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TEMA BROJA | ISSUE THEME

Turističko Naselje Amarin

Resort Amarin

RAZGOVOR | INTERVIEW: ANA RUCNER

DOGADANJA | EVENTS:

KAVA S POTPISOM UMJETNIKA | COFFEE WITH AN ARTIST'S SIGNATURE

ARHITEKTURA & DIZAJN | ARCHITECTURE & DESIGN:

IVANA FRANKE: ROOM FOR RUNNING GHOSTS



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introduction

Iza nas je već šest godina druženja kroz Maistra Company Magazine. Iz broja u broj prenosili smo Vam zanimljive priče iz destinacije o njezinim ljudima i događanjima, izvještavali o našim ambicijama i brojnim projektima koji danas predstavljaju prekretnicu u turističkoj ponudi Rovinja i Vrsara. Raduje me što mogu reći da smo na početku puta da ove dvije destinacije postanu jedne od vodećih na Mediteranu.

Rovinj danas, između ostalog, raspolaže s prvim Design hotelom s pet zvjezdica u Hrvatskoj – hotelom Lone, što je ujedno bila jedna od većih investicija u hrvatskom turizmu u posljednjih nekoliko godina, zatim hotelom Monte Mulini, koji je postao član konzorcija Leading Hotels of the World te luksuznim all-suite hotelom na otoku Sv. Andrija nedaleko od Rovinja. Hotel Istra prepoznatljiv je po svom wellness centru na temu Mediterana, a hotel Eden već godinama slovi kao najbolji hotel sa četiri zvjezdice na Jadranu. U Vrsaru raspolažemo s tri vrhunska turistička naselja –Petalon, Belvedere te apartmanima Koversada koji su ovom segmentu turističke ponude Hrvatske dali potpuno novu kvalitativnu dimenziju.

I u 2013. ponovno smo opravdali titulu vodećeg investitora u turizmu u zemlji. Zaokružili smo ponudu u turističkom naselju Amarin kojemu je i posvećen ovaj broj časopisa, a koji je s novim bazenom, apartmanima i restoranima dostigao razinu od četiri zvjezdice; hoteli Lone i Eden dobili su novi bazen, Eden ima novi Wellness&Spa centar, a ove jeseni započinjemo s radovima na uređenju plaže u uvali Lone. Sve kako bi Vama, našim gostima, omogućili najbolju moguću udobnost i doživljaje za pamćenje.

Kroz ovogodišnje, šesto izdanje mcm–a vodit ćemo Vas kroz spomenute projekte, ali i brojne druge zanimljive priče i događanja koja smo za Vas pripremili u destinacijama Rovinj i Vrsar. Stoga, u želji da mcm postane Vaš vodič kroz destinaciju, želim Vam toplu dobrodošlicu!

Tomislav Popović

Direktor

Maistra d.d.

We have been issuing the Maistra Company Magazine for six years now. From issue to issue, we brought you interesting stories from the destination, its people and events, and reported on our ambitions and numerous projects, which represent a milestone in the tourism offer of Rovinj and Vrsar today. I am delighted to say that we have opened the way to make these two destinations one of the leading in the Mediterranean.

Today, among other things, Rovinj has the first five-star Design Hotel in Croatia – Hotel Lone, which is also one of the main investments in Croatian tourism in recent years, then Monte Mulini, which became a member of the Leading Hotels of the World consortium and a luxury all-suite hotel on the Island of St. Andrew, near Rovinj. Hotel Istra is known for its wellness centre with a Mediterranean theme and Hotel Eden has been regarded the best four-star hotel on the Adriatic for years. We have three premium resorts in Vrsar – Petalon, Belvedere and Koversada Apartments, which provided this segment of the Croatian tourist offer with a completely new quality dimension.

In 2013, once again, we have justified the title of the leading investor in the tourism industry in the country. We have completed our offer in the resort that this issue is dedicated to, Resort Amarin, so it reached the four-star level with a new swimming pool, apartments and restaurants. Hotels Lone and Eden got a new swimming pool, Eden has a new Wellness & Spa centre, and this autumn we start the renovation of the beach in the Lone Bay. All this, to provide you, our guests, with the best possible comfort and experience to remember.

Through this year's, sixth edition of mcm we'll guide you through the mentioned projects, but also many other interesting stories and events that we have prepared for you in Rovinj and Vrsar. Therefore, with a hope that mcm will become your guide through the destination; I wish you a warm welcome!

Tomislav Popović

CEO

Maistra d.d.

Turističko naselje Amarin Resort Amarin

Ukorak s vremenom

Keeping Up With The Times

Zelenilo, mnogo zelenila sljubljenog s plavetnilom Jadrana... I svijetle konture modernih apartmana kao koloritni kontrapunkt koji kao da dočarava istarski pejzaž. Zelene šume, maslinici, vinogradi i plavi beskraj namreškane morske površine što nas vabi da u nju uronimo a sve to kao nekim vezivom povezano bijelim istarskim kamenom, što su ga već Rimljani znali vješto utkati u pejzaž. Na nama je da ih slijedimo, oplemenjujemo modernim oblikovanjem, smjelim iskoracima u budućnost.

Uređenje apartmana u turističkom naselju Amarin tako nije postalo samo povećanje udobnosti, podizanje klase na četiri zvjezdice – postala je to dizajnerska igra oblikovanja prostora i objekata u tom prostoru. Igra koja ima svoju temeljnu zakonitost – udobnost gosta, dostupnost sadržaja i usredotočenost na užitak u prirodnom ambijentu.

„Kod projektiranja nam je bilo bitno stvoriti opuštenu sredinu, sredinu s atmosferom, u kojoj je boravak ugodan. U naselju su jasno odvojeni privatni i javni prostori te je gostima osigurana intima, ali u isto su im vrijeme dostupni svi zajednički sadržaji u naselju. Primjerice veliki bazenski kompleks, rekreacijski i sportski sadržaji, restorani, a opet na korak od apartmana i boravak u prirodi“ – kažu arhitekti naselja.

Apartmani

Smješteni su na blagoj uzvisini iznad mora, okruženi prekrasnim zelenilom i s neodoljivim pogledom na četiri kilometra udaljeni Rovinj, naj slikovitiji grad na Jadranu.

Uz 271 postojeći apartman sa četiri zvjezdice, podignuto je i 190 novih u istoj kategoriji. Brojke kazuju i mnogo i malo – 98 apartmana je za četiri osobe, 92 za šest osoba, a pet posto apartmana prilagođeno je osobama s invaliditetom.

U uređenje turističkoga naselja Amarin utrošeno je gotovo 20 milijuna eura, jedna je to od najvećih turističkih investicija na Jadranu u 2013. godini. Maistra tako nastavlja trend stalnih novih ulaganja u podizanje komfora i kvalitete svojih objekata, ili gradnju novih.

Greenery, lots of greenery blended with the blue Adriatic... And bright contours of modern apartments as a colourful counterpoint that seems to conjure up Istrian landscape. Green forests, olive groves, vineyards and blue infinity of the rippled sea surface that invites us to plunge into it and all of this connected with white Istrian stone as some binder, which even the Romans skilfully wove into the landscape. It is our mission to follow them, enrich the landscape with contemporary design, bold advances into the future.

Reconstruction of apartments in the Amarin resort has therefore not just become an advance in comfort, raising the class from two to four stars – it has become a designer game of shaping the space and facilities in that space; a game whose fundamental principle is – the comfort of the guest, availability of amenities and focus on the enjoyment of the natural surroundings.

While working on designing the village it was important to create a relaxing atmosphere, an atmospheric environment to make every stay very pleasant. Private and public spaces are well defined to ensure that guests have privacy and, at the same time, have access to all the communal facilities in the village. For instance, a large pool complex, the recreational and sport facilities, the restaurants are a few steps away from the apartments and the nature outdoors – say the architects.

Apartments

They are situated on a small hill overlooking the sea, surrounded by beautiful greenery and with a fascinating view of Rovinj, the most picturesque town on the Adriatic coast, four kilometres away.

Alongside the 271 existing four star apartments, there are 190 additionally built apartments in the same category. The numbers say a lot and a little – 98 apartments accommodate four people, 92 six and five per cent have been altered for people with invalidity.

Reconstruction of Resort Amarin cost almost 20 million euros; it is one of the major investments in tourism on the Adriatic in 2013. Thus



U novouređenim apartmanima gost može naći doista sve što poželi ili što mu može ustrebat. A jedan od tih „detalja“ svakako je terasa s koje „puca“ pogled na jedan od najljepših dijelova Mediterana, onaj dio koji je najbliži srcu Europe, kako to bi zapisano u jednom od prvih turističkih vodiča po Istri.

Dizajnerski potpis

Kako je projektant novih apartmana studio 3LHD, isti onaj koji je osmislio hotel Lone, to je i rukopis oblikovanja isti, pa neka rješenja u oblikovanju apartmana, ali ponajviše pristup odgovara primijenjenome u hotelu Lone.

Osim oblikovanja apartmana i oprema je originalna s vrlo dojmljivim rješenjima. Dio tih rješenja potpisuju autori i proizvođači iz Hrvatske poput studija Numen/for use, Bratović&Borovnjak, pa recimo Grupa – autori lampi *ILI_ILI*, a dio je pak, poput stolica koje je oblikovao Jasper Morrison ili stolaca i stolova *Rex* koje je oblikovao Niko Kralj iz inozemstva.

Apartmansko naselje je, kažu u 3LHD-u, oblikovano prije svega za obiteljski turizam, obitelji s djecom najčešći su gosti, ali dobro će se u njemu snaći i sportske ekipe, školske grupe i slično. Oblikovanjem apartmana i njihovim grupiranjem u prostoru arhitekti su nastojali postići intimnost prostora samih apartmana ali i međuprostorima između pojedinih

Maistra continues the trend of permanent new investments in improving the comfort and quality of its facilities, or building new ones.

The guests can find virtually anything they want or may need in the new apartments. One of these "details" is certainly a terrace with a view of one of the most beautiful parts of the Mediterranean, the part that is closest to the heart of Europe, as it was written in one of the first tourist guides through Istria.

Designer Signature

New apartments were designed by Studio 3LHD, the same that created Hotel Lone, therefore the design signature is the same, as are some solutions in shaping of the apartments, but their approach in particular corresponds to the one applied to Hotel Lone.

Aside from designing the apartments the accessories are original, with impressive solutions. Part of these solutions were made by designers and manufacturers from Croatia, like the studio NumenforUse, Bratović&Borovnjak and Grupa – the authors of *ILI_ILI* lamps and part, like the Jasper Morrison chair and Niko Kralj chairs and tables *Rex* came from abroad. The 3LHD say that the apartments village was primarily created for family tourism, families with children are the most frequent guests, but sports teams, school groups and similar will also manage well there.



skupina apartmana. Posebno se to odnosi na terase koje mogu biti sasvim skrivene, zatvorene, a opet mogu biti tipično mediteranske, gotovo povezane s ulicom. Tu su i terase na katovima, od kojih je jedan dio kuća okrenut prema otvorenom pogledu na rovinjski stari grad, pa je vizura s balkona senzacionalna.

Cijelo je naselje uronilo u mediteransku šumu i to mu daje dodatnu draž, a ispred svake grupe apartmana, koji primaju četvero ili šestero gostiju, nalazi se i nekoliko mreža za ležanje, što stvara intimnu atmosferu okućnice, kućnoga dvorišta. Grupe apartmana razlikuju se bojom, ali svaka je uz to predstavljena i likom neke karakteristične istarske životinje. Boškarin, istarska ovca, istarski magarac, ridogri gnjurac i pčela koje je nacrtala ilustratorica OKO, a cijeli vizualni identitet naselja razvili su Lana Cavar i Luka Predragović.

Designing the apartments and by grouping them in an area the architects endeavoured to achieve an intimacy of the space within the apartments themselves but also within the interspace of some apartment groupings. This is specially true for the terraces which can be totally hidden, enclosed, but can also be typically Mediterranean, almost connected to the street. And then there are terraces on few levels, with some houses turned towards an open view of the Rovinj old town, with a breath-taking view from the balconies.

The whole village has been sunk into a Mediterranean forest which adds to its charm, and in front of every group of apartments, which can put up four or six guests, there are a few net hammocks, creating an intimate atmosphere of a garden, of a courtyard. The apartment groups are set apart by colour and, furthermore, each is represented by a characteristic Istrian animal. A 'Boškarin' (a large white Istrian ox), a sheep, a donkey, red-necked grebe and bee, illustrated by OKO, and the whole visual identity of the village is developed by designers Lana Cavar i Luka Predragović.

Kamp

Turističko naselje Amarin okrenuto je prirodi. Logično je tada da je polovica naselja uređena kao moderan kamp sa 700 parcela na kojima se udobno može smjestiti 2100 gostiju, pa i pokoji više. Prostrani kamp s hladom maslina, borova i drugoga raslinja pravo je prirodno okruženje za one koji vole čuti šum povjetarca u krošnjama dok odmaraju u svojim pokretnim domovima ili jednostavnim šatorima. Bez gotovo ikakve betonske ili s tek minimalnim asfaltnim intervencijama u prirodu u kampu Amarin doista postajemo dio prirode. To je i pravi obiteljski kamp, mjesto gdje obitelji s djecom mogu bezbrižno uživati. Možda je i zato mnogo stalnih gostiju koji se godinama vraćaju u Amarin na svoje druženje s prirodom.

Zabava

Ulaganjem u Amarin nije obuhvaćen samo smještaj. Potpuno su uređeni ili temeljito preuređeni i mnogi sadržaji. Spomenimo na ovome mjestu da je potpuno preuređen ulaz i recepcija u naselje koji su postali funkcionalniji, moderniji i u skladu s novim kvalitetnim sadržajima u naselju.

Ispod apartmana, na putu do plaže uređen je kompleks s tri bazena ukupne površine 388 četvornih metara. Uz bazene nalaze se barovi, nedaleko pak restorani. Pansionski restoran može istovremeno primiti 240 gostiju i nudi buffet doručak i večeru. Restoran a la carte podijeljen je zapravo u dvije cjeline. Jednu predstavlja „Steakhouse i pivnica“. Za nešto jednostavnije obroke brine se pizzeria „Kandela“ s velikom terasom, a tu je još i – za one koji nemaju vremena, „Fast food“ te, uz market, „Pizza to go“ koju možemo „pokupiti“.

Osvježenje uz bazene nudi novouređeni „Pool bar“, na plaži je pak „Blue bar“, a u hladovini zelenila skrili su se „Garden bar“ i grill „Planika“. Slatka osvježenja možemo naći u slastičarnici „Barulma“. Uz „Fresh corner“ pored recepcije upotpunjena je ponuda osvježenja u Amarinu.

Navečer – bogatstvo zabavnih sadržaja i programa uz živu glazbu, karaoke, zabavne igre s gostima...ili pak odlazak brodom ili autobusom do Rovinja, u šetnju njegovim milenijskim uličicama, na kušanje pravih gastronomskih izazova u Kantonon, originalni vinski podrum koji je zadržao patinu starih vremena.

Camp

Resort Amarin is turned to nature. Logically, half the resort is constructed as a modern campsite with 700 pitches that can accommodate 2,100 guests, or even a few more. A spacious campsite with the shade of olive trees, pines and other vegetation is a genuine natural environment for those who like listening to the sound of breeze in the trees while resting in their mobile homes or tents. Almost without any concrete or with only minimal asphalt interventions into nature at the Amarin camp we truly become a part of nature. It's a family camp, a place where families with children can enjoy at ease. Maybe that's the reason why, for years, many regular guests keep coming back to Amarin for their get-together with nature.

Entertainment

The investment in Resort Amarin did not cover accommodation only. Many facilities were fully refurbished or thoroughly renovated, as well. Let us mention that the resort entrance and reception were completely refurbished and have become more functional, modern and in line with the new quality amenities at the resort.

Below the apartments, on the way to the beach, a complex with three pools with the total area of 388 square meters was built. There are bars near the pools, and not far away restaurants. Our restaurant can receive 240 guests and offers a buffet breakfast and dinner. A la carte restaurant is actually divided into two parts. One is the "Steakhouse and Pub" and the offer is clear from the name. Pizzeria "Kandela", with a large terrace, is a place where guests can order somewhat simpler meals, and there is also – for those who pressed for time "Fast food" and "Pizza to go" that can be "picked up" near the supermarket.

The newly-renovated "Pool bar" offers refreshments by the pools, there is the "Blue Bar" on the beach, and the "Garden Bar" and "Planika" grill are hidden in the shade of greenery. Sweet refreshments can be found at the "Barulma" pastry shop. The "Fresh Corner" next to the reception completes the Amarin refreshments offer.

In the evening – a wealth of entertainment and programs with live music, karaoke, fun games with the guests... or a trip to Rovinj by boat or bus, going for a walk along its millennium streets, tasting genuine gastronomic challenges at the Kantonon, original wine cellar that preserved the patina of old times.



Aktivan odmor

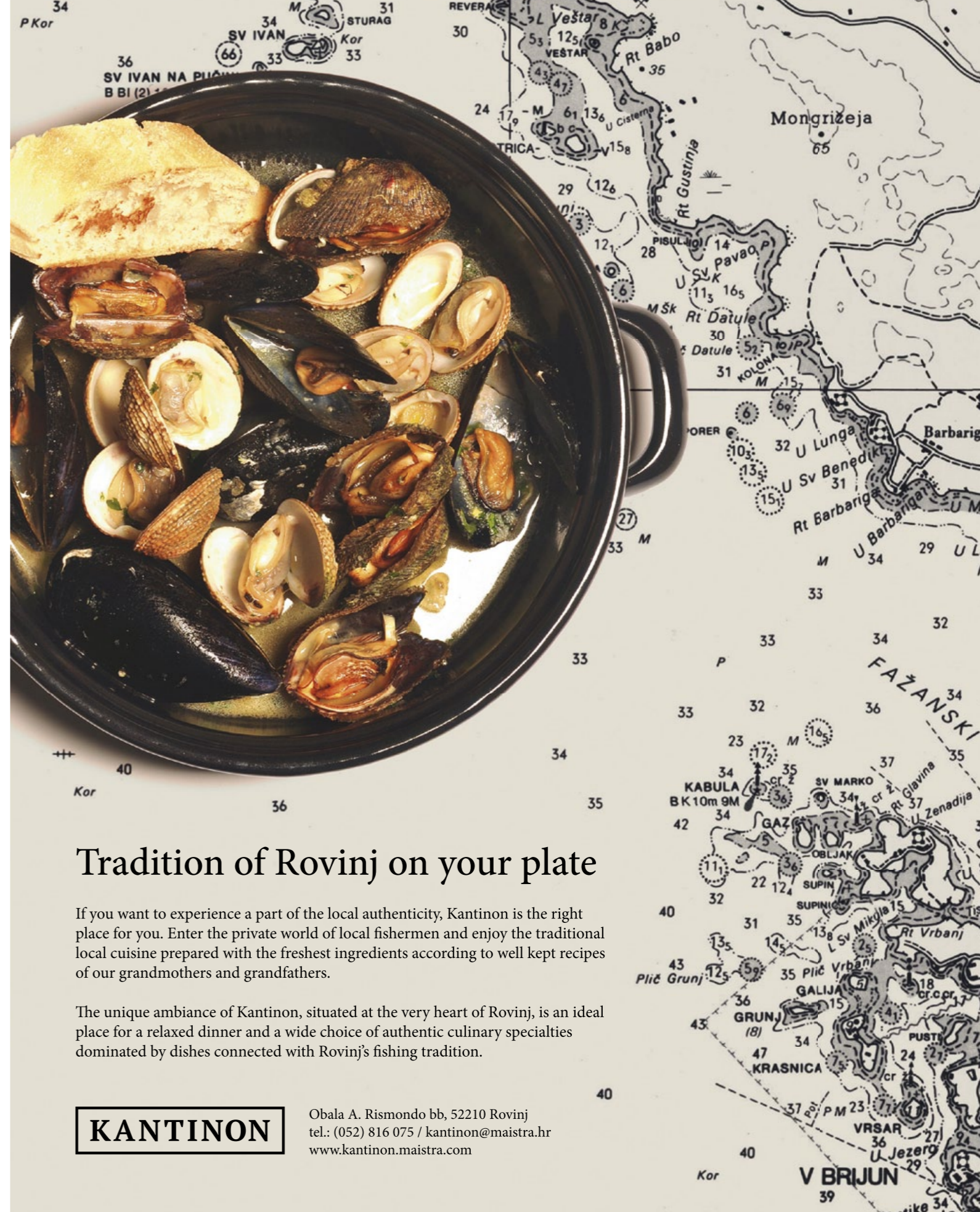
Naselje Amarin u sustavu Maistre prati jedna laskava titula – naselje s najboljom animacijom. Nećemo vam otkrivati što se sve nudi jer grupa vrhunskih animatora stalno inovira sadržaje, ali reći ćemo vam da u Amarinu animacija traje od jutra do večeri i da je namijenjena svim dobnim skupinama i najrazličitijim interesima. Naravno, sve ovisi o izboru gosta, pa i to da se jednostavno prepusti ljenčarenju, ako mu to paše. Ljenčariti može na prekrasnoj plaži koja leži točno nasuprot Rovinju. Možete izabrati stjenoviti dio koji je kao stvoren za izlaganje suncu, betonski uređeni dio ili pak plažu s kamenčićima koju najradije biraju mladi. Obitelji s djecom najčešće će pak koristiti pješčanu plažu kao stvorenu za obiteljski boravak uz more. More, kupanje u čistome prozirnome moru koje nam jamči i visoko podignuta plava zastava – jamac kakvoće mora i usluga na kupalištu.

Animacija, kupanje i razbibriga dio su aktivnoga odmora. Ma i povremeno lješkarenje, prvih dana odmora – dok se ne oslobodimo stresa kojega smo nakupili kroz godinu. A onda – sport. Punjenje baterija, lagano zatezanje mišića na čistome zraku u zelenom okruženju turističkog naselja Amarin. Mnogo je mogućnosti upravo za bavljenje sportom, čak osam teniskih terena, škola tenisa, tereni za mali nogomet, košarku, odbojku, odbojku na pijesku, bočalište, stolovi za stolni tenis. Gotovo mali olimpijski park! Spomenimo i školu tenisa, ali i školu jedrenja i surfanja, školu ronjenja nedaleko naselja... Najam bicikala, pedalina, sandolina, čamaca, jet skija... A nakon svih aktivnosti posjet salonu za masažu predstavlja pravi završetak dana punog aktivnosti. Ili je možda pravi završetak ispijanje koktela na terasi ili uz more, slušajući čavrljanje njegovih valova... I jedno i drugo jednako je privlačno pa zašto ne – oboje. U ovom komadiću raja na istarskoj obali, s kulisom prekrasnoga Rovinja u pozadini.

Active Holidays

Resort Amarin bears the title of the resort with best animation in the Maistra company. We cannot disclose everything on offer because a group of top animators keeps innovating activities. But we will tell you that animation lasts from morning to evening at the Amarin resort and that it is intended for all age groups and different interests. Of course, it all depends on the guest's choice, even if it is just idling, if it pleases him or her. You can idle on a beautiful beach, which lies directly opposite the town of Rovinj. You can choose a rocky part, perfect for sunbathing, a concrete landscaped area, or a gravel beach preferred by the young. Families with children will most often spend time on the sandy beach, perfect for a family holiday by the sea. The sea, swimming in transparent clean water that is marked with a high raised blue flag – the guarantee of quality of water and services on the beach.

Animation, swimming and recreation are a part of an active holiday. Oh, and occasional idling, especially during the first days of the holiday – until we release the stress that we have accumulated over the year. And then – sport; charging batteries, gentle muscles tightening in the fresh air in the green surrounding of the Amarin resort. There are many sport options, eight tennis courts, a tennis school, five-a-side football, basketball, volleyball, beach volleyball, table tennis courts, a bocce alley. Virtually a small Olympic Park! Let us mention a tennis school, and a sailing and surfing school, a diving school near the resort... Rent bicycles, pedal boats, beach canoes, boats, jet skis... And after all the activities a visit to massage parlour is a perfect end of a day full of activities. Or maybe the perfect ending is sipping cocktails on the terrace or by the sea, listening to the chatter of the waves... Both are equally attractive, so why not – both; in this piece of heaven on the Istrian coast, with the beautiful Rovinj in the background.



