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WELCOME to Istria, the heart of Europe, welcome to Poreč, the capital of Croatian tourism with our beautiful village Kaštelir-Labinci in the hinterland

Surrounded by typical Mediterranean vegetation, olive-groves, vineyards and meadows you will enjoy scents of nature, clear air and the local hospitality and tranquility of a slower way of life.

The agricultural association Kaštelir-Labinci is an association founded with the aim to promote agriculture and rural related industries.

This catalogue is created to help you to get to know family agricultural estates and agricultural entrepreneurs in Kaštelir-Labinci. If you would like to explore the agricultural dimension of this area and get a taste of Istria in your home, please contact us.









OPG BEAKOVIĆ MAURICIO

The story of Beakovich olive oils doesn't have a long history, but it does have a love for olives and the earth.

So 1998 was the beginning of my father Anton's dream come true, when he planted his first olive trees.

As the olives grew, so did the desire to plant more olives, but with that, the passion for olives passed to a new generation, so in 2010 his son Mauricio founded OPG BEAKOVIĆ MAURICIO for the production, sale and tasting of olive oil and so in addition to selling on the doorstep, we also became available in a market called BEAKOVICH.

At our family farm we offer 5 different oilve oil:

MIXTUM
BUŽA
LECCINO
ISTRIAN BJELICA
FRANTOIO

Open everyday 8:00 to 20:00

Brnobići 74, Kaštelir +385 (0) 91 898 5658 opg.beakovich@gmail.com OPG Beaković Mauricio

– Beakovich Olive Oil









OPG MARKO BRATOVIĆ

Z

Extra Istrian

OPG Marko Bratović

- Extra Istrian







We have been working in agriculture for four generations, producing olive oil, wine, fruit and vegetables...

We have combined our experience and tradition with the knowledge of a young mag. engineer of agronomy in order to produce an olive oil which will be different than any other. Since we figured, our olive oil is exactly what we want it to be, we have decided to give ourselves a new challenge and go organic. With that, we have also started growing our own organic vegetables again. Our entire ideology is based on knowing what we eat, therefore our fruit trees and vegetables are not treated with any chemicals, ensouring us a tasty, juicy and overall premium product. At our estate, one can find everything from an excellent organic olive oil to all kinds of fruits and vegetables (strawberries, figs, cherries, salad, tomatos, beans, paprika, cucumbers...) and so much more. We offer seasonal vegetables picked infront of our customer - from garden to table.

Open by appointment



00

Valentići 1b, Kaštelir +385 (0) 98 648 964 info@extraistrian.hr www.extraistrian.hr



In our small family business we produce wine, extra virgin olive oil and schnapps.

OPG Brčić Edi

All of our products come entirely form the land of our elders.

As part of our production also comes a small tasting room, where you can taste all of our products, with previous announcement.

Tasting is guided by a professional sommelier led in English, Italian, German or French language. Our tasting room has a maximum capacity of 10 people













Open by appointment

Rogovići 21, Kaštelir +385 (0) 99 301 2219 brcic.edi@gmail.com



COSSETTO WINES

4



Cossetto wines







Our family farm has been producing wine for three generations, and each successive generation now continues our tradition of agricultural production.

Our primary activities are wine growing and wine making, on 8 hectares of vineyards at an altitude of 150 – 200 metres situated in an optimum location on red soil.

With such a small vineyard we have concentrated on producing high quality wines for the more discerning, gourmet market.

Our core business concentrates on the production of wines from indigenous grape varieties, those of Istrian malvasia, teran and borgonja, but we also plant world-renowned grapes that complement our range of Istrian wines, such as chardonnay, cabernet sauvignon and white muscat.





Open Monday to Saturday from 11:00 to 19:00

Alfredo +38598366464 Denise +385993747423 alfredo.cossetto@gmail.com



We have a small craft production of soft drinks which is like no other you might find on the market.

Our products are unique, our production is a small, non industrial one. Our main goal is to produce a beverage with superior ingredients which help us achieve a premium end product.

We do not take shortcuts douring our production, we macerate ginger, cinchona bark, local juniperus and local citruses, to extract the best flavours from this igredients.

