



Infoväravad maaturismi parimate palade juurde B2B

TOUREST 2025

Raili Mengel

Eesti Maaturismi Ühing

eesti@maaturism.ee

www.maaturism.ee



RURALTOUR
EUROPEAN FEDERATION OF RURAL TOURISM



www.maaturism.ee

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Eesti Maaturismi
Ühing

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SÜNDMUSED
Eestimaal 2025

Tule maale, külasta põnevaid ettevõtmisi ja sündmusi,
proovi ehedaid maitseelamusi ning lihtsalt võta aeg maha.

Avasta enda jaoks puhkamisvõimalused Eestis!

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- Toidupakkujad
- Õpitubade korraldajad
- Degusteerimiste korraldajad
- Talupoed
- Sündmused





EXPERIENCE THE BALTIC

The Baltic Sea Region

You can taste Hiiumaa at any season

Joy of slow life, be surprised by tastes of Hiiumaa nature all year round

Hiiumaa Nature is accessible and inspiring to everyone

With a help of Hiiu Gourmet You will get a taste of Hiiumaa before You visit it in real life. Based on Hiiu Gourmet guidance You can put together personal seasoning, which You can take home as a reminder to come and visit Hiiumaa

The Journey to Your Unique Seasoning Begins Here

Hiiu Gourmet mobile workshop as an appetizer to visit Hiiumaa

Hiiumaa is a magical island of Estonia in Northern part of Europe.

Hiiu Gourmet will come to You with mobile workshop as an appetizer to visit Hiiumaa. It is suitable for MICE events: meetings, incentives, conferences, and exhibitions.

Slow island lifestyle, where people are friendly and local food is inspired by nature. Where sustainability is a lifestyle not a trend. Let yourself be surprised and inspired by Hiiu Gourmet in quick workshop by tastes and smells and visuals of Hiiumaa nature.

With our guidance You will put together Your personal seasoning of tastes of Hiiumaa. You can take it home and smell and taste it in Your food to remind You - Your next Destination will be Hiiumaa.

HIIU GOURMET OÜ
LY JOHANSEN

Ma
Eesti
toitu

Ettevõtjad on valmis võtma nii väiksemaid kui ka suuremaid gruppe, rääkima oma lugu, näitama oma tootmist, korraldama degusteerimisi ja katma laua kohalikest toorainest valmistatud lihtsate, aga maitsvate roogadega

Selected small Estonian enterprises producing food and drinks that introduce their production facilities and produce right on the spot. The tastings offer an opportunity to discover new flavors and experience a range of emotions while listening to local stories. The service is available by prior reservation. Please allow approximately 2 hours for your visit. Estonian Rural Tourism Organization is happy to provide you additional information and packages for interesting visits to Estonian rural entrepreneurs www.maaturism.ee.



www.maaturism.ee



Allikukivi manor produces artisan wine from Estonian berries and fruit. The production takes place in the historical mansion of the director of the fabrics factory. During your pre-booked visit we speak about the history of the area and the mansion and walk in the historic park of the manor. We wander in the manor garden where we look at what wine is made of at Allikukivi. Then we take a trip to the wine cellar and speak about producing berry wine. At the end, we taste the wines and liqueurs made at the manor. Extra services: accommodation, catering, seminar venue. www.allikukivi.ee / info@allikukivi.ee

The Valgejõe Veinivilla Winery is Estonia's northernmost wine farm, where the wine is made by sommeliers, mother Tiina and son Gregor. All the necessary ingredients are from Estonia and the wines are even available at Michelin star restaurants in Germany. The wines are made from fruits, berries, and grapes. Possible for group pre-ordered visit to: enjoy a multi-course farm gourmet, participate in an adventure game "Wine Orienteering", conduct a seminar for up to 30 people, taste wines. www.veinivilla.ee / tiina.kuuler@gmail.com



Habaja winery operates in a historic distillery building, producing berry and fruit wines, including sparkling wines, mainly from domestic ingredients. During the pre-booked visit, we offer at least five different wines for tasting with snacks and introduce the secrets of winemaking. On weekends, in fine weather, we offer pizzas made in a stone oven and there is also a courtyard café. Open all year round. www.habaja.ee / vein@habaja.ee

Jaanihanso Cider House makes cider from natural Estonian apples. The juice used for cider is pressed at the spot in late autumn. At Jaanihanso, the cider is not boiled, filtered, or carbonated. The cider matures and clears in the bottles in the same way as the best champagne does. During pre-booked excursions, visitors can try five different ciders and take part in a tour. Possible to have catering. Suitable for seminars. www.jaanihanso.ee / cider@jaanihanso.ee



Piesta Kuusikaru family farm was established in 1868, now features an organic apple orchard as well as a food production facility. Piesta products include pure apple juice, spiced apple drink, mint-flavoured apple syrup and slowly fermented apple cider vinegar. During your pre-booked visit you get an introduction to production process, it's possible to taste some products and to learn about the history of this farm. Extra services: accommodation, catering. www.piesta.ee / info@kuusikaru.ee



At Järiste Winery we'll be walking around in enchanting vineyards, talk about Nordic grape-growing and take a look at the wine kitchen. At our cozy terrace decorated with 18-year-old vines, you can taste wines with a selection of appetizers from local companies. At the tasting after the excursion, we offer five delicious products of Järiste Winery made with love and care at our wine farm. Extra services: different workshops, catering. www.jaristeveinitalu.com / veinitalu@gmail.com

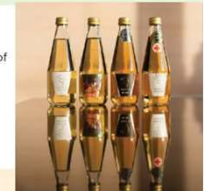


Murimäe Wine Cellar offers small and large groups a genuine wine experience while enjoying wines made in South Estonia. You can visit the vineyard and wine cellar, where we will give an overview of the activities of Murimäe Wine Cellar and Nordic viticulture. We organize trainings and wine tastings, where you can taste artisanal wines made from grapes grown in Estonia and other Estonian raw materials (such as sea buckthorn, chokeberry, cherry, rhubarb, gooseberry). Open restaurant (in low season by reservation). Accommodation in an exclusive guest apartment. www.murimaevein.ee / murimaevein@gmail.com



In the ancient village of **Leedri**, syrup masters cook an enchanting delight from juniper and sugar, to which they add nuts and berries, herbs and spices. During the pre-booked tour, we'll reveal the secrets why according to folklore, juniper provides vitality and health: it brings marine refreshment to the lungs, summer warmth to the bones, and strength to the voice. The products of Saaremaa Juniper Syrup are genuine artisanal food and do not contain any E-substances. Tastings for groups visiting the farm by prior reservation. www.saaremaakadakasirup.ee / kadakakoda@gmail.com

The KODAS modern production, distance working and visitor centre is located in South-Estonia. We use the fruits of 9000 apple trees in our apple garden to produce internationally renowned hand-crafted ciders, sparkling wines, and non-alcoholic drinks. At our place you can learn about the journey of an apple picked from a tree to the bottle. During the 1.5-hour factory tour you'll visit the production facility, learn about the exciting world of drinks and taste what has been bottled as well. There is a restaurant, as well as facilities for holding meetings and seminars. Possible to stay overnight. www.kodas.ee / broneeringud@kodas.ee



