

Borett



WINE, DINE, HIKE, REPEAT

TOKAJ Natural Wine Journey

17th–20th APRIL
2026

Hosted and guided by

Greg Somogyi

wine expert, wine journalist, founder of Tokaj Today

Ready for a wine trip that's way more than just tasting?

Join us on an unforgettable journey through **Tokaj**, Hungary's iconic wine region and UNESCO World Heritage Site, where history, nature and local vibes come together in the best way.

This carefully crafted trip takes you deep into the heart of the Tokaj Wine Region, where family-run organic wineries open their doors to share their passion, vineyards, and natural wines.

Whether you're a wine nerd or just curious to dive into something new, this journey is packed with breathtaking views, historic cellars, mouthwatering food, and a peek into the life of the region's caretakers.

Let Tokaj surprise you! Hidden paths, stunning views, and glasses full of history.

**check out
the trip**



Friday, 17 April 2026

Day 1

Early afternoon arrival in Budapest and hotel check-in.

After settling in, we head to a **small, family-run natural winery in Neszvény Wine region**. Here, everything is done by hand from the vineyards to the cellar, with a focus on **organic farming, spontaneous fermentation, and minimal intervention**.

We enjoy a relaxed, home-style dinner prepared by the family, paired with their wines and shared in a laid-back, welcoming atmosphere. It's the perfect slow and genuine start to the journey: good wine, honest flavours, and **real people behind the bottles**.



- **Family-run natural winery**
- **Organic, low-intervention wines**
- **Homemade regional dinner**

After dinner, we return to Budapest to unwind and enjoy the evening at our own pace.

Saturday, 18 April 2026

Day 2

After breakfast, we travel to **Tokaj**, Europe's iconic volcanic wine region. The day kicks off with a **vineyard picnic** in a historic hilltop vineyard, surrounded by ancient vines and sun-warmed stones. Local cold cuts and crisp wines make for a truly scenic and relaxed lunch.

Afterwards, we explore the vineyards and village on **e-bikes**, gliding through narrow lanes and terraced slopes — the best way to feel the region's rhythm.

Later, we visit a restored **historic manor winery** for a tasting and dinner, sampling organic wines from terraced slopes — from elegant dry whites to traditional sweet styles.

- **Scenic vineyard picnic**
- **E-bike adventure through Tokaj's hills**
- **Tasting & dinner in a historic manor**

In the evening, we finish with a stop at a local pub, soaking up authentic village vibes before heading back to our guesthouse.



Sunday, 19 April 2026

Day 3

We begin the morning with a visit to a beautifully restored **18th-century synagogue** in Tokaj, where we explore the rich Jewish heritage that has shaped the region.

Next, we head to a **small family winery** in a nearby village. This father-and-son team focuses on tiny vineyard plots, traditional presses, and low-intervention winemaking, producing dry whites that highlight freshness, minerality, and the volcanic soils. Every bottle tells the story of the land. Lunch will be served at the winery.

In the afternoon we will visit a local vinegar manufactory for some unique and healthy sips and a nice walk in the town of Tokaj. In the evening, we will enjoy a lovely dinner at a boutique artisan winery, run by a passionate winemaker, which showcases Furmint and Hárslevelű wines from multiple small parcels.

- **Small-batch, family-run wineries**
- **Low-intervention wines from volcanic soils**
- **Local lunch + healthy vinegars**

Monday, 20 April 2026

Day 4

After breakfast, it's time to **say goodbye to Tokaj** and head back toward **Budapest Airport**, carrying the memories of sun-soaked vineyards, centuries-old cellars, and the warm hospitality of small family estates.

- **A perfect last sip of Tokaj wine in mind**
- **Smooth transfer back to the city**
- **Nature, heritage, and flavors packed into a few unforgettable days**

Prices:

Minimum 12 person

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

1275 EUR/person

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

1470 EUR/person

The price includes:

- 1 night accommodation in Budapest, 4* hotel, 2 nights accommodation in Tokaj Wine Region
- 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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