

mcm

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BROJ ISSUE 9 • LIPANJ JUNE 2016 • GODINA YEAR 9

KRALJEVSKI SPORT NA OBALI ČAROBNOG ROVINJA

ROYAL SPORT ON
THE COAST OF
MAGICAL ROVINJ

STARI SAMANJ –
ŠETNJA KROZ
POVIJEST VRSARA

STARI SAMANJ –
A WALK THROUGH
VRSAR'S HISTORY

JEDINSTVENO ISKUSTVO
NOVOG OBITELJSKOG
HOTELA AMARIN

UNIQUE EXPERIENCE
OF A NEW FAMILY
HOTEL AMARIN



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63

WINE VAULT

restaurant

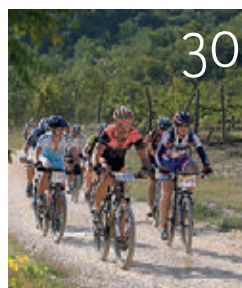
Restaurant Wine Vault is characterised by traditional French cuisine paired with modern presentation and an exclusive choice of fresh ingredients prepared in the tradition of the world's best fine dining restaurants.

We invite you to be chef Gaskin's VIP guest and experience the excitement and emotions hidden in the real colourful kitchen of Wine Vault restaurant by making a reservation for the Chef's Table, the place where all barriers are eliminated and all menus are deleted, and your enogastronomic experience is created in direct contact with the chef and the sommeliers.

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*Hotel
Monte Mulini*

maistra
ROVINJ-VRSAR



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Tomislav Popović
predsjednik Uprave Maistre
President of the Management
Board of Maistra

ROVINJ I VRSAR VAS POZIVAJU DA IM SE VRATITE

Kada smo odlučili nakon punih deset godina u Hrvatsku vratiti kraljevski sport polo, znali smo da preuzimamo veliki izazov. Utoliko je veće bilo naše zadovoljstvo zbog izvrsnog odjeka prvog Rovinj Beach Polo turnira, održanog sredinom svibnja. Velik broj posjetitelja, među kojima su bili brojni ugledni gosti iz cijelog svijeta, pratilo je utakmice u polo areni dok su brojni turisti i građani Rovinja s oduševljenjem pozdravili polo paradu. Veselimo se drugom Rovinj Beach Polo turniru sljedeće godine, učinit ćemo sve da bude još atraktivniji.

S velikim zadovoljstvom u ovom izdanju najavljujemo naš novi obiteljski hotel Amarin kojeg ćemo ove sezone otvoriti za naše goste. Riječ je o doista posebnom hotelu na kojemu smo radili s vrhunskim arhitektima i dizajnerima, sve kako bismo obiteljima, a posebno onima s djecom, priuštili doživljaj koji će pamtili i zbog kojega će se željeti vratiti u Rovinj. Za njih smo pripremili i bogat izbor zabavnih i sportskih sadržaja – igrališta, bazena, igraonica, wellnessa - ali tu su i edukativne radionice, jer vjerujemo da ljetovanje pruža odlične prilike i za učenje.

Naš glavni chef Andy Gaskin već je prošle godine unio niz noviteta koji su oduševili, zabavili, razmazili, a katkad i pozitivno šokirali goste. Andyjeva kreativna žica ne miruje, a kako je hrana iz vlastitog vrta ipak najbolji izbor, za ovu sezonu odabrao je istarske specijalitete u sva tri naša premium hotela. Za ljubitelje egzotičnijih okusa Andy i njegovi kolege pripremili su i čaroban doživljaj specijaliteta japanske kuhinje.

Današnja turistička ponuda nema granica, gosti su sve bolje informirani i sve zahtjevniji. Ipak, uvjereni smo da i najoštrijoj svjetskoj konkurenciji Rovinj, Vrsar i Maistra mogu zauzeti visoko mjesto na ljestvici svih ljubitelja jedinstvenih doživljaja u uzbudljivom okruženju kojemu se vrijedi vraćati. Rovinj i Vrsar žele biti mjesto kojemu ćete se vraćati. Oni to i jesu. Dobro nam došli svaki put iznova!

ROVINJ AND VRSAR ARE CALLING YOU BACK

When we decided to bring back the royal sport of polo to Croatia, after full ten years, we knew we were taking on a big challenge. So much greater was our satisfaction when we saw how much attention our first mid-May Rovinj Beach Polo tournament attracted. A large number of visitors, including many distinguished guests from all around the world, watched the matches in the polo arena, while many tourists and citizens of Rovinj welcomed the polo parade with enthusiasm. We are looking forward to the second Rovinj Beach Polo tournament next year, and we will do everything we can to make it even more attractive.

In this edition, we are also thrilled to announce our new family hotel Amarin that is opening its doors this season. It is truly a special hotel, for which we have hired top architects and designers to provide families, especially those with children, with an experience they will remember as well as a reason to return to Rovinj. So, we have developed a plethora of sporting and entertainment opportunities – playgrounds, pools playrooms and wellness – but also educational workshops, because we believe that summer vacations can be a great opportunity to learn.

Last year our head chef Andy Gaskin introduced a series of novelties that amazed, entertained and spoiled our guests, and sometimes even positively shocked them. Andy's creative streak never rests, and since food from your own garden is the best choice, for this season he chose Istrian specialties for all three of our premium hotels. For those eager to try something exotic, Andy and his colleagues have prepared a magical experience of new Japanese specialties.

Today's tourist offer knows no borders, and guests always come well informed and very demanding. Still, we are sure that even in the fiercest global competition Rovinj, Vrsar and Maistra can take a high ranking for those who seek unique adventures in an exciting environment that's worth coming back to. Rovinj and Vrsar want to be a place you would want to revisit. They both already are such places. Welcome, each and every time!

PODUZETNOST
 IDEJA KREATIVNOST MAŠTA
OPTIMIZAM
 VIZIJA MOTIVACIJA RAST
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 MUDROST PODUZETNOST
RAST
 MOTIVACIJA KREATIVNOST OTVORENOST VIZIJA
MOTIVACIJA



A D R I S
 grupa



GODIŠNJI RASPORED DOGAĐANJA U ROVINJU

ANNUAL SCHEDULE OF EVENTS IN ROVINJ

8.7.-9.7.
Rovinj Jazz Festival, Rovinj

13.-14.7.
Sete Sois Sete Luas festival
mediteranske glazbe, Rovinj

30.7.-6.8.
XVI Dani talijanskog filma,
Rovinj

13.8.
Noć sv. Lovre, Rovinj

18.8.
FAKS sings, Vrsar

16.8.
Grisia tradicionalna umjetnička
izložba u istoimenoj ulici u
starogradskoj jezgri, Rovinj

26.-27.8.
Rovinjska noć, Rovinj

29.8.-11.9.
Međunarodna kiparska škola
Montraker, Vrsar

30.8.-3.9.
BLITZ – Međunarodni festival
izvedbenih umjetnosti, Rovinj

13.-16.9.
Blagdan sv. Eufemije, Rovinj

24.-25.9.
Noćni Cup Sv. Eufemije – utrka
oldtimera, Rovinj

5.-8.10.
Festival argentinskog tanga,
Rovinj

11.11.
Fešta sv. Martina, Vrsar

19.-20.11.
49. Susret hrvatskih pjevačkih
zborova, Rovinj

1.12.-31.12.
Istria Choral Advent,
Vrsar & Rovinj

6.12.-6.1.2017.
Božićna čarolija – prigodni
blagdanski program, Rovinj

27.-29.12.
Rovinj Music Festival, Rovinj

31.12.
Doček Nove godine na
gradskom trgu, Rovinj

Cjelokupan popis događanja:
www.tzgrovinj.hr
www.infovrsar.com

8.7.-9.7.
Rovinj Jazz Festival, Rovinj

13.-14.7.
Sete Sois Sete Luas Festival of
Mediterranean Music,
Rovinj

30.7.-6.8.
XVI Days of Italian Film, Rovinj

13.8.
Night of St. Lawrence, Rovinj

18.8.
FAKS sings, Vrsar

16.8.
Grisia traditional art exhibition in
the Grisia street in the old town,
Rovinj

26.-27.8.
Rovinj Night, Rovinj

29.8.-11.9.
Montraker International School of
Sculpture, Vrsar

30.8.-3.9.
BLITZ International Performing
Arts Festival, Rovinj

13.-16.9.
Holiday of St. Euphemia, Rovinj

24.-25.9.
St. Euphemia Night Cup –
oldtimer rally, Rovinj

5.-8.10.
Argentinean Tango Festival,
Rovinj

11.11.
St. Martin's Festivity, Vrsar

19.-20.11.
The 49th Croatian Choir Festival,
Rovinj

1.12.-31.12.
Istria Choral Advent,
Vrsar & Rovinj

6.12.-6.1.2017.
Christmas Magic – special holiday
program, Rovinj

27.-29.12.
Rovinj Music Festival, Rovinj

31.12.
New Year's Eve celebration in
town centre, Rovinj

Complete list of events:
www.tzgrovinj.hr
www.infovrsar.com





ADR

ROVINJ BEACH POLO CUP

ROVINJ – DRAGULJ ISTRE KAO DUBAI, MIAMI I ST. MORITZ

ROVINJ BEACH POLO CUP

ROVINJ – JEWEL OF ISTRIA, THE SAME AS DUBAI, MIAMI AND ST. MORITZ





ROVINJU SU OD 12. DO 15. SVIBNJA ČETIRI MEĐUNARODNE POLO EKIPES IGRAČIMA IZ ARGENTINE, ŠVICARSKE, NJEMAČKE, SAD-A, ŠVEDSKE I VELIKE BRITANIJE TE PEDESETAK ARGENTINSKIH KONJA ZAIGRALE KRALJEVSKI SPORT

Kuhar koji priprema hranu britanskoj kraljici, žena koja pije čaj s njezinim sinom Charlesom, dečko koji se druži s kraljičinih unucima Williamom i Harryjem, brojni ljubitelji sporta te konji vrijedni milijune eura, društvo je koje se okupilo na plaži Porton Biondi u Rovinju. I to sve povodom prvog Rovinj Beach Polo Cupa i pola koji se vratio u Hrvatsku nakon gotovo 100 godina, naime još davnih 20-tih godina polo se igrao na otočju Brijuni. Polo turniri u ovom dijelu svijeta nisu uobičajeni, dapače, prava su rijetkost. I zato je ovog svibnja interes za to natjecanje bilo iznimno. Zaštićena povijesna gradska jezgra Rovinja bila je savršena kulisa polo turnira na pijesku, a takvi se u pravilu održavaju u razvikanim svjetskim turističkim mekama Miami, Dubaiju, St. Moritzu...

POLO ARENA

Taj se prvi polo turnir na pijesku u ovom dijelu svijeta održao na rovinjskoj plaži Porton Biondi s koje se pruža pogled na starogradsku jezgru. Plaža je za tu priliku posebno opremljena polo infrastrukturom, uključujući arenu s pješčanim terenom veličine 70x40 metara, 'lounge' zonu, konjušnice i drugo. "Fenomenalno! Rovinjski turnir je sjajan! Gledala sam

polo puno puta, čak i princa Charlesa kako igra, bila sam na turnirima u Dubaiju, Mallorci..." – pričala je počasna gošća Ivana Trump, koja je uz Philipa Zeptera pratila turnir, a navečer se zabavljala na njegovoj jahti 'JoyMe. Trodnevni turnir, na kojem su sudjelovale četiri momčadi sa 16 igrača iz Argentine, Amerike, Švicarske, Švedske..., završen je uzbuđljivim finalom ekipa Adris i Heineken, a palice su pobjednički podigli igrači Adrisa nakon finala u kojem su slavili 10:7. U borbi za treće mjesto tim Jamnica pobijedio je onaj TAG Heuera.

NAJBOLJI IGRAČ

Kapetan pobjednika Uwe Zimmerman blistao je od ponosa: "Polo se igrao u Perziji ▶

FOUR INTERNATIONAL POLO TEAMS WITH PLAYERS FROM ARGENTINA, SWITZERLAND, GERMANY, USA, SWEDEN, AND UK PLAYED THE ROYAL SPORT IN ROVINJ, FROM MAY 12 UNTIL MAY 15, RIDING 50-ODD ARGENTINIAN HORSES

The chef who prepares meals for the British monarch, the lady who drank tea with her son Charles, the guy who hangs out with the Queen's grandsons William and Harry, numerous fans of the sport and horses worth millions of euros... They all gathered on the Porton Biondi beach in Rovinj on the occasion of the first Rovinj Beach Polo Cup. Polo thus returned to Croatia after nearly a hundred years as polo had been played on the

Brijuni Islands back in the 1920s. Polo tournaments are not common in this part of the world; in fact, they are quite rare. That is why the interest in the event this May was so exceptional. Rovinj's protected old town was the perfect backdrop for the beach polo tournament and, as a rule, such events are held in some of the world's most popular tourist meccas such as Miami, Dubai or St. Moritz.

POLO ARENA

This first beach polo tournament in this part of the world was held on Rovinj's Porton Biondi beach with view of the old town. For that particular occasion, the beach was specially equipped with the necessary polo infrastructure, including a sand arena size 70x40 meters, a lounge zone and a stable, among other things. "Phenomenal! The tournament in Rovinj is fantastic! I've seen polo many times, I've even watched Prince Charles play, I was at tournaments in Dubai and Mallorca..." guest of honor Ivana Trump said. She followed the tournament alongside Philip Zepter, at night partying on his yacht named 'JoyMe. The three-day tournament featured four teams with 16 players from Argentina, the United States, Switzerland and Sweden. ▶



▶ **Organizatori prvog Polo Beach turnira**
Organizers of first Polo Beach tournament



► Polo parada u centru Rovinja
Polo parade in centre of Rovinj



► Jahta Philipa Zeptera
The yacht of Philip Zepter



► još prije dva tisućljeća. Igrali bi s glavama ovce ili koze. Kasnije je stigao u Indiju, pa Britaniju. A kad su u Argentinu otišli graditi željezničke pruge, Britanci su i njih naučili tom sportu. Tamošnjim kaubojima, odnosno argentinskim gaučosima, bilo je dosadno samo jahati oko stoke. A kad su uzeli palice u ruke i ubacili loptu na teren, dani su im bili zanimljiviji. Danas, stotinama godina kasnije, Argentinci su najbolji igrači", govori Zimmerman. On je bio najbolji igrač u Rovinju, a u momčadi je igrao čak i njegov sin! Pažnju su, osim živopisnih igrača, među kojima je bio i

Marc Holmes, koji utakmice igra s britanskom kraljevskom obitelji poput prinčeva Harryja i Williama, privlačili i njihovi konji. Tko njih ne voli? Među 50 argentinskih konja u konjušnici kraj mora, vrhunski dresiranih da slušaju svaku uputu svog igrača-jahača, neki su bili vrijedni i par stotina tisuća eura. Oduševili su se i građani Rovinja kada su imponzantne životinje prošetale na polo paradi centrom grada.

SEDMINUTA

Zanimljivo je da konji putuju s igračima po turnirima, a drže ih kao kap vode na dlanu, kako se ne bi umorili. ►



► It ended with an exciting final match between the two teams Adris and Heineken, and it was the guys on the Adris team who hoisted their mallets in the air to mark their win 10:7. In the match for third place, team Jamnica beat team TAG Heuer.

BEST PLAYER

The winning team's captain Uwe Zimmerman glowed with pride: "Polo was played in Persia as far back as two thousand years ago. They would use either sheep or goats' heads. Later on, the sport spread to India and then to Britain. And when they went off to Argentina to build the railway, the British taught the locals all about the sport. The cowboys there, that is, the Argentinian gauchos, were bored just riding around their cattle all day. But once they picked up the mallets and threw the ball in the field, their days suddenly became much more interesting. Today, hundreds of years later, the Argentinians are the best polo players out there," Zimmerman explained. He was certainly the best player in Rovinj, and he even had his son playing for one of the teams!

Apart from the lively riders, including Marc Holmes, who plays polo with the members of the

British royal family such as princes Harry and William, the spectators' attention was drawn to their horses. Who doesn't like horses? Of the 50 Argentinian horses, who were housed in the stable by the sea and trained to listen to every single instruction by their riders, some were worth several hundreds of thousands of euros. Even the locals were blown away by the horses when they saw them parade down the center of the town. Interestingly, horses travel to different tournaments together with their riders and are pampered so as not to tire.

SEVEN MINUTES

Each horse can be used in a match for mere seven minutes, and only twice a day. That's why there are so many of them, so they can be replaced during each match. Naturally, these changes make the riders' ultimate goal – scoring with a polo mallet – more difficult.

Another unusual thing about this sport is the fact that the girls, that is, the ladies, compete against the men on an equal footing. Thus, two German ladies took part in Rovinj's tournament as well. Maistra's excellent chef Andrew Gaskin joined the select company, preparing delicacies for the VIP guests. Like, say, a lobster in a velvety sauce, oysters with caviar, sea bass in a truffle cream or tuna in an avocado cream. A scent of glamour was thus felt in Rovinj, while a string of black Bentley limos drove the guests to cocktail parties and events at the old tobacco factory.

"We have been organizing prestigious events such as the beach polo tournament to position Rovinj as a top destination on a global level and Maistra as Croatia's leading tourism company. Furthermore, we invest millions ►



► Tim Adris je bio pobjednik
The winner was
Team Adris



Turnir se igrao na pješčanom terenu dimenzija 70x40 metara
The matches were played in a 70x40m sand arena



► Svaki konj može nastupiti na utakmici svega sedam minuta, i to tek dva puta dnevno. Zato ih ima toliko, kako bi se mijenjali. Dakako, da promjene igračima otežavaju krajnji cilj - a to je postići gol palicom. U ovom je sportu neobično i to što su djevojke, odnosno dame, ravnopravno bore s muškarcima, pa su tako na rovinjskom turniru nastupile i dvije Njemice. Maistrin vrsni kuhar, chef Andrew Gaskin, biranom je društvu, VIP uzvanicima, pripremao delicije. Recimo, jastoga u baršunastom umaku, ili kamenice s kavijarom, brancina u kremi od tartufa, tunu u kremi od avokada... U Rovinju se tako osjetio dašak glamura, niz crnih limuzina Bentleyja vozio je goste na koktel zabave i partije u Staroj tvornici duhana...

