

Borett



THE TASTE OF A LANDSCAPE

BALATON Natural Wine
Journey

14TH-18TH APRIL
2026

Hosted by

Maria Antoanett Crab

terroir-focused wine expert, founder of Borett and the FÖLD Team

A journey through flavours

Ready for something truly special? This isn't just a wine tour! It's a **behind-the-scenes pass to Lake Balaton's most authentic, eco-conscious wineries**. These family-run places don't open their doors regularly. Thanks to Borett, you'll get access to hidden gems that are usually off the tourist map.

This is your chance to meet the **people behind the bottles**. Winemakers who treat their vineyards like living ecosystems, not factories. Every sip and every bite reflect the unique energy of the Balaton region: raw, honest and full of life.

But it's not just about what's in your glass or on your plate. You'll explore **stunning landscapes, hang out in peaceful vineyards**, and experience a side of Hungary most people never see. Slow travel, natural beauty, and unforgettable flavors, all shared in good company.

Come with us for a quiet and tasteful discovery and a lasting experience!

**check out
the trip**



Tuesday, 14 April 2026

Day 1

Arrive, settle in, and **get a first taste of Budapest.**

- Easy afternoon arrival & hotel check-in
- Time to relax, wander, or grab a first drink in the city
- Welcome dinner at our favourite natural wine bar

Wednesday, 15 April 2026

favourite

Day 2

After breakfast, we **head out to the Neszmény wine region**, where our first stop is a **small family-run winery** known for its chilled vibes, good food, and low-intervention wines.



The family keeps everything personal and down-to-earth. Hand-harvested grapes, local ingredients in the kitchen, a **strong focus on sustainability** with biodynamic farming and plenty of care for nature. Lunch features **homemade locally sourced dishes prepared with love.**

Next, we continue to the **Somló volcanic wine region**, where another boutique winery welcomes us with expressive, traditional wines shaped by the hill's **unique volcanic soils.**

- **Biodynamic wines**
- **Family flavors**
- **Offline moments**

We conclude the day at a cosy guesthouse owned by local winemakers, where we enjoy a homemade three-course dinner and regional wines. The perfect slow evening after a flavour-packed day.



We kick off with **a scenic morning hike to the ruins on Somló Hill**, taking in wide-open views over vineyards and rolling countryside. After breakfast, we travel to the **Balaton Uplands**. During the day, we will visit **two organic wineries**, where we will be introduced to fresh, mineral wines grown on volcanic soils.

Along the way, we will visit local cheese mongers and historical sites in the region. We will enjoy lunch and dinner, soaking in the beautiful views of Lake Balaton.

In the afternoon, we explore another **small winery in the Badacsony** area, famous for its volcanic rocks and striking red sandstone. Here, the wine, the landscape, and even the local architecture all tell the same story – nature and culture blending.

- **Elegant reds and crisp, mineral-driven whites**
- **Vineyards rooted in volcanic soils**
- **Balaton vibes**



Later, we check into another peaceful winery owned guesthouse (Somló) in the middle of the vineyards in Balaton region.

Free time to chill, explore, or just enjoy the view.

Dinner is served at a nearby wine bistro, featuring three courses of local flavours in a relaxed atmosphere.

Friday, 17 April 2026

Day 4

We start the day with a hike along one of **Badacsony's classic routes**, winding through vineyards and basalt formations with incredible views over Lake Balaton.

After the hike, we head southwest to visit a hidden gem winery located near the meeting point of **Hungary, Slovenia and Croatia**. A quiet corner where three cultures blend.

A family here has revived the local wine heritage over generations, keeping everything personal, traditional, and full of heart. Lunch is a long, cosy feast featuring regional dishes baked in a wood-fired oven.

Lunch is a long, cozy feast with **regional dishes baked in a wood-fired oven**.

- **Family traditions passed on to the next generation**
- **Stunning views and hikes**
- **Long, laxed lunch with soulful wines**



By late afternoon, we return to Budapest for hotel check-in and some free time. In the evening, we switch things up with dinner at one of the city's buzzing craft-beer hubs, local brews, modern comfort food, cool music, and a lively atmosphere.

Saturday, 18 April 2026

Day 5

After breakfast, hotel check-out and airport transfer **or** you can join our **[Tokaj Natural Wine Journey from 18–20 April 2026](#)** for more volcanic vibes, small producers, and unique flavours.

Prices:

Minimum 12 person

Stay at a 4star hotel in Budapest in DBL room with breakfast and taxes:

1.760 EUR/person

Stay at a 4star hotel in Budapest in SGL room with breakfast and taxes:

2.150 EUR/person

The price includes:

- 2 nights accommodation in Budapest, 1 night accommodation in Somló Wine Region, 1 night
- accommodation at Lake Balaton
- all the services (tastings, meals, visits) as in the program
- private bus transfer from Budapest to Budapest for the days 2, 3, 4
- Airport transfers on arrival and departure
- Wine expert guide
- Prices valid by bank transfer, payment by card: 4,5% extra fee

Payment conditions:

30% by booking

70% 45 days before arrival

Cancellation Policy:

- About multiple-day trips, the sum of such compensation shall equal:
- zero if the contract is abandoned more than 45 days prior to departure but a reservation fee of 50 EURO per person shall be paid.
- 30% of the price if the contract is abandoned on a date following the 44th day but preceding the 31st day prior to departure.
- 50% of the price if the contract is abandoned on a date following the 30th day but preceding the 21st day prior to departure.
- 75% of the price if the contract is abandoned on a date following the 20th day but preceding the 8th day prior to departure.
- 100% of the price if the contract is abandoned on a date less than 7 days prior to departure.

Don't hesitate to contact us with any questions!

Mrs. Csilla Jánosi

Phone / WhatsApp: +36-30-2052840

Email: janosi@wineamore.hu