Andre farm has been operating here since 1999, but our history dates back further than that. In a pre-booked visit, you'll learn how the robotic milking machine works and how milk is turned into cheese. How is the world's best Estonian cheese made? And of course, you can taste our products at our farm shop. Visitors can also feed the cows and pet the calves. There are 180 dairy cows and as many calves on the farm. www.andrefarm.ee / erika@andrefarm.ee

Uue-Saaluse winery is a organic farm, where sea-buckthorn and grapes are grown. We make berry and fruit wines from our own and other local raw ingredients. We offer a year-round educational wine tour on pre-bookings, during which we will explore the secrets of wine-making and then, taste three wines with snacks. During the summer season from May to October, we will go on a tour on the berry field. We will also hold a fun quiz on wines. www.uesaaluseveinitalu.ee / info@uesaaluseveinitalu.ee



Meemeistrid family business is crafting honey with passion and happily sharing it with you! We invite you to a pre-booked tour, where the buzz of bees and the sweetness of honey come together in perfect harmony. Discover the art and science of beekeeping in our modern production spaces, and witness firsthand the dedication that goes into every jar of Meemeistrid honey. We must do the right thing as we have won several awards and the products are much loved, especially our innovative duo honeys. www.meemeistrid.ee / info@meemeistrid.ee

Tori Cider Farm has been making fruit and berry wine since the beginning of the farm. During the tour, we will introduce the organic cultivation of fruit trees and the process of turning our abundant yield into cider and wine. The old feral apple tree, which grows in the yard, is particularly special because we use its golden apples with an unusual taste to make the unique Tori Cider Farm cider. We will also visit a genuine Nordic vineyard. Extra services: accommodation, seminar venue. www.siidritalu.ee / siidritalu@gmail.com



Kloostrimetsa Cider House makes organic cider using the traditional method from its own organically grown cider apples. The product range includes both sparkling and still ciders. Also several jams, juices and syrups are made in the home kitchen. During the visit to the farm, you will taste ciders with seasonal snacks, get acquainted with the cider house and the farm. The farm is managed organically and produces and consumes solar energy and is part of the Wildlife Estates network (a network of exemplary estates that voluntarily agreed to adhere to the philosophy of wildlife management and sustainable land use). www.kloostrimetsa.eu / info@kloostrimetsa.eu

Valgeranna Veinitall (winery) is an old manor-era horse arena, where you will find a symbiosis of craft wine production and a visitor center. As part of the educational and entertaining programme, different wines will be tasted. In addition, we offer smaller groups the opportunity to cook together with wine. If you wish, the "baroness" of Audru Manor will take you on a tour of the manor complex, where you can get acquainted with both the manor-era buildings and the everyday life of the manor. Terrace restaurant open during the summer season. www.veinitall.ee / valgeranna@veinitall.ee



Kohalik toit

Eesti toidu- ja joogitootjate andmebaas

[KOHALIKE TOOTJATE ANDMEBAAS](#)[EESTI TOIDU LUGU](#)[ANDMEBAASIGA LIITUMINE](#)[PIIRKONDLIKUD KOOSTÖOPARTNERID](#)[INFO](#)[KONVERENTS](#)

Otsi kohalikke tootjaid

Toidu- ja joogitootja

Talutoodete pood

Vali maakond



Vali toodete kategooria(d)

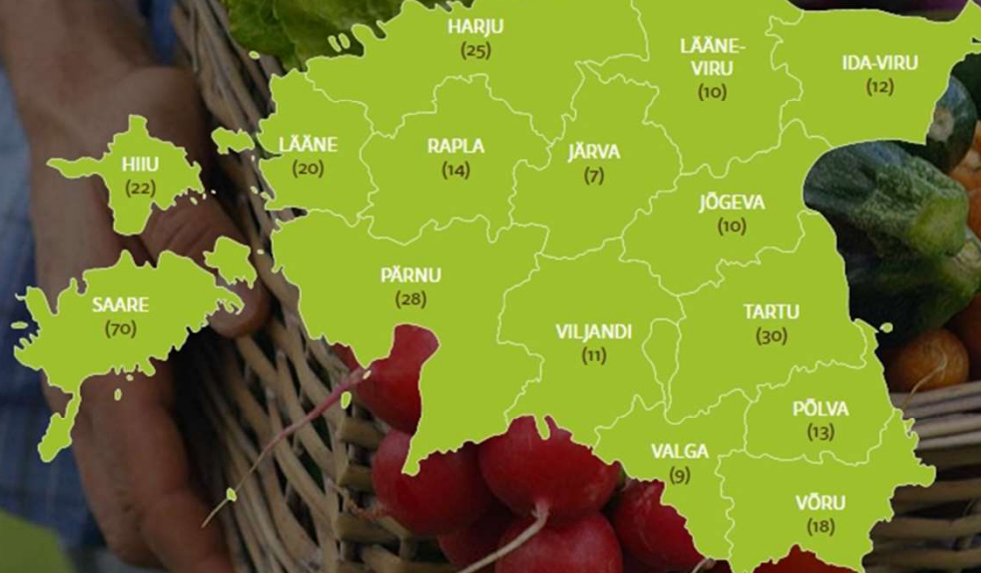


Vali piirkondlik märgis



Toodetel on mahesertifikaat

Tooteid pakutakse HoReCa sektorile

[KUVA SOBIVAD ETTEVÕTTED](#)

gardenpearls.eu



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GARDEN PEARLS are 76 most beautiful gardens and parks in Estonia and Latvia. Come visit us!

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These are gardens open to visitors, where various plant collections are showcased - from ornamental plants to herbs and from medicinal plants to ethnomedicinal plants. Depending on the time of your visit (spring-autumn), you can experience unforgettable olfactory and/or gustatory delights on site. Some gardens produce products (teas, spice mixtures) made from different herbs that you can purchase on-site. In addition to visits, the companies organize open days in their gardens, the dates of which can be found on the website.

www.maaturism.ee



Nõrga Farm - horticulture farm has a 1.5 ha garden. The Nõrga Farm is an inspiration for professional garden designer as well as a novice gardener. The design is clear-cut and based on old traditions. Hundreds of varieties of perennial flowers grow in large compact planting areas, with a rich selection of conifers. The pride of the garden is the original collection of daylilies and garden phlox, along with a large selection of hosta plants and coral bells. In addition, there are hundreds of different perennials to suit the style of the farm garden. A breathtaking scenery and beauty!
www.norgatalu.eu
krista.kukk.001@mail.ee



Palusalu garden was founded in 2004. The size of the flower garden is 1.5 ha; 0.5 ha of this is for planting. Picturesque views of the forest, hilly landscape and the Võhandu river can be enjoyed from the plot. Special attention has been paid to plant communities that require little care, frost resistant and healthy coniferous tree varieties and deciduous trees and bushes. More than 2000 taxa are represented here. Possible to order catering.

www.palusaluaiad.ee
maria@palusaluaiad.ee



The **Tamme garden farm** specializes in alternative agricultural production! A beautiful place, it's a great spot to learn about a variety of herbs in one of their sample gardens or check out their exciting vegetables and to see what decorative plants can also be used in cooking! This tour, occurring from May to October, includes a delicious herbal tea and pie after the visit ends, as well as the opportunity to buy tasty preserves made of berries, vegetables and herbs, as well as herb and tea mixes and other interesting herbal products.

www.tammetalu.eu tamme.aiandustalu@gmail.com



Energy farm is the largest farm operating in the cultivation and processing of herbs in Estonia. You are welcome to join our passion for herbs as medicinal plants, nature can help you a lot if you know how. You can also smell the aroma of the herbs, touch and taste them, and admire their beauty. During the journey, we will learn about the traditionally used medicinal plants, hear about the everyday life of the farm, and the cultivation of medicinal plants. The journey ends with a cup of eco tea and a snack. You can buy our various sorts of teas to go. It is possible to pre book herbal eco spa rituals. Extra services: accommodation, catering, venue for seminars and conferences.

www.energiatalu.ee info@energiatalu.ee



Allikukivi Manor was built in the 1860s. It is a historicist brick-building with Neo-Gothic traits, now functioning as an artisan winery. The manor has a huge park, rich plant collection and plenty of comfortable sitting places to breathe in this beautiful scenery.