VRHUNSKA DESTINACIJA

"Prestizhne evente poput Polo turnira organiziramo kako bi pozicionirali Rovinj kao vrhunsku destinaciju na globalnoj razini, a Maistru kao vodeću turističku tvrtku u Hrvatskoj. Uostalom, ulažemo milijune svake



► Ivana Trump na gala večeri
Ivana Trump at gala dinner

godine kako bi 95 posto naših hotela do kraja 2018. bilo na razini četiri ili pet zvjezdica", istaknuo je Tomislav Popović, član Uprave Adris grupe i predsjednik Uprave Maistre. U godinama koje slijede, ideja je osnovati mediteransku polo ligu, u kojoj bio Rovinj bio jedna od destinacija na kalendaru, uz razvikane turnire poput onih u Toskani, Asconi, Ibizi, Mallorci, Kairu, pa čak i - Dubajju. ◀



► of kuna each year to get 95 percent of our hotels to either four- or five-star level by the end of 2018," Tomislav Popović, Member of the Management Board of Adris Grupa and President of the Management Board of Maistra, said.

The idea is to form a Mediterranean polo league in the years to come, with Rovinj as one of the destinations on the calendar, alongside the celebrated tournaments in Tuscany, Ascona, Ibiza, Mallorca, Cairo and even Dubai. ◀

ZAŠTIĆENA POVIJESNA JEZGRA ROVINJA BILA JE SAVRŠENA KULISA POLO TURNIRA NA PIJESKU

ROVINJ'S PROTECTED OLD TOWN WAS THE PERFECT BACKDROP FOR THE BEACH POLO TOURNAMENT



Tradition of Rovinj on your plate

If you want to experience a part of the local authenticity, Kanton is the right place for you. Enter the private world of local fishermen and enjoy the traditional local cuisine prepared with the freshest ingredients according to well kept recipes of our grandmothers and grandfathers.

The unique ambiance of Kanton, situated at the very heart of Rovinj, is an ideal place for a relaxed dinner and a wide choice of authentic culinary specialties dominated by dishes connected with Rovinj's fishing tradition.

KANTINON

Obala A. Rismondo bb, 52210 Rovinj
tel.: (052) 816 075 / kanton@maistra.hr
www.kanton.maistra.com



HOTEL AMARIN

Hotel koji stvara jedinstveno iskustvo

Smješten u prekrasnoj prirodi, hotel je okružen šumom i orijentiran na dvije plaže i poluotok, s pogledom na more i starogradsku jezgru Rovinja

A hotel that creates a unique experience

Located in beautiful nature, hotel is surrounded by a forest, and facing two beaches and the peninsula, with views of the sea and Rovinj's Old Town



► **Amarin je idealno mjesto za bezbrižni obiteljski odmor**
Amarin is an ideal place for carefree family vacation

Širok raspon smještajne ponude koju Maistra nudi svojim gostima iz cijelog svijeta ove će godine biti dodatno proširen novim obiteljskim hotelom Amarin. Amarin je potpuno drugačiji hotel s kojim Maistra svojim gostima, prvenstveno onima s djecom, želi pružiti jedinstveno iskustvo i nezaboravan doživljaj. Novi rovinjski hotel Amarin ljestvicu je postavio vrlo visoko, a prvi gosti u to će se moći uvjeriti već ove sezone. "Obraća se djeci i roditeljima, želi komunicirati s njima na više

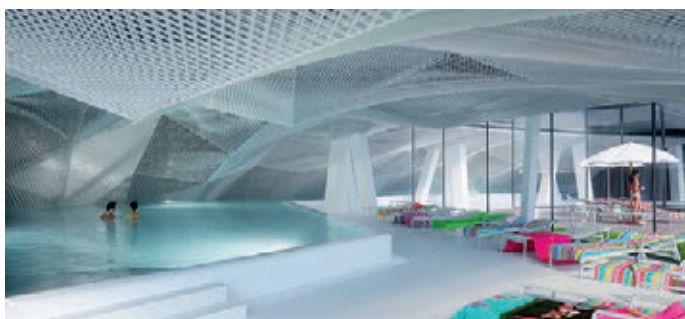
razina. Radi se o vrlo intenzivnom i zanimljivom prostornom iskustvu – prirodnom, ali i umjetnom. Prirodno iskustvo je ono izvan hotela, a čine ga mreže šetnica, hortikulture sekvence, planovi mediteranskog raslinja, zanimljiva topografija terena. Prostorno iskustvo u hotelu također je intenzivno jer je kroz samo središte zgrade proveden čitav niz dinamičnih komunikacijskih sistema - rampi i stubišta, mostova, različitih geometrija pulsirajućeg karaktera", otkrivaju Lea Pelivan i Toma Plejić iz Studija Up, arhitekti koji neumorno rade ►

This year, the wide-ranging accommodation offered by Maistra to its guests from around the world was expanded by the addition of a new family hotel, the Amarin Hotel. Amarin is a completely different hotel, with which Maistra wants to give its guests, particularly those with children, a unique and unforgettable experience. Rovinj's new Amarin Hotel has set the bar quite high and the first guests will get to see it this season already. "It speaks to both the children and their parents, it wishes to communicate with them on different levels. It is a very intense

and interesting spatial experience – natural but also artificial. The natural experience is the experience enjoyed outside the hotel and includes a network of walkways, horticultural sequences, patches of Mediterranean plants and an interesting topography of the terrain. The spatial experience inside the hotel is also rather intense seeing as a number of dynamic communication systems – ramps, stairways and bridges as well as different geometries of a pulsating character – have been installed through the building's core," architects Lea Pelivan and Toma Plejić of Studio Up, who have been tirelessly working on ►



► Hotel je okružen šumom i orijentiran na dvije plaže
The hotel is surrounded by a forest facing two beaches



► na ovom velikom Maistrinom projektu. Kada se čovjek kreće kroz prostor hotela, sve se miče, perspektive se mijenjaju, šetnja i kretanje postaje jako uzbudljivo. "Paralelno s geometrijom prostora razvijen je složeni sustav prostorne grafike i signalizacije te elemenata za igru što će, vjerujemo, intrigirati i male i velike", dodaju. Amarin je smješten na zelenom poluotoku, od središta Rovinja udaljen je samo nekoliko minuta vožnje. Idealno je mjesto za bezbrižni obiteljski odmor. Za to postoji nebrojeno mnogo razloga. Hotel

se nalazi u prekrasnoj prirodi, okružen je šumom i orijentiran na dvije plaže i poluotok, s pogledom na more i starogradsku jezgru Rovinja.

INTENZIVAN ŽIVOT U I OKO HOTELA

"Moguće je zamisliti vrlo intenzivan život u hotelu i oko njega, s mnoštvom tematskih grupa, radionica, različitih interesnih skupina. Novi hotel organizira čitav jedan teritorij oko sebe, i to već spomenutom mrežom šetnica, Zanimljivim ugostiteljskim, prirodnim i rekreativnim punktovima i

► this huge Maistra's project, explained. When you move through the hotel's space, everything moves with you, perspectives change, and walking and moving becomes rather exciting. "Together with the geometry of the space, a complex system of spatial graphics and signaling as well as play elements has been developed, which will hopefully intrigue both the young and the old," the duo added. Amarin is located on a green peninsula, minutes from the center of Rovinj by car. It is an ideal place for a carefree family vacation. There are a number of reasons for

that: the hotel is located in beautiful nature, surrounded by a forest, and facing two beaches and the peninsula, with views of the sea and Rovinj's Old Town.

BUSTLING LIFE INSIDE AND AROUND THE HOTEL

"It is possible to imagine a bustling life inside and around the hotel, with many theme-based groups, workshops and different interest groups. With the mentioned network of walkways and interesting stop points, including catering, natural, beach and recreational points, the new hotel organizes the entire surrounding

AMARIN ĆE BITI POTPUNO DRUGAČIJI HOTEL S KOJIM MAISTRA ŽELI GOSTIMA S DJECOM PRUŽITI JEDINSTVENO ISKUSTVO

AMARIN WILL BE COMPLETELY DIFFERENT HOTEL, WITH WHICH MAISTRA WANTS TO GIVE ITS GUESTS A UNIQUE EXPERIENCE



plažama. Svi oni kroz vrijeme će se još razvijati i ponuda će biti sve bogatija. Slika nije zamrznuta, nego se razvija", poručuju Pelivan i Plejić. Arhitektonski duet s Maistrom surađuje prvi put. Njihov je rad na pozivnom natječaju kroz niz krugova isfiltriran kao najbolji. Suradnju s investitorom na projektu obiteljskog hotela Amarin ocjenjuju iznimno kvalitetnom. "Radi se o velikom projektu koji se brzo razvija, gotovo iz natječajne faze krenulo se u izgradnju. S Maistrom smo u kontinuiranom dijalogu, brusimo rezultat do kraja, dopunjujemo se. Radi se o vrlo intenzivnoj suradnji, zanimljivo je i vjerujemo da će rezultat biti pravi doživljaj", ne skrivaju svoj optimizam.

MEDITERANSKI KARAKTER HOTELA
U projektiranju je pozornost posebno posvećena maksimalnoj funkcionalnosti

prostora kako bi se zadovoljile potrebe čitave obitelji. Hotel ima ukupno 280 smještajnih jedinica, pretežito spojivih obiteljskih soba koje olakšavaju komunikaciju istovremeno omogućujući privatnost gostiju koji odsjedaju s djecom. Krivulja hotela prati liniju obale, zbog čega gotovo sve sobe imaju pogled na more. Razvijen vanjski oblik ima zakrivljene rubove na kojima se nalaze sobe s velikim vanjskim prostorima terasa i prekrasnim vizurama na rovinjski arhipelag. Interijeri soba su neutralnog kontemplativnog karaktera. Kao vrlo važan element soba i hotela, terase stvaraju treperav, mediteranski karakter. Djelomično su zasjenjene perforiranim modulom vanjskog brisoleja koji povećava privatnost. Reflektivne pregrade terasa 'uvlače' prirodu unutra, a zrcalne stranice u ►

territory. They will all continue to develop over time, and the offer will improve. It is not an image frozen in time; it's developing," Pelivan and Plejić explained. This is the duo's first cooperation with Maistra. After a number of rounds during a restricted tender, their designs came out on top. They said their cooperation with the investor on the project for the Amarin Hotel had been extremely good. "It is a large project developing rather fast: we went from the tendering phase to construction almost immediately. We are in constant dialogue with Maistra, honing the final result and complementing each other. It is a very intensive cooperation; it is interesting and we believe the result will be a true experience," the duo was optimistic.

THE HOTEL'S MEDITERRANEAN CHARACTER

In the design phase, special attention was given to maximum

space functionality in order to meet the needs of an entire family. The hotel has a total of 280 accommodation units, mostly connectable family rooms that make communication easier and, at the same time, provide privacy for guests staying with children. The hotel's curve follows the coastline, so almost all of the rooms have a view of the sea. The developed external form has curved edges containing rooms with large terraces and beautiful views of the Rovinj archipelago. The rooms' interiors are of a neutral, contemplative character. A very important element of the rooms and the hotel, the terraces create a shimmering, shaded Mediterranean character. They are partly shaded by the perforated module of the external sun-shade that provides greater privacy. The terraces' reflective screens draw the nature inside, while mirrored screens in the rooms create a sensation of floating in nature. ►



► dubini sobe stvaraju dojam kao da levitirate u prirodi. Svi javni programi pozicionirani su u prizemlju i imaju neposredan odnos prema prekrasnoj prirodi. U prizemlju razvedenog oblika smještena su dva restorana, polivalentna multimedijalna dvorana, klubovi za djecu s igraonicama i laboratorijem, atraktivni bazeni za djecu, bebe i roditelje s pratećim prostorima sauna i tretmana. Uz hotel je organiziran sklop vanjskih bazenskih kaskada tematiziranih za različite dobne skupine, a uz plaže su pozicionirani novi ugostiteljski punktovi. Valja istaknuti i da je najbliža plaža od hotela udaljena samo 50-ak metara. Za djecu su u Amarinu pomno osmislili sadržaje animacije. Zabavni program, kao i sportske aktivnosti, prilagođen je dobi hotelskih gostiju.

Novost predstavlja i znanstveni kutak, a hotel nudi i mogućnost čuvanja djece kako bi roditelji nesmetano mogli uživati u svojim aktivnostima. "Zaista vjerujemo da svi ovi elementi stvaraju jedno jedinstveno bogato iskustvo, Amarin doživljaj", ističu arhitekti iz Studija UP. ◀

► All public facilities are located downstairs, and have a direct communication with the beautiful nature. The developed ground floor houses two restaurants, a multi-purpose multimedia hall, clubs for children with playrooms and a lab, attractive pools for children, babies and parents, accompanied by saunas and other treatments.

The hotel has a complex of outside pool cascades themed for varying ages. There are new hospitality points by the beaches. The closest beach is just 50-odd meters from the hotel. The Amarin offers carefully designed children animation programs. The entertainment and sports are suited to the guests' ages. A new addition is the science corner, and the hotel will offer to mind the children so that parents can enjoy their own activities. "We truly believe that all these elements form a unique and rewarding experience, the Amarin experience," the architects at Studio UP concluded. ◀



► Za djecu su u Amarinu osmišljeni posebni sadržaji
Amarin offers carefully designed children programs

**FRENCH
RIVIERA
INSPIRED
CUISINE**

**— A D R
B I A
R A T I
S S E C
R I E —**

**IN THE VERY
CENTRE
OF ROVINJ**

OISHEE – THEMED SUSHI EVENINGS
AT LONE HOTEL'S E RESTAURANT

A TRIP THROUGH THE WORLD AND PHILOSOPHY OF SUSHI



OISHEE – TEMATSKE VEČERI SUSHIJA
U RESTORANU "E" HOTELA LONE

PUTOVANJE KROZ SVIJET I FILOZOFIJU SUSHIJA





KO JE I KADA SMOTAO PRVI SUSHI, PITANJE JE NA KOJE ODGOVOR NIKAD NEĆE BITI NAĐEN, NO OVA SJAJNA HRANA OSVOJILA JE SVIJET. U SUSHIJU UŽIVAJU SVI, OD NAJMLAĐIH DO VEGETARIJANACA I NE PRIPREMA SE, KAKO UVRIJEŽENO MISLE, ISKLJUČIVO OD RIBE. KUHANA RIŽA I RIŽIN OCAT BAZA SU VEĆINE SUSHIJA, NO SVE OSTALO JE KREIRANJE, NADOGRAĐNJA, KOMBINACIJA I UMIJEĆE MOTANJA, REZANJA, SERVIRANJA I – DAKAKO UŽIVANJA.

Svaki komadić sushija mala je priča koja govori puno o majstoru koji ga je učinio upravo takvim - poput slasnog kolačića, draguljem u kuhinji minimalizma i preciznosti. Naučimo zajedno ponešto o sushiju, upravo onakvom kakav se priprema u hotelu Lone i poslužuje u elegantnom restoranu 'E' na tematskim večerima nazvanima Oishee - sushi. Restoran 'E' jedino je mjesto u Istri gdje se poslužuje sushi i stoga uvijek zanimljivo za ljubitelje japanske kuhinje. Dakle, oni vještiji štapiće u ruke, a oni sramežljiviji neka se naoružaju dobrom voljom i osmjehom jer sushi se - jede

rukama. Pred posjetiteljima restorana 'E' utorkom, petkom i subotom (tijekom ljeta i srijedom) od 18 sati naći će se rollice u različitim kombinacijama - nigiri, sashimi, juhe, zeleni čaj, sake...

POVIJEST SUSHIJA

Priprema sushija datira sve od petog stoljeća prije Nove ere kada su u dalekom Japanu na taj način čuvali svježiju ribu. Na nju se inače plaćao porez, no ovako zamotanu u rižine zalogajčice Japanci su je prenosili na povratku iz Kine. Sushi, kažu majstori, nastaje u trenutku i ovisi o



WHO ROLLED THE FIRST SUSHI AND WHEN, THAT IS A QUESTION THAT WILL NEVER GET AN ANSWER, BUT THIS EXCELLENT DISH HAS CONQUERED THE WORLD. EVERYONE ENJOYS SUSHI, FROM CHILDREN TO VEGETARIANS. IT IS COMMONLY HELD THAT IT'S MADE EXCLUSIVELY WITH FISH, BUT THIS IS NOT SO. BOILED RICE AND RICE VINEGAR ARE THE BASIS FOR MOST SUSHI, BUT EVERYTHING ELSE IS CREATION, IMPROVEMENT, COMBINING AND THE ART OF ROLLING, CUTTING, SERVING AND, OF COURSE, ENJOYING IT.

Each morsel of sushi is a small story that tells a lot about the chef that made it just the way it is, like a delicious cookie, a jewel of minimalist, precise cuisine.

Let's learn together a bit about sushi, the way it's prepared at the Lone Hotel and served at the elegant E, at themed dinners called Oishee sushi. The E Restaurant is the only place in Istria that serves sushi and is therefore always interesting to Japanese cuisine lovers. If you are deft, get your chopsticks, and if you're shy, arm yourself with good cheer and a smile, because sushi is eaten with your hands. Each Tuesday, Friday and Saturday evening after 6 P.M. (summer months also on Wednesday) guests of the restaurant will find rolls in various combinations, nigiri, sashimi, soups, green tea, sake...

HISTORY OF SUSHI

Sushi preparation dates back to the 5th century BC, when this was the way to preserve fresh fish in distant Japan. There was a tax on fish, but the Japanese carried it on their return from China rolled in these rice morsels. Sushi, according to masters, is created in the moment and it depends on the available ingredients. It is their

▣ Sushi je dragulj u kuhinji minimalizma

Sushi is a jewel of minimalist cuisine







► **Za pripremu sushija važna je preciznost**

Precision is important for preparation of sushi

► freshness that makes them a favorite, and it is the imperative of cooking, as masters know well. At the location of today's Tokyo, there used to stand a city called Edo, where the first sushi was rolled. Today, it is known as edomae sushi. They were tiny bites, something to keep hunger at bay, eat on your feet, roughly put, something like fast food. Much later, when the first sushi restaurant was opened in San Diego, the popularity of the Japanese treat spread like wildfire. Today it is so popular in Europe, especially within the EU, that production is constantly modernized, as sushi consumption is growing at a 30% rate, putting it side by side with burgers, pizzas and ice-cream. Beginning sushi enthusiasts must bear in mind just one thing: try everything, but only enjoy the morsel that left an impression, whether it's nigiri, maki or chirashi suhi. Keep an open mind, try it all. In Japan, it is considered rude to eat more than two pieces of the same kind of sushi. It's a way to offend the chef, who will think that the other kinds of sushi are not tasty if you're only eating the one kind.

