



TOKAJ in **Person**

An Intimate Slow Journey to Wine and Heritage

4th - 7th of July, 2026

Hosted & Curated by

Maria Antoanett Crab

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

● **Where wine is not tasted — It is Lived**

This exclusive journey invites you to **experience the Tokaj Wine Region through its most authentic lens**: family-owned organic wineries, volcanic vineyards, historic cellars, thoughtful gastronomy, and deeply rooted cultural heritage.

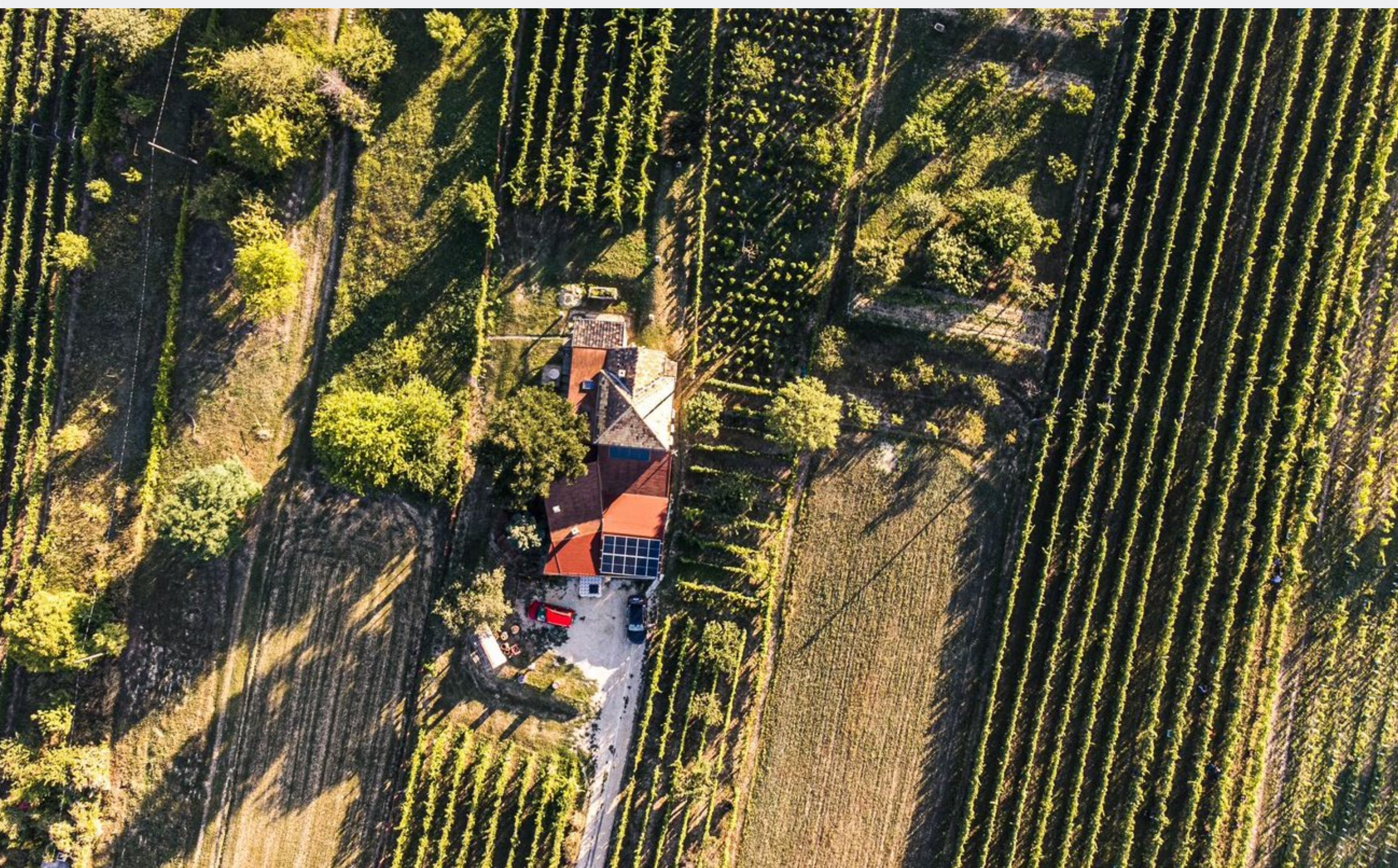
Designed for seasoned wine enthusiasts and curious explorers alike, this journey reveals a side of Tokaj that remains intimate, artisanal, and unforgettable.



● **Day 1 – Saturday, 4 July 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.

Highlighted Experiences

- **Tasting at a family-operated natural winery near Budapest**
- **Countryside dinner featuring traditional home-cooked dishes**

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

● *Day 2 – Sunday, 5 July 2026*

Following breakfast, we journey to **Tokaj, Europe's legendary volcanic wine region.**

Our first experience is a **hilltop vineyard picnic** among ancient vines, where crisp, aromatic wines pair with artisanal local delicacies beneath sweeping panoramic views.

We continue with a **private jeep tour through terraced vineyards and rolling hills**, pausing at a scenic viewpoint for a glass of sparkling wine.

In the evening, we have a wine tasting and dinner, **led by a famous chef-sommelier from Hungary's organic winemakers.**

Highlighted Experiences

- **Scenic vineyard picnic with panoramic views**
- **Private jeep-led vineyard adventure**
- **Organic tasting & dinner Highlights**



● **Day 3 – Monday, 6 July 2026**

The day begins with a visit to a **beautiful 18th-century synagogue**, offering a window into Tokaj's rich Jewish history and cultural legacy.

We then proceed to a **family-run, rural winery** operated by a father-and-son team who work with tiny volcanic parcels using traditional presses and low-intervention techniques. Their wines are fresh, mineral, and precise. Speaks directly of the land.

A second boutique visit introduces a passionate winemaker crafting expressive Furmint and Hárslevelű from microparcels, gently shaped in the cellar to preserve natural character.

A **relaxed local lunch is served at the winery**, followed by a unique tasting at a **local vinegar manufactory**. Surprisingly refined, invigorating, and health-focused.

The afternoon concludes with **a stroll through Tokaj's tranquil town** centre before dinner at a nearby restaurant.

In the evening, we gather for a **candlelit, exclusive four-course wine-paired dinner**.

Highlighted Experiences

- **Visit to historic Tokaj synagogue**
- **Two artisanal, small-batch organic wineries**
- **Cold-plate winery lunch & specialty vinegar tasting**
- **Candlelit wine paired dinner**



● **Day 4 – Tuesday, 7 July 2026**

After breakfast, we bid farewell to Tokaj and make our way toward Budapest Airport, **stopping for a rejuvenating spa experience** in the Eger wine region, known for its therapeutic geothermal waters.

Lunch is enjoyed in Eger, at a Michelin Bib Gourmand-awarded restaurant celebrated for refined regional cuisine. Afternoon transfer back to Budapest and departure.

Highlighted Experiences

- **Wellness stop at Demjén Thermal Baths**
- **Michelin-recommended regional cuisine**
- **Private luxury return transfer to Budapest**



Prices:

Minimum 12 person

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

1599 EUR/person

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

1899 EUR/person

The price includes:

- 1 night accommodation in Budapest, 4* hotel, 2 nights accommodation in Tokaj Wine Region at 4* winery owned castle hotel
- 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 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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