Extra services: accommodation and catering.
 Seminars and conference venue.

www.allikukivi.ee/en
info@allikukivi.ee



Mikko Farm „Garden With Hearts” in Põlva County is a site of scenic views. The landscaping of the garden began in 1996. Over the years, a species-rich English farm garden has been designed on the two hectares, with more than 1,000 different plants. The relief landscape offers views to various garden spaces, rock garden, forest garden and ponds with waterlilies. Chicken are walking around the vegetable garden. The farm also has a small tree nursery and a handicraft and recycling spot with exciting finds. The garden is spacious enough to take a break for a couple of hours, enjoy good coffee or tea and a cake baked by the hostess. The garden is available for picnics or for ordering catering. Events, workshops and get-togethers can be organised in the seminar house all year round. Garden visits from May to October by prior arrangement.

Instagram and FB: [Mikko talu Südamete aed](https://www.instagram.com/mikko_talu_sudamete_aed)
annelipatrail@gmail.com

baltictrails.eu



militaryheritagetourism.info



MILITARY
HERITAGE
TOURISM



EN LV ET LT DE RU

START

HISTORY

MAP

MILITARY ▾

TOURING ROUTES

EVENTS

INFO ▾

ABOUT US

SEARCH



LOGIN

Visitors of Lithuania, Latvia and Estonia have access to military heritage locations such as museums, fortifications, military equipment, trails, bunkers, battle sites, military towns, infrastructural objects, as well as memorial sites which speak to the era from the beginning of World War I in 1914 and the establishment of all three countries' independence in 1918, till the period of restoration of independence in 1990/1991.

Military heritage locations have descriptions, related memory stories, historical and present-day photographs, tourism services and recommendations on travel routes. There is also information about a great many lesser known and less often visited sites that nevertheless are important historical locations of military heritage in Lithuania, Latvia and Estonia.



HISTORY



SITES

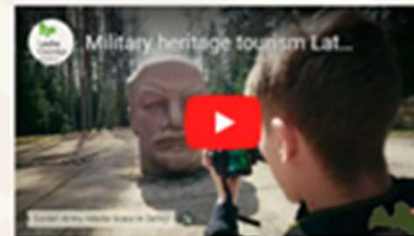


TOURING ROUTES



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Eesti – Läti





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Baltic Nature Tours



Wildlife Watching



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Food and foraging



Nature educational



Nature capture



Nature extreme



Package tours

SAUNATEE.EE

- SAUNAKULTUURI AUSTAVAD TEENUSEPAKKUJAD
- JUHENDATUD SAUNATEENUSED
- KÜMBLUSSAUNAD





www.maaturism.ee



Sauna service with an experienced sauna master!

Experience the authentic Estonian sauna tradition with a knowledgeable sauna master. The sauna master is well-versed in Estonian sauna customs, traditions, and rituals. They will be with you in the sauna, teaching you about the different aspects of sauna bathing and sharing stories that make your experience truly memorable. In addition to sharing their knowledge, the master will also whisk all sauna guests.

Estonian Rural Tourism Organization is happy to provide you additional information and packages for interesting visits to Estonian countryside entrepreneurs www.maaturism.ee



Klaara-Manni sauna experience is as authentic as it gets!

It is not just a ritual, it is a perfect combination of captivating narratives of our knowledgeable guides and a sensory journey that nourishes the body, mind, and spirit. Between sauna sessions, feel free to explore our array of homemade bath essentials: salts, honey, and kefir. Extra services: accommodation, catering. Seminar and conference venue. www.klaaramanni.ee / info@klaaramanni.ee

Old Engineering Museum and Vintage Vehicle Storehouse

in Järva-Jaani offers you the possibility to enjoy a sauna in one of the fire trucks - one of a kind experience! They have several different sauna types built in the fire trucks - come on spot or order a truck sauna to come to you! We are ready to guide you through one of a kind sauna session, just let us know! www.jjmuseum.ee / tuve@jjaani.ee



Do you know that Võrumaa smoke sauna tradition is on the Representative List of the Intangible Cultural Heritage of Humanity (UNESCO)? You can book a guided sauna session and experience sauna as does the Mooska family, you will be introduced to guided sauna treatments and rituals, whisking. Before the sauna session the sauna customs and beliefs will be introduced. Sauna sessions last about 3 hours. Possible to order degustation- smoke sauna meat, that has been in the smoke sauna for 40 hours. Seminar venue. www.mooska.eu / Eda.Veeroja@gmail.com

Tagavälja Farm is a place where history and traditions are woven into modern lifestyles. The smoke sauna ritual at Tagavälja Farm is a guided experience led by sauna master. He will introduce you to Estonian sauna culture, explaining the usage, important traditions, and customs. During the time when the trees are leafy, you will join in making fresh sauna whisks together, during which the sauna master will share his tips and skills for making whisks. Extra services: authentic farmhouse accommodation, catering, events introducing Estonian folk traditions, bread-making workshops. www.tagavalja.eu/en/info/tagavalja.eu



Kallaste Tourist Farm & Holiday Resort has been a much-loved place for 145 years. Sauna holds a special place in the hearts of and that's why we offer numerous opportunities for going to sauna. As part of our sauna experience, we provide the services of a sauna master - he demonstrates the art of a delightful sauna session, encourages a refreshing dip in the ice hole, and, of course, introduces the tradition of whisking. This way, you can extract the maximum enjoyment from your sauna adventure. Extra services: accommodation, catering. Suitable for seminars and conferences. www.kallastetalu.ee / puhka@kallastetalu.ee



Laugu tourism farm, built in 1926, is the perfect place to relax in the midst of history and admire the handiwork of generations gone by. The farmhouse has all of the modern cons, as well as a traditional island sauna and smoke sauna. Sauna has numerous health and wellbeing benefits, it is a holistic retreat for your body, mind, and spirit. Extra services: accommodation, catering. www.en.pikse.ee / ukusillaste@gmail.com

Loodus BioSpa offers professional cleansing, detox, anti-aging and weight loss programs under the supervision of the best specialists in the Nordic countries for 30 years. We are an exclusive natural therapy and spa center. We offer an exceptional opportunity to get rid of unhealthy habits - your journey to a healthy lifestyle starts here! Possible to have water, cosmetic and wellness procedures. The packages are 5-7 days. www.biospa.ee / loodus@biospa.ee