SOCIAL FOOD

Sushi is a very social food, so it's key to enjoy it in a relaxed and informal atmosphere if you want a good sushi meal. Talk to the waiter or the chef, ask them whatever you wish to know. At a Japanese restaurant, it's not just expected, it's suggested. The name nigiri sushi is a handmade rice dumpling boiled in a special way and formed in a rectangular ►



► raspoloživim sastojcima. Upravo zato što je njihova svježina ono što ih čini omiljenima, ali je imperativ u pripremi što majstori sushija dobro znaju. Na mjestu današnjeg Tokya nekada se nalazio grad Edo u kojem je složen prvi sushi, danas poznat kao edomae sushi. Bili su to mali zalogaji, nešto što će se pojesti u hodu i čime će se privremeno ublažiti glad... grubo rečeno, nešto poput fast fooda. Puno kasnije kada je otvoren prvi sushi restoran, i to u San Diegu, popularnost ove japanske poslastice proširila se poput požara. Danas je toliko popularan u Europi, posebno na području zemalja unutar Europske unije da se proizvodnja neprestano modernizira jer konzumacija sushija raste za 30 %, što ga smješta uz bok burgerima, pizzama, sladoledu...

VAŽNO JE PROBATI SVE
Za početnike u svijetu uživanja u sushiju važno je ►







► samo jedno, probati sve, no uživati samo u onom komadiću koji je na vas ostavio poseban dojam bio to nigiri, maki ili chirashi suhi. Budite otvorenog uma, kušajte sve. U Japanu se smatra nepristojnošću pojesti više od dva komada istog sushija. Time ćete uvrijediti majstora koji će misliti da drugi sushi ne valja kada jedete samo jednu vrstu.

HRANA ZA DRUŽENJE

Sushi je vrlo društvena hrana te je opušten i neformalan pristup njegovoj konzumaciji ključan za dobar sushi obrok. Razgovarajte s konobarom ili chefom i pitajte sve što vas zanima. U japanskom restoranu to je više nego poželjno.

Iza imena nigiri sushi krije se ručno oblikovana knedlica riže koja se kuha na poseban način i oblikuje u kvadar. Prekriva se finim filetom svježije ribe ili, ovisno o ukusu, mesom.

Maki suhi je najpopularniji i nešto zahtjevniji za pripremu jer se slaže na podlošku od bambusa pa iziskuje popriličnu vještinu. Na makisu (podlogu) razvuče se posebna nori alga te se na nju složi sloj riže, a potom se puni dodacima po želji, vegetarijanskim ili ribljim, ponekad i mesnim. Zamota se pomoću podloge, a potom oštrim nožem reže na komadiće jednake veličine. Ova vrsta sushija ima najviše podvrsta, a svaka se razlikuje po sastojcima i načinu motanja. Hosomaki ima samo

► Sushi se jede isključivo rukama
Sushi is eaten only by hands

jednu namirnicu u punjenju, futomaki su rollice koje se drugačije motaju pa su široke i imaju više punjenja. Urakami sushi ima kao punjenje dodatnu rollicu umotanu u algu, a plašt čini riža ili korica od sezama. Temaki se mota posve drugačije. Nori alga oblikuje se prstima u mali tuljac te se u nju puni riža i eventualni dodatak, povrće ili riba. Jede se isključivo rukama, i to bez dugo čekanja. Naime, nori alga ima svojstvo da vrlo brzo upija vlagu, pa je riža razmekša u trenu.

PIĆE ZA SUSHI

Kao svaki pravi gurman u sushiju valja uživati zaljevajući ga pićem koje vam u tom trenutku odgovara. Ne mora to nužno biti sake koji dolazi iz Japana. Lagana bijela vina ispratit će sushi sasvim dobro. Jedite s malim pauzama između promjene vrste sushija i očistite nepca ukiseljenim komadićima đumbira. Sushi je u Japanu ono što su tapasi u Španjolskoj, meza u Bosni ili cicchetti u Veneciji, hrana za druženje i razgovor. No, ne zaboravite umake i budite oprezni s wasabi umakom, ali i soya sosom u koji valja umakati ribu, a ne rižu. Uživajte u restoranu "E" na tematskim večerama otkrivajući svijet i filozofiju sushija. ◀



► shape. It is then covered by a fine fresh fish fillet or, in some cases depending on taste, meat. Maki sushi is the most popular kind and is somewhat more difficult to make, because it is formed on a bamboo mat and requires a lot of skill. The makisu (mat) is covered by the special nori algae. It is then covered by a layer of rice, then filled with ingredients as wished, vegetarian or fish, and sometimes even meat. The makisu is then used to roll the sushi, and then it's cut with a sharp knife into rolls of the same size. This type of sushi has the most sub-types, and each uses different ingredients and method or rolling. Hosomaki is filled by only a single ingredient, futomaki are differently rolled so they end up wide and have more filling. Urakami sushi is filled by an additional roll wrapped in algae, dipped in rice or sesame crust. Temaki is rolled in a completely different way. The nori algae is formed with fingers into a small cone, filled with rice and any other filling, vegetable or fish. It

is eaten only by hand, without any waiting. The nori algae absorb water very quickly, so the rice softens it really quickly.

DRINKS FOR SUSHI

Like any real gourmet, you should enjoy sushi with a drink you find pleasant at the moment. It doesn't necessarily have to be Japanese sake. Light white wines will accompany sushi just nicely. Make short pauses between types of sushi, and clean your palate with pickled ginger. Sushi is to Japan what tapas are to Spain, mezza to Bosnia, cicchetti to Venice... A food for socialization and talk. But do not forget the sauce, and be very careful with wasabi, as well as soy sauce, which is used to dip fish, not rice. Enjoy the E Restaurant at its themed dinners, discovering the world and philosophy of sushi. ◀

SUSHI JE U JAPANU ONO ŠTO SU TAPASI U ŠPANJOLSKOJ
ILI CICCHETTI U VENECIJI

SUSHI IS TO JAPAN WHAT TAPAS ARE TO SPAIN
OR CICCHETTI TO VENICE



► Iza idealno serviranog
sushija krije se umijeće
motanja i rezanja sastojaka
Behind ideally served sushi
lies the art of rolling and
cutting ingredients





POUZDANI VODIČ NA ČAROBNOM POLUOTOKU

OTKRIJTE TAJNE LJEPOTE ISTRE UZ MAISTRINU TURISTIČKU AGENCIJU

TRUSTWORTHY GUIDE ON A MAGICAL PENINSULA

DISCOVER THE
SECRETS BEHIND THE
BEAUTY OF ISTRIA
WITH MAISTRA
TOURIST AGENCY



VI ZNATIŽELJNICI I ISTRAŽIVAČI NOVIH I NETAKNUTIH DESTINACIJA MEDITERANA I ISTRE ZA POUZDAN I KVALITETAN SAVJET MOGU SE OBRATITI DESTINACIJSKIM STRUČNJACIMA TURISTIČKE AGENCIJE MAISTRA.

Pula, Rovinj, Vrsar, Poreč, Hum, Buzet, Rovinj, magični Motovun i legendarni Brijuni i ove su sezone „must visit“ odredišta za milijune novih i starih prijatelja najvećeg hrvatskog poluotoka. U Maistrinoj turističkoj agenciji već je spreman program posjeta kojega posjetitelj zasigurno neće zaboraviti. Kreativni tim destinacijskih stručnjaka preporučit će i organizirati odmor po svačijoj mjeri.

BOGATA PONUDA AKTIVNOSTI

Primjerice, posjet antičkoj Puli uključuje razgled velebnih rimskih spomenika: amfiteatra Arena, Foruma, Dvojnih vrata, Augustovog hrama, Slavoluka

Sergijevaca te ostataka Malog kazališta. U prekrasnoj baroknoj crkvi Sv. Eufemije u Rovinju posjetitelji će moći otkriti mističnu povijesnu priču uz još pregđt ostalih kulturnih, zabavnih te sportskih atrakcija. U Vrsaru vas vode u crkvu sv. Foške koju je svojedobno pohodio zavodnik Giacomo Casanova, u Poreču posjet uključuje posjet Eufrazijevoj bazilici iz 5. stoljeća, a svakako treba posjetiti i Hum - najmanji grad na svijetu. ▶

▶ **Vrhunski doživljaj
Istre uz quadove**
Fantastic experience of
Istria with quads



ALL THOSE WHO HAVE INQUISITIVE MINDS AND WOULD LIKE TO EXPLORE NEW AND UNSPOILED DESTINATIONS IN THE MEDITERRANEAN AND ISTRIA CAN TURN TO THE DESTINATION EXPERTS AT MAISTRA TOURIST AGENCY FOR RELIABLE AND HELPFUL ADVICE.

Once again this season Pula, Rovinj, Vrsar, Poreč, Hum, Buzet and Rovinj, as well as the magical Motovun and the legendary Brijuni Islands are the must-see destinations for the millions of new

and old friends of Croatia's largest peninsula. Maistra Tourist Agency has already prepared a travel plan that no visitor will likely forget. The agency's creative team of destination experts will recommend and organize a vacation to suit anyone.

RICH OFFER OF ACTIVITIES

For instance, a visit to ancient Pula includes a tour of the grand Roman monuments, including the Arena Amphitheater, the Forum, the Twin Gate or Porta Gemina, the Temple of Augustus, the Arch of the Sergii and the remains of the Small Roman Theater.

At the beautiful baroque Basilica of St. Euphemia in Rovinj, the visitors will be able to discover the mystical historical tale alongside a number of other cultural, entertainment and sports attractions. In Vrsar, you will be taken to the Church of St. Fosca, which at one time was visited even by the famous lothario Giacomo Casanova, while a visit to Poreč includes a stop at the 5th century Euphrasian Basilica. And you should definitely visit Hum, the smallest town in the world. A trip to the Brijuni National Park is a rather special experience; besides being gorgeous, the trip there will provide you with an insight into a small part of the region's recent history as well as a precious piece of Croatia's contemporary cultural offer.

Wherever in Istria you find yourselves, your trip will include expert guidance and tickets to different sites as well as answers to any question guests from around ▶





▶ Parada
pessimus infeliciter
decipevo
Zothecas pessimus
infeliciter decipeva



▶ Od avanture do
gastromonije – sve uz
Maistrinu turističku agenciju
From adventure to
gastromonij – everything
is available with
the help of
Maistra Tourist Agency



► Izlet u Nacionalni park Brijune poseban je doživljaj, koji osim ljepote, daje i uvid u djelić moderne povijesti ovih krajeva, kao i dragocjen djelić kulturne ponude moderne Hrvatske.

U bilo kojem dijelu Istre uključeno je i stručno vođenje, ulaznice, kao i odgovor na svako od pitanja gostiju iz cijeloga svijeta, na desecima svjetskih jezika. Uz sve to, uz pomoć Maistrine turističke agencije, na svakoj se destinaciji može uživati u degustaciji vina i vrhunskih gastronomskih delicija. Tako se u pitoresknim okruženjima ruralne Istre mogu isprobati lokalni specijaliteti u seoskim domaćinstvima uz domaće rakije i vina. Osim Istre, agencija svoje klijente vodi i u posjet svjetskom čudu prirode - Plitvičkim jezerima u Lici, a moguć je i izlet u talijansku Veneciju, u grad ljubavi, mistike te umjetnosti. Što god odabrali, u Maistrinoj turističkoj agenciji imaju



sluha za vaše želje i potrebe. Upustite se u istarsku avanturu, uživajte u maslinovu ulju, vinu, jelu i romantici uz čarobne zalaske sunca na najljepšim plažama Mediterana, i sve to pod najboljim i najstručnijim vodstvom, povjereni brizi stručnjaka. ◀

INFORMACIJE I REZERVACIJE

www.maistra.hr/aktivnosti/eventi

Turistička agencija Maistra
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► the world might have, in dozens of different languages. Furthermore, with the help of Maistra Tourist Agency, in any of the destinations you can enjoy tasting wines and top-quality gastronomic delicacies. Thus, for instance, in the picturesque rural Istria you can visit farms and try local specialties combined with homemade grappa and wine. Apart from Istria, the agency also takes its clients to visit the natural wonder of the world – Plitvice Lakes in Lika. There is also the possibility of going on a trip to the Italian Venice, the city of love, mystique and arts. Whatever you choose, Maistra Tourist Agency will cater to all your wishes and needs. Go on an Istrian adventure, enjoy olive oil, wine and food as well as romance with magical sunsets on the

Mediterranean's most beautiful beaches, all under the best and most skillful guidance and in the care of the experts. ◀

INFORMATION AND BOOKING

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▣ Istarska avantura uključuje i sportske aktivnosti
Istrian adventure includes sports activities





“WHISKEYTEKA” U HOTELU ADRIATIC

102 VRSTE WHISKEYA ZA 102 GODINE KULTNOG HOTELA

“WHISKEYTEKA” IN ADRIATIC HOTEL

102 TYPES OF WHISKEY FOR 102 YEARS OF ICONIC HOTEL

“ Nisam smio prijeći s whiskyja na martinis”, bile su, kažu, posljednje riječi slavnoga Humphreyja Bogarta. U filmskim scenama grubijana nježnoga srca jedinstveni Bogie često se družio s čašicom whiskyja, baš kao i mnoge druge zvijezde Hollywooda. I Bill Murray u romantičnoj je drami “Izgubljeni u prijevodu” (“Lost in Translation”) utjelovio Boba Harrisa, sredovječnoga glumca na zalazu karijere koji u Japanu zarađuje snimajući reklamu za whisky Suntory. Pojam whisky označava čitav niz pića, a uključuje scotch, bourbon, “rye”, kanadski whisky, japanski whisky... Kako je Škotska zapravo domovina whiskyja, onda ima i svoju kategoriju pa se tako whisky iz Škotske naziva scotch. Svaki je bourbon whisky, dok whisky nije uvijek bourbon. Američki whisky (za razliku od škotskog) je destilirani alkohol iz fermentiranog zrnja žitarica koji stari u hrastovim bačvama. Bourbon je najpopularnija vrsta whiskyja u SAD-u, a destilacija se obavlja u okrugu Bourbon u Kentuckiju. Proizvođači moraju zadovoljiti niz pravila – proizvesti u SAD-u od

mješavine žitarica u kojoj udio kukuruza mora biti najmanje 51%. Načine proizvodnje drugih vrsta whiskyja također određuje Federal Standards of Identity for Distilled Spirits. Za whisky koji se dobiva od raži vrijede iste regulacije što se tiče starenja i količine alkohola kao i za bourbon, no dobiva se od mješavine zrna u kojoj udio raži mora biti veći od 51%. Jim Beam proizvodi jedan od najpopularnijih whiskyja koji se dobiva od raži.

VATRENA VODA

Whiskey, whisky, viski... Kako ga zovete i pišete? Kako god, uvijek ▶

“ I should never have switched from Scotch to Martinis”, those were, allegedly, the famous Humphrey Bogart’s last words. In his movie scenes playing a gentle-hearted ruffian, the unique Bogie would often hang with a glass of whisky, just like many other Hollywood stars. In the romantic drama Lost in Translation Bill Murray played Bob Harris, a middle aged man in the waning days of his career, spending his time in Japan shooting a Suntory whisky commercial.

The name whisky covers a range of drinks, including scotch, bourbon, rye, Canadian whisky, Japanese whisky... As Scotland is the actual homeland of whisky, it has its own category, so whisky from Scotland is called scotch. All bourbon is whisky, while not all whisky is necessarily bourbon. American whisky (unlike scotch) is alcohol distilled from fermented grains aged in oak barrels. Bourbon is the most popular type of whisky in the USA, and distilling is done in Bourbon County, Kentucky.

THE FIREWATER

Distillers must fulfill a series of rules – liquor should be produced in the US from a grain mixture in which the share of corn must be at least 51%. Methods of distilling other types of whisky are also defined by Federal Standards of Identity for Distilled Spirits. Rye whisky must abide by the same regulation in terms of aging and alcohol volume as bourbon, but it is distilled from ▶

▶ Stefano Mužina, selektor za whiskey
Stefano Mužina, whiskey selector







► je dobrodošao, zar ne? Vatrena voda života, kultno piće... Hotel Adriatic mjesto je koje će odabrati gosti koji žele tematski smještaj i odmor te žele uživati u hrani i piću i birati između 18 luksuzno uređenih soba.

Tamošnji restoran spaja istarsku i francusku gastronomiju, no ono što ga čini posebnim jest 'whiskeyteka'. Jedinstvena zbirka nudi 102 whiskeya iz cijelog svijeta među kojima iz Indije i Japana, Tajvana, Češke, Njemačke, Austrije, Škotske ali i SAD-a, nedvojbeno je najbogatija u nas. Stefano Mužina, selektor za whiskey objašnjava kako brojka od 102 vrste plemenite žestice nije konačna.

ČAROBNI BROJ 102

S ovom smo brojkom krenuli kada smo otvarali obnovljeni hotel Adriatic koji je slavio 102 rođendan. Planiramo svake godine nadopunjavati zbirku s jednom novom i aktualnom vrstom whiskeya svjetskog ranga. Prvi je u planu whiskey s Taiwana koji je proglašen najboljim na svijetu u 2015. godini - objašnjava Stefano Mužina. Gosti koji posjećuju bar hotela



Adriatic najčešće imaju veliko predznanje o ovim pićima, no Stefano je uvijek na raspolaganju da im ispriča novitete iz svijeta proizvodnje i kvalitete pića koje je osvojilo svijet i srušilo tabue o tome tko ima najbolji whiskey - Škoti ili Irci. U Adriaticu posebno mjesto zauzimju burboni i rye whiskey od raži popularni u SAD. Dakako, u ponudi je i corn whiskey koji je posve bijeli jer nije odležao u bačvama. Najtraženiji su sada popularni japanski whiskeyi i burboni. Traži se kvaliteta i popularnost, no kod whiskeya je doživljaj

► a grain mixture in which the share of rye must be greater than 51%. Jim Beam produces one of the most popular types of whisky distilled from rye. Whiskey, whisky... How do you call it or spell it? Whichever way you do it, it's always welcome, isn't it? The firewater of life, cult drink... the Hotel Adriatic is a place of choice for guests looking for thematic accommodation, rest, and enjoyable food and drink in one of the 18 luxuriously furnished rooms. The hotel's restaurant merges Istrian and French cuisine, but what makes it really special is its whiskeytheque. A

► Whiskey vole i muškarci i žene

Both men and women love whiskey

unique collection offers 102 types of whiskey the world around, including products of India and Japan, Taiwan, the Czech Republic, Germany, Austria, Scotland as well as the US; without a doubt it is the biggest collection in the country. Stefano Mužina, whisky selector, explains that the 102 kinds of the noble liquor is not the final number.

