely followed by sparkling Malvasia wines and sweet-liqueur varieties of this wine, with the latest challenge for Malvasia, which has only been accepted by very few Istrian winemakers, being a long maceration. Two weeks, a month, three months, six months - what is the limit? How long is it necessary or how long does it take for Malvasia to bestow the traits that in its other styles this variety has not revealed yet? This question is answered by a new challenge: by pairing long-macerated Istrian Malvasia with matured Istrian cow's milk cheeses, aged for at least one year. For several years now, these cheeses have been granted national awards for best cheeses. It is high time to highlight them as a more valuable alternative to similar and more commonly used cheeses from neighbouring countries. This workshop will send three messages: long-macerated Malvasia wines are extremely noteworthy; Istrian matured cheeses are more interesting than their western European competition, and finally - we should not stop at the custom that only aged red wines can be paired well with piquant cheeses.

Professional Events Hall

Reservations must be made via the accreditation form.

16:00 – 17:00 **Vina Laguna present their most prized Cabernet Sauvignon Festigia Wines: vintages from 2008 to 2016 - Milan Budinski, Filip Savić, Manuela Maras**

A guided vertical tasting of 7 vintages of Cabernet Sauvignon Festigia from the 2008 vintage to that of 2016, with a retrospective of awards granted at various international competitions and a reminder of the 40th anniversary of the official Study on the Protection of the renowned Cabernet Sauvignon of Poreč as the first great Istrian red wine.

Professional Events Hall

Reservations must be made via the accreditation form.

16:00 – 17:30 **Bacchus – Restaurant and Lounge Bar of the Laguna Parentium Hotel**

The beautiful Mediterranean landscape of the resort of Zelena Laguna Resort hosts the Parentium Hotel, which for many years has stood out with its superb facilities and excellent food and wine tradition. The chef of the Bacchus Restaurant and Lounge Bar Ivan Martić and his team will present a creative menu combined with selected Istrian wines.

Plava laguna Gourmet

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17:30 – 18:30 **Wines from the rocky Krk landscape – Tasting Event – Ivanka Rosati and Anton Katunar**

Under the expert guidance of wine experts Ivanka Rosati and Antun Katunar, the participants of the workshop will have the opportunity to taste the Vrbnik Žlahtina, one coming from the fields and the other from the rocky soils, and to discuss the organoleptic distinctions between these two varieties. In addition to Žlahtina, the northernmost Plavac mali, which is also the most significant native grape variety in Croatia, will be tasted. The tasting of native varieties of Krk, including Sansigot, Debejah and the sparkling wine Porin, will follow.

Professional Events Hall

Reservations must be made via the accreditation form.

Sunday 13.5.2018 / 11:00 – 19:00

11:00 – 12:00 **Drysol – use of dry ice in winemaking – Workshop – Kristijan Veličković**

Maintaining suitable temperatures of must during fermentation is not an easy task. In order to maintain low temperatures, we recommend adding pellets - grains of dry ice of nutritional quality in the crusher. In this way, the advantages of DRYSol - dry ice are obtained, including: high efficiency of cooling (170% more than water ice); a low temperature of -78° C that accelerates the release of heat, leaving no residue because after use the CO₂ changes its physical state from solid into gas; no need to invest in technical equipment; ease of use - with the appropriate application of safety measures and instructions; provides a bacteriostatic effect that stops proliferation of bacteria in food.

UTP d.o.o. provides disposable dry ice storage and transportation containers as well as solid containers for large deliveries.

Professional Events Hall

Reservations must be made via the accreditation form.

12:30 – 13:30 **Istrian Wines Vs. World Wines – Tasting Event – Suwi Zlatić**

While enjoying Istrian wines we are constantly wondering what they are like compared to wines from the rest of the world? Perhaps we are not truly realistic and are often subjective in this assessment.

Therefore, we will find a response in the workshop "Istrian Wines Vs. World Wines" designed and created for you by the best Austrian sommelier Suwi Zlatić with the assistance of local forces: sommelier Emil Perdec and wine merchant Branko Subotić.

Professional Events Hall

Registration fee 50.00 kuna. Reservations must be made via the accreditation form.

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14:00 – 16:00 **Heritage Hotel and the La Grisa Restaurant**

In the heart of Bale, a small town with stone houses, stand the Heritage Hotel and the Restaurant La Grisa. Using our home-grown vegetables, olive oil from our olive groves, through collaboration with small producers and local fishermen, we have combined traditional and modern cuisines. The four dishes created by Chef Nikola Vuković will introduce "The Story of La Grisa" whilst the sommelier Marko Divić will accompany the event with wines of Istrian winemakers.

Plava laguna Gourmet

Registration fee 100.00 kuna. Reservations must be made via the accreditation form.

14:00 – 15:00 **PrimoAroma Coffee: The Traditional Italian Espresso 4 M – Workshop – Fabrizio Polojaz**

Coffee is a tropical plant whose roasted and ground seeds are used to prepare one of the most famous hot drinks. The culture of drinking coffee is over 1,500 years old. There are several different ways to prepare coffee drinks: from the most famous Turkish brew, the filter brew or the espresso. The espresso coffee technology was born in Italy in the early 1900s. The workshop will highlight the basic steps to convert roasted beans of this brown gold into a liquid that people enjoy every day all around the world.

Professional Events Hall

Reservations must be made via the accreditation form.

15:30 – 16:30 **Presentation and Tasting Event "Vin de Rosa" – A dessert wine from the Vodnjan area – Franko Raguž**

Presentation and tasting of dessert wine "Vin de Rosa" – a wine of the Vodnjan area, which is traditionally produced in small quantities by family farms of the Vodnjan area, and is traditionally consumed within the intimacy of families during family celebrations and religious holidays. It is made from dried grapes of all varieties, white and red, which are grown in our vineyards, with emphasis on Malvasia, Muscat Rose, white and yellow Muscat. These wines contain more than 15% alcohol and more than 50 grams of residual - natural sugar per liter, and are put into use after three years of care and storage in wooden barrels. Due to its exceptional characteristics, Vodnjan dessert wine "Vin de Rosa" regularly receives prizes at local, regional and international exhibitions.

Professional Events Hall

Reservations must be made via the accreditation form.

17:00 – 18:00 **Digital marketing for the success of winemakers – Workshop – Vedran Jugovac**

We will show how digital marketing affects sales and can significantly increase the results achieved by Istrian winemakers. How to make a famous brand of wine - learn more about it in this lecture.

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17:00 – 19:00 **The Show must go on! – Biska brandies and cigars**
Terrace of the Žatika Hall

Friday 18.5.2018

Vinistra Golf Cup

Vinistra and the Adriatic Golf Course, Skiper Resort – Savudrija



Single-day ticket price – 100.00 kuna.

Three-day ticket price – 250.00 kuna.

Refundable glass deposit – 50.00 kuna.

Booking of the event does not comprise an admission ticket to the International Wine and Winemaking Equipment Fair Vinistra 2018

The programme is subject to changes.