Koplimadise farm's owner Raido Notton is a big sauna lover himself and that is why sauna is the heart of this household. For centuries, sauna has been the trusted healer of rural communities, soothing both body and soul. These natural sauna logs ensure a steam room experience of soft steam and the invigorating scent of resin. Sauna-goers can luxuriate in both Estonian-style steam with a wood-burning stove and Finnish-style steam with a modern stove, followed by a refreshing dip in the pond after a thorough birch whisking. Experience the ancient wisdom of sauna bathing with our sauna master, making your sauna journey even more enriching. Extra services: accommodation, catering. Suitable for seminars and conference. www.koplimadise.ee / taluturism@koplimadise.ee



Lammasmäe Holiday Center has one of the biggest sauna selections and also world class sauna masters, who guide you through the authentic sauna traditions and customs as it has been for hundreds of years. Tiredness can be whisked away in traditional sauna, steam sauna, smoke sauna, sauna with a stove, two-story Finnish smoke sauna, cave-juniper sauna, world's first peat sauna - make it like a local and find out why Estonians love sauna so much. Possible to stay for night. Possible to order catering. Suitable for meetings and conferences. www.lammasmae.ee / info@lammasmae.ee




Energia Farm offers you a unique sauna experience at their private eco spa. This is a tailored experience just for you, designed for those who seek to embrace a nature-inspired lifestyle rooted in the traditional wisdom of our ancestors. Immerse yourself in the therapeutic embrace of our on-site, organically cultivated herbs, and let the soothing blend of clay, peat, and natural plant oils transport you to a realm of tranquility and rejuvenation. We have 2 saunas, a jacuzzi, a cold-water tub, and a private outdoor terrace. Extra services: accommodation, catering. Possible to have meetings, conferences. www.energiatalu.ee / info@energiatalu.ee

Maria Farm is the perfect place to enjoy sauna procedures in rural spa saunas - wood-fired Estonian sauna and authentic Estonian farm sauna or smoke sauna. The best way to restore the harmony between the body and the mind is to enjoy the healing power of sauna therapy, bathing, and other procedures. In Maria Farm, you can take part in a unique and interesting sauna therapy. In an authentic farm sauna, you shall see a sauna-master, who will perform an unforgettable whisking session. After cooling off, honey-salt mask shall be applied during a light massage which leaves the skin feeling pleasantly soft. Extra services: accommodation, catering. Seminar and conference venue. www.maria.ee / sales@maria.ee



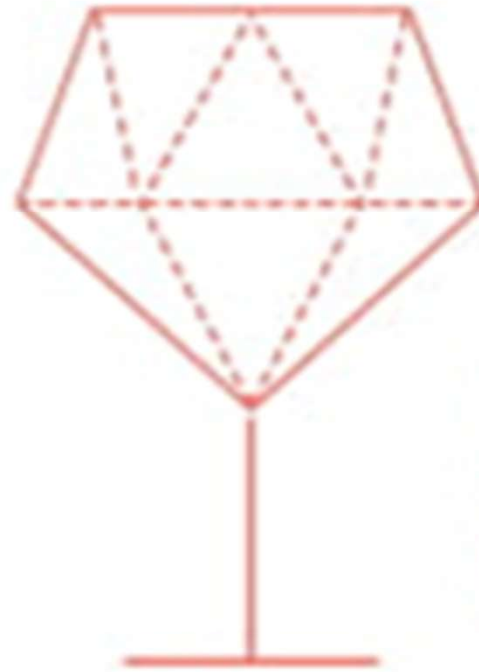
Ärni's smoke sauna guided sauna experience is specially designed to elevate your getaway. You will be greeted by the sauna lady Helen Moppel, who will make for you memorable sauna session. Every sauna session is different because everything happens in the moment and for the best benefit of those who come to the sauna. A guided sauna session teaches you on how to use the sauna for your own well-being. A proper cleansing is carried out (ash or sauna salt, sometimes clay or mud as helpers), breathing is supported, and medicinal herbs and/or the power of whistling are used. Various musical instruments and/or voices create a pleasant mood, and after proper relaxation, new energies can be set in motion. Upon request, sauna rituals are offered separately for both women and men. Special rituals are offered also to the bride or groom - in this case, the important women/men in the bride's/groom's life come together in the sauna and the bride/groom's future journey is blessed with the power and words of women/men. There is also a Tea House next to the sauna, where you can relax before and after the sauna, drink herbal tea, and change clothes comfortably. www.helenmoppel.ee / info@helenmoppel.ee