MAGICAL NUMBER 102

- We started off with this number when we opened the renovated hotel Adriatic, which celebrated its 102nd birthday this year. Each year we plan to expand the collection with a new and current world-class whisky. The first planned is a Taiwanese whisky, voted best in the world in 2015 - says Stefano Mužina. Guests of the hotel's bar are most often very well informed about this liquor, but Stefano is always at hand to recount the news in distilling and quality of the drink that conquered the world and toppled taboos about who has the best whisky - the Scots or the Irish. At the Adriatic, there is a special place for bourbons and rye whiskey, popular in the USA. Of course, they also offer corn whisky, which is completely white because it isn't aged in barrels. The most sought out types are currently the very popular Japanese whiskies and bourbons. Guests are looking for quality and popularity, but what makes whisky a favorite is the experience. It is the cask that gives a whisky its "character". The cask, or more precisely the wood it's made of, holds the "story" that infuses the liquor with ageing. In the USA, new barrels are used each year, making the whisky strong, potent and powerful, with a single dominant note from the wood. The Scots use old barrels that previously contained



ono što ga čini omiljenim. Upravo su bačve ono što daje 'karakter' whiskeyu. U bačvi, točnije u drvetu od kojeg je izrađena nalazi se priča koju će 'žestica' povući odležavanjem. Dok u SAD-u svake godine rabe nove bačve u kojima je viski jak, potentan i moćan s jednom dominantnom notom iz drveta, Škoti koriste bačve koje daju karakter whiskeyu, a u kojima je ►

cherry or bourbon in order to give their whisky character.
 – Our guests mostly ask for clean whisky, sometimes on the rocks or with a bit of water. But very little. ►

► Whiskey se servira iz posebno dizajniranih čaša
 Whiskey is served from specially formed glasses





► odležao cherry ili pak stare bačve od burbona.
- Naši gosti uglavnom traže 'čisti' whiskey, eventualno s ledom ili vrlo malo vode. Naime, voda se dodaje tek da bi otvorila arome whiskeya. Kuša se posve drugačije od vina, objašnjava Stefano. Čaša je mirna i whiskeyu se promatra boja. Ne ljulja se jer bi se 'uznemirili' alkoholi kojih ionako ima poprilično. No zato se uživa u mirisu. Čak tri doživljaja mirisa možete si dopustiti prinoseći čašu nosu prije no što uzmete prvi gutljaj i počastite nepca - kaže selektor.

WHISKEY I HRANA

Whiskey je piće, dodaje, koje ne treba partnera u hrani. Dovoljan je sam po sebi da osvoji i najzahtjevnije, a može se eventualno kombinirati s vrlo malo fine čokolade ili dobrim cigarama. Zablude je da je whiskey muško piće, kaže Stefano. Podjedanko ga piju svi, muškarci čine oko 60 posto ljubitelja, a dame ih hrabro

prate u stopu. Štoviše, imaju razvijenije osjetilne pupoljke u ustima i bolje prepoznaju arome i mirise. Whiskey se servira u posebno kreiranoj čaši - Whisky Nosing Glass koja je oblikovana tako da oblikom dopušta aromama i mirisima whiskeya da se pokažu u punoj raskoši. Stefano Mužina naglašava kako je whiskey uvijek dobra tema za koktele, a njegova je preporuka Sazerac. Ovaj se koktel ispijao diljem Francuske četvrti u dalekom New Orleansu, u Luisiani još prije Građanskog rata, a osnovu je činio konjak Sazerac de Forge et Fils. Njega danas ne koriste, no zato je baza whiskey i Apsinth. Inače, Katherine Hepburn i prijateljica u filmu 'State of the Union (1949.)' piju Sazerac, koktel koji se u filmu spominje 10 puta. Sazerac je inače koktel kojim je James Bond zamijenio martini, nakon što je ulogu preuzeo Roger Moore. Neka u Adriaticu Stefano Mužina bude vaš vodič kroz svijet whiskeya, nećete pogriješiti. ◀

► Water is added just to open up the whisky's aromas. It is sampled very differently from wine, says Stefano. The glass is steady and you have to observe the whisky's color. It's not shaken because that could disturb the alcohols, which are already aplenty in any case. Instead you enjoy the smell. You can enjoy the smell three times under your nose before your make your first sip and let it wash your palate, the selector says.

WHISKEY AND FOOD

Whiskey is a drink that needs no partner in food. It alone is sufficient to conquer the most demanding drinker, but you could maybe combine it with very little fine chocolate or a good cigar. It's a misconception that whiskey is a man's drink, says Stefano. It is equally enjoyed by all. Men make up roughly 60 percent of its lovers, while ladies bravely follow suit. Women have more developed taste buds and are better at

recognizing aromas and smells. Whiskey is served in a specially formed glass - the Whisky Nosing Glass, shaped in a way that lets the drink's aromas and smells flow out in full splendor. Stefano Mužina points out that whiskey is always a good cocktail theme, and he recommends the Sazerac. This cocktail was enjoyed throughout the French Quarter of New Orleans, Louisiana, before the Civil War, and it is based on the Sazerac de Forge et Fils cognac. It's not used today, so the basis for the cocktail is whiskey and Absinth. Katherine Hepburn and her friend in the film State of the Union (1949) are drinking Sazerac, the cocktail mentioned at least 10 times throughout the film. Sazerac is also the cocktail that replaced martinis when Roger Moore Started playing James Bond. Let the Adriatic's Stefano Mužina be your guide through the world of whiskeys, you won't regret it. ◀





▶ Mulini Beach
domaćin je
Full Moon partya
Mulini Beach – host
of Full Moon party





ROVINJ FULL MOON PARTY

GLAMUROZNA ZABAVA
POD MJESEČINOM

Full Moon Party u organizaciji White Sheep posjetiteljima omogućuje da u jedinstvenim ambijentima, uživajući u moru, obasjani svjetlom punog mjeseca uživaju u dobroj zabavi i vrhunskim delicijama

ROVINJ FULL MOON PARTY

GLAMOROUS PARTY UNDER THE MOONLIGHT

The Full Moon Party, organized by White Sheep, allows the visitors to enjoy first-class entertainment and top-quality delicacies in unique surroundings, bathed in the light of the full moon

Full Moon Party proizlazi iz ideje da se na jednom mjestu daleko od stereotipnih okruženja uz dobru glazbu i čari punog mjeseca, predstave internacionalni proizvodi apsolutne izvrsnosti i to od strane samih ugostitelja, odnosno proizvođača vina i gurmanskih delicija. Nakon dosadašnjih uspješnih izdanja koja su se održala u Italiji i Sloveniji, ležeran ambijent Mulini Beacha s pogledom na uvalu Lone i park-šumu Zlatni rt, prirodno se već drugu godinu za redom nametnuo kao savršeno okruženje za ovakav događaj.

TRADICIONALNI PROIZVOĐAČI

Formula večeri jednaka je onoj koja se već više puta pokazala uspješnom tijekom prethodnih izdanja Full Moon Partyja. Bogata ponuda proizvoda malih tradicionalnih proizvođača, ugodno ozračje uz obalu, muziciranje na različitim instrumentima i dugotrajan pljesak kojim se slavi izlazak punog mjeseca. U utorak,

19. srpnja, na plaži Mulini Beach predstaviti će se vina talijanskih, slovenskih i istarskih proizvođača među kojima slovenski Movia koji će predstaviti svoje pjenušce Puro, zatim Piera Martellozzo s bogatim izborom ljetnih pjenušaca, Rodaro iz Collija, Sarah Dei Tos, Berlucchi, Tenuta Sant'Anna, Le Vigne di Zamò, Denis Montanar, Coronica, Veralda, Roxanich, Agroprodukt i mnogi drugi čija će se vina ▶

The Full Moon Party was born out of the idea to let catering professionals and food and wine producers showcase international products of absolute excellence in a single location, far from the stereotypical surroundings, with good music and under the spell of the full moon. Following successful editions of the event in Italy and Slovenia, the easygoing ambience of the Mulini Beach with views of the Lone

Bay and the Zlatni Rt Forest Park has naturally emerged as the perfect venue for such an event.

TRADITIONAL PRODUCERS

The formula for the evening is the same one that has already been proven a success during previous editions of the Full Moon Party: rich offer of products by small, traditional producers, relaxed atmosphere by the sea, performances on different instruments and ovations to celebrate the coming out of the full moon. On Tuesday, July 19, Mulini Beach will host a presentation of sparkling wines by the Italian, Slovenian and Istrian winemakers. Slovenian Movia will present its sparkling wine Puro, Piera Martellozzo offer of summer sparkling wines, Rodaro from Colli, Sarah Dei Tos, Berlucchi, Tenuta Sant'Anna, Le Vigne di Zamò, Denis Montanar, Coronica, Veralda, Roxanich, Agroprodukt and others. All the wines will be served in specially designed Italesse glasses. The food will be prepared by the restaurants Brasserie Adriatic, ▶





► moći degustirati u posebno dizajniranim Italesse čašama. Hranu će pripremati rovinjski restorani Brasserie Adriatic, Kantinon, L, Wine Wault, Rio, Giannino i Puntolina te restoran Marina iz Novigrada. Komel Selection nudit će svoj pršut, a Cromaris jela od ribe i kamenica prelivena maslinovim uljem Mate proizvođača Zambratti i Cadenela dok će se za sir pobrinuti stancija Kumparička. Kokteli će biti na bazi Illy kave i destilata

Nonino, a slatke delicije nudit će proizvođač čokolade Chox. Osim jela predstaviti će se i MennYacht grupa te talijanska linija odjeće SALT, dok za potpunu relaksaciju gostiju, Art wellness&spa tim hotela Monte Mulini nudit će masaže na plaži. Posebno gostovanje najavljeno je od strane slovenskog chefa Tomaža Kavčiča, zvijezde kuhara iz dvorca Zemono, te Jure Tomića predsjednika Jeunes Restaurateur d'Europe Slovenija. ◀

► Kantinon, L, Wine Wault, Rio, Giannino, Puntolina and restaurant Marina from Novigrad. Komel Selection will bring their prosciutto, Cromaris thier dishes made from fish and oysters and topped with olive oil Mate by producer Zambratti and Cadenela, while stancija Kumparička will take care of the cheese offer. The cocktails will be based on Illy coffee and Nonino distillates, while the desserts will be provided by chocolate producer Chox. Apart from the dishes, the

MennYacht Group and the SALT clothing line will also be showcased, while the Art Wellness&Spa team of the Monte Mulini Hotel will be offering massages at the beach, thus making the guests fully relaxed. Furthermore, special guest appearances by the Slovenian chef Tomaž Kavčič, the star chef at the Zemono Castle, and Jure Tomić, chairman of the Jeunes Restaurateur d'Europe Slovenia, have been announced. ◀



PUNO VIŠE OD DEGUSTACIJE: GLAMOUR I ČISTA ZABAVA

Dovoljno je samo letimično pretražiti internet da bi se otkrila popularnost manifestacije Full Moon Party koja se već devet godina za redom održava uz potporu različitih tvrtki. Neuništivi organizatorski dvojac, Rossana Bettini i Francesco Razzetti iz agencije White Sheep, zadovoljan je tim uspjehom. „Full Moon Party pokrenuli smo prije devet godina gotovo kao izazov u prirodi, veliki iskorak od uobičajenih pravila ovakvih manifestacija – na otoku koji smo sami u potpunosti opremili, uz sudjelovanje dvadesetak

proizvođača. Danas smo na jednoj od najljepših plaža na svijetu, s renomiranim kuharima, proizvođačima izvrsnih vina iz Istre, Slovenije i Italije, što je znak da se manifestacija sviđa i proizvođačima i posjetiteljima“, kaže Rossana Bettini. Razzetti dodaje: „Ovo je događanje bez sumnje drugačije od drugih degustacijskih susreta. Mislili smo prije svega na zabavu i stvorili jednu vrstu naselja smještenog na samoj obali, u kojem ne nedostaje ničega, ne samo po pitanju vina i jela, nego i zabave i atmosfere.

MUCH MORE THAN A TASTING: GLAMOUR AND PURE FUN

It's enough to quickly browse the web to discover just how popular the Full Moon Party events are; they have been taking place for nine years now, thanks to the support of many different companies. The indestructible organizing duo Rossana Bettini and Francesco Razzetti of White Sheep have been quite pleased with the success. “We launched the Full Moon Party nine years ago almost as a challenge in the natural surroundings and it was a huge step away from the usual rules for such events – we organized it on an island that we ourselves fully equipped and we invited some 20-odd producers. Here

we are today, on one of the most beautiful beaches in the world, with renowned chefs, producers of excellent wines from Istria, Slovenia and Italy, which is a sign that the event is a huge hit with both the producers and the visitors,” Rossana Bettini explained. Razzetti was quick to add: “This particular event is undoubtedly different from all the other tasting events. We have primarily been focused on the entertainment, creating some sort of a settlement right by the sea, where nothing is lacking, and by this I don't mean just the food and the drinks, but also entertainment and atmosphere.



Aquacolors – najveći aquapark u Hrvatskoj

Aquacolors – the biggest aquapark in Croatia

A

quapark Aquacolors u Poreču otvorio je svoju drugu sezonu krajem svibnja.

Najveći aquapark u Hrvatskoj nudi preko 25 različitih atrakcija kojima ćete teško moći odoljeti, a udaljen je samo 30 km od Rovinja.

U aquaparku se nalazi 12 divovskih tobogana specijalno dizajniranih za ljubitelje adrenalina kao i dječji tobogani prilagođeni i najmlađim posjetiocima. Na našim relaksacijskim atrakcijama zaboravit ćete na sve Vaše probleme i stres, stoga prepustite se vožnji niz 500 metara dugačku lijenu rijeku i

uživajte u bazenu s morskim valovima. U slučaju da se zasitite vode, ne brinite, tu je sportska zona s pješčanim igralištima, dječje igralište u pijesku, animacijski sadržaji, bull rodeo, boksački ring na napuhavanje, kutak za masažu, henna tetovaže i dr. Nakon uživanja u bogatom sadržaju parka, opustiti se možete u jednom od naših 8 restorana. Širokim asortimanom, zadovoljit ćemo i najzahtjevnija nepca. Stoga, ovo ljeto pripremite se za najzabavniji dan Vašeg odmora u aquaparku Aquacolors. Naš tim Vas nestrpljivo očekuje! ◀



A

quapark Aquacolors open his second season at the end of the May. The largest aquapark in Croatia features over 25 different attraction which you will find hard to resist and yet only 30 km distance from Rovinj. There are 12 giant slides which are specially designed for adrenaline lovers and also children slides for our youngest visitors. Our relaxation attractions will make you forget all your problems and stress, so loose yourself on the 500 meter long Lazy river and enjoy the pool with the sea waves.

In case you get tired of water, do not worry! There is a sport zone with sand courts, children's playground, animation team, rodeo bull, bouncy boxing ring, massage corner, henna tattoos etc. You might think there's no time for refreshment but after tireless action indulge your hunger and thirst in one of our 8 restaurants. Our wide assortment will satisfy even the most demanding ones. So, this summer get ready for the most enjoyable day of your holiday in aquapark Aquacolors. Our team is eagerly expecting you! ◀

Aquacolors

POREČ

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AQUACOLORS
POREČ

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ZEMLJA SJAJNE HRANE

PUTOVANJE I ISTRAŽIVANJE SVIJETA GASTRONOMIJE

THE LAND OF GREAT FOOD

TRAVELING AND EXPLORING THE WORLD OF GASTRONOMY

Postoji mali, sasvim mali komadić svijeta, zeleni poluotok, na kojem se svaki dan slavi život, dobar život. Istra, zemlja dobrih i vrijednih ljudi, sjajne hrane i vina... Zemlja gdje se susreću bogatstvo zelenih vinograda i plavetnilo mora, gdje zrije grožđe za najbolje malvazije i svijaju se masline za ekstra djevičansko ulje. Istra je oduvijek bila zemlja težaka i ribara koji su znali koliko vrijedi svaki komad kruha, svaka riba, svaka kap ulja... Upravo takva, jednostavna, a prepuna okusa je i istarska kuhinja.

SPOJ ISTRE I FRANCUSKE
Priča koju je Nikola Hrelja, chef restorana hotela Adriatic,

stvorio oko ideje novog Adriatica, iskorak je u domaćoj gastronomiji. Na jednom je mjestu spojio Istru i Francusku, autohtonost i kvalitetu hrane s francuskim šarmom. Nikola Hrelja, majstor od kalibra i vrlo malo riječi, ali s puno ideja, suvereno vlada kuhinjom novouređenog hotela Adriatic u srcu Rovinja na samoj rivi. Nekada kulturni hotel dočekao je obnovu, no osim što je pretvoren u sjajno mjesto za odmor, prizemlje je preuređeno u brasserie. Francuski šarm na istarski način prelio se u Nikolinoj verziji u neodoljiv prvi meni koji je posjetitelje ostavio bez daha. Nonšalantnost s kojom se, ▶

There is a small, tiny piece of the world, a green peninsula, where every day they celebrate life, good life. Istria, the land of good and hardworking people, excellent food and wine ... the land where bountiful green vineyards meet the blue sea, where the best Malvasia grapes grow and olive branches yield fruit for extra virgin oil. Istria was always been a land of laborers and fishermen who knew the value of every piece of bread, every fish, every drop of oil... Istrian cuisine is just like that – simple yet full of tastes.