Craft is perhaps the closest one can get to home-made, the only difference is, that our products are produced with professional equipement.





Open by appointment



Kaštelir 64, Kaštelir +385 (0) 98 648 964 info@countsdrinks.com www.countsdrinks.com

f : counts drinks

counts drinks

Count's Drinks
- Craft Soft Drinks









OPG Čehić

Our family farm is established in 2001.



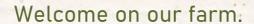
The production is on 3 ha of vineyard, olive grove and 30 bees colonies.

We produce olive oil, wine of malvasia and borgonja varieties. We also produce honey, predominantly flower and acacia and propolis.



The farm consist of three members (Dina, Enio and Ana) and every one has his role. Dina is our production manager, Enio is involved in the primar agricultural production and Ana managers the market.

We are open for public and on our farm you can taste and purchase our products. We speak the languages: Italian, English and Germany, just send as an sms half of hour before your arrival.









Open by appointment





Labinci 130, Kaštelir (C) + 385 (O) 91 914 1269 cehic.ana@gmail.com



The Grebac family is the fourth generation which has dedicated itself to olive production, from regenerating old trees to planting new ones, and the numerous acknowledgements and awards that we have received year after year prove the high quality of GREBAC oil.

GREBAC extra virgin olive oil is obtained using only the best olives from our own olive grove, located in a unique geographical area, with the selfless effort of the entire family.

An olive grove made up of 1000 olive trees is the optimal size to which we can give our full devotion and from which we can obtain outstanding olive fruit and extra virgin olive oil.

Open every day from 10:00–12:00 and 17:00–19:00



OPG Karlo Grebac – Grebac Oil







ISTARSKA KAPLJICA

8



OPG Goran Špehar
- ISTARSKA KAPLJICA







Grappa is a by-product of wine making from fractional distillation of marc and it's name is "drop" and has been produced for a long time.

Grandfather (nono) Eufemio born in the 19th century and known as "zio Nuccio" devoted his life in the village of Cerjani to the production of grappa rigorously distilled in copper still according to traditions. Also nowadays the tradition goes on thanks to his grandson Goran Špehar in the new and modern distillery.

Having a liking for tradition and flavor of Istrian land we started producing with our grapes an high quality spirit that blended with natural ingredients like honey, truffles, walnuts, spices and fruits result in a range of products under the "Istarska kapljica" brand. Production is made in Cerjani not far away from Kastiler.

Our products are sweetened with honey without added sugar.

Open on weekdays from 09:00 - 14:00



Cerjani 1, Kaštelir +385 (0) 91 445 50 54 goran.cerijani@gmail.com www.istarska-kapljica.eu The surrounding of Kaštelir in Poreč's backyard is well known to be a very good area for wine making.

Our story begun few decades ago with only ten rows of malvazija in a little field called "Žardin" that is a crippled pronunciation of the French word for garden. In the years the number of vines grew, the tradition continued from fathers to sons.

An important part of the family business is also the production of the extra virgin olive oil. We plant the first olives in 1998 and today we have about 4.500 trees in olive yards in the Kaštelir area of the Mirna valley and in Nova Vas near Poreč.







Open by appointment

Roškići 2a, Kaštelir +385 (0) 91 250 4747 opg.kocijancic@gmail.com OPG Igor Kocijančić



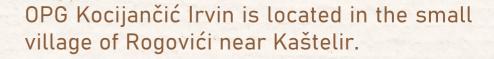




OPG IRVIN KOCIJANČIĆ 10

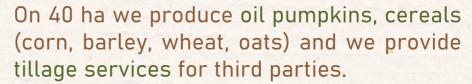
OPG IRVIN KOCIJANČIĆ

OPG Irvin Kocijančić





They are the third generation wich is engaged in agricultural production.





We single out pumpkin oil from the offer. We are engaged in the production of pumpkin seeds, which we turn into pumpkin oil by pressing.



The first 100% Istrian pumpkin oil.





Open by appointment



Rogovići 16, Tar (S) (O) 91 523 24 06 istracuka@hotmail.com www.azienda-agricola-kocijancic.business.site f : bucinouljeistra





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Legovina winery is owned by the family Legovic and is located in the vilage of Mekiši in Kaštelir.