Tradition of Rovinj on your plate

If you want to experience a part of the local authenticity, Kantinon 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 Kantinon, 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

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MONTE MULINI U DRUŠTVU VODEĆIH HOTELA SVIJETA

Prestizžno članstvo u The Leading Hotels of the World (LHW) zasluženno je priznanje koje nosi luksuzni boutique hotel Monte Mulini iz Rovinja, otvoren 2009. godine. Svjetska hotelijerska organizacija osnovana 1928. godine sa sjedištem u New Yorku danas obuhvaća 430 najluksuznijih hotela diljem zemaljske kugle, koji su se, kako bi ušli u tako odabrano „društvo“, morali sami prijaviti. Ipak, kako bi njihova prijava ušla u razmatranje, moraju pripadati u rang najluksuznijih hotela s pet zvjezdica, zadovoljavati najviše hotelske standarde usluge, smještaja, ponude i kvalitete hrane i pića te kvalitete zaposlenog osoblja.

Usred mediteranske park šume, nadomak moru i Rovinju

Od samoga osnutka kada je u hotel investirano gotovo 200 milijuna kuna, uprava i djelatnici hotela Monte Mulini neprestano se trude kako bi dosegli i zadržali taj nivo. Arhitekturu potpisuje renomirani arhitektonski studio Wimberly Allison Tong & Goo, isti oni koji su osmislili hotele grupacije Ritz-Carlton, Hilton, Le Meridien, One & Only, Four Seasons i Kempinski. Svojim su potpisom i Maistrin hotel Monte Mulini svrstali uz bok svjetskim hotelima čija su imena već desetljećima upisana na karte svjetskih „top class“ putnika.

HOTEL MONTE MULINI HAS BECOME THE LEADING HOTEL OF THE WORLD

Prestigious membership in The Leading Hotels of the World (LHW) has rightfully been awarded to the luxury boutique Hotel Monte Mulini in Rovinj, opened in 2009. This world hospitality organization was founded in 1928 in New York and it now includes 430 five-star hotels around the globe, which, in order to enter such selected "company" had to apply themselves. However, in order for their application to be taken into consideration, they had to belong to the class of the most luxurious five-star hotels, meet the highest hotel standards of service, accommodation, supply and quality of food and beverages and quality of staff.

Surrounded by a Mediterranean Forest Park, near the sea and Rovinj

From the very beginning, when the hotel investment mounted to nearly 26 mil EUR, the management and staff at the Monte Mulini have continually strived to reach and maintain that level. Architecture is signed by a renowned architectural studio Wimberly Allison Tong & Goo, people who designed hotels from the Ritz-Carlton group, Hilton, Le Meridien, One & Only, Four Seasons and Kempinski. Their signature enabled Maistra's Monte Mulini to rank alongside the world's hotels whose names have been inscribed in the map of the world's "top class" passengers for decades.

Monte Mulini se nalazi na atraktivnoj lokaciji uz samu morsku obalu, okružen je zelenilom mediteranske vegetacije i park šumom Zlatni rt s jedinstvenim botaničkim vrstama. Hotel svojim gostima i posjetiteljima nudi odmor u 99 luksuzno opremljenih soba i 14 apartmana s pogledom na more i staru jezgru grada Rovinja, Art Wellnes & Spa centar s bogatom ponudom sauna, bazena, masaža i aromamasaža, dva fine dining restorana – Wine Vault koji nudi 600 vrsta vina i pjenušaca i Mediterraneo s vrhunskom gastronomskom ponudom.

„Za Maistru i hotel Monte Mulini uvrštavanje u ponudu LHW-a, koji se smatra garancijom kvalitete za luksuzne hotele, još je jedna potvrda iznimnog statusa hotela Monte Mulini u Hrvatskoj, ali i u regionalnoj turističkoj ponudi. Rezultat je to prije svega izvanrednog zalaganja cjelokupnog tima hotela. Od otvaranja hotela u ožujku 2009. kontinuirano radimo na kvaliteti ponude i usluge, kako bismo zadovoljili najviše zahtjeve naših gostiju. Ovo članstvo je samo nagrada za naš rad koja nas dodatno motivira i pokazuje da idemo u pravom smjeru“, izjavio je Tomislav Popović, direktor Maistre, nakon osvajanja još jednog u nizu prestižnih priznanja koja potvrđuju ostvarenje sna svakog uspješnog hotelijera.

Hotel Monte Mulini is located in an attractive location near the sea, surrounded by green Mediterranean vegetation and Zlatni rt forest park with unique botanical species. Hotel offers its guests and visitors a holiday in one of 99 luxuriously furnished rooms and 14 suites with views of the sea and the old town of Rovinj, Art Wellness & Spa centre with a wide range of saunas, swimming pools, massages and aroma massages, two fine dining restaurants – the Wine Vault which offers 600 wines and champagnes and the Mediterraneo restaurant with a top gastronomic offer.

"For Maistra and the Monte Mulini, inclusion in the LHW offer, which is considered to be a guarantee of quality for five-star hotels, is another confirmation of the exceptional status that the Monte Mulini has in Croatia, but also in the regional tourist industry. It is primarily the result of an extraordinary commitment of the entire hotel team. Since the opening of the hotel in March 2009 we have continuously been working on the quality of offer and service, in order to meet the highest demands of our guests. This membership is just a reward for our work, which further motivates us and shows that we're going in the right direction" said Tomislav Popović, Maistra CEO, after winning yet another in a series of prestigious awards that confirm a dream come true of every successful hotelier.



MAISTRINI HOTELI NA LISTI NAJBOLJIH HOTELA PREMA TRIPADVISORU

PRIZNANJA KOJA RADUJU I OBAVEZUJU

Da je kvaliteta usluge prepoznata, a ponuda Maistrinih hotela i više nego zadovoljavajuća dokaz je i nagrada Travelers' Choice 2013. TripAdvisor, najveći svjetski internetski portal za putovanja, objavio je popis hotela koji su dobili tu prestižnu nagradu, a među najboljih 25 hotela u Hrvatskoj proglašeni su Maistrini hoteli Monte Mulini, Lone i Istra.

„Ovo je već jedanaesta godina kako TripAdvisor dodjeljuje Travelers' Choice nagrade najboljim turističkim objektima u svijetu. U ovogodišnjem glasovanju obuhvaćeno je više od 650 000 hotela, a nagrađeno je više od 6000 smještajnih objekata iz osamdeset i dvije države i devet regija. Postoji nekoliko kategorija prema kojima se biraju pobjednici a to su: „Najbolji hoteli“, „Najluksuzniji smještaj“, „Najpovoljnija ponuda“, „Najbolja usluga“, „Najbolji mali hoteli“, „Najbolji pansioni i odmorišta“. Na taj način putnici diljem svijeta temeljem milijuna komentara, ocjena i mišljenja prikupljenih u jednoj godini prosuđuju o konačnom rezultatu. TripAdvisor još jednom sa zadovoljstvom objavljuje popis najboljih smještaja sastavljen u skladu s ocjenama koje su dali oni čije je mišljenje najvažnije – gosti“, objašnjava Barbara Messing, direktorica marketinga TripAdvisora.

MAISTRA HOTELS ON TRIPADVISOR'S TOP HOTELS LIST

RECOGNITION THAT DELIGHTS AND BINDS

Another confirmation of recognized quality of service and a more than satisfactory offer at Maistra hotels is the Travelers' Choice Award 2013. TripAdvisor – the world's largest travel website has published a list of hotels that have received this prestigious award, and Maistra's Monte Mulini, Lone and Istra are among the "Top 25 Hotels in Croatia".

"This is the eleventh year that TripAdvisor awards Travelers' Choice awards to the best tourist facilities in the world. This year's ballot included more than 650 000 hotels, and awarded more than 6000 accommodation facilities from eighty-two countries and nine regions. The competition includes several categories: 'Top Hotels', 'Best Luxury Hotels', 'Best Bargain Hotels', 'Top Hotels for Service', 'Best Small Hotels', 'Best B&B and Inns'. In this way, travellers around the world decide on the final outcome through millions of comments, ratings and reviews collected in a year. TripAdvisor is once again pleased to announce the list of the best accommodation created in accordance with the ratings given by those whose opinion is the most important – guests", Barbara Messing, marketing director at TripAdvisor, explains.



„Upravo su mišljenja milijuna putnika ono što ove nagrade čine posebnima, budući da pomažu drugima saznati za hotele koji su omiljeni među putnicima – u svim cjenovnim kategorijama i svim dijelovima svijeta“. Hotel Lone i Istra proglašeni su među 25 najboljih hotela u Hrvatskoj u kategoriji „Najbolji hoteli“, dok je Monte Mulini proglašen jednim od najboljih u kategorijama „Najbolji hoteli“, „Najluksuzniji smještaj“ i „Najbolja usluga“.

„Boravak je bio besprijekoran, soba je bila prostrana i bez mane, s pogledom na prekrasnu luku. Osoblje hotela bilo je jako ljubazno, profesionalno, uslužno i pristupačno. Jeli smo u restoranu Wine Vault zadnje večeri boravka kada je bila naša godišnjica braka: hrana je bila jako fina, karta vina beskonačna (doslovno!), a osoblje uslužno i na raspolaganju, ali ne i prenapadno...“, komentar je gosta iz Brightona (UK) koji je nedavno odsjeo u hotelu Monte Mulini na TripAdvisoru. TripAdvisor najveća je svjetska mrežna zajednica putnika koja na globalnoj razini broji više od 60 milijuna posjetitelja godišnje i više od 75 milijuna kritika i mišljenja. Zadovoljan gost koji će u svoja putnička iskustva upisati nezaboravne trenutke boravka u našem hotelskom smještaju – vizija je svih Maistrinih hotela.

"It is the opinion of millions of passengers what makes these awards special, since they help others find hotels that are preferred among travellers – in all price categories and all parts of the world." Hotels Lone and Istra were listed among the 'Top 25 Hotels in Croatia', while the Monte Mulini was chosen as one of the best in the categories of 'Top Hotels', 'Best Luxury Hotels' and 'Top Hotels for Service'."

"The stay was perfect; the room was spacious and flawless with a view of a beautiful harbour. The hotel staff was very friendly, professional, helpful and open. We ate at the Wine Vault restaurant the last night of our stay, it was our wedding anniversary: the food was delicious, the wine list infinite (literally!), and the staff was helpful and available, but not too loud..." a guest from Brighton (UK) who has recently stayed at the Monte Mulini commented on TripAdvisor. TripAdvisor is the world's largest online community of travellers that has more than 60 million visitors per year worldwide and more than 75 million reviews and opinions. A satisfied guest who will enter unforgettable moments of the stay at our hotel in their travel experience – this is a vision of all Maistra hotels.



HOTEL LONE:

SVJETSKE NAGRADE I PRIZNANJA

Najnoviji Maistrin hotel, Lone, od meritornih je svjetskih organizacija primio niz nagrada i priznanja postavši već sada jednim od najprestižnijih hotela na Jadranu.

Samo se šest hotela godišnje može pohvaliti prestižnom titulom najboljeg kongresnog hotela u regijama Europe, Afrike, Ujedinjenog Kraljevstva, Arabije, Amerike i Azijskog Pacifika, izabranih kao The Best hotels u organizaciji International Hotel Awards, što se dodjeljuje s ciljem prepoznavanja izvrsnosti u svjetskoj industriji turizma. Hotel Lone u Rovinju jedan je od njih. Međutim, ovo nije jedina nagrada koju je 2012., samo godinu dana nakon otvorenja, osvojio. Na svečanoj dodjeli nagrada britanskog časopisa „Sleeper“, 15. Sleep eventu u Londonu, hotel Lone odnio je, između dvije stotine prijavljenih hotela, laskavu titulu arhitekture godine u kategoriji novoizgrađenih hotela. Riječ je inače o jedinom međunarodnom hotelskom događanju koje je u potpunosti posvećeno dizajnu, razvoju i arhitektonskoj izvrsnosti. Na natjecanju su sudjelovali mnogi svjetski poznati hotelski brandovi, pa nas uspjeh Maistrinog hotela Lone još više raduje.

HOTEL LONE:

WORLD AWARDS

The latest Maistra hotel, the Lone, has received a number of awards from the expert world organizations and already become one of the most prestigious hotels on the Adriatic coast.

Annually, only six hotels can boast the prestigious title of the Best Convention Hotel in the regions of Europe, Africa, the United Kingdom, Arabia, the Americas and Asia Pacific, selected as The Best Hotels in the organization of International Hotel Awards, which award recognition of excellence in the global tourism industry. Hotel Lone in Rovinj is one of them. However, this is not the only award it won in 2012, just a year after opening. At the award ceremony of the British magazine "Sleeper", the 15th Sleep event in London, in the competition of two hundred hotel applicants, Hotel Lone won the flattering title for architecture of the year in the category of newly-built hotels. This is the only international hotel event which is fully dedicated to design, development and architectural excellence. Many world-renowned hotel brands participated in the competition so the success of Maistra's Hotel Lone makes us even happier.



Savršena jednostavnost

Hotel Lone djelo je arhitektonskog studija 3LHD, čija je osnovna misao vodilja – jednostavnost. Harmonija funkcionalnosti i dizajna ne otkriva gostu kako se iza čistih linija nalazi cijeli proizvodni pogon s više od stotinu radnika koji omogućavaju ugodan odmor u savršenom skladu interijera i eksterijera hotela. Neki od najpoznatijih hrvatskih umjetnika poput Ivane Franke i Silvia Vujičića, dizajnerska grupa "Numen/for use", modne dizajnerice iz studija „I-gle“ i „Studia Kappo“ učinili su sve kako bi se u potpunosti doživjelo pravo remek-djelo.

Nagrada u pravim rukama

Hotel Lone otišao je i korak dalje. Nagrada najboljeg europskog kongresnog hotela s pravom mu je pripala – centralna dvorana hotela, koja se može podijeliti u tri manja dijela prima 650, a ostalih devet dvorana od 15 do 50 sudionika. Tehnička opremljenost dvorane, kvaliteta usluge, svi popratni sadržaji poput wellness i spa centra površine 1700 četvornih metara, noćnog kluba, dva fine dining restorana, see food bara, dječjeg kluba, tematskih barova, ali prije svega 248 smještajnih jedinica s pogledom na more, od čega 236 soba, 11 apartmana i jednim predsjedničkim apartmanom veličine 129 četvornih metara razlog su komplimentata žirija natjecanja koji smatraju kako je Lone „izvanredan primjer arhitekture na istarskoj obali“.

Perfect Simplicity

Hotel Lone is the work of the 3LHD architectural studio, whose guiding principle is – simplicity. The harmony of functionality and design does not reveal to the guest that behind the clean lines there is a full production facility with more than a hundred workers who provide a pleasant holiday in perfect harmony of the hotel interior and exterior. Some of the most famous Croatian artists, such as Ivana Franke and Silvio Vujičić, "Numen/for use" design group, fashion designers from the "I-gle" studio and "Studio Kappo" enabled the complete experience of a real masterpiece.

Award in the Right Hands

Hotel Lone went a step further. It rightfully took the Best European Convention Hotel award – the hotel central hall, which can be divided into three smaller parts, can receive 650, and the other nine halls from 15 to 50 participants. Technical equipment of the hall, quality of service, all supporting facilities, such as the wellness and spa with an area of 1700 meters, a nightclub, two fine dining restaurants, a seafood bar, children's club, themed bars, but above all 248 accommodation units with a view of the sea, of which 236 rooms, 11 suites and one presidential suite of 129 square meters; these are the reasons that the competition jury complimented the Lone, considering it "an outstanding example of architecture on the Istrian coast."

Razgovor: Ana Rucner
An interview: Ana Rucner

Imam lavovski tempo

I Keep up the Lion's Pace



Posebno sam u hotelu Lone uživala u sobi s vanjskim grijanim bazenom u kojem bih mogla ležati danima...

Zagrepčanka Ana Rucner odrasla je u obitelji uglednih klasičnih glazbenika. Majka Snježana solo je violončelistica Hrvatskog narodnog kazališta u Zagrebu, a otac Dragan je solo violist u Zagrebačkoj filharmoniji. Brat Mario također je violist. Svoj glazbeni put Ana je započela u sedmoj godini, kada počinje pohađati glazbeno učilište „Elly Bašić“ u Zagrebu, u klasi profesorice Dobrile Berković–Magdalenić. Deset godina kasnije, upisuje studij na Muzičkoj akademiji u Zagrebu, gdje studira u klasi profesora Željka Švaglića i Krešimira Lazara. Diplomirala je 2005. godine s odličnim uspjehom.

Tijekom cjelokupnog školovanja Ana pohađa brojne glazbene seminare i surađuje s vrhunskim profesorima glazbe, poput Menachema Meira, Gustava Neive Tavaresa, Dmitrija Millera, Davida Grigoriana, Vladimira Perlina i drugih. Od malena sudjeluje i na mnogobrojnim domaćim i međunarodnim natjecanjima („Rudolf Matz“, „Antonio Janigro“ i dr.), na kojima postiže zapažene rezultate. Godine 1999., na međunarodnom natjecanju Giovanni violoncellisti, u Italiji, osvaja prestižnu titulu posebno zapaženog violončeliste – dodijeljena joj je Diploma di merito.

At Hotel Lone I particularly enjoyed the room with an outdoor heated swimming pool, where I could lie for days...

Ana Rucner from Zagreb grew up in a family of distinguished classical musicians. Her mother Snježana is a solo violoncellist at the Croatian National Theatre in Zagreb, and her father Dragan is a solo violist at the Zagreb Philharmonic. Her brother Mario is also a violist. Ana began her musical journey when she was seven, when she started attending the "Elly Bašić" music educational institution in Zagreb, in the class of Professor Dobrila Berković–Magdalenić. Ten years later, she enrolled the Music Academy in Zagreb, where she studied under professor Željko Švaglić and Krešimir Lazar. She graduated in 2005 as an excellent student.

Throughout her education, Ana attended numerous music seminars and worked with renowned music professors, such as Menachem Meir, Gustavo Neiva Tavares, Dmitri Miller, David Grigorian, Vladimir Perlin and others. From an early age, she has participated in numerous national and international competitions ("Rudolf Matz," "Antonio Janigro" etc.), where she achieved remarkable results. In 1999, in the Giovanni violoncellisti international competition, Italy, she won the prestigious title of an especially notable cellist – and was awarded the Diploma di Merito.





Zahvaljujući električnom čelu, Ana počinje graditi svoj prepoznatljiv, nov i moderan glazbeni stil, kako bi približila klasičnu glazbu i mlađoj publici.

Upravo taj stil, kao i repertoar koji se temelji na mješavini klasične, moderne i etno-glazbe, čini Anu jedinstvenom i prepoznatljivom instrumentalisticom diljem svijeta. Njeni nastupi, atraktivno nadograđeni osebnim i temperamentnim scenskim nastupom, taj Anin glazbeni način postao je vrhunski čin suvremene hrvatske produkcije u svijetu. Sve to rezultiralo je mnogobrojnim uspješnim solističkim nastupima, uz pijanističku pratnju ili orkestar, u koncertnim i sportskim dvoranama na svim kontinentima.

Ana je li Vaš odabir čela kao instrumenta bio „sugeriran“ činjenicom da je i Vaša majka istaknuta čelistica?

– Divim se majci oduvijek i vjerujem da sam podsvjesno htjela biti poput nje. Ona je moj najveći uzor u životu.

Vaši koncerti i nastupi ispunjeni su s mnogo energije i emocija, bez obzira radi li se o „malim nastupima pred nekoliko stotina slušatelja“ ili o velikim koncertnim spektaklima. Jeste li i inače u životu takvi ili energija eruptira samo u dodiru s čelom i notama?

Thanks to the electric cello, Ana has started building her own distinctive, new and modern music style to bring classical music closer to the younger audience.

It is this style and repertoire, which is based on a mixture of classical, modern and ethnic music that makes Ana a unique and recognizable instrumentalist worldwide. Her performances, attractively upgraded with a peculiar and temperamental stage performance, Ana's music manner, became the leading act of contemporary Croatian production in the world. All of this has resulted in numerous successful solo performances, with piano or orchestra accompaniment, in concert and sport venues throughout the world.

Ana, was your selection of the cello as an instrument "suggested" by the fact that your mother is a prominent cellist?

– I have always admired my mother and I believe that I subconsciously wanted to be like her. She is the biggest role model in my life.

Your concerts and performances are filled with a lot of energy and emotion, no matter whether they are "small appearances in front of a couple hundred listeners" or large concert spectacles. Are you like that

– O da, posebna je to energija na sceni, čak se usudim reći da se transformiram u jednu drugu ženu, punu emocija, divlje strasti i neopisive slobode. Imam veliku sigurnost i samopouzdanje na sceni, dok sviram. U privatnom je životu ipak malo drugačija priča, ha.

Imate li nekoga svog autora, kompozitora i ako da, zašto?

– Od klasičara obožavam Brahmsa, Beethovena i Dvoržaka. Svaki je jedinstven na svoj način.

S druge strane, obožavam Michael Jacksona... uz njegove sam pjesme odrasla i svaki put se naježim kada čujem njegov glas.

Kako birate repertoar, slažete li koncertnu listu prema zemlji u kojoj održavate koncert ili slijedite „projekt“ kojega provodite?

– Repertoar znam mijenjati i na samom koncertu. To si mogu dopustiti jer imam uvježbanu tehničku ekipu koja me prati na svakom koncertu i koja poznaje moj repertoar. Bitno mi je da je publika zadovoljna i ako nešto i promijenim, skratim ili dodam, to je najčešće zbog njih. Naravno, poštujem i tradiciju zemalja u kojima gostujem i uvijek imam pripremljenu njihovu autohtonu skladbu.

Nastupali ste u brojnim zemljama, diljem svijeta, u najvećim i najpoznatijim dvoranama. Koji biste koncert posebno izdvojili?

– To je teško reći... svaki koncert koji sam odsvirala, kao i dvorana u kojoj sam gostovala ostali su mi u lijepom sjećanju... Austrija, Italija, Turska, Grčka, Izrael, Skandinavija, Azija ... Svuda je moje gudalo sviralo ;).

Turistički film „Oda radosti“, kojim se reklamira hrvatski turizam, nastao prema vašoj ideji, proglašen je najboljim turističkim filmom. Kako je bilo raditi na tom filmu i kakav je osjećaj dobiti takvu nagradu?

– Prekrasno je dobiti nagradu za tako nešto. Moja je ideja bila da u filmu pokažemo najbolje hrvatsko što je usporedivo s europskim vrijednostima. Zato smo uzeli Beethovena kao neosporno, za mene, najveće ime glazbe, njegovu Odu radosti, koja je zapravo simbol Europe, i dodali im najveće hrvatske glazbene vrijednosti – Zagrebačku filharmoniju i zbor Ivan Goran Kovačić. Uz njih, i moja malenkost, koju ipak zna dobar dio svijeta, što se glazbenog dijela tiče, o kojem sam, nekako, osjećala da ja trebam brinuti. Uz sve to idu, naravno, prekrasni motivi Hrvatske i oni vrhunske svjetske vrijednosti. Kultura je jako vrijedna, ona daje snažne poruke i poanta je tih poruka i tu energiju prenijeti na druge, kako tijekom klasičnoga koncerta, tako i tijekom nastupa u svrhu promocije Hrvatske.

Vrhunska ste svjetska violončelistica s jako puno profesionalnih obaveza, ali očito je da ste posao ambasadorice turizma Hrvatske prihvatili s mnogo odgovornosti i aktivnog sudjelovanja te s puno uložene energije.