A MERGE OF ISTRIA AND FRANCE
The story that Nikola Hrelja, the restaurant chef at the Adriatic Hotel,

created around the idea if the new Adriatic, is a step forward in the Croatian cuisine. In one place he combined Istria and France, the food's authenticity and quality with the French charm. Nikola Hrelja, master of his craft with sparse words but plentiful ideas, rules supreme over the kitchen of the newly decorated Adriatic Hotel in the heart of Rovinj, at the very waterfront. What used to be a legendary hotel has now been renewed. Not only has it been turned into an excellent place to rest, but the ground floor has been turned into a brasserie. The Istrian-style French charm has flown over into Nikola's version of an irresistible first menu that leave visitors ▶





KANNTINON

jednostavnost!
originalnost
domáče kulinárie
simplicity and
originality of
home made
cooking





► ovisno o dobu dana, posluže svega nekoliko jela očarava jer iz otvorene kuhinje neprestano izlaze tanjuri prepuni sjajno složenih jela kakvima je teško odoljeti.

„Teško je reći kako neka jela nastaju“, pokušava objasniti samozatajni chef Nikola.“ To je, pa skoro kao ljubav, naprosto se dogodi i zato rijetko kada slijedim recept. Znam ga, znam priču koju nosi, znam i kako treba izgledati, no ono što se u međuvremenu dogodi između hrane i mene naprosto je... čarolija.“

Kuhinja u kojoj se najbolje snalazi jest, kaže, mediteranska jer je ona sjajan spoj ribe, povrća, tjestenine i laganog mesa. Doda li se tomu njegova ljubav prema francuskoj kuhinji, ne čudi da je brasserie Adriatic pun pogodak.

„Kuhinja može funkcionirati poput finog satnog mehanizma kad imate dobre suradnike. Kod nas tango pleše uigrana ekipa i pravo je zadovoljstvo raditi s njima.“

Plata morskih plodova za dvije osobe ponuda je kakva se ne propušta, a sva riba je svježja, uključujući i školjke s obzirom na to da je na svega dvadesetak minuta vožnje od Rovinja uzgajalište riba i školjaka u Limskom kanalu, odakle stiže glavnina ribe u Adriatic.

Dakako, osim onih ekskluzivnih, poput francuskih ili španjolskih kamenica,



jastoga, hlapova, dok svježi škampi stižu s Kvarnera.

KANTINON, KUHINJA STAROG ROVINJA

Iz prve ruke doživjeti tajne dobre pripreme ribe? Moguće je uz chefa restorana Kantonon, Marina Kocijana. Posjetite mjesto na kojem se sjajno spojila tradicija pripreme ribe i moderne kuhinje. Riječ je o mjestu s kojeg se i dan danas, baš kao nekad davno, širi miris brudeta i toća kakav su pripremale samo iskusne domaćice, žene rovinjskih peškadora. Mjesto je to koje ►

► breathless. The nonchalance with which, depending on the time of day, they serve just a few types of food is enchanting. Out of the open kitchen they keep sending plates filled with excellently decorated courses that are hard to resist.

“It’s difficult to say how some meals are made”, humble chef Nikola explains. “It’s almost like love, it just happens, so that’s why I follow a recipe only rarely. I know it, I know its story, I know what it’s supposed to look like, but what happens on the way between the food and me...that’s magic.” He knows his way best around the Mediterranean cuisine, because it’s a magnificent combination of fish, vegetables, pasta and light meat. Add to that his love for the French cuisine, so it’s no wonder that the brasserie Adriatic is a total hit. “The kitchen can function as a fine clockwork when you work with good people. We have a well-trained tango crew and it’s a real pleasure to work with them.”

► **Kantonon – tajna dobre pripreme ribe**
Kantonon – the secret of great fish preparation

The two-person seafood plate is an offer you do not miss out on, and all the fish is fresh, including the shells, since there is a fish and shell farm not twenty minutes’ drive away from Rovinj, in the Lim Channel, which produces most of the fish for the Adriatic. Of course, except the exclusives, such as the French or Spanish oysters and lobsters, while fresh shrimp is brought from the Kvarner bay.

KANTINON, OLD ROVINJ’S KITCHEN

Is it possible to see how to prepare fish well, first hand? It’s possible, of course, together with restaurant Kantonon’s chef – Marin Kocijan. Visit the place that merges traditional fish preparation and modern cooking. It’s a place that even to this day, just like in the old days, offers brudet stew and dip that only experienced cooks, wives of Rovinj’s fishermen, knew how to prepare. If you thought such places did not exist any longer, enter the Kantonon.

A step away from the sea, in the heart of town, until recently a place for off-chance tourist meals, has grown into a cantina that gourmets will find hard to resist. ►







► nudi okuse od kojih luduje mašta i nepca slave, gdje ćete pronaći domaći kruh rumene korice koju ćete umočiti u mižolčić vina koje mami osmijeh na lice iznad sretnog i popunjenog trbušića... Ako ste posumnjali, ili sa sjetom pomislili da takvo što više ne postoji, zakoračite u Kantonon. Na korak od mora, u srcu grada, donedavno mjesto usputnog turističkog obroka preraslo je u kantu koja gurmani neće odoljeti. Drugo se u ambijentu nekadašnjeg vinskog podruma, u koji je vino stizalo brodovima, ne bi moglo ni očekivati. Kantonon je nekada bio mjesto na koje su barkama dopremali vino i skladištili ga. Trag o tome i danas postoji, velika bačva od pet tisuća litara ostala je na sredini podruma u koji su Rovinježi dolazili kupovati vino u opletenim "demejanama". Ima vinskiu patinu na zidovima koji pamte stoljeća suživota s ponajboljim vinima ovoga kraja. „Riba je za mene više od namirnice, ona je dio života ljudi uz more, i hrana i lijek. Upravo zato u Kantononu ribu pripremamo baš onako kako su je spremali stari Rovinježi, od malih buzara, bakalara na bilo, jednostavnog savora, carpaccia i pripreme ribe na gradelama“, objašnjava chef Marin, ujedno vrsni poznavatelj ove namirnice dodajući da se s ribom može naprosto sve, od mariniranja, soljenja, kuhanja, pečenja,

grilanja, blanširanja, tartara, carpaccia... Potrebno joj je samo naći pravo društvo!

FINE DINING

Je li moguće na jednom mjestu spojiti takvu gastronomsku ponudu i ispuniti želju svakog gosta, koji je k tome gurman, a nema vremena za fine dining? Zvuči nemoguće, no takvo mjesto zaista postoji. Restoran L hotela Lone upravo je takvo mjesto u kojem se spaja lagana kuhinja s malim zalogajima po mjeri gurmana, a namirnice koje su korištene dolaze iz regije, baš kao i neke od receptura i metoda pripreme. Mediteran i njegova toplina, arome i atmosfera prožimaju se u restoranu L. Kako pulsira uvala u kojoj se smjestio hotel Lone i živi priroda u njoj, tako se mijenja i karta jela restorana L. Gastronomska priča mladog rovinjskog chefa Radovana Blagića prati prirodni kalendar i mijenja se kroz cijelu godinu. "Ponuda jela više je od liste s popisom. Uz svaki slijed navedene su namirnice koje se koriste u pripremi, a samo serviranje može biti vrlo zanimljivo za goste jer ih pojedina jela pozivaju na interakciju", objašnjava chef Radovan. Nepca slave pred kombinacijama koje uključuju svježe ulovljenu ribu i povrće kontroliranog uzgoja, domaće pripremljenu tjesteninu i dakako, birana vina - čak 200-tinjak etika spremno je za kušanje. Meni je prilagođen ►



► You shouldn't expect nothing less in the ambiance of a former wine cellar, where wine was brought via ships. The Kantonon used to be a place where they would ferry and store wine.

There is a relic of those times – a giant 5-thousand-liter cask rests in the middle of the cellar where residents of Rovinj used to come and fill their braided bottles. It has a wine patina on the walls that remember centuries of life with the best wines of the region.

"Fish is more than just food for me, it's a part of life for people living by the sea, both food and medicine. So, at the Kantonon, we prepare fish the way old people of Rovinj used to, from small stews, dried cod, the simple savor, carpaccio, to the seemingly classic grilled fish" explains chef Marin, who is a great expert when it comes to fish. He adds that fish is a foodstuff you can use for

everything, marinate it, salt it, cook it, bake it, grill it, blanch it, and make a tartar or carpaccio with it... You just need to find it the right company.

FINE DINING

Is it possible to bring together such gastronomic offer in one place, and fulfil the wishes of each customer, even if they were gourmets with no time for fine dining? It sounds impossible, but such a place does exist. The restaurant L at Lone Hotel is just such a place, merging light cuisine with small bites, the way gourmets like it, with ingredients grown locally in the region, just like some of the recipes and preparation methods. The Mediterranean and its warmth, ►

► Lagana kuhinja uz namirnice iz regije

Light cuisine with ingredients from the region







► vegetarijancima koji će doći na svoje, baš kao oni gosti koji trebaju posebnu vrstu pre - hrane. Najmlađi će gosti imati poseban tretman jer omiljena jela u restoranu L uvijek izgledaju drugačije. A možda i oni pomaknu granice i zakorače u svijet dobrih zalogaja.

WINE VALUT, MJESTO UŽITKA

Postoje mjesta na kojima je hrana više od užitka, mjesta na kojima je uživanje u ručku ili večeri doživljaj. Ako bi ga uspoređivali s mjestom u modnom svijetu, on bi stajao uz bok ekstravagantnim kreatorima s unikatnim modelima. Wine Vault, u rovinjskom hotelu Monte Mulini, jedno je od takvih mjesta na koja ćete doći da bi uživali u hrani, svjesno se prepustili zavodjenju svim onim što su vrhunski chefovi spremni pripremiti za vas, predali se spoju nespojivog, namirnicama koje su birali profesionalci, hranom spremljenom tehnikama o kojima možemo samo oduševljeno slušati... Mjesto za istinske gurmane koji se s povjerenjem upuštaju u gurmansko putovanje - Wine Vault. Prvi Chef's Table kod nas osmišljeni su na originalan način upravo u Wine Vaultu, a nizanje sljedova i tema večere izazov je podjednako za chefa i za goste. Pet? Premalo? Deset? Možda ... Petnaest? Možemo i bolje ... Dvadeset? Razgovarajmo o tome! Ovako otprilike izgleda dogovor Tea Ivaniševića i Andyja Gaskina



s gostima Chef's Tablea u Wine Vaultu. Ondje se ne jede iz gladi, nipošto. Odlazak u Wine Vault je doživljaj hrane, savršen spoj vina koja će odabrati vrhunski somelieri, to je jednostavno praznik za foodije. "Svijet je knjiga, a ako ne putujete, to je kao da ste pročitali samo jednu stranicu i propustili sve ostale", jedan je od životnih lajtmotiva Britanca koji se doselio u Rovinj. Svaki je dan putovanje i istraživanje jer u svijetu gastronomije, pogotovo visoke kakovome se chefovi u ovom restoranu bave, nema odmora. Istraživanje i neprestana potraga za inspiracijom tek su nadogradnja na osnove kulinarstva koje mora imati, ali i na njima raditi svatko tko želi živjeti gastronomiju. Živjeti gastronomiju ili raditi bitna je razlika, a mjesta u redovima najboljih ima samo za one koji žele rasti, poručuju vrsni chefovi. ◀

► aromas and atmosphere mingle together at the L Restaurant. Just as the cove, where the Lone Hotel rests, pulsates with nature, so does the menu at the L Restaurant change. Chef's Radovan Blagić story of food follows nature's calendar and changes throughout the year. "The offer of food is more than just a list. Each course lists the ingredients used in its preparation, and the serving itself can be very interesting for guests as the certain dishes call them for interaction", explains chef Radovan. Palates celebrate the combinations that always include freshly caught fish and controlled-origin vegetables, homemade pasta and, of course, select wines – as many as 200-odd labels ready for the sampling. The menu is suited to vegetarians as well, just like other guests who require a certain type of diet. The youngest guests will get a special treatment, as their favorite meals always look different at the L. Maybe they'll even expand their boundaries and step into the world of tasty treats.

PLACE OF PLEASURE

There are places where food is more than pleasure, where enjoying lunch or dinner means having an experience. If you compared it to a place in the

► Wine Vault mjesto za istinske gurmane

Wine Vault is a place for true gourmets

fashion world, it would stand side by side with extravagant designers and unique models. The Wine Vault, at Rovinj's Monte Mulini Hotel, is such a place. You will come here seeking good food, willingly give yourself over to seduction by everything that the top chefs prepared for you, give yourself over to a merge of the incompatible, ingredients picked by professionals, food prepared following techniques you can only listen about in awe... A place for true gourmets who embark on foodie journeys with confidence – the Wine Vault. The first Chef's Tables in the country have been carefully organized at the Wine Vault itself. The series of courses and the dinner theme is a challenge equally for the chef and the patrons. Five? Too few? Ten? Maybe... Fifteen? We can do better... Twenty? Let's talk about it!

This is what the arrangement between the chefs Teo Ivanišević and Andy Gaskin and guests at the Wine Vault looks like when it comes to the thematic Chef's Table. People don't eat to sate their hunger there, not at all. Going to the Wine Vault is an experience of food, a perfect blend of wine picked by top sommeliers, it's, quite simply, a foodie festival.

"The world is a book, and if you don't travel, it's like having read just a single page and missed all others", a leitmotif of the Brit who moved to Rovinj. Each day is a journey and an exploration, because in the foodie world, especially haute cuisine world like this, there is no rest.

Exploration and a constant search for inspiration are just an improvement on the culinary foundation you need to have and develop, if you want to live gastronomy. There is a difference between living gastronomy and working. There is room among the ranks of the best only for those willing to grow, say great chefs. ◀





STOPAMA LEGENDARNOG GIACOMA CASANOVE

STARI SAMANJ – ŠETNJA KROZ POVIJEST VRSARA

IN THE FOOTSTEPS OF THE LEGENDARY GIACOMO CASANOVA

THE OLD FAIR – A WALK THROUGH VRSAR'S HISTORY



Legendarni pustolov i jedan od najpoznatijih svjetskih zavodnika Giacomo Casanova, oko kojeg se pletu nevjerojatne legende, dvaput je posjetio Vrsar, 1743. i 1744. godine o čemu svjedoče njegovi autobiografski memoari. Čitavih 270 godina kasnije, Vrsar mu je odlučio odati počast ne samo Casanovafestom - festivalom ljubavi i erotike koji se održava krajem lipnja, već i Starim samanjom - manifestaci-

jom koja podsjeća na njegovo doba i nudi dio užitaka po kojima je Casanova ostao upamćen. Stari saman pod Kaštelom – festival vina i zabave, dvodnevna je manifestacija koja se ove godine u lipnju održava treći put. Kao i prijašnjih godina, okupit će proizvođače najboljeg istarskog pršuta, sira i suhomesnatih proizvoda, vrhunskih vina i okrepljujućih rakija, mirisnog meda, lavande te slatkih, neodoljivih fritula. Sudjelovat će i izlagači autohtonih suvenira od ▶

The legendary adventurer and one of the world's most famous womanizers, whose life is the stuff of legends, visited Vrsar on two different occasions, in 1743 and again in 1744, as evidenced in his autobiographical memoirs. Exactly 270 years later, Vrsar decided to honor him through Casanovafest – A Festival Of Love And Erotica, an annual event that takes place in late June, and The Old Fair (Stari Samanj), which takes the

visitors back to Casanova's age, offering some of the delights and pleasures that he has been remembered for. The Old Fair Under the Castle – A Festival of Wine and Entertainment is a two-day event that will take place this June for the third year in a row. As before, the event will gather the best producers of the Istrian prosciutto, cheese and cured meat, as well as top-quality wines and refreshing grappas, fragrant honey, lavender and sweet, irresistible fritule (fried pastry). The Fair will also be attended by the makers of original souvenirs from natural materials. Finally, it will showcase old crafts and trades from Casanova's time, including bread- and pasta-making. Last year, the Fair attracted 20-odd exhibitors ▶



▶ **Stari saman održava se treću godinu zaredom**
The Old Fair takes place third year in a row



► prirodnih materijala, a predstaviti će se i stari zanati iz vremena Casanove, poput izrade domaćeg kruha i tjestenine. Prošle godine sudjelovalo je dvadesetak izlagača, a ove godine očekuje ih se i više.

DOBROG JELA I PIĆA NEĆE NEDOSTAJATI

„Procjenjujemo da je lani Stari samanj posjetilo 500 gostiju po danu, što je jako dobar posjet. Ove smo godine uložili dodatne napore u promociju, pa očekujemo dvaput više posjetitelja, najviše naših gostiju iz Njemačke, Austrije, Slovenije i Italije“, kažu domaćini pred treću sezonu Starog samanja. Jedno je sigurno – dobrog jela i još boljeg pića svakako neće nedostajati. No, što je s Giacomom Casanovom? Je li on uistinu bio u Vrsaru i postoji li veza sa Starim samanjom? „Manifestacija Stari samanj želi dočarati atmosferu Vrsara iz doba Casanove. Ono što je

dodatno zanimljivo je da se crkva u 18. stoljeću nalazila baš na trgu na kojem se odvija Samanj, a Casanova u memoarima navodi da je prenoćio u svećenikovo kući koja se vjerojatno nalazila na samom trgu“, pojašnjavaju organizatori, koji ipak daju naslutiti kako je slavni pustolov tijekom boravka u Vrsaru sigurno obilato kušao domaće delicije, koje će i gosti ovoga lipnja moći isprobati.

JEDINSTVENI DOŽIVLJAJ PROŠLOSTI U SADAŠNOSTI

Na gradskim vratima posjetitelje dočekuju kostimirani stražari i uvode ih na trg kojim vlada ugođaj iz doba kada je Vrsar posjećivao Casanova. Voditelji u srednjovjekovnim kostimima gostima prezentiraju crtice iz vrsarske povijesti, posebno zanimljivosti iz Vrsarskog statuta iz 1609. godine, koji je definirao pravila življenja u tadašnjem Vrsaru, npr. način poslovanja krčmi, kontrolu kvalitete vina, vrijeme otvaranja i zatvaranja

► and this year it is expected even more will come.

