



The Terroir Experience

A Unique Exploration of the Hungarian Terroirs by Borett Team

30th June - 4th July, 2026

Hosted & Curated by
Maria Antoanett Crab

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

● Balaton – 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.**

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 reflects the unique energy of the Balaton region. Raw, honest, and full of life.

● *Day 1 – Tuesday, 30 June 2026*

Upon arrival in Budapest, enjoy a private transfer and relaxed check-in at your hotel. The afternoon unfolds gently as we travel to **a small, family-operated natural winery in the rolling hills west of the capital**. A quiet estate where every stage of winemaking is handled by hand, from vineyard work to bottling.

Instead of large production or modern intervention, the family cultivates small parcels with **organic principles, harvesting by hand and allowing fermentation to occur spontaneously**. The cellar is intimate and atmospheric, filled with barrels that reflect a philosophy of restraint and respect for the land.

As evening settles, we gather for **a slow, home-style dinner**, showcasing seasonal ingredients, traditional Hungarian recipes, and thoughtful wine pairings.

Return to your hotel for a peaceful night in the city.

Highlighted Experiences

- **Tasting at a family-operated natural winery near Budapest**
- **Organic vineyards & spontaneous fermentation**
- **Countryside dinner featuring traditional home-cooked dishes**



● **Day 2 – Wednesday, 1 July 2026**

We begin the morning with an **unhurried journey toward Hungary's western volcanic wine region**, pausing first for a curated visit to the renowned **Herend Porcelain Manufacture**. Here, delicate artistry comes to life through handcrafted pieces and centuries-old craftsmanship. **An intimate window into Hungary's cultural heritage.**

Our day continues on the slopes of a singular volcanic hill, where **a boutique family estate** welcomes us for an elegant **natural wine tasting and a relaxed cold lunch of local artisanal flavours**. The winemaker shares insights into hand-harvested grapes, gentle cellar work, and terroir-driven whites shaped by ancient basalt soils. This is wine made with restraint, intuition, and devotion.

In the afternoon, we shift gears, setting out on **a scenic e-bike journey at Lake Balaton to the historic peninsula of Tihany**, passing vineyards, lavender fields, and serene waterside panoramas. Upon arrival, guests enjoy an à la carte cake and coffee paired with sweeping views over the lake.

From here, we step into history with a **self-guided audio tour of the Tihany Abbey**, a thousand-year-old monastic landmark overlooking the water, where culture, spirituality, and landscape intertwine.



As the sun softens, we cycle back along the shoreline and then continue by private transfer to an **intimate countryside retreat** with a Michelin-recommended restaurant, set among quiet villages and gentle hills.

The evening concludes with a **tranquil dinner at the estate**, featuring seasonal regional cuisine in a relaxed and atmospheric setting.

Highlights of the Day

- **Visit to the Herend Porcelain Manufacture**
- **Boutique volcanic winery tasting & artisanal lunch**
- **Scenic e-bike journey along the lake**

● **Day 3 – Thursday, 2 July 2026**

After a leisurely breakfast, the morning leads us to a **boutique artisan winery on the volcanic slopes of the Badacsony**, where a guided tasting and cellar visit reveal expressive, mineral-driven wines shaped by basalt soils and thoughtful, low-intervention methods. Here, craftsmanship speaks quietly through precision, restraint, and a deep respect for the land.

We continue toward the shore **to the Folly Arboretum, an iconic botanical estate overlooking the lake**. Having a two-course lunch with a local limonade, coffee and a glass of wine, surrounded by ancient trees, rare species, and sun-drenched terraces, we enjoy a peaceful meal rooted in regional flavours. Afterwards, **an English-guided walk through the arboretum** offers a gentle immersion in botany, heritage, and panoramic views of the water.

As the afternoon unfolds, we visit **a second lakeside organic winery** known for terraced vineyards and hand-tended plots. Another curated tasting allows guests to explore **how microclimates and volcanic layers shape elegant wines with clarity and depth**—all enjoyed against sweeping horizons.

Late in the afternoon, we change perspective, going on a **one-hour sunset sail**, raising a glass of sparkling wine as we glide across the lake, framed by the very hills where the wines we tasted were born.



Dinner will be at a **refined local restaurant set in a former watermill**, celebrated for its seasonal interpretations of regional cuisine and **noted in gastronomic guides, including the Michelin selection**. Warm hospitality, traditional recipes, and a thoughtfully curated wine list offer a comforting yet elevated experience close to the end of the day.

We return to our **intimate countryside retreat**, nestled among tranquil villages and gentle hills, where guests can unwind in comfort and privacy.

Highlights of the Day

- **Tasting & cellar tour at a boutique volcanic winery**
- **Guided botanical walk with lake panoramas**
- **Organic terrace-grown wines at sunset**
- **Seasonal dinner at an elegant local restaurant**

● **Day 4 – Friday, 3 July 2026**

After breakfast, we head southwest to visit a **hidden gem winery close to 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 with **regional dishes baked in a wood-fired oven**— the kind of meal that feels like visiting old friends.

By late afternoon, we return to Budapest for hotel check-in and some free time.

For the **grand finale of our journey**, we enjoy **a slow luxury dinner** at a refined **farm-to-table restaurant**. The menu celebrates seasonal, locally sourced ingredients from Hungarian smallholders, reimagining traditional dishes with modern elegance. This final evening brings the journey full circle, **a graceful toast to the flavours, landscapes, and memories** we have savoured together.

Highlights of the Day

- **Visit a hidden winery where three cultures meet**
- **Enjoy a long, cozy lunch with wood-fired specialties**
- **Slow luxury farewell dinner celebrating local flavors and memories**

● **Day 5 – Saturday, 4 July 2026**

After breakfast, hotel check-out and airport transfer or you can **join our Tokaj Natural Wine Journey from 3rd to 6th of July, 2026** for more volcanic vibes, small producers, and unique flavors.



Prices:

Minimum 12 person

Stay at a 4star hotel in Budapest and at a boutique retreat at the Lake Balaton in DBL room with breakfast and taxes: **2220 EUR/person**

Stay at a 4star hotel in Budapest and at a boutique retreat at the Lake Balaton in SGL room with breakfast and taxes: **2585 EUR/person**

The price includes:

- 2 nights accommodation in Budapest, 2 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 1, 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 100 EURO per group 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!

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