Family Legovic has been involved in winemaking for four generations, today it cultivates 12 hectares of vineyards planted with various indigenous and international varieties on istrian soil "terra rossa".

From their grapes they produce 12 wine labels in different styles. They produce excellent sparkling wine made from Istrian Malvazija, fresh young white wines Malvazija, Chardonnay, Sauvignon blanc, Muscat and Rose.

Red wines aged in oak barrels Teran, Merlot and Cabernet Franc and selected wines from exceptional vintages Cuve Noir and Cuve Blanc.





Open everyday from 8:00 to 20:00

Mekiši 7, Kaštelir +385 (0) 98 191 1385 legovic.marko@gmail.com

OPG Valter Legović - LEGOVINA



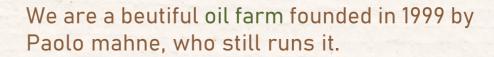




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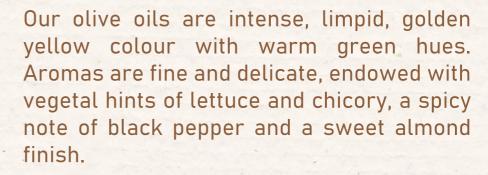
OPG MAHNE

OPG Mahne





We have over 6 hectars of specialized olive grove with 1600 trees of typical varieties.





The taste is mellow and harmonic, characterized by notes of officinal herbs, especially mint and rosemary. Bitternes is present and pungency is limited and complimentary.

You can come and visit us in Labinci, where you can taste and buy our olive oils.





Open by appointment

Labinci 104, Kaštelir +385 (0) 91 20 62 999 paolomahne@gmail.com

OPG OLIVERI

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Our passion for olive-growing was fired by a vision of our grandfather Ivan Paulišić and the hard work he did at our farm in Labinci.

In the beginning, we produced a small quantity of oil for our family and would sell only at request. But this changed in 2000, when our father Dario decided to found a family farm for the production and sale of olive oil. Our dad cleared the forest, started planting new olive trees. The cultivated land area grew year by year, and today we take great pride in our collection of over 50 olive varieties from all over Europe.

We have been present in the market since 2011 under the brand name Oliveri, holder of over 20 prestigious quality awards. We produce over 10 different mono variety olive oils.

OPG Dario Paulišić - Oliveri





Open everyday from 10:00 to 18:00

Labinci 41, Kaštelir info@oli-veri.com +385 (0)91 445 5041

OPG PETROVIĆ BRUNA

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OPG Petrović Bruna
– Lavel olive oil



Lavel

FESTERA DIEVICANSKO

MASLINOVO ULJE

ETTUL VIEGIU ULLU UL



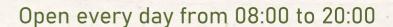
The Petrović family (OPG Petrović Bruna) is engaged in olive growing and olive oil production in a decades-old family tradition.

Extra virgin olive oil "LAVEL" by Bruna Petrović from Kaštelir has won numerous recognitions and awards for quality.

Olives are harvested by hand and processed into olive oil, of exceptional quality and taste, by a cold technological process.

The olive oil we produce is more varietal, obtained by mixing the fruits of different indigenous and domesticated varieties such as Istrian bjelica, buža, leccino and pendolino.

The scent of "LAVEL" oil is a story in itself. As soon as you open the bottle, get ready for the wonderful scent of fresh olives.



Kovači 11a, Kaštelir +385 (0) 98 367 913 lavel.petrovic@gmail.com





OPG RADOŠ DEJAN

15

Vina Radoš is a small family winery with a 4 generation long tradition of vine growing and winemaking. On his 5 ha of wineyards, they grow local white and red varieties.

In a brend new vinery, renoved in 2018, they are making and ageing theire wines, such as white dry Malvazija, red wine Teran, semi sweet Yellow Muscat and a dry Rose made from local variety Borgonja. In theire portfolio, they have a wine named "Agostina", a Malvazija bottled in a 1 littre bottle and a blend red wine made from local Teran and international Merlot, under the name "Matteo". Those two wines are made in memoria of a great-grand uncle and grandfather who pass on this long tradition of winemaking to a younger generation.