– Mislim kako svakom umjetniku treba biti velika čast da mu se pruži mogućnost predstavljati svoju zemlju, dakle, svoju Hrvatsku. Iznimno

in real life or does the energy erupt only in contact with the cello and notes?

– Oh yes, special energy erupts on stage, I even dare say that I am transformed into another woman, full of emotion, wild passion and indescribable freedom. I feel a high level of protection and confidence on stage, while playing. It's a somewhat different story in private life, huh.

Do you have your own author, composer, and if so, why?

– As for classical authors, I love Brahms, Beethoven and Dvorák. Each is unique in his own way.

On the other hand, I love Michael Jackson... I grew up with his songs and every time I hear his voice I get goose bumps.

How do you choose your repertoire, do you create your concert list depending on the country where the concerts is held, or do you follow the "project"?

– Sometimes I change the repertoire at the concert. I can afford it because I have a well-rehearsed technical team that accompanies me to every concert and knows my repertoire. The important thing is that the audience is happy and when I do change, cut or add something; it is usually because of the audience. Of course, I respect the tradition of the host countries so I always prepare their original composition.

You have had performances in many countries around the world, at the greatest and most famous venues. Which concert would you single out?

– It's hard to say... every concert I played, as well as every hall where I performed, are my fond memories... Austria, Italy, Turkey, Greece, Israel, Scandinavia, Asia... My fiddle has played music everywhere ;).

Tourism film "Ode to Joy", which advertises Croatian tourism, created following your idea, was voted the best tourism film. How did you feel working on that film, and what does it feel like to get such an award?

– It is wonderful to receive an award for something like that. My idea was to show the best of Croatia that could be compared to European values. So we chose Beethoven as an undisputed, for me, the biggest music name, his Ode to Joy, which is actually a symbol of Europe, and added them the greatest Croatian musical values – the Zagreb Philharmonic Orchestra and Ivan Goran Kovačić Choir. Along with them, myself, whom a good part of the world has been acquainted with, as for the musical part, so I felt that I needed to take charge of it. Naturally, beautiful motifs of Croatia and those of top world value accompany this. Culture is very valuable, it conveys strong messages and the point of these messages is to transfer that energy to others, at the classical music concert and at performances to promote Croatia likewise.



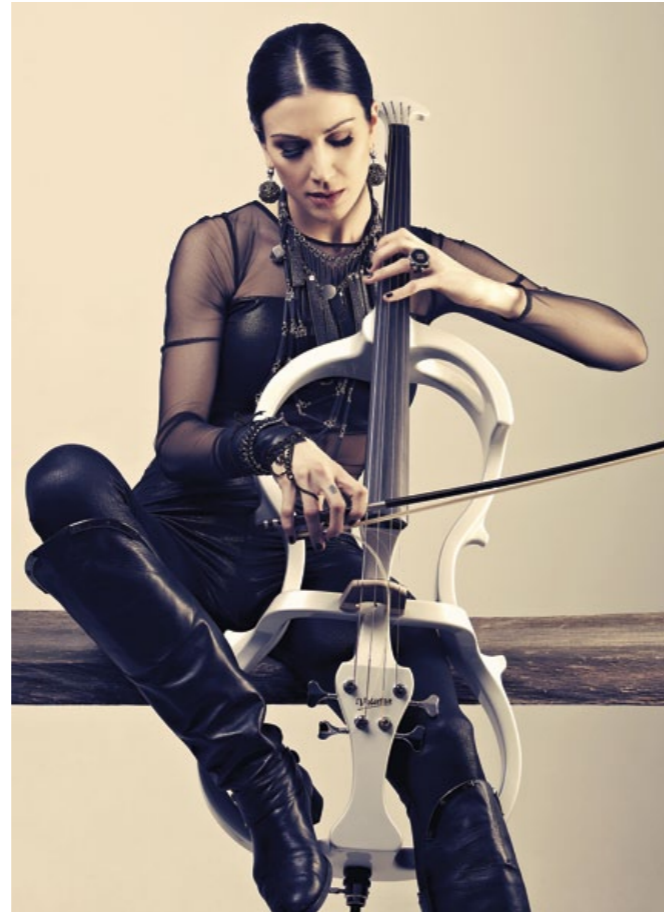
mi je drago da je inicijativu, koja je krenula s Turističkom zajednicom Grada Zagreba, prepoznala Hrvatska turistička zajednica s kojom evo, prema mojoj procjeni, iznimno uspješno surađujem, a na kraju krajeva, evo dolaze i svjetska priznanja koja visoko vrjednuju tu suradnju. Kakvo je to zadovoljstvo, zar ne?

Može li i koliko cross over ili Vaš način izvođenja glazbe približiti klasičnu glazbu širem krugu mladih?

– Klasična glazba privlači zreliju publiku, dok su mlađe generacije više okrenute nekim drugim „svjetovima“. I to je potpuno normalno. Zato smatram da miješanje klasične glazbe s nekim drugim žanrovima (bližim onoj mlađoj publici) može itekako izazvati interes i približiti tu glazbu mlađoj generaciji.

Veći dio godine ste na putu, kada nalazite vremena za uvježbavanje novih djela, za obitelj, za nastupe s bratom i roditeljima kao Rucner kvartet?

– Zaista imam lavovski tempo, ali nekako sam uspjela sve posložiti. Često vježbam i po zračnim lukama između letova – da stvarno, nije smiješno! Kada sam u Zagrebu, nastojim se držati rasporeda koliko god je moguće, ali uvijek na prvo mjesto stavljam sina i ništa ne može biti važnije od njega. On je moja inspiracija za sve što radim i stvaram, i zato mogu biti uspješna, jer imam svoju malenu zvijezdu vodilju.



You are a top world cellist with many professional obligations, but it is obvious that you have accepted a job as an ambassador of Croatian tourism with a lot of responsibility, active participation and a lot of energy.

– Well, I think every artist should be honoured to have the opportunity to represent their country, my Croatia. I am very pleased that the initiative that started at the Zagreb Tourist Board was recognized by the Croatian National Tourist Board, with which I collaborate extremely successfully, in my opinion, and ultimately, worldwide recognition that highly evaluates this cooperation has arrived, as well. What a pleasure it is, wouldn't you agree?

Can the cross over or your way of performing music bring classical music closer to a wider range of young people and to what extent?

– Classical music attracts a more mature audience, while the younger generations are more rooted in some other "worlds". And it's completely normal. So I think that mixing classical music with some other genres (closer to those of a younger audience) can definitely spark interest and bring the music closer to the younger generation.

Most of the year you are travelling; when do you find the time for practicing new works, for family, for performances with your brother and parents as the Rucner Quartet?



Je li Vam atraktivan izgled pomogao u karijeri ili u popularnosti? Je li to uopće bitno u životu, ne samo umjetnika, nego uopće?

– Najbitnije je biti zadovoljan samim sobom. Kada to postignemo zračimo posebnom energijom i ljepotom. Atraktivnost se može postići i ona je vrlo važna.

Po mom mišljenju, svaki umjetnik koji je na sceni mora izgledati jednako dobro kao što barata svojom umjetnošću.

Nastupali ste u Istri, Rovinju – kakav je osjećaj biti u Istri, posebice u Rovinju?

– Sjećam se još prvoga koncerta u Rovinju prije desetak godina kada sam održala recital sa svojom pijanisticom u Multimedijskom centru. Taj koncert mi je ostao nekako poseban. Puno puta sam gostovala po Istri i svaki puta sam imala lijepe dojmove i trenutke. I ono što mi je posebno ostalo u sjećanju su odlični istarski specijaliteti koji su neizostavni nakon svakog koncerta.

Jeste li bili gošćom nekoga od Maistrinih hotela, kojega i kakve ste dojmove ponijeli?

– Zadnje sam odsjela u hotelu Lone u Rovinju. Oduševila sam se njegovim dizajnom te pristupačnim i decentnim osobljem hotela što smatram vrlo važnim. Posebno sam uživala u sobi s vanjskim grijanim bazenom u kojem bih mogla ležati danima... dok je moj sin ostao oduševljen stolovima u lobiju po kojima je mogao do mile volje šarati vodootpornim flomasterima.

– I do keep up the pace of a lion, but somehow I managed to arrange everything. I often exercise at airports between flights – really, that's not funny! When I am in Zagreb, I try to stick to the schedule as much as possible, but I always put my son in the first place and nothing can be more important than him. He is my inspiration for everything I do and create, so I can be successful because I have my own little guiding star.

Do you find that your attractive looks helped your career or popularity? Does it really matter in life, not just an artist's life, but generally?

– The most important thing is to be content with oneself. Once that is achieved we radiate a special energy and beauty. Attractiveness can be achieved and it is very important. In my opinion, every artist who is on the scene should look as good as they handle their art.

You performed in Istria, Rovinj – what does it feel like to be in Istria, especially in Rovinj?

– I remember the first concert in Rovinj about ten years ago when I held a recital with my pianist at the Multimedia Centre. That concert was special. I performed in Istria many times and every time I had beautiful impressions and moments. And what I especially remember are excellent Istrian specialties that are certain after every concert.

Were you a guest at any of the Maistra hotels, which one and what impressions has it left?

– Last I stayed at Hotel Lone in Rovinj. I was delighted with its design and friendly and discreet hotel staff, which I consider very important. I particularly enjoyed the room with an outdoor heated swimming pool, where I could lie for days... while my son was enthusiastic about the tables in the lobby which he could scribble on with waterproof markers as much as wanted.

Weekend Media Festival: najveći regionalni festival komunikacija

Weekend Media Festival: the biggest regional communications festival

Puno informacija, puno zabave

Lots of Information, Lots of Fun



Pogoni stare tvornice duhana u Rovinju, smješteni uz more, gotovo u srcu grada, idealno su mjesto za velika događanja. Domišljatost u kreativnom pretvaranju industrijskog kompleksa u kongresno – zabavni prostor velike hale u jedan dan pretvara u pozornicu najzanimljivijih događanja koja može primiti i 4000 posjetitelja. Upravo toliko ih se okuplja na Weekend Media Festivalu, najvećem regionalnom okupljalištu ljudi koji se bave komunikacijom.

Weekend Media Festival 2013.

Ovogodišnji, šesti po redu, Weekend Media Festival održat će se u svom tradicionalnom terminu, pretposljednega vikenda u rujnu. Naravno, u tradicionalnom prostoru stare tvornice duhana. U tri velike hale i nekoliko manjih dvorana opremljenih za održavanje najsloženijih kongresa, prezentacija ili susreta i ove će se godine održati niz panela, okruglih stolova, predavanja eminentnih svjetskih stručnjaka. Ali i obilje zabave i druženja sudionika, po čemu je ova manifestacija također poznata i predstavlja zapravo pravo zaključenje ljetne sezone u Rovinju.

„Šestu godinu zaredom Weekend okuplja više od 4000 domaćih i regionalnih medijskih, marketinških i PR profesionalaca iz cijele regije, ali i brojne goste iz Europe, Amerike... Vrhunska predavanja, zanimljivi paneli, radionice i prezentacije, opušten networking, upoznavanje s aktualnim svjetskim trendovima u komunikacijama i odlična zabava

Old tobacco factory plants in Rovinj, located along the coast, almost in the heart of the town, are ideal for big events. In one day, ingenuity in creative conversion of an industrial complex into a congress-entertainment area transforms large halls into a stage for most interesting venues that can accommodate 4,000 visitors. That many people gather at the Weekend Media Festival, the biggest regional meeting of people who work in communications.

Weekend Media Festival 2013

This year's, sixth Weekend Media Festival will be held in its traditional period, second- last weekend in September, of course, in the traditional space of an old tobacco factory. In three large halls and several smaller halls equipped for the most complex conferences, presentations or meetings, this year, once again, a series of panels, roundtables and lectures will be held by eminent international experts. But there will also be plenty of fun and socializing, which also makes this event recognized and is the real closing of the summer season in Rovinj.

"For the sixth year in a row, the Weekend brings together more than 4,000 local and regional media, marketing and PR professionals from across the region, as well as a number of guests from Europe, America... Excellent lectures, interesting panels, workshops and presentations, relaxed networking, becoming familiar with the current global trends in communications and great entertainment – it's all a

– na repertoaru su i ovoga Weekenda“, najavljuje direktor Weekend Media Festivala, Tomo Ricov.

Prošle je godine Weekend, uz sudionike, posjetilo i oko 500 akreditiranih novinara, a u programu je sudjelovalo stotinjak predavača, panelista, voditelja... Za ovu godinu, kao jedan od glavnih predavača, najavljen je dr.sc. Nicolas Kfuri, profesor Strategije u Poslovnoj školi Cotrugli, vrhunski marketinški stručnjak čiji glavni interesi uključuju strateško i međunarodno poslovanje.

Jedno od središnjih događanja Weekenda je BalCannes, revija najboljih agencijskih projekata iz šest zemalja regije: Hrvatske, Srbije, Slovenije, Bosne i Hercegovine, Crne Gore i Makedonije. Uz BalCannes, još jedna od okosnica programa Weekenda 2013. je i Pogled preko plotu, namijenjen onima koji žele saznati što smo propustili od „Weekenda do Weekenda“.

Ove će se godine, po prvi puta na Weekend Media Festivalu, dodijeliti i posebna nagrada SoMo namijenjena svima koji su napravili mobilnu aplikaciju bez koje se ne može živjeti, snimili internetski YouTube blockbuster, osmislili Instagram profil koji je melem za oči, a da pripada unutar social ili mobile kategorije.

I naravno, uz sve to i obilje vrhunske zabave, dobrih koncerata i partija.

part of the repertoire this Weekend ", the Weekend Media Festival director, Tomo Ricov, announces.

Last year, along with the participants, 500 accredited journalists attended the Weekend, and the program included hundreds of speakers, panelists, hosts... This year, Ph.D. Nicolas Kfuri, a professor of strategy at the Cotrugli Business School, a top marketing expert whose main interests include strategic and international business, was announced as one of the main speakers.

One of the central events of the Weekend is the BalCannes show of the best agency projects from six countries in the region: Croatia, Serbia, Slovenia, Bosnia and Herzegovina, Montenegro and Macedonia. In addition to BalCannes, one of the main parts of the Weekend 2013 is A View over the Fence ("Pogled preko plotu") for those who want to find out what we've missed from Weekend to Weekend.

A special SoMo award will be presented at the Weekend Media Festival for the first time this year. It is intended for those who have created a mobile application, without which we cannot live, recorded an Internet YouTube blockbuster or designed an Instagram profile that is a sight for sore eyes, and it all needs to fit the social and mobile categories.

And of course, all this with plenty of great entertainment, good concerts and parties.



Hale

I sve se to događa u jedinstvenom prostoru bivših pogona rovinjske tvornice duhana. Primjer je to, još uvijek rijedak na našim prostorima, korištenja nekadašnje industrijske arhitekture u moderne svrhe. Velike hale i nekadašnji skladišni prostori koji imaju svoju neospornu povijesnu vrijednost – riječ je o pravim spomenicima industrijske baštine, pretvoreni su u vrlo funkcionalne dvorane u kojima se mogu održavati i najzahtjevnije manifestacije, kongresi, koncerti, društvena događaja ili pak cijele manifestacije koje sadrže sve to zajedno i još ponešto više, poput primjerice Weekend Media Festivala.

Posebna je vrijednost ovoga prostora što, zahvaljujući nekadašnjem ograđenom tvorničkom kompleksu, može biti ekskluzivnom zonom namijenjenom isključivo sudionicima događanja, ali se jednako tako može transformirati u dio gradskog rastera kao izdvojena cjelina, kvart sa središnjim trgovom i nekoliko višenamjenskih paviljona. Zahvaljujući svojoj poziciji, gotovo u središtu grada, sudionici događanja mogu, kad to pože,le, začas doći u središte gradske vreve i turističkih i komercijalnih sadržaja koje nudi grad.

Sve u svemu, Rovinj s prostorima nekadašnje tvornice duhana nudi izuzetno atraktivan i velik prostor za najraznovrsnija događanja, prostor koji svu svoju mogućnost najbolje pokazuje upravo za vrijeme vrhunske manifestacije kao što je Weekend Media Festival – najveći regionalni festival komunikacije.



Halls

All of this takes place in the unique space of the former Rovinj tobacco factory plants. It is an example of use of former industrial architecture for modern purposes, which is still rare in our region. Large workshops and storerooms with undeniable historical value, real monuments of industrial heritage, turned into very functional halls that can house the most demanding events, conferences, concerts, social events, or all events that contain all of this and much more, like the Weekend Media Festival, for example.

The special value of this space is that, thanks to the former enclosed factory complex, it can be an exclusive zone intended exclusively for participants of events, but it can also be transformed into a part of the urban grid as a separate unit, a neighbourhood with a central square and several multi-purpose pavilions. Thanks to its location almost in the town centre, event participants may in no time, if they wish, get to the centre of the bustling town and tourist and commercial attractions.

On the whole, Rovinj, with the former tobacco factory, offers a very attractive and big space for many diverse events, a space whose possibilities are best revealed during top events such as the Weekend Media Festival – the biggest regional communications festival.

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I FEEL
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U jedinstvenom design hotelu u Hrvatskoj, rovinjskom Loneu, još jedan umjetnički pečat

Another art mark in the unique design hotel in Croatia, Hotel Lone in Rovinj

Kava s potpisom umjetnika

Coffee with an artist's signature



Trščanska obitelj Illy dugo godina proizvodi vrhunske mješavine kave, koje osvajaju cijeli svijet, a prvu su popularnost stekle upravo u Trstu, gdje obitelj i danas živi, i njegovoj okolici, Istri, Friuliju... Njihova kava zapravo na neki način povezuje svijet Sjevernoga Jadrana. Spomenimo kao drugu poveznicu obitelji Illy i Istre podatak da je obitelj u Istri svojedobno imala ladanjsku kuću, koja i danas postoji, u koju njeni članovi povremeno svraćaju. I priči o vezi vrhunskih proizvođača kave i Istre trebala je samo „točka na i“. I dogodila se – od travnja 2013. godine u vrhunskim hotelima Maistre, hotelu Monte Mulini i hotelu Lone u Rovinju, nudi se jedinstvena mješavina illy kave, spravljena od sorti iz Kolumbije, Brazila i originalne etiopijske kave što ovoj mješavini daje snagu, bogatu aromu i specifičan gorkoslatkasti okus.

Dan Illy u Rovinju

U povodu uvođenja posebne mješavine illy kave u Maistrine hotele, održana je i zanimljiva prezentacija u kojoj su majstori barmeni pokazali svoja umijeća crtanja na kavi te spravljanja različitih ponuda kave. Kava je ujutro sredstvo za buđenje, ali tijekom dana ona je poziv na razgovor, dobrodošlo opuštanje, prijateljski susret ili samo predah

The Illy family from Trieste has been manufacturing premium coffee blends for years, blends that conquered the world, but had first become popular in Trieste, where the family still lives, and the surrounding area, Istria, Friuli... Actually, their coffee connects the world of the North Adriatic in a way. Another link of the Illy family and Istria is the fact that the family had a country house in Istria once, and it still exists and draws its members from time to time. So the story of top producers of coffee and Istria just needed the finishing touch. And it happened – from April 2013, in Maistra superior hotels, the Monte Mulini and the Lone in Rovinj you can taste a unique blend of the illy coffee, made from varieties from Colombia, Brazil and the original Ethiopian coffee that provides this mix with strength, a rich aroma and a specific bitter-sweet flavour.

Illy Day in Rovinj

Marking the introduction of the special illy blend in Maistra hotels, there was an interesting presentation in which bartender masters showed their skills of drawing on coffee and preparing different coffee offers. Coffee in the morning means waking up, but during

između dvije radne obaveze. Kava nas prati kao najvjerniji prijatelj koji mnogima od nas pomaže da funkcioniramo. Ali, važno je i kakva je kava i kako je spravljena. Majstori illy bara poznaju kavu u dušu, znaju svaki njen hir i znaju kako iz kave izvući najbolje... Stoga je kušanje kave postalo prvorazredni događaj.

Illy event u Rovinju nije stao na tome. Uz praktičnu demonstraciju kako je nastala „Maistrina mješavina kave“ koju su izveli illyjevi stručnjaci, dogodio se i poseban gastronomski susret kave i kreativne kuhinje Priske Thuring, koja je chef u hotelu Lone, i Tomislava Gretića, chefa kuhinje Monte Mulini. Uzvanici na tom jedinstvenom događanju u restoranu „L“ hotela Lone ostali su ugodno iznenađeni najrazličitijim kombinacijama jela obogaćenih kavom.

Šalica kao umjetnički artefakt

Kavu možemo popiti na tisuću načina: „u letu“, stojeći, na brzinu, tako da i ne osjetimo što pijemo (recimo da se samo punimo kofeinom). Možemo je, međutim, popiti i polako, dokono, s uživanjem u svakom dodiru nepca i čarobne tekućine. Ali možemo je popiti i na illyjev način – uživajući u njoj kao u umjetničkome djelu. Da, illy je uživanje u kavi približio, zapravo dodirnuo, prislonio, uživanju u umjetničkim djelima. Od same šalice koja je umjetnički dizajnirana, ali i oblikovana da nam pruži užitak samim dodiranjem, držanjem, do umjetničkih aplikacija na tanjuriću i šalici koje nam užitak u kavi obogaćuju novim senzacijama, nudeći nam dodatnu priču. U hotelu Lone kava illy se poslužuje u ekskluzivnoj kolekciji šalica na koje su aplicirani akvareli talijanskog umjetnika Francesca Clementea koji već duže vrijeme živi i stvara u New Yorku. Njegova Art kolekcija šalica illy postaje tako zaštitni znak pijenja kave u hotelu Lone.

the day it is an invitation for a conversation, a welcome relaxation, a friendly meeting, or just a break during the working hours. Coffee accompanies many of us as the most faithful friend who helps us function. However, it is important what it is like and how it is prepared. The masters of the illy coffee bar know coffee through and through; they know its every whim and know how to get the best from it... Therefore, coffee tasting has become a first-class event.

The illy event in Rovinj did not stop at that. Along with a practical demonstration of how the "Maistra coffee blend" was created, performed by illy's experts, there was a special gourmet meeting of coffee and creative cuisine by Priska Thuring, a chef at Hotel Lone and Tomislav Gretić, a chef at the Monte Mulini. The guests at this unique event at the "L" restaurant in Hotel Lone were pleasantly surprised by various combinations of dishes enriched by coffee.

Cup as a Work of Art

We can drink coffee in a thousand ways, "on the fly", standing up, quickly, so we do not even feel what we drink (let's say we just take our dose of caffeine). However, we can also drink it slowly, idly, with the enjoyment of every contact of the palate and the magical liquid. But we can also drink it the illy way – enjoying it as a work of art. Yes, illy has brought enjoyment in coffee closer to, in fact it touched, the enjoyment of works of art; from the artistically designed cup, shaped to give us pleasure just by touching and holding it, to artistic applications on the saucer and cup that enrich our delight in coffee with new sensations, offering us an additional story. In Hotel Lone illy coffee will be served in an exclusive collection of cups with applied watercolours painted by an Italian artist Francesco Clemente who has long lived and worked in New York. His Art Collection of illy cups thus becomes a trademark of drinking coffee at the Lone.



Carlo Bach

Zašto umjetnost na šalici kave – pitamo Carla Bacha, umjetničkog direktora u kompaniji „illycaffè“.

"Ideju je razradio Francesco Illy i nazvao je „illy – umjetnička kolekcija“ („Illy Art Collection“). Temeljna je ideja bila da jedan vrhunski proizvod, kakav illy kava svakako jest, dobije i adekvatan primijenjeni proizvod u kojem se uživa. Tako je uz jedinstveno pakiranje kave tvrtka dobila i kolekciju šalica za kavu koje se svakih nekoliko godina mijenjaju. Kada sam prije 14 godina došao u illy kao umjetnički direktor naslijedio sam projekt i usmjerio ga prema mladim umjetnicima. Na taj smo način postigli dvostruki učinak – pomagali smo mladim umjetnicima da se afirmiraju te istovremeno dobivali svježije ideje i nova viđenja naše umjetničke kolekcije šalica. Mladi umjetnici su to prihvatili i sada naizmjenice radimo kolekcije mladih umjetnika i već etabliranih majstora kao što je Clemente, čiju smo autorsku kolekciju eto promovirali ovdje u hotelu Lone“ – govori nam Carlo Bach.

