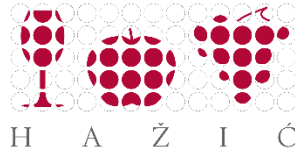


„PINKLE C“

TASTING PACKAGE
2022.





FROM APPLES AND VINES TO THE WORK OF LIFE!

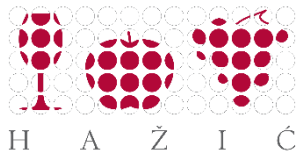
Get to know our family farm, taste wines of Međimurje and our apples, enjoy in health in the wine- growing landscape and the beautiful ambience of our Winery.



HAŽIĆ WINE HOUSE is located in the far north-western corner of Međimurje, along the Međimurje Wine Trail, between municipalities of Sveti Martin na Muri and Štrigova, in a place called Jurovčak, which is situated in the close proximity of Sveti Martin Spa. The hills we are positioned on overlook Sveti Martin Spa Centre, the view is mesmerizing across woods, orchards and vineyards. Therefore, the place is perfect for a holiday, having rest, sports and recreation.

Besides our primary business of producing agricultural prpduce, we also offer a variety of services in the Wine House for tourists. We host individual guests and groups with reservation in advance. Starting this year, we offer accomodation for campers (camper vans) in arranged lots surrounded with grape vines, on hilly teritory equipped with sanitary facilities, playground, grill area and other facilities at request at our premises. The tradition of winemaking and apple production in our family dates back 30 years ago.

We have recognised the business potential that wine and apple may bring to the tourist market. The level of performance of our wine offer is attributed to the attractiveness and the quality of the equipment of our wine cellar. The competitive market of today requires more than wines only, therefore we believe there needs to be other products available too. Uniqueness and personality of our wine manufacture is the key contributor to its attractiveness.



Since 2003 we have been always noticed and rewarded at wine exhibitions. We offer the following wines: Graševina aged in wood, Chardonnay barrique (bronze medal reward in London at prestigious worldwide wine competition – Decanter), Chardonnay classic semi-dry, Savignon blanc (silver medal in London), Savignon blanc barrique, Traminac fragrant semi-sweet.

We also offer cuvee “Martinovo ruho“, which is a combination of various wines.



In case you love fruit, surprise your palate with a fresh apple or apple juice or maybe a dried apple. Contribute to your health with a 100% apple vinegar.

At request, during wine tasting at our Wine House, we offer exclusively home-made delicacies (cold cuts) from Međimurje: meat „z tiblice“(from a wooden barrel, slanine (bacon spread), “turoš“ cheese, fresh cottage cheese topped with pumpkin oil as well as home-made apple strudel. Vegetables for seasonal salads accompanying our cold cuts have been grown in our own



Reward yourself, your family or dear friends by visiting this idyllic place, taste traditional cuisine from Međimurje, taste superb wines and indulge in wine-growing landscape including the visit to our wine cellar.

TASTING OFFER

HOME-MADE PACKAGE

* 4 wines tasting: Graševina premium dry / Chardonnay barrique, premium dry / Chardonnay classic, semi-dry / Traminac fragrant semi-sweet

* Apple juice tasting

* Home made canapes with pumpkin oil from Šenkovec oil maker and apple chips by OPG Hažić

* Duration of tasting event approximately 90min

*price per person

50,00kn

A HEALTHY GLASS

* 4 JUICE tasting; clear apple juice / cloudy apple juice / apple and chokeberries / grape juice

* Apple chips tasting

* Duration of tasting event approximately 60min

40,00kn

WINE & CHEESE

* 5 wine tasting;; Sauvignon blanc, silver dec. dry / Graševina premium, dry / Chardonnay barrique, premium dry / Chardonnay classic, semi-dry / Traminac fragrant semi-sweet

* Apple chips tasting

* Apple juice tasting

* A tray of home-made cheese by OPG Krnjak (salty cheese, cheese with dill, cheese with chives, cheese with sweet peppers)

* Duration of tasting event approximately 90min

65,00kn

WONDERING ACROSS MEĐIMURJE HILLS

* 5 wine tasting ; Sauvignon blanc, silver dec., dry / Graševina premium, dry / Chardonnay barrique, premium dry / Chardonnay classic, semi-dry / Traminac fragrant semi-sweet

* Apple chips tasting

* Međimurski sandwich and i „Turoš“ cheese by OPG Krnjak (two sandwiches per person and a cut of „Turoš“ cheese)

* Duration of tasting event approximately 90min

80,00kn

AT THE TABLE IN JUROVČAK

* 6 wine tasting; Protagonist Toni, sparkling wine NATUR BRU / Sauvignon blanc, silver dec., dry /

* Sauvignon barrique premium, dry / Graševina premium dry, / Chardonnay barrique premium, dry / Traminac fragrant semi-sweet

* Juice od one's own choice and apple chips

* Smaal Međimurski cuts (meat 'z tiblice, sausage, zobil, vegetables from our garden, home-made bread

* Duration of tasting event approximately 120min

100,00kn

AT MORTIN'S ON MURA RIVER

* 7 wine degustation; Protagonist Toni, sparkling wine NATUR BRUT / Sauvignon blanc, silvec dec., dry / Sauvignon barrique premium, dry / Graševina premium, dry / Chardonnay barrique premium, dry / Traminac fragrant semi sweet

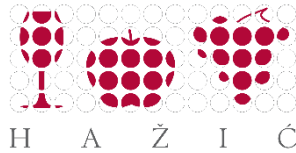
* Apple chips and if one's own choice: apple juice

* Međimurski cold cuts with fresh cottage cheese (meat 'z tiblice, sausage, cheese with sour cream, zobil, vegetables from our garden, home-made bread)

* Duration of the tastin event approximately 120min

150,00kn

*a group may chose one of the tasting offers for the whole group



TERMS OF SERVICE OFFERED

The offer has been confirmed if the customer has confirmed it in a written form and has informed OPG Hažić about it. The offer is effective and obligatory for both parties, and every change of the conditions needs to be communicated in the written form. In case of cancellation of previously confirmed offer, the customer is obliged to pay the costs of agreement termination to OPG Hažić.

Discounts approved upon standard price depend on the number of guests in the enquiry phase. In case the number of guests changes, OPG Hažić is entitled to change the price. Quoted prices are in accordance to the first enquiry of the customer and the parameters of requested services.

3 days prior to a group arrival a confirmation of the number of guests coming is required. In case the number of guests changes to less than it was stated in the first enquiry, we charge the amount arranged **3 days** before the date of the execution of the service.

The services are paid upon an invoice in the following way:
Total amount according to the pre-invoice as at reservation. The rest as at invoice **1 day** after the execution of the service(s).

We appreciate immediate answers due to the possibility of full capacity occupation of the Wine House.

The offer is valid 7 days from the day we sent it. For further assistance, please do not hesitate to contact me.

Yours sincerely,
Tatjana Hažić, dipl.oec.
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www.opg-hazic.com