Together with vines, this small family winery is growing also Olive tries and making a pleasant extra virgin olive oil from his own 400 tries.





Open every day from 8:00 to 20:00



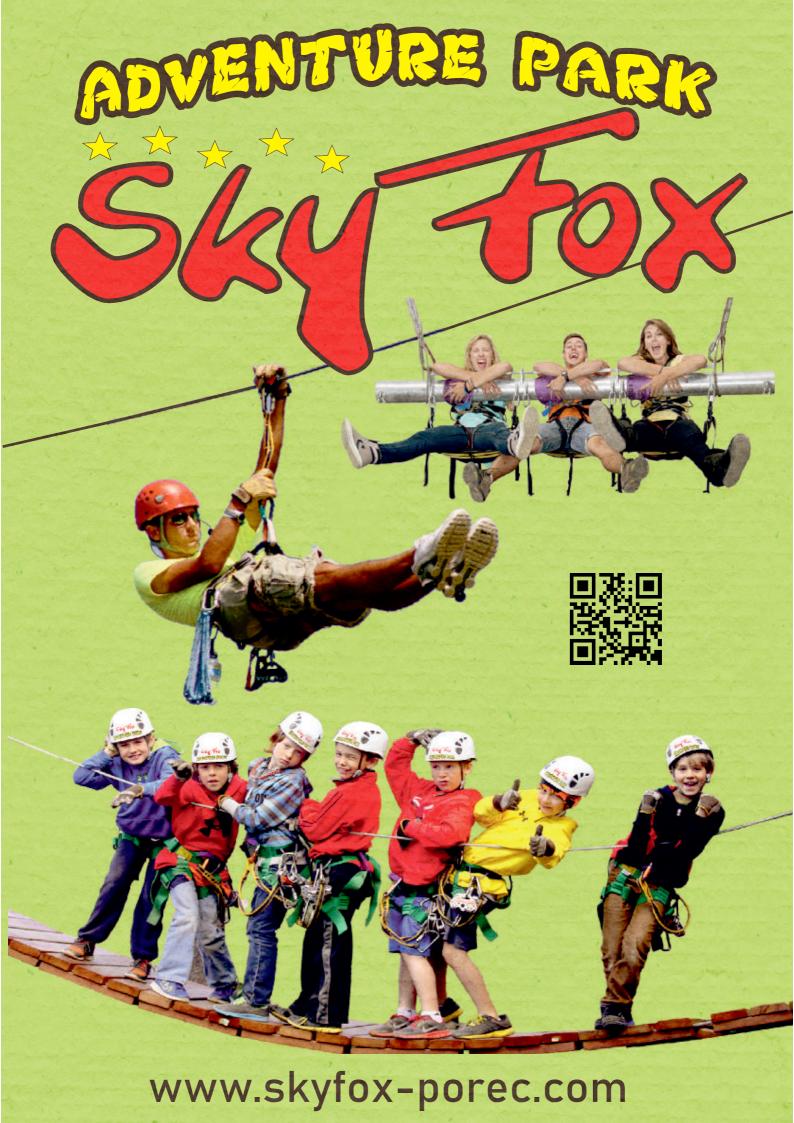
Tadini 6, Kaštelir +385 (0) 98 190 1656 dejanrados5@gmail.com

OPG Dejan Radoš - Vina Radoš









Agricultural Organization »Vitis« Kaštelir – Labinci

Kaštelir 113 52464 Kaštelir +385 (0) 98 648 964 markobratovic@gmail.com FB: puvitis

Municipality Kaštelir - Labinci

Kaštelir 113 52464 Kaštelir +385 (0) 52 455 113 +385 (0) 52 455 100 opckas-lab@pu.t-com.hr www.kastelir-labinci.hr

Tourist Board Kaštelir Labinci

Kaštelir 113, 52464 Kaštelir +385 (0) 52 463 - 140 +385 (0) 52 463 - 141 info@tz-kastelirlabinci.hr www.tz-kastelirlabinci.hr