Marsruudid reisibüroodele 2025/2026

www.veinitee.ee

Tiina Kuuler, MTÜ Eesti Veinitee
Tourest 2025

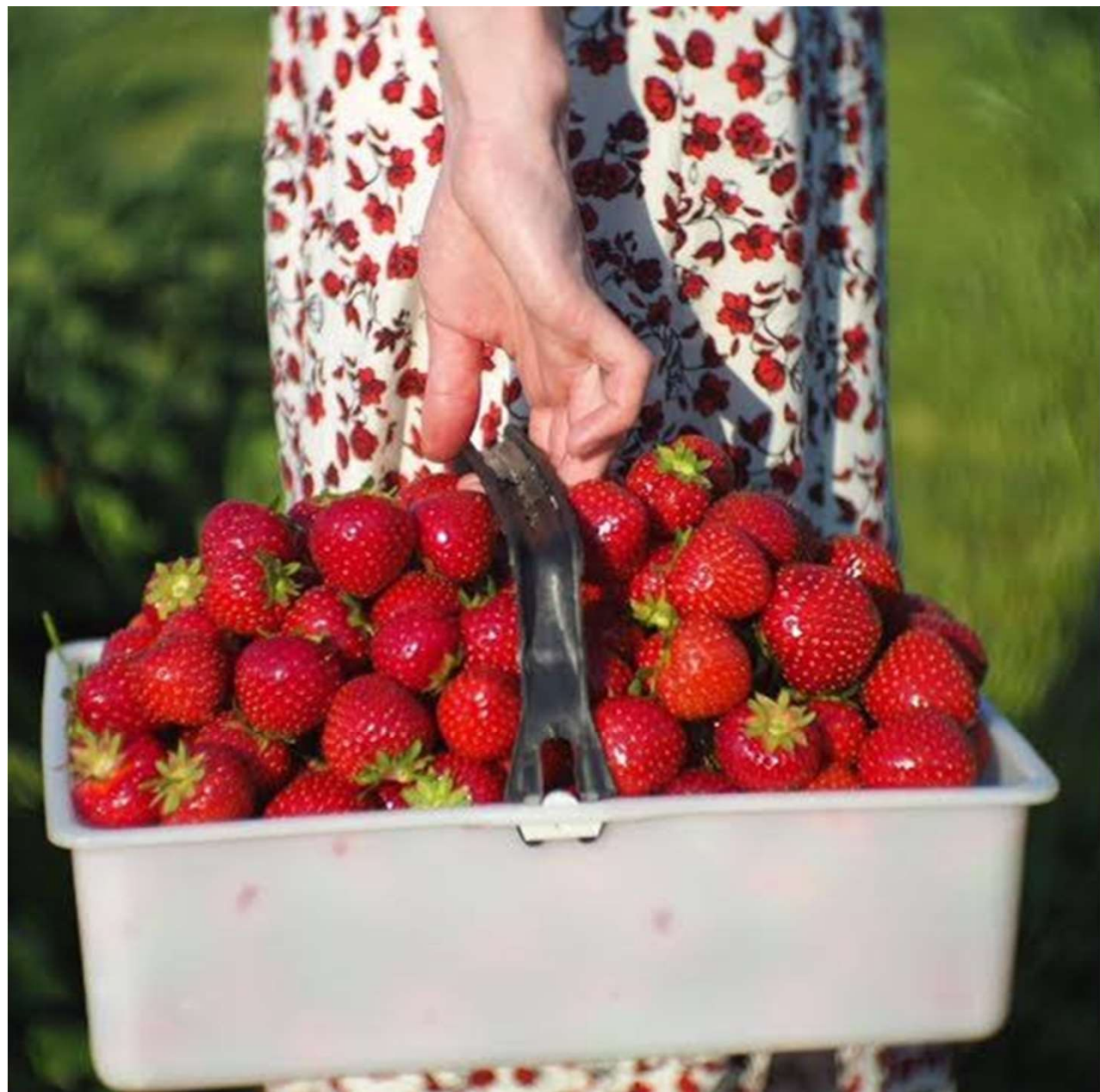


**Eesti
Veinitee**

Põhjamine maitserännak

Eesti Veinitee väärtused

- Väärindame Eesti oma marju ja puuvilju
- Ei tee veini kontsentraatidest
- Väikesed pere-ettevõtted maal
- Marja- ja puuviljaveinid + põhjamaised viinamarjaveinid
- Tihedad sidemed kohalike toidupakkujatega – kohaliku maitse eripärad



Põhilised teenused

- Veinituur marjaaeda ja/või tootmisse
- 3/5/7 veini degustatsioon
- Suupisted
- Lõuna-või õhtusöök, toiduvalmistamise töötoad
- Veiniteemalised mängud – viktoriinid, veiniorienteerumine, pimedegustatsioonid
- Majutus, *glamping*, loodusretked



Põhja-Eesti ring

Tallinn - Aru mõis -
Valgejõe Veinivilla -
Lüganuse veinimaja -
Rajuve Veinimaja

Tere tulemast
Eesti Veiniteele!



Marsruut: Tallinn - Aru mõis - Valgejõe Veinivilla - Lüganuse veinimaja - Rajuve Veinimaja. **Kogupikkus:** umbes 380 km
Sõiduaeg kokku (ilma peatusteta): umbes 6 tundi ja 30 min

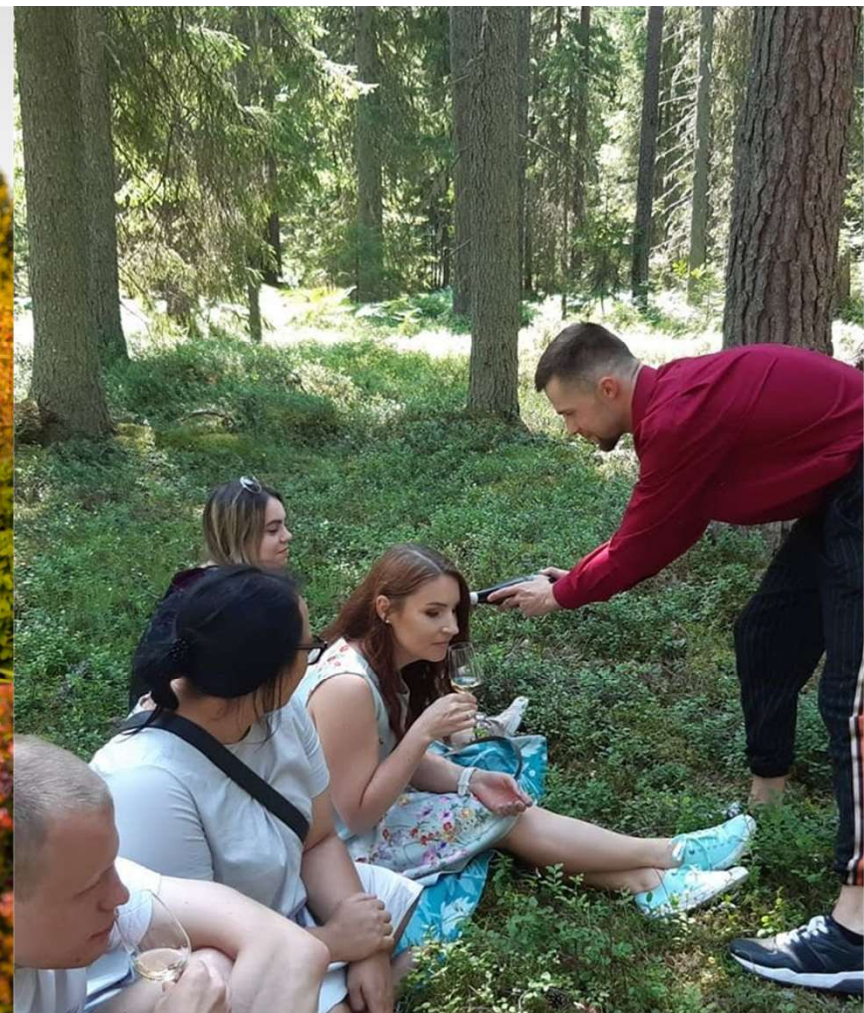
Aru mõis

- **Vahemaa Tallinn-Aru mõis** umbes 70 km
- **Aeg teel:** umbes 1 tund
- **Koduleht ja sotsiaalmeedia:**
Facebook: [facebook.com/arumois](https://www.facebook.com/arumois),
Instagram: [instagram.com/arumois](https://www.instagram.com/arumois)
- **Kontakt:** Katrin Kull, katrin@dreamers.ee, tel: 5092108
- **Vastuvõtuajad:** aastaringselt
- **Grupi suurus:** 1–54 inimest (koos söögiga kuni 36)
- **Põhiteenus:** Käsitööveinide degustatsioon koos tuuriga tootmises ja mõisakohas (3–4 veini + suupisted)
- **Kestus:** 1,5–2 tundi
- **Hind:** 20 €/inimene (miinimumhind 100 €)
- **Lisateenused:** Lõuna- ja õhtusöök, pimedegusteerimine

Valgejõe Veinivilla

- **Vahemaa Aru mõis –Valgejõe Veinivilla** umbes 40 km
- **Aeg teel:** umbes 35–40 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: veinivilla.ee,
Facebook: [facebook.com/veinivilla](https://www.facebook.com/veinivilla),
Instagram: [instagram.com/veinivilla](https://www.instagram.com/veinivilla)
- **Kontakt:** info@veinivilla.ee, tel: +372 508 7222
- **Vastuvõtuajad:** aastaringselt
- **Grupi suurus:** 6–40 inimest (püstijala degustatsioon kuni 50)
- **Põhiteenus:** Ekskursioon marjapõllul ja tootmises, 4 veini degustatsioon + suupisted
- **Kestus:** 1,5–2 tundi
- **Hind:** 25 €/inimene, giid tasuta
- **Lisateenused:** Lõuna- ja õhtusöök (25–35 €/inimene), meeskonnamäng "Veiniorienteerumine" (330 €/kuni 25 inimest)

Aru mõis ja Valgejõe Veinivilla



Marsruut: Tallinn - Aru mõis - Valgejõe Veinivilla - Lüganuse veinimaja - Rajuve Veinimaja