Do sada je sedamdesetak umjetnika izrazilo svoju kreativnost na bijeloj površini šalice za kavu koju je dizajnirao Matteo Thun. Bili su među njima i poznati Michelangelo Pistoletto, Marina Abramović, Anish Kapoor, William Kentridge. Ali i mlade nade umjetničkoga oblikovanja poput Norme Jeane i Shizuke Yokomizo. Rade li umjetnici "po zadatku" ili imaju potpunu slobodu kreacije?

„Dobro ste primjetili – umjetnici su potpuno slobodni u okviru generalnog koncepta „kultura kave“. Ponekad njihov proizvod dobijemo za godinu, dvije, čekamo da njihove ideje i način prezentacije sazriju. Podjednako uživamo u tome i u kavi. Oni dolaze iz različitih kulturnih sredina, svatko šalicu i kavu doživljava na svoj način, a to daje bogatstvo našoj kolekciji.

Moram reći da je određeni broj šalica numeriran, baš kao i svako drugo umjetničko djelo, te da svaka od tih šalica doista i predstavlja umjetničko djelo“, govori Bach.

Šalice iz kojih smo pili kavu u Lone oslikane su u istome stilu, ali svaka je drugačija. Razlikuju se u odnosu boja, motivu, intenzitetu, snazi pokreta kistom – svaka je drugačija. A ima ih na stotine.

„Francesco Clemente je vrhunski umjetnik, a ovdje se predstavlja kolekcijom akvarela povezanih s Indijom. Nastojimo da barem jednom u dvije godine imamo jednog talijanskog umjetnika. Ovdje u Loneu je upravo ona numerirana verzija, rekli bismo s potpisom autora i to ovu kolekciju čini posebnom, uostalom kakvu ovaj hotel i zaslužuje. Oduševljen sam kako Lone izgleda, korišteni su doista najkvalitetniji materijali i cijeli je ugođaj u hotelu vrhunski, a opet tako opuštajući“ – na kraju će Carlo Bach.

Carlo Bach

Why art on a coffee cup – we ask Carlo Bach, art director at the "illycaffè" company.

"The idea was developed by Francesco Illy, who called it "illy – Art Collection". The basic idea was that illy coffee, a premium product, gets an adequate applied product to be enjoyed. Thus, in addition to the unique packaging of coffee, the company got a collection of coffee cups that change every few years. 14 years ago, when I came to illy as an art director, I continued the project and pointed it towards young artists. We have thus achieved a double effect – we helped young artists to assert themselves and at the same time got fresh ideas and new visions of our art collection of cups. Young artists accepted it and now we take turns with working on collections of young artists and already established masters like Clemente, whose collection we promoted here in Hotel Lone." Carlo Bach says.

So far seventy artists have expressed their creativity on the white surface of the coffee cup designed by Matteo Thun, among them the famous Michelangelo Pistoletto, Marina Abramović, Anish Kapoor, William Kentridge, as well as young hopes of art design like Norma Jeane and Shizuka Yokomizo. Do artists work "on a task" or have complete freedom of creation?

"You've noticed well – the artists are completely free within the general "culture of coffee" concept. Sometimes we receive their product in a year or two, we wait for their ideas and presentation to mature. We enjoy that and coffee equally. They come from different cultural backgrounds, each of them experiences a cup and coffee in their own way and it provides lushness to our collection.

I have to say that a certain number of cups is numbered, just like any other piece of art, and that each of these cups really is a work of art" Bach says.

The cups from which we drank coffee in the Lone are painted in the same style, but each is different. They vary in colour relations, motif, intensity, energy of brush movements – each one is different. And there are hundreds of them.

"Francesco Clemente is a top artist, and here he is presented with a collection of watercolours associated with India. We try to include an Italian artist at least once in two years. Here in the Lone there is the numbered version, the one signed by the author and this makes the collection special; this hotel deserves it. I am delighted with the appearance of the Lone, really, the highest quality materials seem to have been used and the whole atmosphere in the hotel is exclusive, and yet so relaxing" Carlo Bach concludes.

Winners in both categories!



Sandra Perković
2012 Olympic winner
in discus throw

Sandra Perković

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izdvojena događanja selected events	mjesto place	datum date
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11. Festival GitarISTRA More i gitare 2013 11th GitarISTRA Festival – Sea and guitars 2013	Rovinj	Lipanj – Rujan 2013. / June – September 2013
Vrsarske serenade 2013 Vrsar Serenades 2013	Vrsar	Srpanj – Kolovoz 2013. / July – August 2013
Koncert / Concert: Dee Dee Bridgewater & Ramsey Lewis	Rovinj, ex TDR	05.07.2013. u 21,30 h
Koncert / Concert: John Pizzarelli Quartet	Rovinj, ex TDR	12.07.2013. u 21,30 h
Koncert / Concert: Jazz Orkestar HRT-a feat. Simon Marlow	Rovinj, Trg M. Tita / Rovinj, M. Tito Square	13.07.2013. u 21,30 h
Festival Sete Sois Sete Luas	Rovinj, Trg M. Tita / Rovinj, M. Tito Square	18. – 20.07.2013.
Montraker Live Music Festival 2013	Vrsar, Gradsko središte / Vrsar, Town Center	18.– 20.07.2013.
Dani Talijanskog filma – 13. izdanje 13th Italian Film Days	Rovinj, Zajednica Talijana Pino Budicin, Kazalište Gandusio / Rovinj, Italian Community, Theatre Gandusio	02.08.2013 – 09.08.2013.
6. Artexchange – ljetna izložba 6th Artexchange – summer exhibition	Rovinj, MMC	05. – 27.08.2013.
Noć Sv. Lovre Night of St Laurentius	Rovinj, Gradsko središte Rovinj, Town Center	10.08.2013.



izdvojena događanja selected events	mjesto place	datum date
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Izložba Grisia Grisia Exhibition	Rovinj, Ulica Grisia Rovinj, Grisia street	11.08.2013.
Rovinjska noć Rovinj Night The Earth Wind and Fire Experience Featuring The Al McKay Allstars	Rovinj, Gradsko središte Rovinj, Town Center	24. – 25.08.2013.
Blitz Festival – festival izvedbenih umjetnosti Blitz Festival – A festival of the performing arts	Rovinj	30.08.2013 – 31.08.2013
Unknown Festival	Rovinj, TN Amarin Rovinj, resort Amarin	10.09.2013 – 14.09.2013
Weekend Media Festival	Rovinj, ex TDR	19. – 22.09.2013
YOMAD – Yoga, Music and Dance Festival	Rovinj	20.09.2013 – 22.09.2013
Bijeli lav – festival podvodnog filma White Lion – underwater film festival	Rovinj, MMC	22. – 28.09.2013.
Putovima rovinjskih delacija On the paths of Rovinj delicacies	Rovinjski restorani Rovinj Restaurants	05.10.2013 – 12.10.2013
Festival argentinskog tanga Argentine Tango Festival	Rovinj	10.10.2013 – 13.10.2013
1. Superslalom Limski kanal 2013 1st Superslalom Limski fjord 2013	Limski kanal Lim channel	13.10.2013.
Rovinjski glazbeni festival Rovinj Music Festival	Rovinj	27. – 30.12.2013.

Rovinj - destinacija za pamćenje:

Rovinj - a destination to remember:

Vjenčanja iz snova

Dream Weddings



Prekrasne vedute grada što je „zaplivao u more“, nanadmašna priroda što ga okružuje s bisernom niskom malih otočića, slike su koje će se zauvijek urezati u sjećanje. Zato su Maistrini hoteli i lokacije na kojima se nalaze, odličan izbor za najvažnije životne događaje, u koje svakako spada i vjenčanje. Poput hotela Istra na otoku Sv. Andrije s dvorcem iz 19. stoljeća ili otok sv. Katarina čiji poviješću obavijen prostor i pogled na starogradsku jezgru Rovinja daje dodatni romantični ugođaj.

Organizacijom vjenčanja prednjači hotel Monte Mulini svojom iznenađujućom ponudom aranžmana za proslavu nadasve romantičnog vjenčanja i medenog mjeseca.

Mladencima se nudi potpuna usluga koja započinje već kod samog dolaska u hotel. Na raspolaganju im je soba s pogledom na prekrasnu uvalu Lone, u kojoj će ih dočekati pjenušac, krevet posut ružinim laticama, iznenađenje dobrodošlice. Nakon smještaja dobro će doći uživanje u ponudi Art Wellness & Spa Centra hotela Monte Mulini, ali i hotela Lone čiji su wellnessi povezani u jedan. Monte Mulini leži uz samo more što nudi mogućnost vjenčanja na otvorenom; na terasi hotela ili plaži uz zalazak sunca i šum valova... A nakon vjenčanja romantična večera u prestižnom restoranu Wine Vault koji osim vrhunskih gastronomskih delicija nudi i 600 vrsta vrhunskih autohtonih istarskih i stranih vina i pjenušaca te usluge sommeliera koji će pomoći izabrati savršeno vino uz ukusan obrok.

Beautiful views of the town that "swims in the sea", unsurpassable countryside that surrounds it with small islands like a string of pearls, will forever stay in your memory. This is why all Maistra hotels and their locations are an excellent choice for the most important events in your life of which your wedding is one. Let us mention Hotel Istra on the Island of St. Andrew with a magnificent castle from 19th century or the Island of St. Catherine steeped in rich history with a view of the Rovinj town centre that adds to its romantic atmosphere.

Hotel Monte Mulini, the leading hotel in the wedding organization, will surprise you with its offer to arrange an extraordinary romantic wedding and a honeymoon.

The newlyweds are offered a complete service that begins with their arrival to the hotel. They will be welcomed with champagne in a room with a breathtaking view of the Lone valley, a bed strewn with rose petals, a welcoming surprise. Once settled in a visit to the Art Wellness & Spa Centre, which includes connected wellness centres at Hotel Monte Mulini and Hotel Lone, will be a welcome enjoyment. Monte Mulini is on the sea offering an opportunity for a wedding outdoors, on the terrace or on the beach at sunset with the murmur of the sea waves. And after the wedding a romantic dinner in a renowned Wine Vault restaurant, which, apart from top gastronomic delicacies offers 600 types of top indigenous Istrian and foreign wines and champagnes, and a sommelier who will help in choosing a perfect wine for a delicious meal.

Medeni mjesec

Romantična priča boutique hotela Monte Mulini nastavlja se aranžmanom medenog mjeseca – honeymoon paket uključuje četiri noćenja s doručkom, šampanjac dobrodošlice u sobi, ali i mogućnost odabira lokacije za romantičnu večeru.

„Mi im predlažemo da to bude Wine Vault restoran ili večera u sobi, ali i bilo koja romantična lokacija na otvorenom; plaža, lijepi travnjak uz hotel ili slično. Gosti se mogu i sami odlučiti za nešto, ali i dobiti preporuku šefa kuhinje“ – kažu u Monte Muliniu.

Wellness trenuci rezervirani su u Art Wellnessu, jedinstvenom prostoru intime i privatnosti a na raspolaganju imaju: parnu saunu s kupkom aromaterapije s laticama ruže, tretmane lica, aromamasaže, privatni prostor za opuštanje gdje ih dočekuju voće i čajevi, ali i slatko iznenađenje. Na raspolaganju je i korištenje bazena i fitnessa.

Već su Rimljani nazivali Istru Magičnom zemljom (Tera Magica) pa je razumljivo da honeymoon paket nudi i izlet po unutrašnjosti Istre kako bi mladenci posjetom Motovunu i Grožnjanu koji su se poput povijesnih akropola smjestili na vrhovima istarskih brežuljaka ili pak središtu tartufa – Livadama, osjetili istarsku magičnost. A dio te magije krije se i u različitim vrstama istarskoga meda kojega će na tom izletu kušati uz pravu istarsku rakiju – medenicu i najfiniji kolač od meda.



Honeymoon

The romantic story of the Monte Mulini boutique hotel continues with the honeymoon arrangement – a honeymoon package includes four nights with breakfast, a welcoming champagne in room, and a possibility to choose a location for a romantic dinner.

"We recommend the Wine Vault restaurant or a room service but also a dinner in any romantic locations outdoor, the beach, a beautiful lawn near the hotel or something similar. The guests can decide on the menu themselves or get a recommendation from the chef." – they tell us at Monte Mulini.

Moments for wellness are reserved for the Art Wellness, a unique and intimate private space. They have at their disposal a steam sauna, an aromatherapy bath with rose petals, facials, aroma massages, a private relaxation area where the guests are welcomed with fruit, tea and a sweet surprise. There is also a swimming pool and fitness.

Even the Romans called Istria 'Tera Magica' – The Magical Country – so it is understandable that the honeymoon package also offers a tour through the heart of Istria. The newlyweds can feel the Istrian magic by visiting the picturesque towns of Motovun, Grožnjan, situated like the ancient acropolis, on top of the hills or go to Livade, the truffle centre. A part of this magic is also hidden in different types of



Proslave

Osim programa vjenčanja i medenog mjeseca, Maistrini stručnjaci za svoje su goste osmislili još neke pakete koji će ih obradovati.

„Celebrate in style“ program je namijenjen proslavi zaruka, rođendana, godišnjica... za sve koji žele pobjeći od svakodnevice, odmoriti se.

Vikend boravak uključuje noćenje s doručkom za dvije osobe u premium sobi, izbor lokacije za romantičnu večeru u dvoje sa četiri slijeda u Wine Vault restoranu, sobi ili lokaciji po izboru, a tu je i mogućnost narudžbe personalizirane slavljeničke torte, boca francuskog šampanjca i mogućnost kasnijeg odlaska.

indigenous Istrian honey they will have the opportunity to taste with the Istrian brandy called Medenica and the finest cake made of honey.

Celebrations

In addition to the wedding and honeymoon programmes, Maistra's experts have created other packages that will delight their guests.

"Celebrate in style" is a programme intended for celebration of engagements, birthdays, anniversaries... for everybody who wants to escape from everyday life, and, above all, to rest."

The weekend break includes bed and breakfast for two people in a premium room, the choice of location for a romantic four-course dinner for two in the Wine Vault restaurant, in their room or on a location of choice, and there is a possibility of ordering a personalized celebration cake, a bottle of French champagne and the possibility of a later departure.

Prestizna nagrada Svjetske udruge novinara i pisaca u turizmu (FIJET) dodijeljena Rovinju.

Prestigious award of the World Federation of Travel Journalists and Writers (FIJET) goes to Rovinj

Zlatna jabuka za Rovinj

Rovinj Wins The Golden Apple

Ove je, 2013. godine, FIJET napravio iznimku. Umjesto jedne Zlatne jabuke, najvišega priznanja ove renomirane međunarodne udruge, kojom se nagrađuju najljepša i najatraktivnija turistička odredišta te ustanove i pojedinci zaslužni za unapređenje turizma, dodijeljene su dvije jabuke destinacijama u istoj državi – Hrvatskoj. FIJET je tako čestitao Hrvatskoj ulazak u Europsku uniju, na svoj način, ali i naglasio svu osebnost i ljepotu hrvatskih turističkih destinacija. Nagradu, Zlatnu jabuku, dobili su Rovinj i Opatija. U obrazloženju se naglašava kako Rovinj nagradu dobiva kao odredište koje svoj turistički razvoj temelji upravo na baštini i tradiciji utkanim u vrhunske svjetske standarde turizma.

U paleti brojnih nagrada koje je do sada dobio Rovinj, Zlatna će se jabuka, svojevrsni turistički „Oscar“ koji se dodjeljuje već 43. puta u dugoj povijesti FIJET-a, posebno isticati. A posebna je bila i ceremonija njenog uručivanja. Jabuka je do središnjeg rovinjskoga trga došla tradicionalnom batanom, barkom vještih rovinjskih ribara. Iz ruku ribara Remigia Bogešića preuzeo ju je predsjednik FIJET-a, bivši ministar turizma Tunisa, Tijani Haddad. On je pak jabuku, uz ovacije mještana i brojnih gostiju, uručio gradonačelniku Rovinja Giovanniju Sponzi.

This year FIJET made an exception. Instead of one Golden Apple, the highest recognition of this renowned international organization, which is awarded to the most beautiful and the most attractive tourist destinations, institutions and individuals particularly responsible for the promotion of tourism, two Apples were awarded to destinations in the same country – Croatia. Thus, in its own way, FIJET congratulated Croatia joining the European Union, but also stressed the uniqueness and beauty of Croatian tourist destinations. The Golden Apple award was received by Rovinj and Opatija. The explanation points out that Rovinj has won the award as a destination whose tourism development is based precisely on the heritage and tradition woven into top international tourism standards.

The Golden Apple, a kind of a tourist "Oscar", which has been awarded for the 43rd time in the long history of FIJET, will be especially prominent in the palette of numerous awards that Rovinj has received so far. And the award ceremony was also special. The Apple arrived at the central square of Rovinj by a traditional "batana", a boat of skilled Rovinj fishermen. It was taken from the hands of fisherman Remigio Bogešić by the FIJET president, former Minister of Tourism of Tunisia, Tijani Haddad. Accompanied by a standing ovation of locals and numerous guests he, in turn, presented the Mayor of Rovinj, Giovanni Sponza, with The Apple.



„Dobiti ovu nagradu od ljudi koji su vidjeli najljepša mjesta na svijetu, veliko je priznanje. Kada k tome dobijete „Oscara“ za izniman doprinos očuvanju kulturno–povijesne baštine i tradicije u razvoju suvremenih trendova u turizmu, onda ste dobili potvrdu da je razvojna politika koju provodite ispravna“, kazao je Sponza primajući Zlatnu jabuku.

Dodjela ovoga vrijednog svjetskoga priznanja raduje sve turističke djelatnike Rovinja, jamstvo je svojevrsne kvalitete i za sve goste Rovinja, ali posebno su ju radosno dočekali djelatnici Turističke zajednice Grada Rovinja.

„Hrvatski FIJET kandidirao nas je kao grad povijesne turističke priče, visoke kvalitete turističke ponude i blizine odredišta emitivnim turističkim državama. Nakon kandidature ugostili smo međunarodnu delegaciju FIJET-a, upoznali je s prirodnim, povijesnim i kulturnim vrijednostima Rovinja i našim visoko kvalitetnim hotelima i kampovima, što je bilo odlučujuće za dobivanje ovog vrijednog priznanja“, izjavila je u povodu dobivanja Zlatne jabuke Odete Sapač, direktorica rovinjske Turističke zajednice.

"Receiving this award from people who have seen the most beautiful places in the world; it is a great recognition. In addition, when you win an 'Oscar' for outstanding contribution to the preservation of cultural and historical heritage and tradition in the development of modern tourism trends, then you get a confirmation that the development policy that you are implementing is right", Sponza said at The Golden Apple award ceremony.

Granting this significant global recognition delights all tourism professionals of Rovinj, it is a kind of guarantee of quality for all Rovinj guests, but it was especially joyfully welcomed by the Tourist Board of Rovinj.

"The Croatian FIJET nominated us as a town with a historic tourist story, high quality tourist offer and proximity of the destination to tourist generating countries. After the nomination we hosted the FIJET international delegation, showed them the natural, historical and cultural values of Rovinj and our high quality hotels and camps, which was crucial to winning this valuable award", Odete Sapač, director of the Tourist Board of Rovinj said on the occasion of receiving The Golden Apple.



Vrsar su izabrali turisti

Tourists Chose Vrsar



Povijest turizma u Vrsaru: od Rimljana i hodočasnika, preko Casanove i nudizma do današnjih dana.

History of tourism in Vrsar: from the Romans and pilgrims through Casanova and nudity to the present day.

Vrsar je jedno od rijetkih mjesta na svijetu koje nije zvalo turiste, već su ga oni sami izabrali i „natjerali“ da se počne turistički razvijati.

Počinje li povijest turizma u Vrsaru s talijanskim pustolovom, ljubavnikom i političkim avanturistom Giacocom Casanovom? Činjenica jest da je Casanova dva puta u svom burnom životu posjećivao Vrsar, jednom, kako je bilo napisano u njegovom broskom dnevniku, radi opskrbe vodom, a drugi puta... E drugi puta ima čak i nešto više podataka. U svom bijegu iz Venecije, pred kakvim ljubomornim suprugom ili pak jednako tako ljutim političkim protivnicima na vlasti, Casanova se kao štitićenik porečkoga biskupa skrasio na njegovu imanju u Vrsaru. I tu ostao neko vrijeme na radost lokalnih stanovnika koji su uživali u njegovu društvu.

Hodočasnici

Mogu li se ti posjeti slavnoga ljubavnika smatrati turističkim neka svatko odluči za sebe. Međutim, turizma je u Vrsaru bilo i prije Casanove, kako kaže i Dubravko Milotić u netom objavljenoj knjizi Vrsar poviješću i zbiljom. Po njemu, počeci vrsarskoga turizma sežu u rimsko doba kada su brojne villae rustice u okolici Vrsara služile ne samo kao proizvodni pogoni za proizvodnju vina, maslinova ulja, brašna (proizvodi iz Istre bilo su jako cijenjeni diljem carstva), već

Vrsar is one of the few places in the world that did not invite tourists; the tourists themselves chose it and "forced" it to start developing its tourist potential.

Does the history of tourism in Vrsar begin with an Italian buccaneer, lover and political adventurer Giacomo Casanova? The fact is that Casanova visited Vrsar twice in his tumultuous life, once, as it was written in his log, for water supply, and the second time... There are even more data about the second time. On his flight from Venice, from a jealous husband or equally fierce political rivals in power, Casanova settled on an estate in Vrsar that belonged to the bishop of Poreč, as his protégé. He stayed there for some time to the delight of local residents who enjoyed his company.

Pilgrims

If these visits of the famous lover can be held tourist is up to you to decide. However, there was tourism in Vrsar before Casanova, as Dubravko Milotić says in his recently published book Vrsar poviješću i zbiljom (The History and Reality of Vrsar). According to him, the beginnings of tourism in Vrsar date back to the Roman times when many villae rustice in the surroundings of Vrsar served not only as manufacturing facilities for the production of wine, olive oil, flour

i kao ladanjske kuće u kojima su njihovi vlasnici ugošćavali svoje prijatelje. Nakon tog rimskog koncepta, Milotić spominje svojevrstni vjerski turizam. Naime, Vrsar se nalazi vrlo blizu stare rimske ceste Flavijane koja je od Aquileje vodila za Pulu. U srednjem vijeku tom su se cestom kretale rijeke hodočasnika prema Rimu. (Na dobrom dijelu trase te ceste napravljena je i „stara cesta“ koja povezuje zapadne gradove Istre, koju je tek ovih dana zamijenila moderna autocesta). Ti su hodočasnici morali negdje i noćiti, a idealna su mjesta bila benediktinski samostan iznad Limskoga kanala (Samostan sv. Mihovila) te benediktinski, a kasnije franjevački samostan u vrsarskoj luci, odakle su neki hodočasnici odlazili brodovima na Apeninski poluotok.

Rudolf Halbig

I sad, možemo se prikloniti Rimljanima, hodočasnici ili Casanovi, kako nam drago, ali prvi moderni turisti u Vrsar su stigli s njemačkim učiteljem plivanja, vlasnikom turističke agencije Miramar iz Münchena i pobornikom kulture slobodnoga tijela, Rudolfom Halbigom. Bilo je to 1961. godine. U to vrijeme Hrvatska je tek počinjala intenzivnije razvijati turizam; uz ranija poznata turistička mjesta poput Rovinja, turizmu se otvaraju i manji ribarski i poljoprivredni gradići poput Vrsara. Pa i u cijeloj Europi postojala su svega dva ili tri kampa namijenjena pobornicima kulture slobodnog tijela, nudistima.