THERE WILL BE NO SHORTAGE OF FINE FOOD AND DRINKS

“It is estimated that last year alone the Old Fair was visited by 500 people a day, which is just great. This year, we’ve invested additional efforts in promotion and expect double the number of visitors, mostly from Germany, Austria, Slovenia and Italy,” explained the hosts commenting on the third edition of the Old Fair. One this sure, though – there will be no shortage of good food and even better drinks. But what about Giacomo Casanova? Was he ever really in Vrsar and is there a connection to the Old Fair? “The Old Fair aims at recreating the atmosphere in Vrsar at the time Casanova was alive. Interestingly enough, in the 18th century a church stood in the very square where nowadays the Fair takes place, while in his memoirs, Casanova says he stayed the night at a priest’s house,

which was probably in that same square,” the organizers said, adding that the famous adventurer had to have tried the local delicacies that will be offered to the visitors this June.

UNIQUE EXPERIENCE OF THE PAST IN THE PRESENT

At the city gates, the visitors will be welcomed by the costumed guards, who will then lead them into the square where everything will be the way it used to be in Casanova’s time. The MCs, dressed in medieval costumes, will tell the visitors about Vrsar’s past, particularly the 1609 Vrsar Statute, which defined the rules of public life, including things like doing business in a tavern, controlling the quality of wine, opening and closing the city gates, controlling the arrival of foreigners, and rules on hygiene and communal order. Street performers and bands will be in charge of the atmosphere and the entertainment, and there will also be a number of performances by various folk dance



gradskih vrata, kontrolu ulaska stranaca, propise o higijeni i komunalnom redu toga vremena itd. Za zabavu i ugodaj brinu se ulični zabavljači i svirači, a održavaju se i folklorni te nastupi etno glazbenika. Samanj kreira jedinstveni doživljaj, te je ujedno najbolje ocijenjena manifestacija u prošlogodišnjem anketiranju gostiju. ◀

ensembles and ethno musicians. The Old Fair creates a unique experience and is also the top rated event in last year's survey conducted among the visitors. ◀

▣ Ove godine očekuje se više od 20 izlagača
More than 20 exhibitors are expected this year



ENTERTAINMENT THAT'S HARD TO RESIST

MULINI COCKTAILS TO ROUND OFF ISTRIAN SUMMER EXPERIENCE



ZABAVA KOJOJ JE TEŠKO ODOLJETI

MULINI KOKTELI ZAOKRUŽIT ĆE DOŽIVLJAJ ISTARSKOG LJETA



MULINI BEACH
ROVINJ - CROATIA



MULINI BEACH KOJI JE SMJEŠTEN ISPOD PREKRASNOG MONTE MULINI HOTELA OVOG JE LJETA GOSTIMA PRIPREMIO NAZABORAVAN DOŽIVLJAJ - SVAKODNEVNE PARTYE I ZANIMLJIVE KOKTELE ZA IDEALNO LJETNO OSVJEŽENJE.

Dok maestral raspiruje ljetnu vrelinu, pod mirisnim pinjima u jednoj od najljepših uvala u Istri, a pomno odabrana glazba DJ-a isprepliće se s pjesmom zrikavaca, vi odmarate u udobnoj ležaljci i jedina dilema koju tog trenutka imate je - popiti koktel prije no što se rashladite u moru ili ga naručiti kako bi vas dočekao kad isplivate? Ako se othrvete toj dvojbi, iduću - koji koktel odabrati na Mulini Beachu - riješit ćete uz sugestije barmena Luke, Filipa i Tonija koji će vam izmiješati pića koja će zadovoljiti i najzahtjevnije, a servirat će vam ga Anđelko, Klara ili Goran.

Ljeto u Rovinju može početi, a domaćini iz Maistrinog dragulja Monte Mulinija pobrinuli su se da bude savršeno. Pijuckali sami ili u društvu, kokteli koje su osmislili njihovi barmeni zaokružiće doživljaj istarskog ljeta i vrijeme opuštanja u kojem ste vi zvijezda dana, večeri, plaže...

VRSTE KOKTELA

Uživanje ne bi bilo potpuno bez Strawberry Caipiroske, Muliniona, MB Zombija i čitavog niza koktela uz već poznato izdanja Mojita. Najsvježije voće, birana pića, originalna ambalaža i kreativni barmeni osmislili su zabavu kojoj je teško odoljeti.

Svaki dan u tjednu ima svoju temu, a vikend je posebna priča. U ambijentu ležaljki i udobnih bijelih stolaca, zaštićeni pod sjenilima modrih suncobrana isplanirajte svoj tjedan na Mulini Beachu - od "Bubble beach partya" na kojem je sve u znaku šampanjca i igre molekularnom miksologijom do ukrasa i čaša. Možda će vas zaintrigirati "H2O day" kada je lajtmotiv druženja - voda i to u bilo kojem obliku. Barmeni nude pregršt slasnih napitaka na bazi svježe ▶



MULINI BEACH WHICH IS SITUATED BELOW BEAUTIFUL HOTEL MONTE MULINI PREPARED FOR ITS GUESTS UNFORGETTABLE EXPERIENCE - DAILY PARTIES AND EXOTIC COCKTAILS FOR THE PERFECT SUMMER REFRESHMENT.

While the mistral is dispersing the summer heat under the aromatic pine trees in one of Istria's most beautiful bays, and the DJ's carefully select beats are complementing the

sound of the crickets chirping, you are lazing in a comfortable sun lounger and the only dilemma you are faced with is whether you should drink a cocktail before you cool off in the sea or order one so it will be there for you once you're done swimming. If you somehow manage to solve that dilemma, you'll resolve your next one - which cocktail to choose while at the Mulini Beach - with the helpful suggestions from the bartenders Luka, Filip and Toni, who will mix the drinks that will please even the most demanding customers, while Anđelko, Klara or Goran will be the ones to serve them for you. ▶







► **Idealan ambijent za ljetne dane**
Ideal surroundings for summer day

► **cijedenih sokova te biranih mineralnih voda najboljih svjetskih proizvođača, a DJ će se pobrinuti za dobru zabavu.**

3CM
Najhrabriji neka se sprema za "Woodoo day". Dan je to kada je sve drugačije, sve je intrigantno, zabavno, neobično... A kada se na baru krenu mjeriti centimetri, znači

da je tema dana "3CM" vrijeme rezervirano za 3 course menue - dan za koktele, male zalogaje i tramezzine. Slijed od tri koktela 'presijeći' valja nekim zalogajem, a u tome su na Mulini beachu pravi majstori. I dok se kroz tjedan atmosfera uz glazbu zagrijava od 21 sat do ponoći, vikendima zabava traje već od podneva. Dakle, punih 12 sati. Subotnji "MB saturday party" prilika je za otvorenje vikenda zabave na kojem DJ ne staje punih 12 sati. A u nedjelju za početak dana cijede sokove u bocama od litre i spremni su za "Recovery day" ali samo na kratko jer nakon ►

► The summer in Rovinj can start, and your hosts at Maistra's jewel Monte Mulini have made sure everything is just perfect. Whether you sip them on your own or in the company of others, the cocktails created by the bartenders will round off your experience of the Istrian summer and your time off, with you as the star of the day, the evening or the beach...

TYPE OF COCKTAILS

Your sense of enjoyment would not be complete without Strawberry Caipiroska, Mulinion, MB Zombi and a number of other cocktails, alongside the well-known Mojito. Using only the freshest fruit, select

drinks and original packaging, the creative bartenders have come up with an entertainment that is hard to resist. Each day of the week boasts a theme, and the weekends are another story completely. Surrounded by sun loungers and comfortable white deck chairs, protected under the shade of the deep blue beach umbrellas, plan your week at the Mulini Beach - from the bubble beach parties, which are all about sparkling wines and playing with molecular mixology, to party decorations and glasses. Perhaps you will be intrigued by the H2O Day, when the leitmotif is water, regardless of its state. The bartenders offer a multitude of ►

**SVAKI DAN NA MULINI BEACHU POSVEĆEN JE DRUGOJ
TEMI: OD BUBBLE BEACH PARTYA DO H2O DANA**

EVERY DAY AT MULINI BEACH HAS A DIFFERENT
TOPIC: FROM BUBBLE BEACH PARTY TO H2O DAY





► **Barmeni su uvijek raspoloženi za zabavu**
Barmens are always in the mood for fun

► **salata koji gosti sami miješaju, party se nastavlja - do ponoći. Budite dio ekipe na najboljoj plaži ovo ljeto, zabavite se uz dobru atmosferu, vrhunskog DJ-a, iskusne i mlade barmene te njihove kreacije.** ◀



► delicious beverages based on freshly squeezed juices and select mineral waters by some of the world's top producers, while the DJs make sure everyone is having a great time.

3CM

The bravest among you better get ready for the Woodoo Day, when everything is different, intriguing, entertaining and unusual. And once the bartenders start measuring the centimeters, you know the theme of the day is 3CM, the three course menu – cocktails, snacks and tramezzini. After a three-cocktail course you'll need a few bites to eat, and here at Mulini, they sure know their way around food. Finally, during the week the music

starts at 9 PM and ends at midnight, while on the weekends, the entertainment starts at noon already, lasting as many as 12 hours. On Saturdays, the MB Saturday Party is an opportunity to start the weekend fun with DJs playing music nonstop for 12 hours a day. And on Sundays, the hosts offer freshly squeezed juices in 1l bottles seeing as it is Recovery Day, but not for long: following the salads, which guests are encouraged to choose and mix themselves, the party continues – once again until midnight. Join us at the best beach this summer, have fun and enjoy the excellent atmosphere, top DJs, and experienced and young bartenders and their creations. ◀

NA MULINI BEACHU MOŽETE ISPROBATI STRAWBERRY CAIPIROSKU, MULINION, MZ ZOMBIJA TE BROJNE DRUGE KOKTELE
AT MULINI BEACH YOU CAN TRY STRAWBERRY CAIPIROSKU, MULINION, MZ ZOMBIJA AND VARIOUS OTHER COCKTAILS



SIXTH EDITION OF THE
ROVINJ JAZZ FESTIVAL:

Charismatic jazz artist
Joshua Redman
in Rovinj



ŠESTO IZDANJE
ROVINJ JAZZ FESTIVALA:

Karizmatični
jazz umjetnik
Joshua Redman
u Rovinju





EDAN OD ZNAČAJNIJIH JAZZISTA SREDNJEG NARAŠTAJA, VIRTUOZNI TENOR, SOPRAN I ALT SAKSOFONIST JOSHUA REDMAN ROĐEN JE 1969. U BERKELEYU, U KALIFORNIJI. KAO DESETOGODIŠNJAK POČEO JE SVIRATI KLARINET, A UBRZO I SAKSOFON.

Nakon što je 1991. pobijedio na međunarodnom natjecanju jazz saksofonista Thelonious Monk, ostvario je suradnju sa svojim ocem, slavnim tenor saksofonistom Deweyom Redmanom. Osim očevom, nadahnjivao se glazbom jazzista, ali i Beatlesa, Arethe Franklin, Princea i Led Zeppelina. Tijekom karijere svirao je s vodećim jazz, ali i glazbenicima drugih žanrova - Chick Coreaom, Steviem Wonderom, Rolling Stonesima i brojnim drugima. Premda je najpoznatiji kao post bop glazbenik, Redman se u drugom desetljeću svoje karijere posvetio razvijanju fusiona s orguljaškim triom - Trio Yaya 3 i Joshua Redman Elastic Band - u kojem svira s klavijaturistom i orguljašem Samom Yahelom i bubnjarom Brianom Bladeom. Zajedno s pijanistom Aaronom Parksom, kontrabasistom Mattom Penmanom i bubnjarem Ericom Harlandom član je sastava James Farm s kojim je snimio dva albuma. Tijekom nekoliko godina djelovao je na američkoj zapadnoj obali, gdje je obavljao

posao umjetničkog ravnatelja SFJAZZ Spring Seasona te umjetničkog ravnatelja SFJAZZ Collectivea. Pojavu SFJAZZ Collectivea Billboard Magazine proglasio je jednim od najznačajnijih jazz događaja iz sredine prvog desetljeća 21. stoljeća.

Osim što je autor glazbe za brojne filmove, Redman je jedan od glazbenika koji su sudjelovali u snimanju filma "Kansas City" Roberta Altmana, poznata po sjajnoj glazbi koju izvode vodeći glazbenici današnjeg jazza.

Kako ste utemeljili novi kvartet?

- Pijanist je Kevin Hays, basist Joe Sanders, a bubnjar Jorge Rossy. Jako sam uzbuđen što nastupam upravo s tim glazbenicima. Nikad prije nismo nastupili zajedno kao kvartet iako sam s tim glazbenicima surađivao tijekom svih tih godina i veže nas glazbena povijest. Jorge je bio prvi glazbenik s kojim sam svirao. Zapravo, jazz sam učio svirati surađujući s njim. Upoznao sam ga čim sam se ▶



ONE OF THE MORE SIGNIFICANT JAZZ ARTISTS OF THE MIDDLE GENERATION

AND A VIRTUOSO TENOR, SOPRANO AND ALTO SAXOPHONE PLAYER, JOSHUA REDMAN, WAS BORN IN 1969 IN BERKELEY, CALIFORNIA. AS A TEN-YEAR-OLD, HE BEGAN PLAYING THE CLARINET AND SOON AFTERWARDS SWITCHED TO THE SAXOPHONE.

After winning the Thelonious Monk International Jazz Saxophone Competition in 1991, he collaborated with his father, the famous tenor saxophone player Dewey Redman. Apart from his own father, Joshua's influences included jazz artists as well as the Beatles, Aretha Franklin, Prince and Led Zeppelin. In his career, he played with the leading jazz and other genre musicians, including Chick Corea, Stevie Wonder and the Rolling Stones. Even though he was best known as a post-bop musician, in the second decade of his career Redman focused on developing fusion with an organ trio - Yaya3, later known as the Joshua Redman Elastic Band - in

which he played alongside keyboardist and organist Sam Yahel and drummer Brian Blade. Moreover, together with pianist Aaron Parks, bassist Matt Penman and drummer Eric Harland, Redman is a member of the James Farm band, with which he has recorded two albums. Over the past few years, he has also performed on the West Coast, where he was appointed Artistic Director for the Spring Season of the SFJAZZ and the SFJAZZ Collective. According to the Billboard Magazine, the emergence of the SFJAZZ Collective was one of the most significant jazz events in the mid-noughties. Apart from writing music for a number of films, Redman is also one of the musicians who participated in the making of Robert Altman's Kansas City, known for its excellent score performed by the leading jazz musicians of today.

How did your latest quartet come about?

- Kevin Hays is our pianist, Joe Sanders plays the bass and Jorge Rossy is the drummer. I am very excited to be performing with those musicians. Never before have we ▶

REDMAN JE SUDJELOVAO U SNIMANJU FILMA "KANSAS CITY", POZNATOG PO SJAJNOJ JAZZ GLAZBI REDMAN PARTICIPATED IN THE MAKING OF ROBERT ALTMAN'S KANSAS CITY, KNOWN FOR ITS EXCELLENT JAZZ MUSIC



PROGRAM 6. ROVINJ JAZZ FESTIVALA

Rovinj će ovog ljeta tradicionalno ugostiti svjetski poznate jazz izvođače koji će tijekom tri srpnjska vikenda nastupiti u prostorima bivše tvornice duhana u samom centru grada. Šesto po redu izdanje Rovinj Jazz Festivala otvorit će nastup jednog od najpriznatijih i najkarizmatičnijih jazz umjetnika koji je stupio na scenu 90-tih godina prošlog stoljeća te dva puta bio nominiran za nagradu Grammy. Saksofonist JOSHUA REDMAN u petak, 8. srpnja, sa svojim će kvartetom izvesti spoj tradicionalne instrumentacije akustičnog jazz-a s progresivnim stavom i modernim zvukom. Dan kasnije na istoj pozornici nastupit će LIZZ WRIGHT, glazbenica koja je već na početku karijere postala jedna od najimpresivnijih vokalistica svoje generacije, a svojim je albumima zauzela sam vrh Billboardove ljestvice top modernih jazz albuma.

Vikend nakon rovinjska će publika moći uživati u obradama temperamentne tango glazbe ali i izvorne adaptacije latino glazbe i jazz djela. Koncert STEFANA MILENKOVIĆA & MARKA HATLAKA TANGO COMPÁS, publiku će odvesti na uzbudljivo putovanje od Južne Amerike do srca Europe, od kolijevke tanga do modernih remek djela. U subotu, 16. srpnja, festivalsku pozornicu će zauzeti još jedan virtuoz koji ujedno slovi kao jedan od najvećih umjetnika našeg vremena, NICHOLAS PAYTON koji će nastupiti sa svojim triom u pratnji vokalistice JANE MONHEIT.

Ovogodišnji festival završit će 22. srpnja nastupom AMIRE MEDUNJANIN, jedne od najpoznatijih interpretatorica sevdaha i sevdalinke. Amira je već imala prilike predstaviti se publici u sklopu festivala prije tri godine, a o kakvoj je vokalistici i osobnosti riječ možda najbolje govori činjenica da je prozvana bosanskom Billie Holiday.

Festival je u posljednjih pet godina svog postojanja ugostio gotovo 40 glazbenika među kojima se ističu i neka od najvećih svjetskih jazz imena poput George Benson, Dee Dee Bridgewater, New Gary Burton Quartet, Christian McBride Trio, Johna Patituccia, Danila Pereza & Briana Bladea ili pak Regina Carter Quinteta ali i mnoga druga.

THE PROGRAM OF SIXTH EDITION OF THE ROVINJ JAZZ FESTIVAL

As always, this summer, Rovinj is going to host world renowned jazz musicians, who will be performing over the three weekends in July in the former tobacco factory in the center of the town. The sixth edition of the Rovinj Jazz Festival will open with a concert by one of the most prominent and charismatic jazz artists who stepped on the stage in the 1990s and was nominated for the Grammy Award twice. On Friday, July 8, saxophonist JOSHUA REDMAN will, with his quartet, perform a combination of the traditional instrumentation of the acoustic jazz with a progressive attitude and a contemporary sound. A day later, that same stage will be graced by LIZZ WRIGHT, a musician who already at the start of her career became one of the most impressive female vocalists of her generation, with her albums taking over the Billboard's chart of top contemporary jazz albums.