Lüganuse Veinimaja

- **Vahemaa:** Valgejõe Veinivilla - Lüganuse Veinimaja umbes 85 km
- **Aeg teel:** umbes 1 tund ja 15 minutit
- **Märkus:** Avatakse külalistele 2026. aastal

Rajuve Veinimaja

- **Vahemaa:** Lüganuse Veinimaja - Rajuve Veinimaja umbes 50 km
- **Aeg teel:** umbes 45 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: rajuve.ee,
Facebook: [Rajuve profiil](#)
- **Kontakt:** rajuve@rajuve.ee, tel: +372 511 1526
- **Vastuvõtuajad:** suvel
- **Grupi suurus:** 5–30 inimest
- **Põhiteenus:** Ekskursioon tootmises, 5–7 veini degustatsioon + suupisted
- **Kestus:** 1–1,5 tundi
- **Hind:** 10–16 €/inimene
- **Lisateenused:** Veiniretk

RaJuVe



Marsruut: Tartu - Järiste Veinitalu - Kanarbiku Veinitalu - Kodas - Rüüp Veinitalu - Rooswald Red Veinitalu - Murimäe Veinikelder - Veinimäe Veinitalu - Pindi Veinimaja - Uue-Saaluse Veinitalu - Seto Siider

Järiste Veinitalu

- **Vahemaa:** Tartu - Järiste Veinitalu umbes 20 km
- **Aeg teel:** umbes 25 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: jaristeveinitalu.com,
Facebook: [Järiste Veinitalu](https://www.facebook.com/jaristeveinitalu),
Instagram: [jaristeveinitalu](https://www.instagram.com/jaristeveinitalu)
- **Kontakt:** veinitalu@gmail.com, tel: +372 53730607
- **Vastuvõtuajad:** mai–oktoober (talvel Luke mõisas)
- **Grupi suurus:** 5–50 inimest
- **Põhiteenus:** Ekskursioon istanduses ja veiniköögis, 5 toote degustatsioon + Eesti juustud
- **Kestus:** 1,5 tundi
- **Hind:** 18 €/inimene
- **Lisateenused:** Talurestoran Järiste Pitsa, kiviahjud

Kanarbiku Veinitalu

- **Vahemaa:** Järiste Veinitalu - Kanarbiku Veinitalu umbes 15 km
- **Aeg teel:** umbes 15–20 minutit
- **Koduleht ja sotsiaalmeedia:**
Facebook: [Kanarbiku Veinitalu](https://www.facebook.com/kanarbikuveinitalu)
- **Kontakt:** kanarbikuveinitalu@gmail.com, tel: +372 53454169
- **Vastuvõtuajad:** aastaringselt
- **Grupi suurus:** 10–50 inimest
- **Põhiteenus:** Tootmise tutvustus ja oma toodete degustatsioon (3–5 veini, ilma suupisteta)
- **Kestus:** umbes 1 tund
- **Hind:** 12 €/inimene

Järiste ja Kanarbiku



Lõuna-Eesti ring

Kodas

- **Vahemaa:** Kanarbiku Veinitalu – Kodas umbes 40 km
- **Aeg teel:** umbes 40–45 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: kodas.ee,
Facebook: [Kodas Restoran](https://www.facebook.com/Kodas-Restoran)
Instagram: [kodasresto](https://www.instagram.com/kodasresto)
- **Kontakt:** broneeringud@kodas.ee, tel: +372 58856038
- **Vastuvõtuajad:** aastaringselt
- **Grupi suurus:** 10–50 inimest
- **Põhiteenus:** Tehasetuuri ja degustatsiooniga tutvumine siidrite, vahuveinide ja muude toodetega
- **Kestus:** 1,5–2 tundi
- **Hind:** 19–24 €/inimene (olenevalt paketi sisust)
- **Lisateenused:** Suupisteplaadid, majutus (Iglucraft majakesed), seminariruum

Rüüp Veinitalu

- **Vahemaa:** Kodas - Rüüp Veinitalu umbes 25 km
- **Aeg teel:** umbes 25–30 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: www.rüüp.ee
Facebook: [Rüüp veinid ja Alajuusa talu](https://www.facebook.com/Rüüp-veinid-ja-Alajuusa-talu),
Instagram: [alajuuastalu](https://www.instagram.com/alajuuastalu)
- **Kontakt:** puhkemaja@alajuusa.ee, tel: +372 5033661
- **Vastuvõtuajad:** mai–september
- **Grupi suurus:** 8–30 inimest
- **Põhiteenus:** 3 veini ja alkovaba joogi degustatsioon, viinapuuistandiku ja tootmisruumi külastus, suupisted
- **Kestus:** 1–2 tundi
- **Hind:** 15–20 €/inimene
- **Lisateenused:** Majutus (8 kohta), saun, kümblustünn, toidlustus, õpitoad

Kodas ja Rüüp



Lõuna-Eesti ring

Rooswald Red Veinitalu

- **Vahemaa:** Rüüp- Rooswald Red Veinitalu umbes 20 km
- **Aeg teel:** umbes 20–25 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: rooswaldred.eu,
Facebook: [Rooswald Red](https://www.facebook.com/RooswaldRed),
Instagram: [mustikad.ee](https://www.instagram.com/mustikad.ee)
- **Kontakt:** kollaneroos@hotmail.com
- **Vastuvõtuajad:** mai–oktoober
- **Grupi suurus:** 4–40 inimest
- **Põhiteenus:** Mustikaveinide (3 veini) tutvustus, toidusoovitused, jalutuskäik kultuurmustikaistanduses
- **Kestus:** umbes 1 tund
- **Hind:** 11 €/inimene (suurematele gruppidele kokkuleppel)
- **Lisateenused:** Mustikaveinide ja -taimede müük, mustikakorje augustis

Murimäe Veinikelder

- **Vahemaa:** Rooswald Red Veinitalu - Murimäe Veinikelder umbes 40 km
- **Aeg teel:** umbes 40–45 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: murimaevein.ee,
Facebook: [Murimäe Veinikelder](https://www.facebook.com/MurimaeVeinikelder)
Instagram: [murimaevein](https://www.instagram.com/murimaevein)
- **Kontakt:** info@murimaevein.ee, tel: +372 5065964
- **Vastuvõtuajad:** mai–september (T–P 13:00–20:00), oktoober–aprill (kokkuleppel)
- **Grupi suurus:** 6–70 inimest
- **Põhiteenus:** Tuur istanduses, 5 veini degustatsioon (alkoholivaba valik saadaval) + suupisted
- **Kestus:** 1,5–2 tundi
- **Hind:** 25 €/inimene (grupijuht tasuta)
- **Lisateenused:** Buffee, A'la carte (3–5 käiku), veinipokker, veinimängud, oma veini valmistamine, majutus