(products from Istria were highly valued throughout the empire), but also as country houses in which their owners welcomed their friends. After the Roman concept Milotić mentions a type of religious tourism. Vrsar is situated very close to the old Roman road, Flavijana, which led from Aquileia to Pula. In the Middle Ages it was often full of pilgrims on their way to Rome. (The "old road" was made along a big part of the route of that road and it linked the towns of west Istria; it was only recently replaced by a modern highway). These pilgrims had to spend the night somewhere, and the ideal places were the Benedictine monastery above the Lim channel (St. Michael) and the Benedictine, later the Franciscan, monastery in the port of Vrsar, where some pilgrims left for the Apennine peninsula by ship.

Rudolf Halbig

Now, we can choose the Romans, pilgrims or Casanova, as we like it, but the first modern tourists arrived in Vrsar with a German swimming teacher, the owner of the Miramar travel agency from Munich and supporter of the free body culture, Rudolf Halbig. It was in 1961. Croatia had only just begun a more intense development of tourism at the time; in addition to the previously known tourist towns like Rovinj, even smaller fishing and agricultural towns, such as Vrsar, opened to tourism. In all of Europe there were only two or three camps intended for supporters of the free body culture, nudists.



Halbig je na Jadranu tražio pogodno mjesto kamo bi mogao dovesti svoje prijatelje istomišljenike. I u tom je traganju došao do otočića Koversada kraj Vrsara. Rajske ambijent otočića blizu obale, obraslog mediteranskom makijom, dovoljno izoliranog od tadašnje civilizacije, a opet sasvim blizu, značio je kraj potrage. Preostalo je samo nagovoriti lokalne vlasti da dozvole boravak naturista na njihovu području. Halbig je očekivao težak zadatak. Ne zaboravimo, on dolazi iz Münchena u Vrsar koji se nalazi u komunističkoj Jugoslaviji. Između je „željezna zavjesa“. Ali problema nije bilo. Domaćini, iznenađeni Halbigovim upitom, brzo su odlučili i vjerojatno još više iznenadili samoga Halbiga. Odmah je potpisan ugovor s tadašnjim turističko-ugostiteljskim poduzećem Lim, kojim Halbigova agencija ima ekskluzivno pravo dovođenja naturista – ili nudista, kako su ih odmah prozvali u Vrsaru, na Koversadu.

Prvi nudisti stigli su 1961. godine iz Njemačke, spavali su u Vrsaru u privatnim kućama ili u današnjoj Villi Anita, jedinom smještajnom objektu u tadašnjem Vrsaru, a svakoga bi dana barkama odlazili na Koversadu i tamo ostajali cijeli dan. Već 1962. godine na Koversadu dolaze u velikom broju i nudisti iz Italije, članovi talijanskog društva naturista (ANITA) pa će uskoro i turističko poduzeće Lim u Vrsaru promijeniti ime u Anita. I kako nam govori Kristijan Žužić, dobar poznavatelj povijesti vrsarskoga turizma, koji je, u već spomenutoj knjizi, opisao upravo ovaj period, „Halbigovom inicijativom i dalekosežnom vizijom tadašnjih čelnika Vrsara otvoren je put jednome od najvećih nudističkih kampova na svijetu u današnje vrijeme“. Vrhunac nudističkoga turizma Koversada je doživjela sedamdesetih

Halbig sought the perfect place in the Adriatic where he could bring his friends who shared his views. And in that quest he came to the island of Koversada near Vrsar. The paradise ambiance of a small island off the coast, overgrown with the Mediterranean macchia, sufficiently isolated from civilization, yet quite close, marked the end of their quest. The only thing that remained was to persuade the local authorities to allow naturists to stay in their area. Halbig expected it to be a difficult task. Let us not forget, he came from Munich to Vrsar, located in communist Yugoslavia. The Iron Curtain was between them. But there was no problem. Surprised by Halbig's query, the hosts decided quickly and probably surprised Halbig even more. Straightaway, he signed a contract with the Lim tourist and catering company, according to which Halbig's agency had exclusive rights to bring naturists – or nudists, as they were immediately called in Vrsar, on Koversada.

The first nudists arrived from Germany in 1961, slept in Vrsar in private houses or today's Villa Anita, the only accommodation facility in Vrsar at the time, and every day the boats went to Koversada and stayed there all day. As early as in 1962 Koversada was visited by large numbers of nudists from Italy, members of the Italian Association of Naturists (ANITA) so, soon, the Lim company in Vrsar changed its name into Anita. And as Kristijan Žužić, an expert on history of the Vrsar tourism described this period in his aforementioned book, "Halbig's initiative and a far-reaching vision of the leaders of Vrsar of the time opened the way for one of the largest nudist camps in the world today." Koversada experienced peak nudist tourism in the 1970s when Vrsar hosted the Naturist World Congress, and a record number



godina kada se u Vrsaru održao i Svjetski kongres naturista, a rekordan posjet gostiju zabilježen je 1976. kada je kamp Koversada mogao ugostiti deset tisuća naturista u jednom danu.

Turizam danas

Danas se Koversada naziva Naturistički park Koversada, čime se želi naglasiti ekološku brigu za okoliš. Od nekadašnje naturističke ekskluzivnosti turizam se u Vrsaru prometnuo u glavnu gospodarsku djelatnost, a nekadašnje je poduzeće Anita postalo važnom sastavnicom Maistre. Uz kamp Koversadu, koji je i dalje namijenjen nudistima, na području Vrsara i obližnje Funtane djeluju još i kampovi Valkanela i Porto Sole. Tu je i hotel Pineta, Vilasi Koversada, turistički apartmani Riva i Blesička, turistička naselja Belvedere, Petalon i Funtana. A u gradskoj luci uređena je i marina koja je postala sigurnim vezom za mnoge jahte čiji vlasnici žive u Italiji, Austriji, Njemačkoj...

Sedamnaest grebena, otočića i hridi ispred Vrsara, lijepe uvale, bogatstvo mediteranske vegetacije, bistro plavetnilo mora i ugodan ambijent smještajnih objekata – to je današnja slika vrsarskoga turizma. Slika koju su stvorili ovdašnji turistički djelatnici, vrsni domaćini, potomci onih istih vizionara iz šezdesetih godina koji su utrljali put razvoju turizma.

of guests was recorded in 1976 when the Koversada camp could accommodate ten thousand naturists per a day.

Tourism Today

Today Koversada is called Naturist park Koversada, which emphasizes the ecological concern for the environment. From the former naturist exclusivity, tourism has grown into the main economic activity in Vrsar, and the former Anita company has become an important component of Maistra. In addition to the Koversada camp, which is still intended for nudists, there are camps Valkanela and Porto Sole in Vrsar and nearby Funtana. There is also Hotel Pineta, Koversada Villas, tourist apartments Riva and Blesička, tourist resorts Belvedere, Petalon and Funtana. Plus a marina was built in the port and it has provided safe berth for many yachts whose owners live in Italy, Austria, Germany...

Seventeen reefs, islets and rocks in front of Vrsar, beautiful coves, rich Mediterranean vegetation, clear blue sea and accommodation in pleasant ambience – it's today's image of the Vrsar tourism, the image that has been created by tourist workers, excellent hosts, the descendants of those same visionaries from the 1960s who paved the way for the development of tourism.

SERDAR KUTUCU, Design Hotels:

Sada znam zašto gosti vole Lone

Now I Know Why Guests Love Lone

Grupacija Design Hotels jedan je od najvećih svjetskih brandova koji promiču luksuzni turizam. Pri tome to ne mora značiti uvijek i najskuplju ili najblještaviju destinaciju. Kako nam kaže Serdar Kutucu, jedan od izvršnih direktora u Design Hotels zadužen za jugoistočnu Europu, Srednji istok i Afriku, luksuz je vrhunska kvaliteta data na osebujan, izvoran način, u kojem je vrlo važna uloga čovjeka koji na gosta prenosi iskustva destinacije.

Kutucua smo sreli u hotelu Lone u travnju 2013. Govorio je o tome zašto ljudi vole luksuz, o tipovima luksuzne ponude, je li težnja za luksuzom snobizam, na kraju zašto se poslovno isplati nuditi luksuz. Zanimljivo predavanje kojem je prisustvovalo mnogo turističkih djelatnika. Zaključak – luksuz je ekskluziva. A ekskluzivnost je prije svega u ideji i načinu na koji se predstavlja. Zato luksuznim može biti i naselje turističkih koliba na nekom otočiću kao i hotel brvnara podno alpskih vrhova, baš kao i najsajniji hotel usred nekog svjetskog velegrada. Zbog toga su luksuz i vještina, umjetnost oblikovanja, od najsitnijih detalja do velebnih arhitektonskih objekata uvijek međusobno isprepleteni. Jer kreativnost i jedinstvenost designa daje ekskluzivnost ponude.

The Design Hotels Group is one of the biggest world brands that promote luxury tourism, which does not necessarily include the most expensive or alluring destination. As Serdar Kutucu, one of the executives at Design Hotels for South Eastern Europe, Middle East and Africa says, luxury is top quality given in a distinctive, original way, and the role of the person who conveys the experience of the destination to the customer is very important.

We met Kutucu at Hotel Lone in April 2013. He talked about why people love luxury, the types of luxury offers, if the pursuit of luxury is snobbery, in the end why luxury is profitable business-wise. It was an interesting lecture that was attended by many tourist workers. Conclusion – luxury is exclusive. And exclusivity is primarily in the idea and the way it is presented. Therefore, luxury can refer to a tourist resort with cottages on a small island and a log cabin hotel at the foot of Alpine peaks, just as the most lavish hotel in the middle of a world capital. As a result, luxury and skill, the art of design, from the smallest detail to grand architectural structures are always intertwined. Creativity and uniqueness of design provides exclusivity of the offer.





Lone

Takvim je prepoznat i hotel Lone kada se prijavio za uvrštavanje u lanac Design Hotels.

„Uvjerili su nas da trebaju biti članovi. Koncept je malo izvan našeg glavnog pravca – velik hotel s puno soba. Kako tu postići ekskluzivnost, luksuz, kako oblikovati priču? Ali kad smo sagledali cjelinu – nije bilo pogovora. Lone je velik hotel, ali je savršeno uklopljen u okoliš pa s koje ga god strane gledaš, ne ostavlja dojam svoje prave veličine. Dizajnerska su rješenja vrlo zanimljiva, originalna a ono što nas je posebno obradovalo, sva ili gotovo sva dolaze iz Hrvatske. Hotel Lone je najbolji izložbeni salon hrvatske umjetnosti oblikovanja! I treći čimbenik koji nas je uvjerio da Lone mora biti prvi hotel iz Hrvatske u našem lancu destinacija – Rovinj je definitivno ekskluzivna destinacija s izvanrednom ravnotežom originalne tradicije i primjerenoga luksuza i ekskluzivnosti.“ – objašnjava nam Serdar Kutucu povijest uvrštavanja hotela Lone, kao jedinoga hotela iz Hrvatske na prestižnu svjetsku listu Design Hotels.

–Spomenuli ste nam tri faktora, ali nigdje nema ljudi o kojima ste govorili tijekom predavanja?

Dobro ste primijetili, ali iza svakoga od onih faktora koje sam spomenuo, stoje ljudi. Bez njih ništa se od svega ne bi dogodilo. Recimo, Lone jest doista jedan od najvećih hotela u našoj ponudi, ali dizajn, dakle ljudi, a posebno ljudi koji rade u hotelu, stvaraju takvu atmosferu nenametljive prisnosti, da gotovo istoga trenutka zaboravite da se nalazite u vrlo velikom zdanju. Spomenuh destinaciju, ona živi s hotelom i hotel s njom. Shvatio sam zašto je to tako tek kad su mi rekli da su svi zaposlenici hotela domaći ljudi, ljudi iz destinacije. Oni poznaju svaku ulicu staroga Rovinja, poznaju svaki puteljak u park šumi; oni doista gostu mogu ispričati legende ovoga kraja, otkriti gastronomsku tajnu. Dakle kroz ocjenjivanje i kasnije kroz prezentaciju nekoga hotela mi želimo predstaviti i ljude koji stoje iza njega. I oni su naši gosti, na kraju krajeva.

Lone

Hotel Lone was recognized as such when it applied for membership in the Design Hotel chain.

"They convinced us that they should be members. The concept does not completely follow our main idea – a big hotel with many rooms. How can it achieve exclusivity, luxury, how can you shape the story here? But when we looked at the whole – there was no objection. The Lone is a big hotel but it is perfectly integrated into the environment so from whatever side you look at it, it does not leave an impression of its real size. Design solutions are very interesting, original and what we were most delighted with – all or almost all come from Croatia. Hotel Lone is the best showroom of Croatian art design! And the third factor that convinced us that the Lone should be the first Croatian hotel in our chain of destinations – Rovinj is definitely an exclusive destination with an outstanding balance of the original tradition and adequate luxury and exclusivity." Serdar Kutucu explains the history of Hotel Lone membership, as it is the only hotel from Croatia on the prestigious list of Design Hotels of the world.

–You've mentioned three factors, but there are no people whom you were mentioning during your lecture?

You've noticed well, but behind each of the factors that I have mentioned, there are people. Without them, nothing would happen. For example, the Lone really is one of the largest hotels in our offer, but the design, so people, especially people who work there, create an atmosphere of simple intimacy so you almost immediately forget that you are in a very large building. I mentioned the destination, it lives with the hotel and the hotel lives with it. I came to understand why this is so only when I was told that all the hotel employees are local people, people from the destination. They know every street of the old town of Rovinj, every trail in the forest park; they can really tell the legend of this area to the guest or discover a culinary secret. So through the evaluation and later through the presentation of a hotel we want to introduce the people behind it. After all they are our guests, as well.



Serdar Kutucu & Peter Loesch

Lokalne vrijednosti

–Kakav je profil vaših gostiju?

Različit. Ima primjerice milijunaša koji vole pokazati da su bogati. S druge strane imamo ljude kojima je najbitniji intiman odnos s prirodom, žele biti svoji, ma koliko god novca imali. Ali, kakvi god oni bili jedno im je jedinstveno – današnji turist, pa čak i onaj najbogatiji, želi osjetiti lokalnu zajednicu, želi ostvariti kontakt. Ja to jednostavno kažem ovako – kad se ujutro probudim u nekom hotelu, dok pijem prvu jutarnju kavu – želim znati, osjetiti gdje sam, u kojem dijelu svijeta, u kojem dijelu Europe. Želim najbolje od destinacije.

–Jeste li to uspjeli osjetiti i u Loneu?

Apsolutno. Ovo mi je prvi puta da sam u Loneu i to je dobro, vrlo dobro iskustvo. Sada znam zašto naši gosti vole ovo mjesto. Menadžment ima vrlo jak osjećaj za lokalno, cijeni lokalne vrijednosti. Drago mi je da sam bio na otvaranju „Kantinona“ (to znači "velika kantina"? – vrlo dobro ha, ha – baš tako zvuči), to je točno ono o čemu govorimo – lokalna tradicionalna vrijednost dignuta na razinu vrhunskog proizvoda – dakle ekskluzivnost. Ali, zapravo je svima dostupno.

Local Values

–What is the profile of your guests?

It's different. There are millionaires who like to show that they are rich. On the other hand there are people who value most an intimate bond with nature; they want to be themselves, no matter how much money they have. But, no matter what they are like, they share one thing – today's tourist, even the wealthiest one, wants to feel the local community, make contact. I just put it this way – when I wake up in a hotel room in the morning, and drink the first cup of coffee – I want to know, feel where I am, in what part of the world, in which part of Europe. I want the best of the destination.

–Were you able to feel that at the Lone?

Absolutely. This is my first time at the Lone and it is a good, very good experience. Now I know why our guests love this place. The management has a very strong sense of what is local, it understands and promotes the local values. I'm glad that I was at the opening of Kantonon (meaning 'a big canteen'? – very good, ha, ha – it sounds like that), this is exactly what we are talking about – local traditional value raised to the level of a superior product – thus, exclusivity. Even though, actually, everybody can access it.



Da bi nezaboravan boravak u Istri bio još bogatiji dojmovima i ludom zabavom tu je:

To make a memorable stay in Istria even richer with impressions and wild partying there is:

LightHouse Music Club

Planetary najbolja zabava te nezaboravan dnevno/noćni provod smješten je na obali Jadranskog mora s pogledom na hrvatski dragulj – nacionalni park Brijune. U ugodnom ambijentu na raskrižju puteva povijesne Pule, atraktivnog Rovinja i pitoresknog mjesta Vodnjana nalazi se „istarska krojačnica“ nezaboravnih trenutaka – LightHouse Music Club – LMC.

The best party on a global scale and unforgettable day/night entertainment is located on the Adriatic coast with a view of the Croatian gem – the Brijuni National Park. In the pleasant atmosphere at the crossroads of historic Pula, attractive Rovinj and picturesque Vodnjan there it is – the "Istrian tailoring shop" of unforgettable moments, LightHouse Music Club – LMC.

Samo ime LightHouse Music Club – govori o mjestu koje odiše glamurom, sjajnom paletom vina, cocktaila i ostalih pića u atmosferi u kojoj će svaki posjetitelj pronaći nešto za sebe. Želite li odmor u stilu hollywoodskih zvijezda; spoj ugone i zabave – tu je relax zona pokraj bazena, šest šank barova, VIP zona; privatnost i relaksaciju pronaći ćete u udobnim lounge separeima, a veliki podij tu je za ples do jutra. LMC je klub s najvećom otvorenom pozornicom u Istri, opremljena je svjetlosnom i zvučnom tehnikom koja pruža vrhunski užitek svakom posjetitelju.

The name itself, LightHouse Music Club, reveals a place that exudes glamour, excellent variety of wines, cocktails and other drinks in an atmosphere where every visitor will find something for themselves. If you want a vacation in Hollywood–star style; a combination of pleasure and entertainment – there is a poolside relaxation zone, six bars, a VIP area; you will find privacy and relaxation in the comfortable lounge booths, and there is a large dance floor to dance the night away. LMC is a club with the largest open-air stage in Istria, equipped with light and sound technology that offers ultimate pleasure to every visitor.

Sezona za 100 posto zabave

Brojni će koncerti, DJ festivali, partyi i druga događanja večeri provedene u LMC–u pretvoriti u čistu čaroliju, a ljetna sezona, kao i sve prethodne, zaista nudi kvalitetan i nezaboravan sadržaj.

Nakon Željka Joksimovića koji je otvorio sezonu u LMC–u, spektakl je ponudio i proslavljeni hrvatski slavuj Oliver Dragojević. Mega spektakl očekuje Vas 6. srpnja kada će svi posjetitelji moći rasplesati uz najbolje hitove svjetski poznatog DJ–a Sashu Lopez dok će vikend poslije LMC ugostiti poznate hrvatske klape Iskon i Cambi. Nadalje zabava u srpnju nastavlja se uz popularnog srpskog pop pjevača Acu Lukasa i „balkansku heroinu“ jednu i jedinu Severinu koja svojim glasom i stasom plijeni pozornost obožavatelja i izvan granica Lijepe naše dok će kraj srpnja obilježiti talijanski šef house progressive ritma – Marco Carola. Kolovoz će započeti spektakularnim nastupom DJ Roger Sancheza iz Sjedinjenih Američkih država, a u petak 9. kolovoza iz BIH stiže malo pop/rap doživljaja uz Dubioza Kolektiv. Još jedno veliko ime očekuje Vas i u subotu 10. kolovoza, također iz susjedne nam Bosne i Hercegovine – Halid Bešlić. Kolovozna avantura završit će se koncertima Miroslava Škore i najpoznatije pjevačke „bake“ Nede Ukraden. No niti to nije sve, jer za LightHouse Music Club i u rujnu se zabava nastavlja; tako će već prvi tjedan svoj koncert održati velika pop zvijezda na području bivše Jugoslavije – Hari Mata Hari, a završnica ljetne sezone donosi party iznenađenja i nastup britanske DJ zvijezde Marka Knighta.

Zabava nikad ne prestaje

Uživajte u nezaboravnim trenucima u najposjećenijem klubu u Istri. Najbolji DJ partyi obogaćeni mnogobrojnim performansima i nastupima go–go plesačica u LMC discotheque svakog petka, raznovrsni kokteli, nargile s okusom po izboru i mogućnost noćnog kupanja u bazenu samo su neke od benefita kluba koji garantira vrhunski provod! Ljubazno osoblje učinit će Vaš posjet LMC–u još ugodnijim, a brojni domaći i inozemni posjetitelji prilika su za najbolju internacionalnu zabavu i druženja koja će se dugo pamtili. Zabava u LightHouse Music Clubu nikada ne prestaje! Tu sezona traje najduže! Dođite i provjerite.

Organiziran prijevoz svakog petka i subote

- 23:30 polazak iz Rovinja s Aquatela (okretište ispod hotela Park)
- 03:00 povratak iz LMC kluba u Rovinj

Season for 100 Per Cent Fun

Numerous concerts, DJ festivals, parties and other events will turn evenings spent at LMC into pure magic; and the summer season, just like all previous ones, really offers quality and unforgettable programs.

Following Željko Joksimović, who opened the season at LMC, the famous Croatian nightingale Oliver Dragojević also delivered a spectacular performance. Mega spectacle awaits you on 6 July, when all the visitors will be able to dance to the best hits nixed by the world–renowned DJ Sasha Lopez while the weekend after LMC will host famous Croatian klapas Iskon and Cambi. July entertainment will continue with a popular Serbian pop singer Aca Lukas and the "Balkan heroine", the one and only Severina, whose voice and stature captivate fans outside Croatia, as well. For the last weekend of the month LMC announces Italian boss of the progressive house rhythm – Marco Carola. August will begin with a spectacular performance by DJ Roger Sanchez from the United States, and on Friday, 9 August, a pop/rap experience, Dubioza Kolektiv arrives from BIH. Another great name also awaits you on Saturday, 10 August, also from the neighbouring Bosnia and Herzegovina – Halid Bešlić. The August adventure will end with concerts of Miroslav Škoro and the most famous "grandma singer" Neda Ukraden. But that's not all, because the party continues in September at the LightHouse Music Club, so in the first week a big pop star of the former Yugoslavia – Hari Mata Hari will hold a concert, and the final party of the summer season brings surprises as well as the performance of the British DJ star Mark Knight.

Entertainment Never Stops

Enjoy unforgettable moments in the most visited club in Istria. Best DJ parties with numerous performances and go–go dancer appearances at the LMC discotheque every Friday, various cocktails, flavoured nargileh and the possibility of night bathing in the pool are just some of the benefits of the club that guarantees superior entertainment! The friendly staff will make your visit to LMC more enjoyable, and a number of domestic and foreign visitors are an opportunity for the best international entertainment and acquaintances that will be long remembered. Entertainment at the LightHouse Music Club never ends! The season lasts longer here! Come and check it out.

Organized transportation on Friday and Saturday

- 11:30 p.m. departure from Aquatel (the turning area in front of Park Hotel) in Rovinj
- 3:00 a.m. departure from LMC



Datum/Date	Dan/Weekday	Vrsta/Genre	Izvođač/Name
29.6.	Sat	Hr pop	Oliver Dragojevic (HR)
5.7.	Fri	Commercial music	LMC DISCOTHEQUE
6.7.	Sat	Commercial DJ	DJ Sasha Lopez (RO)
12.7.	Fri	Commercial music	LMC DISCOTHEQUE
13.7.	Sat	Folklore	Večer klape: Iskon&Cambi (HR)
19.7.	Fri	Commercial music	LMC DISCOTHEQUE
20.7.	Sat	Ex–Yu pop	Aca Lukas & Folk House band (RS)
26.7.	Sat	Hr pop	Severina (HR)
27.7.	Sat	Techno house, super star	DJ Marco Carola (IT)
2.8.	Fri	Commercial music	LMC DISCOTHEQUE
3.8.	Sat	House, super star	DJ Roger Sanchez (USA)
9.8.	Fri	Ex–Yu dub/punk	Dubioza Kolektiv (BIH)
10.8.	Sat	National ex–Yu music	Halid Bešlić (BIH)
16.8.	Fri	Commercial music	LMC DISCOTHEQUE
17.8.	Sat	House	To be announced
23.8.	Fri	Commercial music	LMC DISCOTHEQUE
24.8.	Sat	Hr pop	Miroslav Skoro & Band (HR)
30.8.	Fri	Commercial music	LMC DISCOTHEQUE
31.8.	Sat	Hr pop/folk	Neda Ukraden & Band (HR)
7.9.	Sat	Ex–Yu rock	Hari Mata Hari (BIH)
14.9.	Sat	Hr pop	To be announced
21.9.	Sat	Hr pop	To be announced
28.9.	Sat	House, super star	DJ Mark Knight (UK)

Svoj uspjeh Dragan Ružić može zahvaliti prije svega upornom radu na izvrsnosti. Ali i Maistri koja neprestano školuje svoje sommeliere, pružajući im tako dodatna znanja koja su svjetski trend u poznavanju vina.