The weekend after, the Rovinj audience will be able to enjoy covers of the temperamental tango music as well as original adaptations of the Latino music and jazz pieces. The concert by STEFAN MILENKOVIĆ & MARK HATLAK TANGO COMPÁS will take the audience to an exciting journey from South America to the heart of Europe, from the birthplace of tango to contemporary masterpieces. On Saturday, July 16, the festival stage will be taken over by another virtuoso who is also considered to be one of the greatest artists of our time, NICHOLAS PAYTON. He will be performing with his trio, accompanied by vocalist JANE MONHEIT.

This year's festival will close on July 22 with a concert by AMIRA MEDUNJANIN, one of the most famous interpreters of the traditional genre of folk music from Bosnia and Herzegovina, also known as sevdah, and the songs sevdalinke. Amira already had an opportunity to introduce herself to the festival goers in Rovinj three years ago. The fact that she is called the Bosnian Billie Holiday will perhaps best explain the kind of vocalist and person Amira is.

Since its launch five years ago, the festival has featured nearly 40 musicians, including some of the world's biggest jazz names such as George Benson, Dee Dee Bridgewater, New Gary Burton Quartet, Christian McBride Trio, John Patitucci, Danilo Perez & Brian Blade and the Regina Carter Quintet, among others.



► doselio u Boston. Tada sam studirao na sveučilištu Harvard, a on na glazbenoj školi Berklee. Bio je jedan od prvih glazbenika, jedan od prvih studenata glazbe koje sam upoznao u Bostonu. Tijekom tri godine, koliko sam boravio tamo, puno smo vremena proveli svirajući zajedno i družeći se. Iako još nisam znao da ću biti profesionalni glazbenik i nisam studirao glazbu, u to sam se doba ozbiljno posvetio slušanju jazz-a i pokušao bolje shvatiti jezik te glazbe. Slušajući glazbu i svirajući s glazbenicima kao što je Jorge, ali i drugima koji su bili tamo: Markom Turnerom, Chrisom Cheekom, Seamusom Blakeom, Kurtom Rosenwinkelom i drugima, osjetio sam da zaista napredujem, da počinjem shvaćati suštinu te glazbe, razotkrivati njezinu tajnu i razvijati nešto što ima veze sa smislom jazz jezika. Kad sam preselio u New York uselio sam u kuću u Brooklynu u kojoj je živio Jorge. I Mark Turner je tamo živio, kao i nekoliko drugih sjajnih glazbenika. Dakle, Jorge i ja smo dugogodišnji

prijatelji i partneri. Odmah smo s Kevinom Haysom počeli nastupati na jam sessionima.

Povezuje vas Brad Mehldau koji je je svirao s vama, a Jorge je bio dugogodišnji član njegovog trija.

- Da, ali ta je poveznica nastala kasnije. S Kevinom sam svirao prije nego s Bradom. Jorge, Kevin i ja svirali smo prije nego je on počeo svirati s Bradom. Kevin je bio pijanist u mojem prvom sastavu, prije Brada Mehldaua. Puno je poveznica, ali Jorge i ja nikad nismo odlazili na zajedničke turneje i nismo imali pravi zajednički band. Ovo je velika prilika da nastavimo tamo gdje smo stali prije gotovo dvadeset i pet godina. Joe je fantastičan basist s kojim surađujem u novije vrijeme. On je tako fleksibilan i prirodan glazbenik. Ima tako veliku širinu, sveobuhvatno znanje o glazbi, širok je raspon stilova u kojima može svirati. Također, jedinstven je. Iako je svestran i može svirati u puno različitih konteksta,

► actually performed together as a quartet, even though we have collaborated extensively over the years and there is a lot that connects us – musical history for one. Jorge was the first musician I had ever played with. In fact, I learned to play jazz by collaborating with him. I met him after I had moved to Boston. At the time, I was a student at Harvard, and he went to Berklee College of Music. He was one of the first musicians, actually, one of the first music students I had met in Boston. Over the course of three years that I stayed there, we spent a lot of time playing together and hanging out. Even though I still had no idea I would be a professional musician and I didn't study music, at the time I really dedicated myself to listening to jazz, trying to better understand the language of that kind of music. By listening to music and playing with musicians such as Jorge, I felt I was really making some progress, starting to understand the core of that kind of music, discovering its secret and developing something that had to do with the meaning of the language of jazz. Once I left for New York, I

moved into a house in Brooklyn where Jorge used to live. Mark Turner and some other great musicians used to live there as well. So, yes, Jorge and I have been friends and partners for years now. We immediately started playing jam sessions with Kevin Hays.

The two of you have Brad Mehldau in common; Mehldau performed with you, while Jorge was a longstanding member of his trio.

- Yes, but that particular connection came later in life. I played with Kevin before I ever played with Brad. Jorge, Kevin and I performed together before Jorge began playing with Brad. Kevin was the pianist in my first band, before Brad Mehldau. There is a lot that connects us but Jorge and I, we never went on tours or had a proper band together. This is a great opportunity for us to pick up where we stopped nearly 25 years ago. Joe is a fantastic bassist that I have been collaborating with lately. He is such a flexible and natural musician. He has such a width, a comprehensive knowledge of music and a wide range of styles that he can play. He is



donosi osebuju duh i razumijevanje glazbe koju svira. Daje veliku podršku u sviranju, ali također izazovan je, svira otvorenu glazbu. Svi smo uzbuđeni što surađujemo s njim.

Kako osmišljavate vlastite skladbe?

- Ne mogu analizirati nadahnuće za pisanje skladbi. Jednostavno pojavi se. Dođe od neke zamisli, bila ona dobra ili loša, od osjećaja, bio on dobar ili loš, a potom prepuštam da kreativni proces preuzme ulogu. Ponekad je to putovanje. Krenem od nečega, jedna zamisao vodi drugoj, i konačno dođem do rezultata. Ponekad je to dobra skladba, a ponekad nije. Odabirem dobre i nastavim raditi na njima te promišljam s kojim bi ih sastavom bilo najbolje izvoditi. Ne vodim se nekom uzvišenom idejom. Moj pojam o glazbi podrazumijeva nastojanje sviranja najbolje, najkreativnije, najiskrenije glazbe. Isto je s mojim skladanjem. Nastojim izvući

nešto što leži duboko u meni, uloviti zamisao koja mi se pojavi u određenom času, osjećaj koji me obuzme, oblikovati to na određen način i vidjeti na kakvo me to putovanje može odvesti. Želim skladati glazbu koja će biti odraz iskrenog izraza. Kreativnost i iskrenost - to je za mene jednako važno kao za skladatelja i instrumentalista, improvizatora.

Kako ste osjetili da svoju suradnju trebate dokumentirati na albumu?

- Prije nego smo snimili ovaj album nekoliko smo godina povremeno zajedno svirali. Za CD "The Bad Plus Joshua Redman" pripremili smo novu glazbu. Naime, prije sam s njima svirao glazbu koju su oni napisali i svirali kao trio The Bad Plus. Za ovaj album snimili smo nešto od toga, ali i autorske skladbe koje je svatko od nas pripremio za ovu suradnju. Prije snimanja taj smo program izveli na nekoliko koncerata i tek tada ušli u studio i snimili album. ◀

also unique. Even though he's versatile and can play in a number of different contexts, he brings a peculiar spirit and an understanding of music he's playing. He provides excellent support when we perform but he's also challenging and plays open music. We are all excited to work with him.

How do you compose your own stuff?

- I cannot analyze the inspiration behind writing music. It simply comes to me. It comes from an idea, whether good or bad, or from a feeling, whether good or bad, and then I let the creative process take over. Sometimes it's a journey. I start with something, then one idea leads to another, and finally I reach the end result. Sometimes, the piece is good, other times, it isn't. I go with the good ones; I continue to work on them and think about which band would be best to perform it with. I am not guided by some lofty ideas. My understanding of music implies an attempt to play the best, most creative and most honest music. The same is true of my composing. I try to dig out something that lies deep

inside me, to catch an idea that comes to me at a certain moment, the feeling that overcomes me, to shape it in a certain way and see what journey it can take me on. I want to compose the music that will reflect an honest expression. Creativity and honesty – the two are equally important for me as a composer and an instrumentalist, an improviser.

How did you feel you had to document your collaboration on an album?

- For a few years before recording this album, we had performed together from time to time. We worked on completely new music for the album The Bad Plus Joshua Redman. Before, I used to play with them the music that they had written and performed as the trio, The Bad Plus. For this particular album, we recorded some of that stuff but also our own songs that each of us had prepared for this collaboration. Before recording the material, we performed it at a couple of concerts and then we went into a studio and recorded the album. ◀



NAJBOLJI SOMMELIER HRVATSKE U JUŽNOJ AMERICI FILIP SAVIĆ NA SVJETSKOM NATJECANJU SOMMELIERA U ARGENTINI

CROATIA'S BEST SOMMELIER IN SOUTH AMERICA

FILIP SAVIĆ PARTICIPATES IN WORLD'S SOMMELIER COMPETITION IN ARGENTINA

Mendoza, Argentina. Utorak, 19. travnja u 16 sati po lokalnom vremenu. Teatro Independencia ispunjen do posljednjeg mjesta. Publika frenetičnim aplauzom i oduševljenim poviscima dočekuje kandidate, a među njima je i naš Filip Savić, šefsale restorana Wine Vault u hotelu Monte Mulini...

Upravo je tako započeo Gran Final 15. natjecanja za najboljeg sommeliera svijeta, odnosno Concours du meilleur sommelier du monde, koje organizira ASI (The Association de la Sommellerie Internationale). Neslužbeno svjetsko prvenstvo sommeliera održava se od 1989. svake treće godine, a pravo sudjelovanja imaju sommelieri koji su pobijedili na nacionalnim natjecanjima svojih zemalja. Ove godine u Mendozu je stiglo rekordnih 60 kandidata iz 58 zemalja svijeta. U četvrtfinalnim natjecanjima najprije su se ogledali u slijepom kušanju i opisu jednog bijelog i jednog crvenog vina, prepoznavanju četiri vrste drugih alkoholnih

pića te pisanom testu na temu međunarodnog vinogradarstva i vinarstva.

POLUFINALE

U polufinale se plasiralo ponajboljih 15 sommeliera iz 13 zemalja, među kojima nije bilo našeg Filipa, ali niti favorita iz tzv. vinskih zemalja, poput Italije, Španjolske i Njemačke. Ugodno su iznenadili Norvežani, Šveđani, Finci i Danci kojima se pridružio i susjed iz Latvije, kao i sommelieri iz Irske, Poljske i Rusije te Južne Afrike, Kanade, Japana, Francuske i zemlje ▶

Mendoza, Argentina. Tuesday, April 19, starting at 4 PM local time. Teatro

Independencia is packed to the gills. The audience welcomes the candidates by cheering and clapping frantically. Among the candidates is our very own Filip Savić, headwaiter at Hotel Monte Mulini Vault Restaurant...

This is how the grand finale of the 15th World's Best Sommelier Competition or Concours du meilleur sommelier du monde, organized by ASI (Association de la

Sommellerie Internationale), began. The unofficial world sommelier championship has been held every three years since 1989 and any sommelier who has won his or her country's national competition has the right to participate. This year, Mendoza welcomed record-breaking 60 candidates from 58 countries around the world. In the quarterfinals, they first competed in a blind tasting competition, and then had to describe a white and a red wine, recognize four types of other alcoholic drinks and take a written exam on international grape-growing and winemaking.

SEMIFINALS

Only the top 15 sommeliers from 13 different countries qualified for the semifinals; our Filip wasn't one of them and neither were the favorites from the so-called wine countries such as Italy, Spain or Germany. The pleasant surprises included the Norwegians, the Swedes, the Finns and the Danes, who were joined by their neighbor from Latvia, as well as sommeliers from Ireland, Poland, Russia, South Africa, Canada, Japan, France ▶



Filip Savić šef
je sale restorana
Wine Vault
Filip Savić is a
headwaiter at Wine
Vault Restaurant





► domaćina Argentine. Tko je od polufinalista želio učiniti korak dalje trebao je, među ostalim, navesti sva vina s kontroliranim porijeklom u Belgiji, nabrojiti sva njemačka vinorodna područja od najmanjeg prema najvećem, ali i među mnogim champagne čašama spremnima za serviranje otkriti i zamijeniti jednu koja je bila neznatno prašnjava. Svim tim polufinalnim izazovima najuvjerljivije je odgovorilo troje natjecatelja: Julie Dupouy iz Irske, David Biraud iz Francuske i Švedanin Jon Arvid Rosengren, najbolji sommelier Europe 2013. Zanimljivo je bilo pratiti kako se finalisti izvanredno snalaze u nenadanim okolnostima, ali najfascinantnije je bilo gledati ih i slušati dok suvereno opisuju vina, obrazlažu slaganje jela i vina, kao i kako su, s neznatnim odstupanjem, prepoznali svih devet uzoraka jakih alkoholnih pića: od francuskog armanjaka, odležane meksičke tekile, gvatemalskog Zacapa ruma do čileanskog piska i japanskog viskija. Kada je predsjednik ASI-ja Shinya Tasaki proglasio pobjednika, doznali smo da je najbolji sommelier Europe 2013. postao i najbolji sommelier svijeta. 31-godišnji Rosengren, koji radi u njujorškom Charlie

Birdu, poslije je otkrio novinarima da se za svjetsko prvenstvo pripremao šest godina, a posljednje tri učio je i vježbao po šest sati dnevno.

SVJETSKO ISKUSTVO

A kakve dojmove nosi naš Filip Savić, koji je prvi put sudjelovao na ovako velikom natjecanju? „Impresioniran sam razinom znanja svih kandidata kao i izjednačenošću među polufinalistima. Ovo je za mene neprocjenjivo iskustvo i velik poticaj da još puno radim na sebi i dodatno se educiram. Jako je važno vidjeti što rade najbolji na svijetu u poslu kojim se i sam baviš!“, rekao je Filip, koji se profesionalnim sommelierstvom počeo baviti prije točno deset godina. U Maistri se zaposlio 2007., a od tada je uspio završiti drugi i treći stupanj sommelierskog tečaja te postati šef sale restorana Wine Vault. Filip redovito sudjeluje na natjecanjima za najboljeg sommeliera Hrvatske, na kojima je pobijedio prvi put 2013. u hotelu Lone, pred velikim brojem svojih navijača, a potom i 2015. u Umagu, čime je zaslužio i pravo nastupa na 15. sommelierskom svjetskom natjecanju u Argentini. ◀

► and the host country, Argentina. To advance, the semifinalists had to name all the AOCs in Belgium and all the German winegrowing regions by reverse size order, as well as find and replace a champagne glass with a dirty speck.

Three semifinalists provided the most convincing answers, namely Ireland's Julie Dupouy, France's David Biraud and Sweden's Jon Arvid Rosengren, Europe's top sommelier back in 2013. It was interesting to watch the finalists finding their way around unexpected circumstances but the most fascinating thing was to see them confidently describing all the wines and explaining wine and food pairings, as well as recognizing (with slight aberrations) all nine different spirits, from the French Armagnac, matured Mexican tequila and Guatemalan Zacapa rum to Chilean pisco and Japanese whiskey.

WORLD EXPERIENCE

Upon the announcement of the winner by the ASI chairman Shinya Tasaki, we learned that the 2013 top European sommelier was also the world's top sommelier. Afterwards, the 31-year-old Rosengren, who works at Charlie Bird in NYC, told the media he had been preparing for the world

► Na svjetskom natjecanju sommeliera At World's sommelier competition

championship for six years, with the last three years spent studying and practicing six hours a day. And what are the impressions of our very own Filip Savić, who had for the first time ever participated in such a big competition? "I am impressed with the level of knowledge shown by all the candidates and fact that the semifinalists were so equal. Personally, this was an invaluable experience and a boost to keep working on myself and study further. It is vital to see what the best in the world in your own line of work are doing!" Filip, who became a professional sommelier a decade ago, explained. Filip came to Maistra in 2007. Since then, he has passed both the second and the third level of the sommelier course and become the headwaiter at the Wine Vault. Filip regularly participates in competitions for Croatia's top sommeliers. He first won the competition in 2013 at the Lone Hotel in front of a huge home crowd, and then again in 2015 in Umag, thus earning the ticket to the 15th world sommelier championship in Argentina. ◀

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ZAVIČAJNI MUZEJ GRADA ROVINJA

UZ DALIJA, PICASSA I CHAGALLA PRIVUKLI 32.000 LJUBITELJA UMJETNOSTI!

ROVINJ HERITAGE MUSEUM

WITH DALI, PICASSO AND CHAGALL, MUSEUM ATTRACTS 32,000 ART LOVERS!

U Zavičajnom muzeju Grada Rovinja tijekom cijele godine mogu se vidjeti različite izložbe: radovi hrvatskih i istarskih eminentnih umjetnika, najnovija ostvarenja mladih umjetnika u usponu, muzeološki postavi nalaza hidroarheologa u rovinjskom akvatoriju ili teme iz lokalne povijesti kao što je postav o povijesti morskog lječilišta „Maria Theresia Seehospitz“. Muzej djeluje u baroknoj palači grofova Califfi iz 18. stoljeća, a osnovan je još 1954. godine. Prvi postavi bili su arheološki nalazi

amfora, izložba fotografija i dokumenata o narodno oslobodilačkoj borbi (II. svjetski rat) i likovne izložbe umjetnika, glazbenika i književnika, koji su boravili u Istri i Rovinju tijekom ljetnih mjeseci tih poratnih godina.