Rooswald Red ja Murimäe



Lõuna-Eesti Ring

Veinimäe Veinitalu

- **Vahemaa:** Murimäe Veinikelder - Veinimäe Veinitalu umbes 30 km
- **Aeg teel:** umbes 30–35 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: veinimae.ee,
Facebook: [Veinimäe](https://www.facebook.com/Veinimäe)
Instagram: [veinimae](https://www.instagram.com/veinimae)
- **Kontakt:** roman.sarin@viljaekspert.ee, tel: +372 5079225
- **Vastuvõtuajad:** suvel ja sügisel
- **Grupi suurus:** 1–70 inimest
- **Põhiteenus:** Ekskursioon viinamarjaistanduses ja tootmises, 75 viinamarjasordi tutvustus, veini- ja siidridegustatsioon
- **Kestus:** 1–1,5 tundi
- **Hind:**
 - 1–4 inimest: 50 € (kokku)
 - 5–9 inimest: 10 €/inimene
 - 10–50 inimest: 8 €/inimene (+KM)
- **Lisateenused:** Majutus [booking.com](https://www.booking.com) lingi kaudu

Pindi Veinimaja

- **Vahemaa:** Veinimäe Veinitalu - Pindi Veinimaja umbes 20 km
- **Aeg teel:** umbes 20–25 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: pindivein.ee
- **Kontakt:** info@pindivein.ee, tel: +372 56845458
- **Vastuvõtuajad:** mai–september
- **Grupi suurus:** 1–25 inimest
- **Põhiteenus:** Tootmise ja talu tutvustus, 5 veini degustatsioon veinimeistri juhendamisel
- **Kestus:** 1–2 tundi
- **Hind:** 15 €/inimene (väiksematele gruppidele miinimumhind 50 €)
- **Lisateenused:** Snäkivaagen (kokkuleppel)

Veinimäe ja Pindi



Lõuna-Eesti ring

Uue-Saaluse Veinitalu

- **Vahemaa:** Pindi Veinimaja - Uue-Saaluse Veinitalu umbes 25 km
- **Aeg teel:** umbes 25–30 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: uuesaaluseveinitalu.ee,
Instagram: [@uuesaaluseveinitalu](https://www.instagram.com/uuesaaluseveinitalu)
- **Kontakt:** info@uuesaaluseveinitalu.ee, tel: +372 5183249
- **Vastuvõtuajad:** aastaringselt
- **Grupi suurus:** 25 inimest (talvel), kuni 50 inimest (suvel)
- **Põhiteenus:** Ekskursioon veinikeldrisse, viinapuuistandikku ja tootmisse, 5 veini degustatsioon + suupisted
- **Kestus:** 1,5–2 tundi
- **Hind:** 22 €/inimene
- **Lisateenused:** Gruppide toitlustus, seminariruum, veiniteemalised mängud ja loodusmatkad

Seto Siider

- **Vahemaa:** Uue-Saaluse Veinitalu - Seto Siider umbes 40 km
- **Aeg teel:** umbes 40–45 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: umatettu.ee/seto-siider,
Facebook: [Seto Siider](https://www.facebook.com/SetoSiider)
- **Kontakt:** talu@umatettu.ee, tel: +372 5289250
- **Vastuvõtuajad:** suvel
- **Grupi suurus:** 8–20 inimest
- **Põhiteenus:** Talu ajalugu, marjakasvatuse ja tootmise tutvustus, 3 veini degustatsioon (soovi korral suupisted)
- **Kestus:** 1–2 tundi
- **Hind:** Talu tuur (ilma degustatsioonita): 5 €/inimene + 50 €/grupp
Tuur koos veini ja suupistetega: 15 €/inimene + 50 €/grupp
- **Lisateenused:** Eriprogrammid kokkuleppel



Seto Siider ja Uue-Saaluse

Lääne-Eesti ring

Langemaa Veinitalu

- **Vahemaa:** Pärnu - Langemaa Veinitalu umbes 40 km
- **Aeg teel:** umbes 40–45 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: langemaa.ee,
Instagram: [langemaa](https://www.instagram.com/langemaa)
- **Kontakt:** kaija@langemaa.ee, priit@langemaa.ee, tel: +372 5292345 (Kaija), +372 5036328 (Priit)
- **Vastuvõtuajad:** kokkuleppel
- **Grupi suurus:** kokkuleppel
- **Põhiteenus:** Ekskursioon ja degustatsioon
<https://langemaa.ee/elamused/>
- **Kestus:** kokkuleppel
- **Hind:** kokkuleppel
- **Lisateenused:** Vastavalt vajadusele
<https://langemaa.ee/elamused/>

Allikukivi Veinimõis

- **Vahemaa:** Langemaa Veinitalu - Allikukivi Veinimõis umbes 15 km
- **Aeg teel:** umbes 15–20 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: allikukivi.ee,
Facebook: [Allikukivi veinimõis](https://www.facebook.com/allikukivi.veinimois),
Instagram: [allikukiviveinimois](https://www.instagram.com/allikukiviveinimois)
- **Kontakt:** info@allikukivi.ee, tel: +372 5252800
- **Vastuvõtuajad:** aprill–detsember
- **Grupi suurus:** 2–40 inimest
- **Põhiteenus:** Tuur veinimõisas (ajaloo tutvustus), marjapõllu ja veinikeldri külastus, 5 veini degustatsioon + suupisted
- **Kestus:** umbes 2 tundi
- **Hind:** 20 €/inimene
- **Lisateenused:** Kergem eine (15 €/inimene), toekam eine (20 €/inimene), glämping



Langemaa ja Allikukivi

Lääne-Eesti ring

Valgeranna Veinitall

- **Vahemaa:** Allikukivi Veinimõis - Valgeranna Veinitall umbes 30 km
- **Aeg teel:** umbes 30–35 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: veinitall.ee,
Facebook: [Valgeranna Veinitall](https://www.facebook.com/ValgerannaVeinitall),
Instagram: [valgeranna_veinitall](https://www.instagram.com/valgeranna_veinitall)
- **Kontakt:** valgeranna@veinitall.ee, tel: +372 5183158
- **Vastuvõtuajad:** aastaringselt
- **Grupi suurus:** 10–100 inimest (väiksematele seltskondadele eelbroneeringuga)
- **Põhiteenus:** 5 veini degustatsioon suupistetega, tootmise tutvustus
- **Kestus:** 1,5 tundi
- **Hind:** 22 €/inimene (reisibüroodele 17 €/inimene)
- **Lisateenused:** Lõuna- ja õhtusöögid, kiviahju pitsa valmistamine, veiniviktoriin, mõisakompleksi tuur

Muhu Veinitalu

- **Vahemaa:** Valgeranna Veinitall - Muhu Veinitalu umbes 70 km + praam (Virtsu-Kuivastu)
- **Aeg teel:** umbes 1 tund ja 40 minutit (sh praamisõit ~30 minutit)
- **Koduleht ja sotsiaalmeedia:**
Veebileht: veinitalu.ee,
Facebook: [Muhu Veinitalu](https://www.facebook.com/MuhuVeinitalu),
Instagram: [muhuveinitalu](https://www.instagram.com/muhuveinitalu)
- **Kontakt:** booking@veinitalu.ee, tel: +372 5263065
- **Vastuvõtuajad:** aprill–oktoober
- **Grupi suurus:** 2–100 inimest
- **Põhiteenus:** Veinituur ja degustatsioon (2–4 veini, valik alkovaba saadaval), suupisted
- **Kestus:** 30 min – 1,5 tundi
- **Hind:** 16–22 €/inimene (olenevalt veiniarvust)
- **Lisateenused:** Viinamarjakasvatuse ja likööri valmistamise õpitoad, lõuna- ja õhtusöögid