Dragan Ružić owes his success primarily to his hard work and excellence. But also to Maistra who continue to educate their sommeliers, extending their knowledge which is a world trend in connoisseurship of vines.

Dragan Ružić, najbolji sommelier

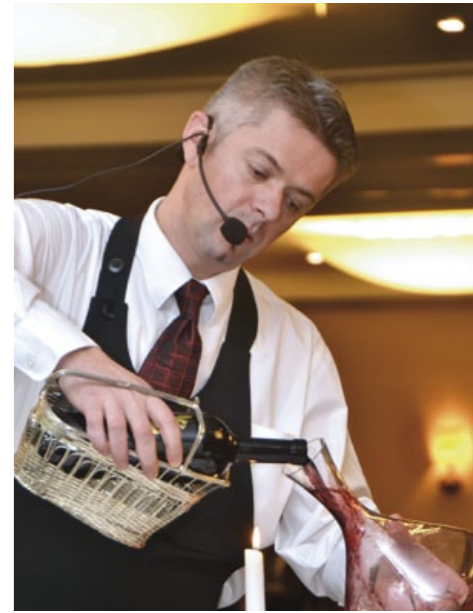
Dragan Ružić - the best sommelier

Najbolji je sommelier Hrvatske Dragan Ružić, a cijeli buque njegovog znanja može se iskušati u restoranu Maestral Maistrinog hotela Adriatic. Iako je njegova ljubav prema vinima započela još za vrijeme srednjoškolskog školovanja u Njemačkoj, na natjecanjima je počeo sudjelovati tek prije četiri godine.

„Iako podrijetlom Tuzlak, nakon školovanja u Njemačkoj odlučio sam doći u Istru koja prednjači u sommelierstvu nad ostatkom Hrvatske. Nakon rada u nekoliko različitih ugostiteljskih objekata po Istri, svoje „mjesto pod suncem“, pronašao sam u Maistri, gdje se ljestvica posluživanja gosta podigla na jedan viši nivo“ – podijelio je Dragan s nama svoju priču.

The best Croatian sommelier is Dragan Ružić, and the whole bouquet of his connoisseurship can be tasted at the Maestral restaurant in the Maistra Hotel Adriatic. Although his love for wine began during his secondary education in Germany, he started participating in competitions only four years ago.

"Although I come from Tuzla, upon finishing my education in Germany, I decided to go to Istria, which is a leading sommelier region in Croatia. After working in several restaurants in Istria, I found my place in the sun in Maistra, where, in terms of guest service, the bar has been raised to a higher level", Dragan shared his story with us.



Najbolji od najboljih

Prestiznu titulu najboljeg sommeliera Hrvatske osvojio je na nacionalnom prvenstvu Hrvatske, na koje je došao kao regionalni prvak Istre. Konkurencija je bila tijesna jer su na natjecanju sudjelovali najbolji od najboljih, među kojima i nekoliko uzastopnih pobjednika na natjecanjima. Kandidati su, osim osnovnih znanja o vinima, morali pokazati i poznavanje teorijskog dijela poput regija iz kojih određene vrste dolaze, načine na koje se različite sorte grožđa uzgajaju, ali i sve detalje oko posluživanja vina. Dragan je svojim umijećem „potukao“ konkurenciju jer su na natjecanju sudjelovala 23 sommeliera iz Hrvatske, a čak 13 njih bilo je iz Istre.

Prvenstvo je održano u organizaciji Hrvatskog sommelier kluba, neprofitne udruge građana koja djeluje od 1993. godine, a članica je Svjetskog udruženja sommeliera od 1994. godine. Osnovni cilj sommeliera Hrvatske napredak je profesije i produbljivanje znanja o kulturi posluživanja jela i pića, ali i promociju hrvatskih autohtonih sorta vina u turističkom i ugostiteljskom kontekstu.

„Prvenstvo Hrvatske okupilo je neka od najznačajnijih imena hrvatskog sommelierstva, a sa mnom su u samom finalu bili kolega Ivo Zgrablić iz rovinjskog hotela Eden te Siniša Lasan iz Zagreba. Zahvaljujući ovom natjecanju i prije svega plasmanu, imao sam prilike posjetiti regiju Champagne, gdje sam posjetio podrume i imao prilike degustirati ponajbolje šampanjce tvrtke Moët & Chandon“ – priča nam Dragan koji je još uvijek pod dojmom svega viđenog, ali i naučenog.

The Best of the Best

He won the prestigious title of the Best Croatian Sommelier in the Croatian National Competition, which he entered as a regional champion of Istria. It was a tight competition because it involved the best of the best, including several consecutive competition winners. In addition to basic knowledge of wine, the candidates had to show theoretical knowledge, for example of the regions which certain types come from, the ways in which different varieties of grapes are grown, as well as all details about serving wine. Dragan beat the competition with his expertness because the competition involved 23 sommeliers from Croatia, and as many as 13 of them were from Istria.

The competition was organized by the Croatian Sommelier Club, a non-profit association which was founded in 1993, a member of the Association de la Sommellerie Internationale since 1994. The main concern of Croatian sommeliers is advancement of the profession and the continuous intensifying of the conscience of the food and beverage culture, as well as promotion of Croatian indigenous wine types in the tourism and hospitality context.

"The Croatian competition brought together some of the greatest Croatian sommeliers, and fellow Ivo Zgrablić from Hotel Eden in Rovinj and Siniša Lasan from Zagreb were with me in the finals. Thanks to this competition and, moreover, my placement, I had the opportunity to visit the region of Champagne, where I visited the cellars and had the opportunity to taste the best champagnes produced by the Moët & Chandon company" says Dragan, who is still overwhelmed by everything he has seen and learned.



Malvazija i Teran - istarske perjanice

Ali, osim u Francuskoj, savršene pjenušice i vina Dragan redovito nudi svojim gostima i u Istri, uz prave gurmanske delicije vještih kuhara hotela Adriatic. Kao najbolja istarska vina izdvaja Malvaziju od bijelih vina, ali i Teran koji svojom punoćom okusa daje „točku na i“ cijeloj gastronomskoj ponudi hotela Adriatic. Kada bi morao poimenično izdvojiti neka vina Dragan Ružić ne bi propustio navesti malvaziju PTO Tomaz iz Motovuna i zrelu malvaziju, ali i muškati Franka Kozlovića iz Momjana, koje preporuča uz lagana jela od ribe i škampa, ali i mnoga lagana predjela. Od crnih vina izdvaja teran, voćnog mirisa i prepoznatljivog okusa, koji ide uz „jača“ jela od divljači i tartufa, posebice vina Benvenuti i Trapan.

„Ovo su samo neki od iskusnih vinara, teško mi je nekoga posebno izdvojiti jer su posljednjih godina svi dosegli visoku kvalitetu u uzgoju i proizvodnji vina, koja odišu istarskim suncem i mirisom vinograda“ – kaže Ružić.

Stalno usavršavanje

Svoj uspjeh Dragan Ružić može zahvaliti prije svega upornom radu na izvrsnosti, ali i Maistri koja neprestano školuje svoje sommeliere, pružajući im tako dodatna znanja koja su svjetski trend u poznavanju vina. Emil Perdec trener je Maistrinih sommeliera, a neprestanim obučavanjem mladih nada stvara cijeli novi naraštaj vrhunskih poznavatelja vina. Nakon nacionalnog natjecanja, Dragana očekuje nastup na svjetskom prvenstvu sommeliera.

Vrhunskim vinima, autohtonim sortama grožđa i najboljim sommelierima, Istra može stati uz bok svjetskim poznatim vinskim regijama. Istarska zemlja je od pamtivijeka vezana uz uzgoj vinove loze i proizvodnju najcjenjenijih sorta vina – dokazuje to i jedna stara narodna poslovice: „Kruh je za tilo, vino je za dušu“. A Istra te duše ima na pretek.

Malvasia and Teran - Istrian Flagships

However, just like he tasted them in France, Dragan regularly offers perfect sparkling and other wines to his guests in Istria, with real gourmet delicacies prepared by the skilled chefs at the Hotel Adriatic. He singles out Malvasia as the best Istrian white wine and, as for red wines, Teran, because its richness of flavours completes the whole gastronomic offer of the Hotel Adriatic perfectly. If he had to specify some wines, Dragan Ružić would not fail to mention Malvasia P.T.O. Tomaz from Motovun and mature Malvasia, as well as Muscat produced by Franko Kozlović from Momjan. He recommends them with light fish and scampi dishes, as well as with many light appetizers. He also mentions Teran for its fruity aroma and distinctive taste that agrees with "stronger" venison and truffles dishes, especially the Benvenuti and Trapan wines.

"These are only some of the experienced winemakers; it's hard to single out anyone in particular, because in recent years they have all reached high quality in the cultivation and production of wines that reflect the Istrian sun and the scent of the vineyard" Ružić says.

Continuous Improvement

The success of Dragan Ružić is primarily due to his hard work on excellence and Maistra that continually educates its sommeliers, thereby providing additional understanding, which is a world trend in connoisseurship of wine. Emil Perdec is the coach of Maistra's sommeliers and through continuous training of young talents he is creating a whole new generation of top wine connoisseurs. After the national competition, Dragan will compete in the World's Best Sommelier Competition.

Fine wines, indigenous grape varieties and the best sommeliers allow Istria to compete with the world's famous wine regions. Istrian soil has since time immemorial been related to growing grapes and producing the most respected wine types – an old proverb says: "Bread is for the body and wine is for the soul." And Istria has soul to spare.

Where the moment lasts



ST.ANDREW'S ISLAND – ROVINJ

Restaurant Lanterna

In the very heart of Rovinj archipelago, only 10 minutes away by boat, lies the island of Sv. Andrija (St Andrew) and the beautiful restaurant Lanterna, situated in the old castle Huetterote. In the unique atmosphere of valuable antiques, the self-effacing, yet brilliant chef Damir Križanac tries to describe the beauty of gifts of nature and never fails to surprise his guests, accompanied by excellent sommeliers who will make the experience unforgettable.

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Tomislav Gretić: Nema kompromisa u kvaliteti

Tomislav Gretić: No Compromise in Quality

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Od kad sam prvi puta posjetio Rovinj, a bilo je to dosta davno, i otkrio Kantonin, to je postala moja stalna „stanica“. U kamenom hladu velikoga vinskoga podruma u čijem su se jednom kraju, u početku, vrtjele srdele i druga jeftina riba na žaru, što se služila na kartonskim podloščima s dve fete kruha i čašom crnoga, rjeđe bijeloga, vrijeme kao da je mirovalo. Kantonin je sada pretvoren u mjesto vrhunskog enološkog i gastronomskog užitka. O čemu se radi razgovaramo s jednim od najboljih hrvatskih chefova Tomislavom Gretićem, chefom restorana Wine Vault u hotelu Monte Mulini.

„Kantonin je veliki izazov, kako za mene, tako i za kolegu Emila Perdeca koji potpisuje vinsku kartu, jer želimo uvesti jedan vrlo rigorozan princip – možemo ga nazvati 3 puta 100 posto. Dakle cjelokupna ponuda Kantonina mora biti 100 posto hrvatska, 100 posto svježija i 100 posto lokalna. Drugim riječima, u Kantoninu se neće nuditi ništa polugotovo ili smrznuto i ništa što nije hrvatsko pa nam to predstavlja i određene probleme – recimo, sa svjetski poznatim gaziranim pićima, jer hrvatskih ekvivalenata naizgled nema...“, govori Gretić.

Suradnja s malim proizvođačima

„Kad kažemo lokalno“, objašnjava nam Gretić, „mislimo prije svega na cijeli niz obiteljskih poljoprivrednih gospodarstava, malih proizvođača, zadruga, s kojima smo započeli vrlo intenzivnu suradnju ovdje u Istri. Na taj način osiguravamo autohtoni način proizvodnje, dnevno svježe namirnice i što je važno, osiguravamo sezonsku opskrbu. Gosti će se u Kantoninu morati pomiriti s činjenicom da tijekom zime nećemo imati rajčice u nekim periodima, jer ona jednostavno u Hrvatskoj tijekom zime ne može uspijevati. Držat ćemo se toga principa i vjerujem da će to gosti znati prepoznati“, kaže jedan od najpoznatijih hrvatskih chefova.

Kantonin će postati sinonim hrane za dušu što je sve rašireniji trend u svijetu, dakle sinonim za povratak nekim zaboravljenim mirisima i okusima, nekim zaboravljenim namirnicama s kojima su živjeli naši preci, čak ne ni tako davno. U Kantonin se tako vraća leća, heljda, ječam i sve kombinacije s tim jelima od kojih je jedna već postala hit – sipa s ječmom i lećom.

Since my first visit to Rovinj, and it was a long time ago, and my discovery of Kantonin, it became my regular "station". In the stone shade of the big wine cellar where, in one part, in the beginning, pilchards and other cheap fish were grilled and served on cardboard trays with two slices of bread and a glass of red, rarely white wine, time seems to have stopped. Kantonin is now a place of top oenological and gastronomic pleasure. We talk about that with Tomislav Gretić, one of the best Croatian chefs, a chef at the Wine Vault restaurant at the Monte Mulini hotel.

"Kantonin is a great challenge for me and for my colleague Emil Perdec who signs the wine list, because we want to install a very rigorous principle – we can call it 3 times 100 percent. So the complete offer of Kantonin must be 100 per cent Croatian, 100 per cent fresh and 100 per cent local. In other words, nothing half done or frozen, and nothing that is not Croatian will be offered in Kantonin, which presents certain problems – say with world famous sodas that seemingly have no Croatian equivalents..." Gretić says.

Cooperation with Small Producers

"When we say local", Gretić explains, "we first think of a whole range of family farms, small producers, cooperatives, with whom we started a very intensive cooperation here in Istria. Thus we ensure an indigenous mode of production, daily fresh ingredients and, what is important, we provide seasonal supplies. Guests at Kantonin will have to live with the fact that during the winter we will not have tomatoes in some periods, because they simply cannot grow in Croatia during the winter. We'll stick to this principle and we believe that customers will be able to recognize it." one of the most renowned Croatian chefs says.

Kantonin will become synonymous with food for the soul, which is an increasingly widespread trend in the world, and a synonym for the return of some forgotten flavours and aromas, with some forgotten ingredients which our ancestors lived with, not even that long ago. Thus lentils, buckwheat, barley and all combinations with these dishes return to Kantonin. One of them has already become a hit – cuttlefish with barley and lentils.



Kušaonica rakija

„Nudimo stara jela, naravno s autorskim pečatom, ali jela koja smo jeli kod naših baka, sitnu ribu poput srdela, trilja, jako puno jela sa žlicom, stotine vrsta maneštra. Naravno, domaće školjke, rakovi, sirevi i pršut s obiteljskih gospodarstava... Pa čak su i kolači domaći, istarski uz jedan izuzetak – nudimo dalmatinsku rožatu koja je dobro primljena i kod naših gostiju u Istri“, kaže Gretić.

Uz svako jelo, bilo kao aperitiv, bilo kao digestiv, u Istri ide neka rakija. Odabira je na pretek, gotovo da nema ljekovite trave koja ne raste u Istri i gotovo da nema proizvođača rakije koji neće u svoju izvornu lozu staviti neku od tih trava ili češće kombinaciju mnogo njih zajedno. A tu su i poznate medice s različitim sastojcima uz med. Sve u svemu, istarske rakije postaju polako brand, a slično je i s ostalim hrvatskim regijama. Želja je Gretića i Perdeca da svaki menu u Kantonu uz svoje vino ili vina dobije i svoju rakiju te da, ujedno, Kanton postane mjesto gdje će se moći kušati najkvalitetnije rakije Istre i Hrvatske.

Vjerujemo da smo generalno o ponudi Kantonu koju nam je predočio Tomislav Gretić, vodeći chef Hrvatske, rekli dovoljno da Vas zainteresiramo za neki od menija. Zato u nastavku predlažemo tri menija po izboru Toma Gretića.

Tasting Brandy

"We are offering old dishes, of course, with the author's touch, but the dishes that we ate with our grandmothers, small fish such as pilchards, surmullets, a lot of dishes eaten with a spoon, hundreds of vegetable stews ("maneštra"). Of course the local shellfish, cheese and prosciutto ham from family farms... And even the cakes are homemade, Istrian, with one exception – we offer Dalmatian flan that has been well received by our guests in Istria." Gretić says.

In Istria a certain type of brandy accompanies each dish, either as an aperitif or as a digestif. There is a wide selection; there are almost no herbs that do not grow in Istria and almost no producers of brandy, who will not put some of these herbs in their original brandy, or more often a combination of a lot of them together. And there are well-known brandies with honey added ("medica") with different ingredients in addition to honey. On the whole, Istrian brandies are slowly becoming a brand, and it is similar with other Croatian regions. Gretić and Perdec would like every menu in Kanton to get its brandy, along with its wine or wines. And at the same time, they would like Kanton to become a place where the best Istrian and Croatian brandy will be tasted.

I believe that we have generally commented enough on the offer Kanton, which was presented by Tomislav Gretić, the leading Croatian chef, to raise your interest in one of the menus. Below we propose three menus selected by Tom Gretić.



Menu 1

Sardele na savor (marinirane srdele)
Salata od sipe
Paleta sira sa Kumparičke
Miješane školjke
Orzo s crnilom od sipe
File grdobine s istarskim kobasicama
Fritule

Menu 2

Hladne morske delicije
Jakobova kapica
Crni orzo
Ragu od sipe s graškom
File grdobine s istarskim kobasicama
Dalmatinska rožata

Menu 3

Istarski hladni pijat
Jakobova kapica
Pljukanci Kanton
Jadranske lignje sa žara
Kolač od jabuke

Menu 1

Savor pilchards (marinated pilchards)
Cuttlefish salad
Palette of cheese from Kumparička
Mixed shellfish
Barley with cuttlefish ink
Angler fillet with Istrian sausages
Fritters

Menu 2

Cold seafood delicacies
Scallops
Black barley
Cuttlefish ragout with peas
Angler fillet with Istrian sausages
Dalmatian flan

Menu 3

Istrian cold platter
Scallops
Kanton pljukanci
Grilled Adriatic squid
Apple Cake

Arhiva neprocijenjive kulturne baštine | Archive of invaluable cultural heritage



Alojz Orel

Veliki majstor, zaljubljenik u Istru, Alojz Orel (Ljubljana, 19. lipnja 1918. – Pula, 10. lipnja 2002.) umjetnički je i dokumentaristički fotograf, višestruko nagrađivan. Svoje radove izlagao je na mnogobrojnim samostalnim i skupnim izložbama u zemlji i inozemstvu. Osim po iznimnom fotografskom talentu, Alojz Orel zapamćen je kao fotograf zaljubljen u slobodu i eksperimentiranje koristeći se gotovo svim poznatim tehnikama.

Godina 1947. bila je ključna u životu velikog fotografa jer je iste godine, nakon formalnog učlanjenja u „Fotoklub Zagreb“, doselio u tada ratom razrušenu Pulu. Iste godine, sada već kao vrhunski fotograf, otvara i samostalni fotografski atelje „Foto Orel“ na trgu Portarata. Godinu dana kasnije započinje s foto tečajevima u „Željezničkom tehnikumu“, da bi 1951. godine postao i suosnivač „Fotokluba“ pri „Narodnoj tehnici“.

Njegova zaljubljenost u Istru rezultirala je osnivanjem „Turističkog društva Pula“, pružajući njene vedute svijetu očima čovjeka jedinstvenog umjetničkog duha.

A grand master, a devotee of Istria, Alojz Orel (Ljubljana, 19 June 1918 – Pula, 10 June 2002) is an art and documentary photographer who won multiple awards. He exhibited his work in numerous solo and group exhibitions in Croatia and abroad. Apart from his exceptional photographic talent, Alojz Orel is remembered as a photographer in love with the freedom and experimentation using almost all known techniques.

Year 1947 was crucial in the life of the great photographer because the same year, after formally becoming a member in the "Fotoklub Zagreb", he moved to the war-torn Pula. The same year, now as a recognized photographer, he opened an independent photo studio "Foto Orel" on the Portarata Square. A year later, he started with photo courses at "Željeznički tehnikum", only to become a co-founder of the "Fotoklub" at "Narodna tehnika" in 1951.

His enthusiasm with Istria resulted in the founding of "Turističko društvo Pula", giving its views to the world through the eyes of a man of a unique art spirit.







Ivana Franke istaknuta je hrvatska umjetnica koja je svojim instalacijama u prostoru osvojila svijet; instalacija u hotelu Lone istaknuti je primjer njena stvaralaštva.

Ivana Franke is a distinguished Croatian artist who conquered the world with her installations. The installation in Hotel Lone is a notable example of her oeuvre.

Trčeći duhovi osvajaju prostor Room for running ghosts

Kod Ivane Franke ništa nije gotovo kad je gotovo. Završetkom svog djela i njegovim instaliranjem u prostor napravljeno je tek pola posla. Ostalo je, recimo to tako, na promatraču. Naravno, ova maksimalno pojednostavljena formula daje tek naslutiti o čemu je riječ. Mreže, plaševi, tuneli i sekvence prostora u prostoru Ivane Franke dobro funkcioniraju i samostalno, ali time se ne ispunjava njihova potpuna umjetnička koncepcija. Naime rad Ivane Franke ima svoju dvostruku strukturu – konceptualnu i perceptivnu. U njenom slučaju, dakle, možemo govoriti (samo) o konceptu. A koncept je naizgled vrlo jednostavan – stvaranje mreže od prefabriciranih poluga istih dimenzija koje se spajaju prefabriciranim modulima i tvore svojevrsnu mrežu. Mrežu koja nije plošna, dakle, već samim pozicijama svojih pojedinačnih elemenata tendira formiranju poligonalnoga tijela, kao da želi zakriviti prostor. Mreža koja postaje dijelom arhitekture, definiranja prostora. Taj i slične koncepte koji su uvijek utjecaj instalacije u arhitektonsko oblikovanje prostora Ivana Franke s uspjehom demonstrira diljem svijeta.