OSNOVNA FUNKCIJA MUZEJA

Misija muzeja je sakupljati, dokumentirati i čuvati te interpretirati muzejsku građu koja se predstavlja putem izložbi ili tiskovina. Građa Muzeja je raznorodna, od arheoloških nalaza s prapovijesnih gradina i antičkih nalaza, preko ▶

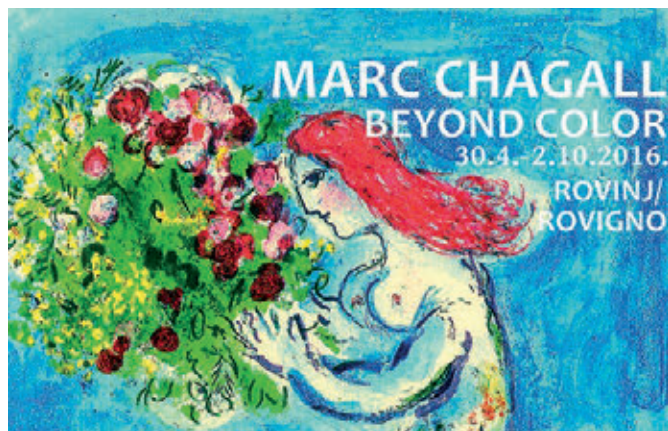
A ll year round, Rovinj Heritage Museum hosts various exhibitions, including those featuring works by Croatia and Istria's renowned artists, latest works by young emerging artists, underwater archaeological findings off the coast of Rovinj and local historical topics such as the history of Maria Theresia Seehospitz Health Resort. The museum, founded in 1954, is housed at the 18th century Count Califfi's baroque palace. The first ever exhibitions displayed by the museum were amphora finds, an exhibition of photographs and

documents featuring the People's Liberation Movement (Second World War) and art exhibitions featuring works by artists, musicians and authors who had stayed in Istria in the summer months of the years just after the war.

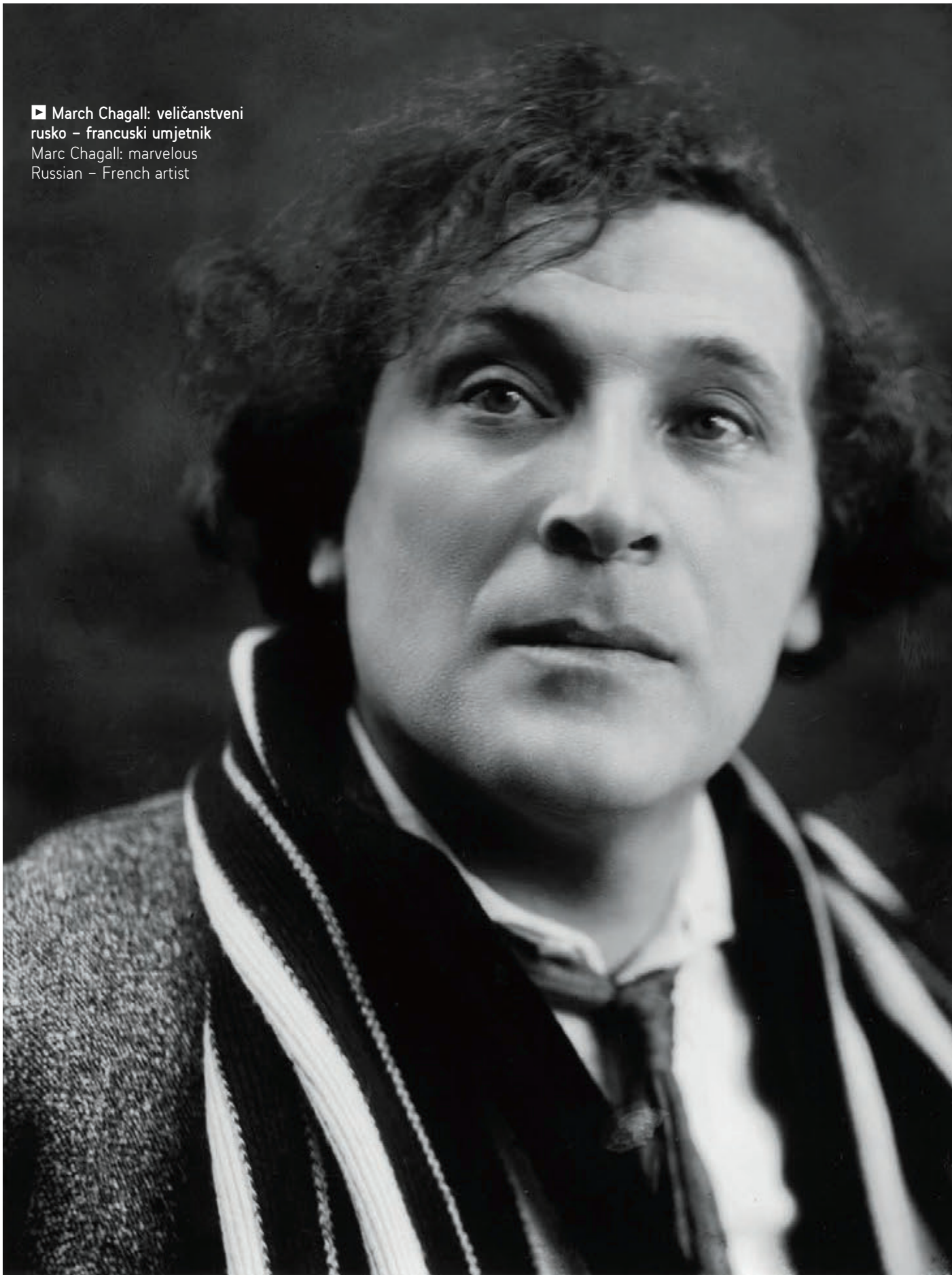
MUSEUM'S MAIN FUNCTION

The mission of the museum is to collect, document, preserve and interpret its collection, which is then showcased through exhibitions or various print publications. The museum boasts a varied collection, featuring archeological findings from prehistoric fortifications or ancient times, various documents, tools, photographs, manuscripts, old postcards, usable household items, antique books and art collections. Each exhibition is preceded by years of field research, collecting of the materials and its protection and conservation. The interpretation and presentation of the materials through an exhibition come at the very end of this long process. ▶

▶ Izložba Marca Chagalla otvorena je do 2. listopada
The exhibition of Marc Chagall will last until October 2



▶ March Chagall: veličanstveni
rusko – francuski umjetnik
Marc Chagall: marvelous
Russian – French artist

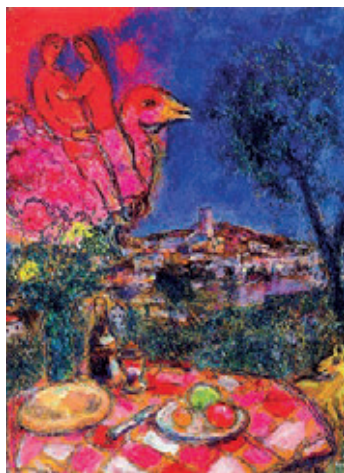




► dokumenata, alata, fotografija, rukopisa, starih razglednica, uporabnih kućanskih predmeta, antiknih knjiga pa sve do umjetničkih zbirki. Svako izložbi prethodi dugogodišnje istraživanje na terenu, sakupljanje građe i njezino zaštićivanje i konzervacija. Tek na kraju procesa rada na građi je interpretacija i predstavljanje na „klasičnoj“ izložbi. Tradicionalni likovni programi koje organizira i provodi Muzej jesu „Likovna kolonija Rovinj“ od 1962. godine, jednodnevna izložba „Grisia“ od 1967. godine – izložba u starogradskeo j jezgri grada u istoimenoj ulici i program u galeriji Sv. Toma u Bregovitoj ulici koji nosi naziv „Rovinj Art Program“ – od 1994. godine.

BOGATE UMJETNIČKE ZBRIKE

Zavičajni muzej njeguje izložbenu aktivnost od svoga osnutka 1954. godine. Vrlo velik broj hrvatskih umjetnika u posljednjih 60 godina izlagao je u muzeju koji je od svih njih otkupio po nekoliko radova. Tako je stvorena vrlo bogata zbirka hrvatske suvremene umjetnosti koja se čuva u fundusu muzeja, a može se tijekom zimskih mjeseci razgledati na prvom katu. Izuzetno je zanimljiva i Zbirka Starih majstora. Zbirka se sastoji od umjetnina osobito talijanskih majstora, nastalih od 15. do 19. stoljeća. Renesansa je zastupljena po jednim radom umjetnika iz kruga Giovannija Bellinija i Bonifacija de Pitatija ("Poklonstvo kraljeva"), dok su najznačajniji predstavnici baroka - Marco Ricci ("Put u Emaus"), Antonio Zanchi, Girolamo Romanino, Nicola Grassi, krug Guida Renija, krug Bernarda



Strozzija i drugi. U toj zbirci posebno mjesto zauzima zbirka portreta srednjoeuropske provenijencije (G. F. Waldmüller - "Portret Ludviga Bavarskog"), te zbirka polikromne drvene skulpture (kasnogotička "Pieta"). Umjetnine se nalaze u stalnom postavu na drugom katu muzeja. Tijekom ljetnih mjeseci priređuju se u muzeju i izložbe svjetski poznatih umjetnika. Nakon „nadrealnog“ Salvadora Dalija u 2014. godini, a potom i spektakularnog Picassa u 2015., ove godine slijedi poznati Marc Chagall. Izložba naziva „Marc Chagall: S one strane boje“ u trajanju od 30.4. – 2.10. 2016, predstavlja 90 grafičkih radova od sredine 20-tih do kraja 80-tih godina prošloga stoljeća, gdje će kroz seriju litografija, bakropisa i drvoreza javnost imati priliku uroniti u umjetnikov konstantan dijalog s vječnim. Zaljubljenost u ljubav, vjernost židovsko-ruskim korijenima, nostalgija za rodnim Vitebskom, apolitična osuđenost na egzodus i obuzetost božanskim pretočit će se kroz ilustracije Odiseje, Biblije,



► The museum also organizes and hosts a number of art programs, including Rovinj Art Colony (since 1962), a one-day exhibition entitled Grisia (since 1967) – an exhibition at the old town in the street of the same name, and a program at the St. Thomas Gallery in Bregovita Street known as Rovinj Art Program (since 1994).

RICH ART COLLECTIONS

Rovinj Heritage Museum has been holding exhibitions since its founding in 1954. Over the past 60 years a large number of Croatian artists have exhibited their works at the museum and they have all had the museum buy some of their works. The museum has thus managed to create a rich collection of Croatia's contemporary art; the collection remains in the museum's holdings but can be seen during winter months on the first floor of the palace. Another rather interesting collection is that of the Old Masters, in particular Italian painters from the period between the 15th and the 19th century. The Renaissance is represented by one work attributed to Giovanni Bellini's and Bonifazio

► U muzeju je stvorena vrlo bogata zbirka hrvatske suvremene umjetnosti

Museum has managed to create a rich collection of Croatia's contemporary art

de Pitati's school each (The Adoration of the Magi), while the most significant Baroque representatives are include Marco Ricci (The Journey to Emaus), Antonio Zanchi, Girolamo Romanino, Nicola Grassi, and painters belonging to Guido Reni's and Bernardo Strozzi's schools respectively. A special place in that particular collection has been given to the portraits of the Central European origin (Portrait of Ludwig of Bavaria by G. F. Waldmüller) and the wooden polychromatic sculptures (late Gothic Pieta). These works of art are housed on the second floor of the museum. In the summer months, the museum often holds exhibitions of works by some of world's greatest artists.

After the surreal Salvador Dali in 2014 and the spectacular Picasso in 2015, this year the museum gave us the famous Marc Chagall. The exhibition, entitled Marc Chagall: Beyond Color, will last from April 30 until October 2, 2016. There are 90 graphic works in total, all from the period between mid-1920s and late 1980s. Through a series of lithographs, etchings and wood carvings, the public will have an opportunity to immerse themselves in the artist's continued dialogue with the eternal. Chagall's being in love with love, his loyalty to his Russian Jewish roots, his nostalgia for his hometown of Vitebsk, his apolitical sentencing to exodus, and being possessed with the divine run through his illustrations for The Odyssey and the

U ZAVIČAJNOM MUZEJU GRADA ROVINJA IZLOŽBE SE ODRŽAVAJU OD NJEGOV OSNUTKA 1954. GODINE
ROVINJ HERITAGE MUSEUM HAS BEEN HOLDING EXHIBITIONS SINCE ITS FOUNDING IN 1954



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prozora Jeruzalema, Gogoljevih mrtvih duša. Longova epa Dafnis i Hloje, Cirkusa, Pariza uključujući još niz Chagallovih veličanstvenih ostvarenja.

SVAKE GODINE SVE VIŠE POSJETITELJA

Još 2013. muzej je predstavio izložbu replika „Srednjovjekovne sprave za mučenje“ s izloženim predmetima u naravnoj veličini, izrađenima prema ilustracijama u antiknim knjigama sa detaljnim opisima povijesnih i društvenih prilika kada su ova kažnjavanja primjenjivana. Tu je izložbu vidjelo preko 10.000 posjetitelja, 2014. godine izložba Dalija privukla je 27.000 posjetitelja, a 2015. na izložbi Picassa zabilježeno je 13.000 posjeta. Posjetitelji muzeja su iz Hrvatske i inozemstva, a broj posjeta u posljednje četiri godine značajno raste, s 5.000 do 32.000 posjetitelja. U knjizi utisaka zabilježeno je mnogo afirmativnih komentara. ◀

Bible, his windows in Jerusalem, Gogol's Dead Souls, Longus' Daphnis and Chloe, Circus and Paris as well as a number of other marvelous works by Chagall.

NUMBER OF VISITORS GROWS EACH YEAR

Back in 2013, the museum hosted an exhibition of replicas entitled Medieval Torture Devices, featuring life-size devices made according to various illustrations in antique books with detailed descriptions of the historical and social circumstances surrounding the use of the devices. That particular exhibition was seen by more than 10,000 visitors. At the same time, the 2014 Dali exhibition attracted 27,000 visitors, and Picasso clocked 13,000 visits to the museum. The museum's visitors are both Croatians and foreigners, and their number has gone up significantly over the past four years – from 5,000 to 32,000. Finally, the museum's guestbook holds a number of affirmative comments. ◀



HOTELI
HOTELS



MONTE MULINI
Rovinj



LONE
Rovinj



EDEN
Rovinj



ISTRA
Rovinj



PARK
Rovinj



ADRIATIC
Rovinj



KATARINA
Rovinj



**HOTEL
AMARIN**
Rovinj



PINETA
Vrsar

TURISTIČKA
NASELJA
TOURIST
RESORTS



BELVEDERE
Vrsar



PETALON
Vrsar



AMARIN
Rovinj



VILLAS RUBIN
Rovinj



FUNTANA
Vrsar



RIVA
Vrsar

KAMPOVI
CAMPSITES



POLARI
Rovinj



VEŠTAR
Rovinj



AMARIN
Rovinj



VALDALISO
Rovinj



VALKANELA
Vrsar



PORTO SOLE
Vrsar

NATURISTIČKI
PARK
KOVERSADA
NATURIST
PARK



KOVERSADA
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KOVERSADA
VILLAS
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M jesto gdje je u 14. stoljeću izgrađena stancija posljednjih gotovo deset godina nalazi se pravo malo obiteljsko gospodarstvo u kojem se proizvodi čudnovato dobar sir i to ne bilo kakav već onaj od kozjeg mlijeka. Stancija Kumparička je jedna od rijetkih sirana u široj regiji, koja ima vlastito stado koza. Uzgajaju ih, sami muzu i prave sireve od tog mlijeka i na taj način u potpunosti kontroliraju i garantiraju kvalitetu mlijeka i ukusnih sireva koji od njega nastaju. „Naše koze jedu samo vani, svako jutro i popodne svih 250 alpskih koza vodimo na ispašu na pašnjake između Mutvorana i Krnice koji su puni aromatičnog bilja“, kaže slovenac Aleš koji se prije gotovo desetak godina s obitelji doselio iz Ljubljane u Istru i odlučio se baviti proizvodnjom kozjeg sira. „Sa svakim zalogajem našeg sira ući ćete duboko u povijest, osjetit ćete okuse istarskih pašnjaka,

okus mlijeka naših koza, blagu slanocu zraka s mora koje je udaljeno tek nekoliko kilometara od Kumparičke. Isto tako osjetit ćete sav ljudski trud uložen u sir kroz svakodnevnu pažnju i praćenje njegova dozrijevanja u sirani“, s posebnom strašću Aleš opisuje svoj sir. Stoga za prvu ruku predlažemo da probate neke od njihovih proizvoda u konobi Kantinon za predjelo ili za desert, ili pak za mezu uz čašu dobrog vina. Stancija Kumparička otvorena je cijelu godinu i nalazi se tek 40 kilometara od Rovinja. Na njoj će vas sa zadovoljstvom ugostiti, a moći ćete prisustvovati gastronomskim događajima i pohadati tečajeve proizvodnje sira. „Posjetitelji mogu vidjeti cijeli taj proces, od mužnje do dozrijevanja sireva. Naše načelo je potpuno poštivanje prirode, a naš cilj je promicanje autentičnih okusa u gastronomiji. To želimo podijeliti i s našim gostima“, ističe Aleš. ◀

The story of a top-quality cheese

Don't worry if you can't pronounce the name of the Stancija Kumparička, as you will undoubtedly fall for their product the moment you taste it

F or the past nearly ten years, in the very spot where a stancija was built back in the 14th century, a small family farm has stood there, producing a wondrously good cheese. It's not just any cheese – it's goat milk cheese. Stancija Kumparička is one of the region's few cheese-making dairies that has its very own flock of goats. They breed them on their own, milk them and then make cheeses from that milk, thus completely controlling the production process and guaranteeing the quality of the milk and the tasty cheeses made from it. "Our goats forage for food out in the open. Every morning and afternoon, we take all 250 of our Alpine goats out to pasture between the villages of Mutvoran and Krnica, where there's an abundance of aromatic plants", Slovenian Aleš, who moved from Ljubljana to Istria nearly a decade ago to make goat cheese, explained. "With every mouthful of our cheese, you will find yourself immersed deep in history, tasting the aromas of the

Istrian pastures, our goats' milk and the mild salinity of the air that comes from the sea that is only a few kilometers away from Kumparička. You will also taste the effort that went into making that cheese, together with all the care invested in it and the monitoring of its ripening at the dairy," Aleš described his cheese rather passionately. So, for starters, we suggest you try some of their products at the konoba Kantinon as an appetizer or dessert, or as mezza with a glass of quality wine. Stancija Kumparička, located just 40 kilometers from Rovinj, is open all year round. There, you will be warmly welcomed and you can even attend gastronomic events or cheese making courses. "The visitors can see the whole process, from milking the goats to cheese maturation. Our principle is to fully honor the nature and our goal is to promote authentic tastes in gastronomy. That is what we want to share with our guests", Aleš concluded. ◀

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