



PERSONAL TOUR



BULGARIAN WINE AND WINERY IN THRACIAN VALLEY

Bulgaria is very famous with its wines and long traditions in winemaking. With the combination of favorable climate, fertile soil – Bulgarian wines are known all over the world. It is not by coincidence that our country was the world's second-largest exporter of bottled wine in the 70s and 80s. Bulgaria has more than 220 industrial wineries with a total capacity of 710 million liters. Typical Bulgarian red wines sorts are “Mavrud”, “Shiroka melnishka loza”, “Gumza”, “Rubin”, “Pamid”, “Dimyat”.

Examples of the rich millenniums-long traditions in the wine sector are numerous.

During your journey you will be able to taste marvelous Bulgarian wines and relive the ancient past of the Thracians! We know from the classical authors that wherever there are Thracians there is wine - the divine elixir of the gods.

ITINERARY

Day 1. Sofia – Plovdiv (150 km)

The day is devoted to Bulgarian wine. After breakfast we depart to Plovdiv.

Our first stop is Winery Vila Terres. <http://www.villaterres.bg/>

We will partake in the pleasure of tasting 5 varieties of wine and we will have lunch.

Winery Villa Terres was built and put into operation in 2013. The capacity of the winery is 100 tons of grapes processed in strict compliance with internationally recognized techniques and practices for wine production and use of high enological products. Grapes are grown and observed until the right moment to harvest.

During the annual campaign each cluster is selected and processed manually, then the liquid enters the appropriate court for fermentation.

A team of proven professionals handles the wine production process through all stages of fermentation and aging.

Wines produced in Villa Teres are from vineyards located near the villages. While growing the grapes, innovative methods in viticulture are used, which aims to ensure an optimum yield of grape with the



best possible quality indicators, as well as retaining traditional techniques in winemaking and traditions of the region.

Our journey continues towards the south and the sunny Thracian valley and it ends in Plovdiv. Accommodation at 4 star hotel in Plovdiv.

Hotel Maritza 4* <http://www.hotelmарitza-bg.net/>

The 4-star Maritza Hotel is situated in the town of Plovdiv on the very bank of Maritza River in close proximity of the International Fair, the historical old Plovdiv and the city shopping center. This location and the splendid conditions of accommodation and business make it the most preferred business hotel in town during the exhibition program performances, as well as for conference events and business meetings on national and international level.

The hotel combines elegant luxury and classic comfort, unique location and impressive interior along with traditionally high level of service.

At the afternoon we are going to Villa Yustina. <http://www.villayustina.com>

Winery "Villa Justina" is located on the outskirts of the Rhodope Collar Ustina village, 26 km away from Plovdiv, a region with a rich wine history.

"Villa Justyna" was founded in late 2006 with the idea of building a small boutique winery, processing 300 tons of grapes own arrays and aging of quality wines in oak barrels. At the time the winery has 250 acres of its own vineyards with Sauvignon Blanc, Chardonnay, Traminer, Aligote, Semillon, Pinot Noir, Merlot and Cabernet Franc.

Overnight in Plovdiv. Dinner at the hotel restaurant.

Day 2. Plovdiv – Brestovica winery and – Todoroff winery – Plovdiv (120 km)

The city of Plovdiv is a contemporary of Troy and

Mycenae, and even more ancient than Rome and Athens. In the old city we will follow in the footsteps of history as we trace the relics of the ancient Thracian city of Eumolpia towards the Ancient

Theatre, the Roman Stadium, a monumental Roman structure able to accommodate 30 000 citizens hungry for spectacle. Then we shall see the varied designs of the Renaissance houses which provide the atmospheric architectural silhouette of Trimontium.

Lunch at the old city.

In the afternoon transfer and a visit to Brestovitsa winery.

<http://www.brestovitsawinery.eu/>

BRESTOVITSA WINERY is situated in the south-west of Plovdiv, 17 km. away from the city, in the fruitful Thracian lowlands, a land famous for the making of the divine drink throughout its thousand year old history. The winery was built in the late 30's of the last century and was



designed by French engineers. It is a classic example of French above ground cellar with a total capacity of 4,000,000 liters.

The wine-cellar processes excellent hand-picked grapes, which ferment according to the classical technology for high-quality wines.

Strict hygiene procedures and quality control is present at every stage of the production, in order to preserve the distinct flavor of ripe berries which are typical for the region.

We will have the possibility to degust 5 types of wine.



Todoroff winery<http://www.todoroff-hotel.com/>
Degustation and dinner.

Winery TODOROFF is located in Brestovitsa village, Plovdiv region, 15 km from the cultural capital of Bulgaria - Plovdiv. Natural wine products. The tasting room is located 8 meters underground. The restaurant has 60 seats, a panoramic terrace overlooking it 40 more seats and a barbecue garden.

Experienced wine animators acquaint the guests with the main methods of tasting, classical approaches to combining food and wine. In front of them there are subtleties in the storage of wine, intriguing secrets of the technology industry and the diversity of varieties and regions.

Transfer to Plovdiv overnight in hotel Maritza
Accommodation in Plovdiv - **1 night.**



Day 3. Plovdiv Complex Starosel, <http://www.starosel.com/>

Accommodation in complex Starosel. The complex for wine and spa tourism "Starosel" is located under the southern slopes of Sredna forest and offers its guests spectacular views, award-winning cuisine, impressive wine and a unique sense of peace, comfort and relaxation.

We will have wine tour and degustation of 5 local wines.

Enoteca

Enoteca complex resembles a rotunda, which proudly became the new temple of the god of wine - Dionysus. Temple where you can touch the cult of wine and the world of the ancient Thracians left us a gift of art to make and drink wine.

Winery "Starosel" allows not only to taste the wine from the land of the Thracians, but to plunge into the atmosphere of a bygone era.

The unique atmosphere and acoustics Thracian rituals are revived under the accompaniment of flute, the pleasure of communication and emotion of attempted wines evoke divine state of mind.



Lunch at the restaurant

In the afternoon free time for relax and SPA or visit to Thracian temples and megaliths.

Starosel region is dotted with Thracian temples and megaliths. Nearby is also the largest Thracian tomb mound Chetinyova - large Thracian temple of the V and VI century BC It is believed that it was buried Thracian ruler Sitalk.

Dinner at the restaurant.



Day 4. Starosel - Darobas Winery - Bessa valley winery - Sofia

Darobas Winery Atmosphere, comfort and delight

<http://www.fialbg.com/darobas>

Darobas Winery offer his many admirers a large collection of premium boutique wines at affordable price.

They are natural products produced in an ecological area with minimum use of well-selected agents.



Bessa valley winery

<http://www.bessavalley.com/index.php/en/>

We, the wine-makers from Bessa Valley, are inspired by this place as much as the Bessians were 2500 years ago.

Now we are the Bessians! It is our destiny to grow the vines of the Valley and make great wine from their fruit year after year.

Everything is done with the greatest respect for the nature, the people, the vines and its fruit. We are not in a hurry. We are not losing the harmony.



Price includes:

- 3 nights - single room - 2 in Plovdiv 4* hotel, 1 in Starosel - 4* hotel;
- 3 breakfasts;
- 4 lunches;
- 3 dinners;
- Guided tour and degustation in 7 winery;
- Transport;
- Guide.



THE PRICE DEPENDS ON THE NUMBER OF PARTICIPANTS (FOR EXAMPLE GROUPS OF 10, 15, 20 OR MORE PEOPLE) AND THE SEASON. FOR MORE INFORMATION, PLEASE CONTACT US.