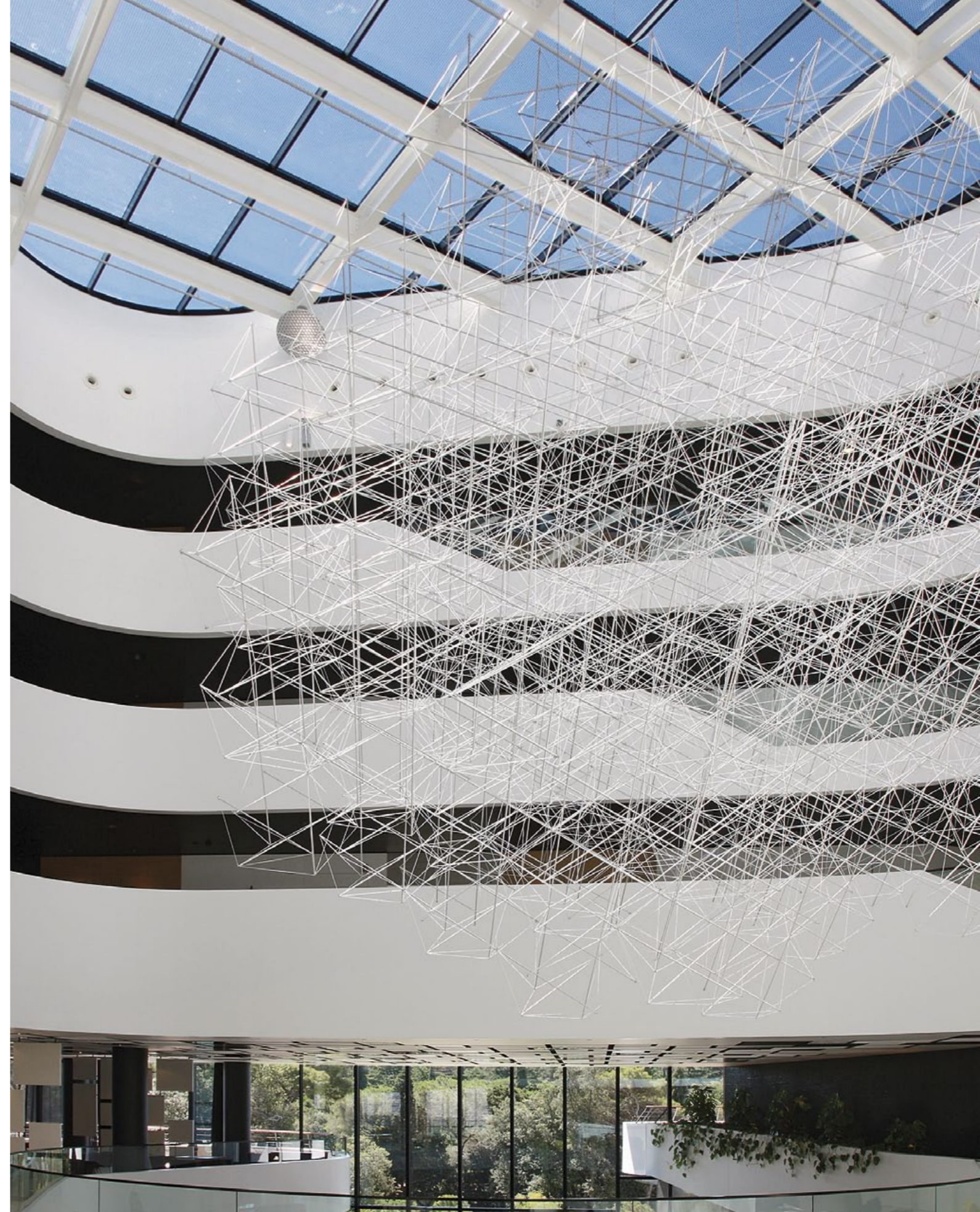
Ivana Franke u svijetu

Ivana Franke rabi uobičajene materijale, svakodnevne. U jednom od prvih svjetskih radova, 2002. godine na završnoj izložbi istraživačkoga programa u Japanu, Ivana je papirnatim krovom natkrila atrij vanjske sobe japanske kuće, a fluorescentnim svjetlom potom naglasila svojevrsnu prosvjetljenost (translucenost) upotrebljenog materijala koji je postao medij umjetničke instalacije. Iste godine, Franke u

Nothing's over when it's over with Ivana Franke. Only half the job is done when the work is finished and installed in the space. The rest is, so to speak, up to the observer. Of course, this completely simplified formula gives only a hint of what it is really about. Networks, cloaks, tunnels and space sequences in Ivana Franke's space function well independently, as well, but it does not complete their artistic conception. Ivana Franke's work has a dual structure – conceptual and perceptual. In her case, therefore, we can talk (only) about the concept. And the concept is seemingly very simple – creation of a network of prefabricated blocks of the same size that are connected with prefabricated modules to form a kind of a network. A network that is not flat, so the very positions of its individual elements tend to form a polygonal body, as if to twist space; a network that becomes a part of architecture, space definition. Worldwide Ivana Franke successfully demonstrates this concept and similar ones that are always an installation impact in architectural space design.

Ivana Franke in the World

Ivana Franke uses common, everyday materials. In one of her first world works in 2002 in the final exhibition of the research program in Japan, Ivana roofed the atrium of the outside room in a Japanese house with paper, and then used a fluorescent light to highlight the enlightenment (translucency) of the used material that had become a medium of artistic installation. That same year, in Zagreb in the Art Pavilion, Franke covered the





Zagrebu u Umjetničkome paviljonu tkaninom zastire stakleni krov paviljona i tako intervenira u cijelom prostoru ali i na svim drugim izloženim objektima koji pod drugačijim svjetlom mijenjaju svoj odnos prema promatraču.

Posebno je atraktivna bila njena samostalna izložba u Beču (Kinesphere) na kojoj je Franke organizirala prostor koji je puni smisao dobivao tek kretanjem i interakcijom promatrača.

Isti koncept, intervencija u zadani, arhitektonski oblikovani prostor i njegovo mijenjanje, zakrivljavanje ili stvaranje novoga težišta, Franke je realizirala u Veneciji 2007. godine u palači Querini Stampalia na drugačiji način. Ovdje je ponavljanju geometrijskih sekvenci meandra arhitekta Carla Scarpe, koji je obnavljao palaču, dodala odraz vode (s vlažnoga, posebno osvijetljenoga kamenog poda) čime je sveprisutnu lagunu Venecije dovela u atrij palače i njome ujedno multiplicirala ponavljajuće arhitektonske sekvence.

Aktivan promatrač

I tu se Franke približila svom cilju kojega je kasnije intenzivno razvijala na izložbama u Zagrebu, Stockholmu i Berlinu. A cilj, smisao umjetničke intervencije je uvući promatrača u priču, učiniti ga sukreatorom, suučesnikom u umjetničkom, recimo to tako – poduhvatu. U svom recentnom projektu u Berlinu, Franke je otišla, rekli bismo, u krajnost. Eliminirala je čak i umjetnički predložak rukovodeći se mišlju da je sve što vidimo ono što nastaje u našem mozgu, a ne ono što je stvarno pred nama. Gledanje zatvorenih očiju, kako se zove projekt, koristi mozak i um promatrača (koji zapravo ne gleda) kao umjetnički medij. Franke to ostvaruje tako što promatrače zatvorenih očiju posjeda ispred izvora svjetla koje potom u ritmu različitih frekvencija kroz zatvorene kapke promatrača, u njegovu mozgu i umu, pobuđuje stvaranje slika. Kakvih slika – ovisi o promatraču, njegovu životnu iskustvu, podsvjesnim potisnutim arhivima sjećanja ili bolje nesjećanja. Jasno ovako stvorena djela ostaju potpuno individualizirana, intiman doživljaj svakoga promatrača.

pavilion glass roof with a cloth and thus intervened in the entire space, but also in all other exposed objects that changed their correlation with the observer under different lighting.

Her solo exhibition in Vienna (Kinesphere) was especially attractive since Franke organized the space in such a way that it got its full meaning only through the movement and interaction of the observer.

The same concept, intervention in the pre-set, architecturally designed space and its modifications, twisting or creation of a new centre of gravity was realized in Venice in 2007 in the Querini Stampalia palace in a different way. Here, Ivana added a reflection of water (with wet, especially illuminated stone floor) to the repetition of geometric sequences of a meander, designed by architect Carlo Scarpa, who also restored the palace. As a result, she brought the omnipresent lagoon of Venice into the atrium of the palace and multiplied the recurring architectural sequences.

Active Observer

Here Franke got closer to her goal which was later extensively developed in exhibitions in Zagreb, Stockholm and Berlin. The goal, the logic of artistic intervention, is to pull the viewer into the story, make him or her co-creator, a participant in the artistic, so to speak – enterprise. In her recent project in Berlin, we could say that Franke went to the extreme. She eliminated even the artistic template guided by the notion that all we see is what occurs in the brain, rather than what is really in front of us. Seeing with Eyes Closed, as the project is called, uses the brain and the mind of observers (who are actually not looking) as an artistic medium. Franke accomplishes this by placing the observers with their eyes closed in front of the light sources that then follow the rhythm of different frequencies and, through the closed eyelids of the observers, in their brains and minds, bring about the formation of images. What kind of images – it depends on the observer, his or her life experiences, unconscious repressed archives of memories or even better, the non-existing memories. Clearly, works created like this remain completely individualized, an intimate experience of each viewer.



Trčeći duhovi

I tu dolazimo do mreže Ivane Franke u hotelu Lone. Pojam mreže podrazumijeva prozračnost, propusnost, izostanak prostornoga, voluminoznog određenja. Ali, je li to baš tako? Pogledajmo još jednom Room for running ghosts kako je Franke imenovala svoj rad što se spušta kroz nekoliko katova u atriju hotela. Ne treba nam mnogo pa da naš mozak shvati, utvrdi, kako je ta mreža zapravo oblikovani volumen i kako je njena prozračnost i propusnost samo naizgled sama po sebi razumljiva. Malim obratom u našoj svijesti vidjet ćemo da kako god se pomičemo i kako god mijenjamo očiste promatranja te mreže, pred nama se rotira volumen, prostor što ga mreža određuje. Mi kao promatrači postajemo aktivni sudionici umjetničke vizije. Naš duh oblikuje prostor temeljen na mreži što nam ju je ponudila Franke. I zato njeni trčeći duhovi iz naziva instalacije nisu neki imaginarni duhovi zaogrnuti bijelim plahtama koji bi tu plašili promatrača. Suprotno, Room for running ghosts zapravo je prostor za naš slobodni (trčeći) duh koji stvara umjetničko djelo zajedno s predloškom Ivane Franke. Naš je duh, kreativno dijete u nama, ušlo u prostor mreže i igra se oblicima koje mijenja laganom šetnjom oko viseće instalacije koja postaje medij naše igre oblikovanja prostora. Naš duh trči Prostorom za trčeće duhove i to je to – poanta, cilj. Uхваćeni smo u mrežu, igramo se njome, ne gledamo već stvaramo, živimo umjetnost, što je valjda i vrhovni ideal svakoga umjetničkoga i umjetnikovog nastojanja.

Running Ghosts

Thus, we arrive at Ivana Franke's network at Hotel Lone. The term network implies transparency, permeability, the absence of spatial, voluminous determination. But is it really so? Let's take another look at Franke's work that descends through several floors of the hotel atrium, Room for Running Ghosts. It doesn't take much for our brains to understand, determine, that the network is actually shaped volume and that its transparency and permeability is only seemingly self-explanatory. With a small reversal in our minds, we will see that no matter how we move and how we change the viewpoint of observing the network, the volume, the space determined by the network rotates in front of us. As observers, we become active participants in the artistic vision. Our spirit forms a space based on the network that Franke offers. And that's why her running ghosts from the title of the installation are not some imaginary ghosts cloaked with white sheets that would scare the viewer. On the contrary, Room for Running Ghosts is actually the space for our free (running) spirit that creates a work of art along with Ivana Franke's template. Our spirit, the creative child in us, has entered the network space and it plays with the forms that it changes while walking around the hanging installation, which becomes a medium of our space design game. Our spirit is running around the Room for Running Ghosts and that's it – the point, the goal. We are caught in the net, we're playing with it, we do not see art; we create it, we live it, which is probably the supreme ideal of every artist and artistic endeavour.



Hotel Eden nudi potpunu transformaciju:
Hotel Eden offers a complete transformation:

Wellness s pečatom Mediterana

Wellness with a Mediterranean Imprint

Briga o zdravlju i njezi tijela razvijala se kroz povijest. Vrlo poznate u svijetu su rimske kupke i tretmani opuštanja cijeloga tijela. Isto tako, povijesna je činjenica da se egipatska kraljica Kleopatra kupala i njegovala u posebnim kupkama od kobiljeg mlijeka, radila pilinge mljevenim dragim kamenjem i aromatičnim uljima i biljkama. Također, u Aziji su kroz stoljeća njegovani kultovi njege i uljepšavanja lica i tijela posebnim postupcima i pripravcima, a Kina je kolijevka masažnih tehnika i zdravstvenih postupaka koji su nakon tisuća godina zaživjeli u suvremenim wellnessima.

Potpuno preuređen Wellness & Spa prostor

Spoj povijesnih receptura i suvremenih ideja misao je vodilja Eden Wellness & Spa prostora u Maistrinom hotelu Eden u kojem se možemo potpuno opustiti, riješiti bolova i stresa posebno razvijenim mediteranskim tretmanima koje pažljivo provodi stručno osoblje. Potpuno preuređen Wellness & Spa hotela Eden prava je mala oaza tjelesnog, društvenog i psihičkog blagostanja. Petinu prostora od 1100 četvornih metara zauzima unutarnji grijani bazen i whirlpool s morskom vodom, zatim je tu novouređena termalna zona s finskom saunom, turskom kupelji, infracrvenom saunom i slanom sobom za opuštanje. U sklopu Wellness & Spa zone hotela Eden četiri su sobe namijenjene tretmanima, a uz njih je i jedan Spa Suite namijenjen za tretmane parova. Relax zona

Caring for the health and the body has evolved through history. The Roman baths and treatments of relaxation for the whole body are very well known worldwide. Also it is a historical fact that the Egyptian Queen Cleopatra bathed in special baths of mare's milk, had scrubs with ground precious stones and aromatic oils and plants. In Asia, too, cults of facial and body care and beautifying by special procedures and preparations were fostered through centuries, and China is the cradle of massage techniques and medical procedures that have taken hold in the modern wellness after thousands of years.

Completely Renovated Wellness & Spa Area

A combination of historic recipes and modern ideas is the guiding principle of the Eden Wellness & Spa at Maistra's Hotel Eden where we can relax completely, soothe aching limbs and reduce stress through specially developed Mediterranean treatments that are carefully conducted by expert staff. A completely renovated Hotel Eden Wellness & Spa is a true oasis of physical, social and mental well-being. One fifth of the area of 1100 square meters is occupied by an indoor heated pool and whirlpool with sea water, there is a newly built thermal zone with a Finnish sauna, Turkish bath, infrared sauna and a relax salt room. Four treatment rooms are a part of the Wellness & Spa area of Hotel Eden, and there is Spa Suite designed for couple treatments. The Relax zone is

je namijenjena odmoru prije i nakon tretmana te odmoru u predahu tijekom upotrebe Wellness & Spa sadržaja.

Ponudu usluga zaokružuje moderno uređen fitness prostor s vrhunskom opremom: Technogym za kardio-vježbe, vježbe snage te vježbe istezanja.

Posebna draž wellnessa hotela Eden su vanjski sadržaji s pogledom na prekrasnu prirodu koja okružuje hotel. Tu je, prije svega, prostor za skupne (do 12 osoba) i individualne vježbe te prostor uz vanjski bazen s mogućnošću pružanja usluga masaže. Uz sve to u sklopu Wellness & Spa zone hotela Eden nalazi se i zanimljiv Vital bar s ponudom zdravih napitaka.

Mediteranska tematika

Djelovati u skladu s lokalnim okruženjem – temeljni je postulat Wellness & Spa hotela Eden. Treba okušati i osjetiti sva bogatstva lokalnih ekstrakata na kojima je počivala njega tijela od pamtivyjeka. Povratak esencijama mediteranskog podneblja, povratak prirodnim sastojcima koji nas okružuju, koje upijamo šetnjom kroz mediteransku prirodu, uz more, šume pinija, polja lavande, maslina... U Wellness & Spa hotela Eden posebno su posvećeni stvaranju posebnih usluga i rituala koji slave Istru i Mediteran. Upustite se u njihovo istraživanje...

intended for rest before and after treatments and breaks while using the Wellness & Spa facilities.

The offer of services is enhanced with a modern fitness room with top-quality equipment: Technogym for cardiovascular, strength and stretching exercises.

Outdoor facilities overlooking the beautiful countryside that surrounds the hotel are a special charm of the Hotel Eden wellness. There is, first and foremost, a space for group (up to 12 persons) and individual exercises and an area by the outdoor swimming pool with the possibility of massage services. Along with all of this, there is an interesting Vital bar offering healthy drinks in the Hotel Eden Wellness & Spa Zone.

Mediterranean Theme

Acting in harmony with the local environment – this is the basic postulate of the Hotel Eden Wellness & Spa. You need to try and feel the wealth of local extracts on which body care has rested since time immemorial. The return to the essences of the Mediterranean climate, the return to natural ingredients that surround us, that we absorb strolling through the Mediterranean landscape, by the sea, pine forests, fields of lavender, olives... Hotel Eden Wellness & Spa is specifically dedicated to the creation of special services and rituals that celebrate Istria and the Mediterranean. Indulge in their exploration...

Započnimo s Thalasso life for face & body – dubinskom hidratacijom za lice i cijelo tijelo koja koristi sva bogatstva mora i algi te koja poboljšava izgled kože uz pomoć dragocjenih minerala, morskih soli i aromatičnih mediteranskih ulja. Pravi morski doživljaj...

Ili recimo Mediterranean tonus u kojem ćete uživati u klasičnom mediteranskom tretmanu morskom solju i uljima lavande i mente. Tu su i dva rituala koji su ponos Eden Wellness & Spa. Piling za tijelo s kaduljom Eden sage detox nanosi se na cijelo tijelo i uklanja odumrle stanice te pomaže koži disati čineći ju mekanom i glatkom. Tijelo obogaćeno mineralima i oslobođeno štetnih tvari izgleda mlađe uz savršen osjećaj ugone.

Ultimate Eden signature massage vrhunska je ritualna masaža osmišljena posebno za Eden Wellness & Spa. Osjećaj čistoga blaženstva i smirenosti rezultat je jednosatne masaže u kojoj se koriste arome i mirisi lokalnoga podneblja.

Vrhunski proizvodi i tretmani

Eden Wellness & Spa nudi cijelu paletu proizvoda i tretmana Sothys za vrhunski tretman lica, bilo da je riječ o intenzivnoj hidrataciji kože i opskrbi hranjivim tvarima, bilo da je riječ o pomlađivanju kože ili pak posebnom tretmanu koji je ponos Sothys kozmetike Beauty Garden a koji se sastoji u tretmanu kože ekološki uzgojenim prirodnim sastojcima dobivenim iz ružmarina, lavande i suncokreta.

U Eden Wellness & Spa nudi se i cijela paleta proizvoda i tretmana Algologie koja predstavlja još jednu vezu s morem. Prvi je korak prema

Let's start with Thalasso life for face & body – deep hydration for the face and the whole body using all the resources of the sea and algae, that improves the appearance of the skin with the help of precious minerals, sea salt and aromatic Mediterranean oils. A true sea experience...

Or, for example, Mediterranean tonus in which we enjoy classical Mediterranean treatment with sea salt and lavender and mint oils. There are also two rituals that are the pride of Eden Wellness & Spa. Eden Sage detox body scrub is applied to the entire body and removes dead skin cells helping the skin to breathe and making it soft and smooth. Enriched with minerals and free of harmful substances, the body looks younger with a perfect feeling of comfort.

Ultimate Eden signature massage is an excellent ritual massage designed specifically for Eden Wellness & Spa. The feeling of pure bliss and tranquillity is the result of a one-hour massage, which includes local climate aromas and fragrances.

Superior Products and Treatments

Eden Wellness & Spa offers a full range of Sothys products and treatments for the ultimate facial treatment, whether it is intensive skin moisturizing and nutrient supply, or skin rejuvenation or a special treatment, the pride of Sothys Beauty Garden cosmetics, which includes skin treatment with ecologically grown natural ingredients derived from rosemary, lavender and sunflower.



zdravoj koži Essential marine vitality tretman koji je za kožu pravi izvor minerala i kisika, poput plivanja u oceanu. Deep water tretman prava je hidratantna kupka za dehidriranu kožu oštećenu smogom i stresom. Učinak se osjeti trenutačno a traje i dugo nakon tretmana. Tu je i cijeli niz Algologie tretmana za tijelo.

Posebnost je Eden Wellness & Spa ponuda specijalizirane njege za muškarce. Naglasimo, De-stress man facial tretman intenzivnoga čišćenja i opuštanja uz aktivne sastojke kao što su ginseng, vitamin C, crni papar i eterična ulja koji čiste kožu i čine ju čvršćom, revitaliziranom i osvježenom.

Fitness uz osobnog trenera

Današnji svijet jurnjave, utrke s vremenom i radnim danom koji nikada ne prestaje, uvjetuje da zdraviji i energičniji životni stil u današnjem modernom svijetu postaje imperativ. Borba s lošim utjecajima može biti preteška – od neodgovarajuće prehrane, neaktivnog životnog stila do stresa, sve to uzima svoj danak. Profesionalno osoblje i treneri Eden Wellness & Spa pomoći će vam da to promijenite u svoju korist, ponudit će vam stručan i personaliziran savjet i osigurati programe za zdraviji životni stil i bolje osjećanje. Procjena tjelesne mase, konzultacija s osobnim trenerom, izbor programa vježbi – od skidanja suvišnih kilograma do posebnih vježbi za eliminaciju stresa ili jačanje muskulature te na kraju vježbanje s osobnim trenerom dio su ponude Fitness frenzy programa.

Uživajte u Eden Wellness & Spa, osjetite Mediteran koji vam pomaže da se bolje osjećate, povežite se s bogatom tradicijom mediteranske njege tijela i osjećajte se bolje.

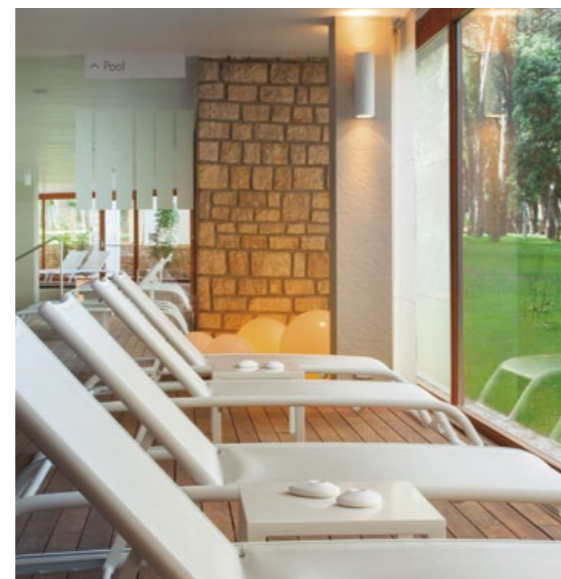
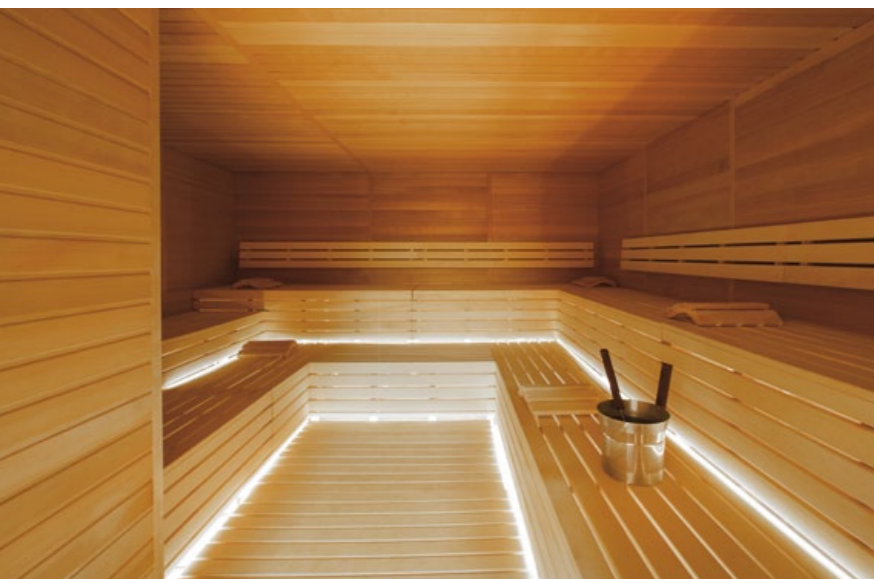
Eden Wellness & Spa also offers the full range of Algologie products and treatments, which is another connection with the sea. The first step to healthy skin is the Essential marine vitality treatment since it is a true source of minerals and oxygen, like swimming in the ocean. Deep water treatment is a genuine moisturizing bath for dehydrated skin damaged with smog and stress. The effect can be felt immediately and lasts long after the treatment. There is a wide range of Algologie body treatments.

A special feature of Eden Wellness & Spa is the offer of specialized care for men. There is De-stress man facial treatment for intensive cleansing and relaxation with active ingredients such as ginseng, vitamin C, black pepper and essential oils that gently cleanse the skin and make it stronger, revitalized and refreshed.

Fitness with a Personal Trainer

Today's world of dashing, racing with time and weekdays that never end, inevitably conditions a healthier and more energetic lifestyle in today's modern world. Coping with bad influences can be overwhelming – from inadequate diet, inactive lifestyle to stress; it all takes its toll. Professional staff and coaches at the Eden Wellness & Spa will help you change this; they will offer you professional and personalized advice and provide programs for a healthier lifestyle and a better feeling. Weight estimation, consultation with a personal trainer, a selection of exercises – from losing weight to special exercises to eliminate stress or strengthen muscles and, finally, exercising with a personal trainer; all of this is a part of the Fitness Frenzy program.

Enjoy the Eden Wellness & Spa, feel the Mediterranean that helps you feel better, connect with the rich tradition of the Mediterranean care for the body and feel better.



Priča Meneghetti

The Meneghetti Story



Istria je još od povijesti odabrana kao jedno od najvažnijih područja za vino, ulje, sir i zbog te bogate tradicije Istria i danas živi bogatstvo najboljeg iz prirode.

Naša priča započinje 1853. godine kada austrijski admiral Hans Birch Dahlerup odlučuje u Puli sagraditi najveću ratnu luku monarhije, što dovodi do procvata cijele regije. Stancija Meneghetti bila je mjesto gdje se proizvodila hrana za pulski garnizon, ali i mjesto za predah časnicima i njihovim gostima, mjesto na kojemu su mogli popiti čašu vina i pojesti dobar domaći sir i pršut.

Nova stranica u povijesti započinje 2001. godine kada stanciju preuzimaju i potpuno preuređuju Romana i Miroslav Plišo koji obnavljaju zapušteno i zasađuju nove masline i loze. Poznatom zagrebačkom odvjetniku i njegovoj supruzi pridružuje se 2010. godine kao partner Goran Hanžek, s dugogodišnjim iskustvom u turizmu te, s druge strane, velikim zanjem o vinima. Timu se iste godine pridružio i Walter Filiputti, svjetski priznati enolog koji je preuzeo brigu o vinima.

Vizija i realizacija

Prvotna zamisao bila je „obiteljska“ proizvodnja maslinovog ulja i vina te stvaranje idilicnog okvira za odmor i uživanje u bajkovitoj

Istria has historically been selected as one of the most important areas for wine, oil, cheese, and owing to that rich tradition Istria still lives with the wealth of the best of nature.

Our story begins in 1853 when the Austrian Admiral Hans Birch Dahlerup decided to build the biggest naval base of the Monarchy in Pula, and thus brought prosperity to the whole region. Stancija Meneghetti was a place where the food for the Pula garrison was produced, but also a place where officers and their guests would come to rest, drink a glass of wine or eat good home-made cheese and prosciutto ham.

A new chapter in the history of Stancija begins in 2001 when Romana and Miroslav Plišo take over the estate and completely renovate it, restoring the neglected and planting new olive trees and grape vines. In 2010 Goran Hanžek, who has broad experience in tourism and is a wine connoisseur, joins the famous attorney from Zagreb and his wife as a partner. The same year the team is completed by Walter Filiputti, a world-renowned oenologist, who took charge of the wine.

Vision and Realization

The initial idea was a "family" production of olive oil and wine, and creation of an idyllic framework for holiday and enjoyment in the

prirodi koja okružuje imanje; da bi se 2013. godine došlo do 100 000 proizvedenih boca vina. Vizija Meneghetti je stvaranje tradicije i nov pristup turizmu.

„Staviti u bocu ono što vinograd kreira“ njihov je pristup enologiji, naizgled jednostavan, ali isto tako vrlo kompleksan u svojoj realizaciji. Vizija kvalitete Meneghetti je beskompromisna. Berba se obavlja ručno, grožđe u podrum i prešu dospijeva slobodnim padom, bez pumpi; vinifikacija se pažljivo vodi i odvija se prirodnim putem. Izvršnost ne poznaje okvire i granice tako da se tim Meneghetti uvijek trudi vinima dati međunarodni pečat, a pritom sačuvati njihov istarski duh; ili kako je to Goran Hanžek odlično sažeo: „Radimo internacionalna vina koja govore istarski jezik“.

Da su Meneghetti vina poznata i izvan Hrvatske dokazuju mnoga međunarodna priznanja za kvalitetu kao što su dvije srebrne medalje Decanter za vino Meneghetti red 2008 i 2009, najbolje hrvatsko vino po ocjeni časopisa Falstaff u 2010, uvrštenje među najbolja vina na njemačkom tržištu u 2012. po izboru časopisa Feinschmecker, i još mnoga druga.

Meneghetti vina našla su svoj put i na mnogim svjetskim tržištima poput SAD-a, Hong Konga, Njemačke i Austrije, a postoji inicijativa da se nađu i na vrlo zahtjevnom engleskom tržištu.

beautiful nature that surrounds the property; only to come to a production of 100,000 bottles of wine in 2013. The Meneghetti vision is creation of a tradition and a new approach to tourism.

"We bottle what the vineyard creates" is their approach to oenology; seemingly simple, but very complex when it comes to its realization. The Meneghetti vision of quality has always been uncompromising. The grapes are harvested manually and arrive in the cellar and the wine press by free fall, without pumps, and the vinification is done carefully and naturally. Excellence knows no boundaries and limitations so the Meneghetti team always tries to give the wines international character, but still preserve their Istrian spirit, or as Goran Hanžek summed up: "We make international wines that speak the Istrian language."

Recognition of the Meneghetti wines outside Croatia has been proved by numerous international quality awards, such as two Decanter silver medals for Meneghetti Red 2008 and 2009, rating as the best Croatian wine by the Falstaff magazine in 2010, inclusion among the finest wines on the German market according to the Der Feinschmecker magazine and many others.

The Meneghetti wines have also found their way in many world markets such as the U.S., Hong Kong, Germany and Austria, and there is an initiative for them to enter the very demanding British market.



MENEGHETTI

Vina Meneghetti su vina kuće hotela Lone i Monte Mulini.

Meneghetti wines are house wines at hotels Lone and Monte Mulini.

Crveno i bijelo

Veliko vino je za vinara ono je što je slika za umjetnika, poezija za pjesnika, partitura za glazbenika: kroz vino on pripovijeda priču o sebi, o svojem doživljaju kvalitete. Rezultat dugogodišnje, na mahove i napete potrage za vlastitim estetskim modelom s osobnim pečatom su Meneghetti bijelo i Meneghetti crveno vino. Ta vina su plod dugotrajne potrage za pravim odnosom između sorti, zemlje i mikroklima. Tim Meneghetti pronašao je način za interpretaciju svojih mladih vina. Tendencija je da Meneghetti Malvazija i Meneghetti Merlot pokažu osobnost koja se tek rađa te svoju kvalitetu. Želja je proizvoditi mlada vina koja će zavoljeti i razumjeti svi. Kada je riječ o Meneghetti pjenušcima, oni se rade klasičnom metodom na bazi crnog pinota, uz precizni dodatak chardonnaya i bijelog pinota. Dugotrajno odležavanje na kvascima rezultiralo je intenzivnim mirisom i širokim rasponom aroma, pri čemu dominiraju tonovi korice kruha. Pjenušac Meneghetti 2010 ide dobro uz sva jela te s lakoćom podnosi ribu iz pećnice kao i bijelo meso. Meneghetti vina, osim na Stanciji i u najboljim restoranima, mogu se kupiti jedino u specijaliziranim trgovinama

Svjetska kvaliteta ulja

Pored vina, ulja sa stancije Meneghetti oduvijek predstavljaju vrhunske proizvode istarskog maslinarstva koji u sebi sublimiraju užitak i zdravlje. Pružaju trijumf mirisa i okusa, a po svojim dubokim dojmovima ravnopravni su s velikim vinima. U kuhinji ova ulja daju onaj čaroban dodir, dodatak s kojima jela postaju jedinstvena i nezaboravna. Maslinici u sastavu imanja Meneghetti obiluju sortama rosulja, istarske bjelice, leccino te buže od kojih se rade ulja Meneghetti koja redovito osvajaju najprestižnije svjetske

Red and White

For a winemaker a great wine represents the same as a painting for an artist, poetry for a poet, a music sheet for a musician: through wine, he tells the story of himself, of his idea of quality. The Meneghetti white and Meneghetti red wine are the result of a long, at times tense, pursuit for a personal aesthetic model with a personal touch. These wines are the result of long-term quest for the right balance between varieties, soil and microclimate. The Meneghetti team has found a way to interpret their young wines. The tendency is that Meneghetti Malvazija and Meneghetti Merlot show their personality that is still being born, and their quality. The aspiration is to produce young wines that will be loved and understood by everybody. When it comes to Meneghetti sparkling wines, they are produced using the classic method on the basis of Pinot Noir, with a precise addition of Chardonnay and Pinot Blanc. Long storage on yeast lees resulted in an intense scent and a wide range of aromas, with dominant bread crust tones. Meneghetti Sparkling 2010 pairs well all dishes, and can easily accompany oven-baked fish and white meat. The Meneghetti wines can only be bought at the Stancija, the best restaurants and at specialty shops.

Oil of World Quality

In addition to wines, Stancija Meneghetti oils are always top products of the Istrian olive trade as they sublimate pleasure and health. They provide a triumph of scent and taste, and are equal to great wines for their deep impressions. In the kitchen, these oils provide the magical touch, the addition which makes the dishes unique and memorable. Olive groves within Stancija Meneghetti are abundant with the varieties of Rosulja (Rošinjola), Istarska bjelica (Istrian bianchiera),

nagrade. Najvrednija je svakako uvrštenje u svjetski vodič maslinovih ulja „L'extravergine“ u izdanju za 2007. godinu u kojem je ekstra djevičansko maslinovo ulje Meneghetti proglašeno najboljim na svijetu u kategoriji ulja „intenzivno voćnih“ aroma.

Od trenutka kada ugledate Vilu Meneghetti ušuškanu među vinograde i maslinike pomislit ćete da ste na mjestu na kojem biste mogli ostati zauvijek. U ovoj istarskoj oazi mira, okruženoj predivnim krajolikom, čiji doživljaj dopunjuju opojni mirisi prirode i mora koje se osjeti u zraku i najzahtjevniji će ostati očarani. Do 2013. Vila se zainteresiranim gostima iznajmljivala u cjelosti, međutim, od ove su godine u ponudi četiri sobe koje primaju goste iz cijele Europe koji se uvijek rado vraćaju.

U stanciji Meneghetti njeguje se luksuz, ali s dozom topline koja će svakom gostu pružiti nezaboravne trenutke uz obiteljsku atmosferu. Dok uživate u delicijama iz Meneghetti kuhinje, ispijate čašu Meneghetti vina, i gledate zalazak sunca nad vinogradima merlota, u Vama će se probuditi osjećaj potpunog mira i opuštenosti. Potrebno je napomenuti da ćete u Vili Meneghetti osim vina, ulja i nevjerojatne prirode doživjeti i pravu rapsodiju okusa jela koja se priređuju u restoranu Vile. Gastronomskom užitku za pamćenje pridonose domaće namirnice iz vrta stancije. Uživajte u prekrasnom smještaju, u besprijekornim linijama prostranih vinograda, osjetite morskog povjetarac na svojoj koži. Udahnite Istru.

Jednodnevni izlet

Slikoviti krajolik prostranog imanja stancije Meneghetti, odlična hrana i vrhunska vina prava su pozivnica i za jednodnevne izlete. Vrhunski Maistrini hoteli Lone i Monte Mulini to su svakako prepoznali te u svojoj ponudi imaju jednodnevni izlet na stanciju Meneghetti.

Leccino and Buža from which the Meneghetti oils, which regularly win prestigious international awards, are produced. The most valuable of these awards is certainly a listing in the 2007 edition of the world's olive oil guide "L'extravergine", in which the Meneghetti extra-virgin olive oil was proclaimed the best in the world in the category of oils with an "intensely fruity" aroma.

From the moment you see Villa Meneghetti tucked among the vineyards and olive groves you will think you could stay there forever. In this Istrian oasis of peace, surrounded by beautiful scenery, the experience is complemented by powerful scents of nature and the sea, so even the most demanding will be enchanted. By 2013 the whole villa was rented, however, from this year four rooms are offered to guests who keep coming back from all over Europe.

Stancija Meneghetti nurtures luxury, but with a touch of cordiality that will offer you unforgettable moments with family atmosphere. While enjoying the delicacies from the Meneghetti kitchen, sipping a glass of the Meneghetti wine, and watching the sun set over the vineyards of Merlot, you will feel a sense of complete peace and relaxation. It should be noted that, except for wine, oil and amazing nature, at Villa Meneghetti you will experience a true rhapsody of flavours of dishes that are prepared at the Villa restaurant. Gastronomic delights to remember are supported by home-grown ingredients from the estate garden. Enjoy beautiful accommodation, the perfect lines of spacious vineyards, feel the sea breeze on your skin. Breathe in Istria.

A Day Tour

The picturesque landscape of the large Meneghetti estate, excellent food and top wines are an invitation for one-day tours, as well. Top



Program uključuje prijevoz do Bala, gdje je smješteno imanje, nadalje, tu je stručni vodič koji će vas povesti u obilazak posjeda i vinarije gdje ćete moći kušati vina i maslinovo ulje Meneghetti. Ova autentična istarska kuća (stancija) s početka 20. stoljeća izgrađena na skrivenom imanju koje se prostire na 12 hektara, okružena mediteranskom makijom, maslinicima i vinogradima, omogućit će vam nezaboravne trenutke odmora i uživanja. Prvi susjedi ovom otoku tišine samo su zelenilo i umirujuća pjesma zrikavaca. Nakon ugodne šetnje cijelom stancijom, u paket je uključen ručak u vili Meneghetti koji uključuje pet slijedova, koje prate različita vina. Izlet traje između 4 i 6 sati tijekom kojih ćete uživati u svim čarima stancije Meneghetti koja je u Istri uvijek bila pojam za dragulj u kruni pitomog i mirisnog pejzaža u kojem se smjestila. U ruralnom okolišu, stancija njeguje sofisticiranost i finoću, kako u svojoj arhitekturi, tako i u kultiviranju svojih proizvoda. Program izleta obuhvaća i razgledavanje starogradske jezgre u Balama – crkve Sv. Duha iz 15. stoljeća, posjet lapidariju te izložbi Ulika.

Stancija Meneghetti pruža i mogućnost organiziranja događanja poput vjenčanja ili poslovnih susreta.

Program izleta na stanciju Meneghetti – u cijenu organiziranog izleta je uključeno:

1. prijevoz (automobil s vozačem) – za 2 osobe BMW 5, za 3 i više osoba Mercedes Viano (minimalan broj osoba – 2)
2. stručni vodič
3. obilazak posjeda i vinarije i degustacija vina i maslinovih ulja (tri vina – 0,5 decilitra po vinu i tri vrste maslinova ulja)
4. ručak u Vili Meneghetti (5 slijedova, uz svaki slijed različito vino – 0,2 lit svakog vina, 0,5 lit vode i kava).

INFO & BOOKING: hotel Monte Mulini & Hotel Lone reception desks

Maistra hotels, the Lone and the Monte Mulini, have recognized this, which is why they offer a day tour of Stancija Meneghetti. The program includes transportation to Bale where the property is located; furthermore there is a professional guide who will take you on a tour of the property and winery where you can taste the Meneghetti wine and olive oil. This authentic Istrian house (stancija) from the beginning of the 20th century, built on a hidden property which covers 12 hectares, surrounded by Mediterranean macchia, olive groves and vineyards, will bring you unforgettable moments of relaxation and enjoyment. The first neighbours of this island of silence are greenery and soothing song of crickets. After a pleasant stroll through the entire estate, the package includes a five-course lunch with different wines at Villa Meneghetti. The tour takes between 4 and 6 hours, during which you will enjoy all the delights of Stancija Meneghetti that has always been the notion of a jewel in the crown of a tame and fragrant Istrian landscape in which it is located. In a rural environment, the Stancija team nurtures sophistication and finesse, both in the architecture and in the cultivation of their products. The excursion program also includes sightseeing of the old town of Bale – the Church of St. Spirit from the 15th century, a visit to the collection of stone monuments and the Ulika exhibition.

Stancija Meneghetti also offers the possibility of organizing events such as weddings or business assemblies.

Stancija Meneghetti excursion program – the price of an organized tour includes:

1. transportation (a car with a driver) – for 2 persons BMW 5, for 3 or more persons Mercedes Viano) – minimum number of people – 2
2. expert guide
3. a tour of the property and the winery and wine and olive oil tasting (three wines – 0.5 decilitres per wine and three types of olive oil)
4. lunch at Villa Meneghetti (5 courses, a different wine with each course – 0.2 litres of each wine, 0.5 litres of water and coffee).



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 Gretić's VIP guest and experience a part of 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.

Hotel Monte Mulini, A. Smareglie bb, 52210 Rovinj, Croatia
+385 (0)52 636 017 / winevault@maistra.hr / www.winevault.com.hr

*Hotel
Monte Mulini*

maistra
ROVINJ-VRSAR

ANKETIRANJE GOSTIJU: Tijekom prošle turističke sezone prikupljen je i analiziran velik broj upitnika

GUEST SATISFACTION QUESTIONNAIRE: During the last year's tourist season a great number of questionnaires were collected and analysed

Maistra sluša sugestije i želje gostiju

Maistra Attends to Guests' Suggestions and Wishes

Predviđanje, razumijevanje i ispunjavanje zahtjeva svakoga gosta za Maistru je, kao vodeću hotelsku kompaniju, od iznimnog značaja. Zato je mišljenje gostiju jako važno. Osim kroz osobni kontakt sa zaposlenicima, gosti svoja iskustva o vremenu provedenom u nekom od objekata Maistre mogu izraziti i ispunjavanjem anketnih upitnika – kažu nam u Maistri.

U sezoni 2013., Maistra je pripremila i nagradnu igru za sudionike ankete. Sudjelovati u nagradnoj igri mogu svi gosti Maistrinih objekata koji ispune anketni upitnik i ostave svoje podatke i e-mail adresu na koju im se upućuje pismo zahvale na danim komentarima i povratna informacija, ali i obavještava o daljnjim akcijama i pogodnostima u hotelima, apartmanskim naseljima i kampovima.

Anketni upitnici su, uz osobni kontakt, jedan od najznačajnijih medija komunikacije s gostima putem kojih se ispituje zadovoljstvo gostiju smještajem, hranom, razinom usluge. Ideja o ovakvom nagrađivanju gostiju proizašla je upravo iz namjere da se potaknu gosti da podijele svoje komentare i na taj način omoguće lakše usklađivanje ponude s potrebama i željama gostiju.

Anketiranima vrijedne nagrade

Ispunjavanjem anketnog upitnika, ostvarit ćete mogućnost osvajanja jedne od vrijednih nagrada: ukoliko ste boravili u hotelu ili apartmanskim naselju, možete osvojiti četverodnevni boravak u hotelu Lone, a ukoliko je vaš odabir za odmor bio neki od kampova, kao nagradu možete osvojiti sedmodnevni boravak u nekom od Maistrinih kampova.

Više o anketi i nagradnoj igri pronađite na www.maistra.hr ili na recepciji objekta u kojemu boravite.

Predicting, understanding and meeting the requirements of each guest is of utmost importance for Maistra as the leading hotel company. That is why the guests' opinion is very important to us. Guests share with us their experiences of time spent in one of our facilities through a personal contact with employees, as well as by filling questionnaires – they told us at Maistra.

For the 2013 season Maistra prepared a prize contest for participants in the questionnaire. Participation in the contest is possible for all guests at Maistra premises who fill the questionnaire and leave their details and an e-mail address at which they receive a letter of thanks for the given comments and for their feedback, and it also informs them about further actions and benefits in hotels, tourist resorts and campsites.

The questionnaires, along with personal contacts, are one of the most significant ways of communicating with our guests thanks to which the guests' satisfaction with accommodation, food and a level of service is evaluated. The idea for awarding guests in this way came from the intention to incite them to share their comments and enable us to easily consolidate our offers with their needs and wishes.

Awards for the Respondents

Completing the questionnaire, will enable you to win one of the valuable prizes: if you stay in a hotel or an apartment complex, you can win a four-day stay at Hotel Lone, and if your vacation choice is one of the campsites, your prize can be a seven-day stay at one of other Maistra campsites.



















You can find more about the questionnaire and the prize contest on our website www.maistra.hr or at the reception in the hotel where you are staying.



Travel through time

Experience nine adventures, treat your taste buds to a myriad of new flavors close to home, in Istria. Go on a journey through the amazing past of this peninsula through Istria Inspirit's re-enactments, feasts and plays. Be a guest at a Roman feast, stroll through Napoleon's town, escape from a murky dungeon, watch an inquisition and burning at the stake, meet mythological creatures from the past, dance at a baroque ball or dive into the darkness of a deep coal mine. Enjoy performances of well-versed actors at authentic locations and gastronomic delicacies from that particular period, included in every event. Try the dishes of Roman emperors and poor fishermen, then dance and enjoy the amazing history the Istrian peninsula has to offer.

In 2013 you can experience nine performances in the period from the end of May until the beginning of October.

Pula 1000. bc	Medulin 326.	Rovinj 1600.	Svetvinčenat 1632.	Poreč 1699.	Savudrija 1818.	Pazin 1867.	Buzet 1900.	Labin 1921.
								
Buzet, The Old Buzet How they baked bread and what music they danced to in old Buzet... Event dates: 26.05. at 11 h / 07.07. at 19 h				Pula, Mythical creatures of Istria* The food of the giant Veli Jože, the sorceress's magic potions and games of the ancient circus... Event dates: 30.06. at 19.30 h / 13.09. at 19.30 h			Svetvinčenat, Mare the witch Why the herbalist Mary was burned at the stake and how the executioners celebrated Event dates: 04.08. at 20 h / 08.09. at 20 h	
								
Poreč, Iustitia Domenico Furlan's thievery and how justice was served... Event dates: 16.06. at 20 h / 29.09. at 19.30 h				Savudrija, The lighthouse of love The secret love of Count Metternich and why they didn't live happily ever after... Event dates: 21.07. at 20.30 h / 18.08. u 20.30 h				
								
								
Pazin, Jules Verne Escape from the castle - How Count Sandorf escaped from the castle and what Jules Verne knew about it... Event dates: 14.07. at 20.30 h / 10.08. at 20 h				Labin, The Miner's Republic Is there a sky under the ground? The lives and food of coal miners... Event dates: 25.08. at 11 h / 22.09. at 11 h				Rovinj, Spacio The food of fishermen and farmers and discussions at the tavern... Event dates: 2.06. at 20h / 6.10. at 19 h

INFO & BOOKING: MAISTRA RECEPTION DESKS

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KOVERSADA

NATURIST PARK



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IN A DESIGN HOTEL

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Where the moment lasts



Hotels & Resorts

Enter a world of comfort, service and style in Maistra hotels, magnificently situated in the wonderful and picturesque Mediterranean towns of Rovinj and Vrsar. The outstanding services, distinctive character of Croatian hospitality and superb facilities blend with the relaxed natural and unique historical environment making our hotels & resorts an ideal choice for leisure, short breaks, active holidays, Wellness & Spa or business.

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