Muhu ja Valgeranna

Lääne-Eesti ring

Saaremaa I Veinitehas

- **Vahemaa:** Muhu Veinitalu - Saaremaa I Veinitehas umbes 22 km
- **Aeg teel:** umbes 21 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: ideafarm.ee, Facebook: [Ideafarm](https://www.facebook.com/ideafarm),
Instagram: [ideafarm.ee](https://www.instagram.com/ideafarm.ee)
- **Kontakt:** info@ideafarm.ee, tel: +372 5258068
- **Vastuvõtuajad:** aastaringselt
- **Grupi suurus:** 1–50 inimest
- **Põhiteenus:** Degustatsioon (veinid ja tootekatsetused), suupisted (soovi korral), tootmise tutvustus
- **Kestus:** 1–1,5 tundi
- **Hind:** alates 16 €/inimene (grupile), väiksematele gruppidele alates 25 €/inimene
- **Lisateenused:** Mitteamkohoolsete toodete degustatsioon, kokakursused, mentaalhügieeni sessioonid



Kesk-Eesti ring

Tallinn - Habaja - Nõosker - Eesti
Veini Kamber - Källomäe -
Oberpahlen

Kogupikkus: umbes 295 km
Sõiduaeg kokku: umbes 5 tundi
ja 30 minutit

Tere tulemast Eesti Veiniteele!



-  veinitee.ee
-  Eesti Veinitee
-  estonian_winetrail



*Sündmuseks avatud veinimajade nimekiri kodulehel.

Kesk-Eesti ring

Habaja Viinavabrik

- **Vahemaa:** Tallinn - Habaja, umbes 50 km, aeg teel: 45–50 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: habaja.ee
Facebook: fb/viinavabriku,
Instagram: insta/habajaviinavabriku
- **Kontakt:** vein@habaja.ee, tel: 5091110
- **Vastuvõtuajad:** aastaringselt
- **Grupi suurus:** 10–50 inimest
- **Põhiteenus:** Veinidegustatsioon (5 veini, suupistetega või ilma) ja ekskursioon tootmisruumides
- **Kestus:** 1–2 tundi
- **Hind:** 15 €/inimene (ilma suupisteteta), 20 €/inimene (suupistetega)
- **Lisateenused:** Lõuna- ja õhtusöögid kokkuleppel

Nöosker Mõdukoda

- **Vahemaa:** Habaja - Nöosker, umbes 25 km, aeg teel: 25–30 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: nskr.ee
Facebook: facebook.com/noosker,
Instagram: [instagram.com/nooskermead](https://www.instagram.com/nooskermead)
- **Kontakt:** caroline@nskr.ee, tel: 59190663
- **Vastuvõtuajad:** aastaringselt
- **Grupi suurus:** 1–50 inimest
- **Põhiteenus:** Mõdu stiilide ja ajaloo tutvustus, mõdude degusteerimine (4–5 sorti)
- **Kestus:** 1,5 tundi
- **Hind:** 20 €/inimene (4–19 osalejat), 15 €/inimene (20–50 osalejat)

Habaja ja Nöösker



Kesk-Eesti ring

Hindreku talu Eesti Veini kamber

- **Vahemaa:** Nöosker - Hindreku talu, umbes 35 km, aeg teel: 35–40 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: hindrekutalu.ee/eesti-veini-kamber
Facebook: @hindrekutalu
- **Kontakt:** info@hindrekutalu.ee, tel: 5278707 (Tuuli Klementa)
- **Vastuvõtuajad:** Mai-september (Eesti Veini Kamber), aastaringselt (koolitused ja degustatsioonid)
- **Grupi suurus:** 8–100 inimest
- **Põhiteenus:** Eesti käsitööveinide degustatsioon (5, 8 või 12 veini), ülevaade veinitootmise ajaloost
- **Kestus:** 1–2,5 tundi
- **Hind:** Alates 25 €/inimene + km
- **Lisateenused:** Majutus, seminariteenus, toitlustus, matkad, Rabaresto

Källomäe Veinikoda

- **Vahemaa:** Hindreku talu - Källomäe Veinikoda, umbes 20 km, aeg teel: 20–25 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: kallomae.ee,
Facebook: Källomäe Veinikoda
- **Kontakt:** veinikoda@kallomae.ee, tel: 5146381 / 5549899
- **Vastuvõtuajad:** Aastaringselt
- **Grupi suurus:** Talvel kuni 15, suvel kuni 30 inimest
- **Põhiteenus:** 3–4 veini degustatsioon koos veinimeistriga, võimalus osta kaasa
- **Kestus:** 1–1,5 tundi
- **Hind:** 50 € (1–3 inimest), alates 17 €/inimene (4+ inimest)



Hindreku ja Källomäe

Ida-Eesti ring

Tallinn - Rajuve Veinimaja - Ulge Veinitalu - Hirveaia Veinimaja

Kogupikkus: umbes 395 km
Sõiduaeg umbes 6 tundi ja 20 minutit

Tere tulemast Eesti Veiniteele!



Ida-Eesti ring

Rajuve Veinimaja

- **Vahemaa:** Tallinnast umbes 135 km
- **Aeg teel:** umbes 2 tundi
- **Koduleht ja sotsiaalmeedia:**
Veebileht: rajuve.ee,
Facebook: [Rajuve profiil](https://www.facebook.com/Rajuve)
- **Kontakt:** rajuve@rajuve.ee, tel: +372 511 1526
- **Vastuvõtuajad:** suvel
- **Grupi suurus:** 5–30 inimest
- **Põhiteenus:** Ekskursioon tootmises, 5–7 veini degustatsioon + suupisted
- **Kestus:** 1–1,5 tundi
- **Hind:** 10–16 €/inimene
- **Lisateenused:** Veiniretk

Ulge Veinitalu

- **Vahemaa:** Rajuve Veinimaja - Ulge Veinitalu, umbes 70 km, aeg teel: 1 tund ja 15 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: ulgetalu.ee
Instagram: [instagram.com/ulgetalu](https://www.instagram.com/ulgetalu), Facebook: [facebook.com/ulgetalu](https://www.facebook.com/ulgetalu)
- **Kontakt:** info@ulgetalu.ee, tel: +372 55698949
- **Vastuvõtuajad:** 1. mai – 30. september
- **Grupi suurus:** 5–15 inimest
- **Põhiteenus:** Veiniköögi tutvustus ja kolme erineva veini pimedegustatsioon (valge, punane, vahuvein), suupisted puuduvad
- **Kestus:** 30 minutit
- **Hind:** 10 €/külastaja
- **Lisateenus:** Pikk pakett (1,5 tundi) – tuur istandusse, veinikööki, 5 veini ja tervitusnaps + suupisted (25 €/külastaja)

Rajuve ja Ulge



Ida-Eesti ring

Hirveaia Veinimaja

- **Vahemaa:** Ulge Veinitalu - Hirveaia Veinimaja, umbes 50 km, aeg teel: 50 minutit
- **Koduleht ja sotsiaalmeedia:**
Veebileht: alatskivimaitset.ee
Facebook: Alatskivi Mõisamaitset
- **Kontakt:** info@alatskivimaitset.ee, tel: +372 57400987
- **Vastuvõtuajad:** aastaringselt ettetellimisel
- **Grupi suurus:** 1–45 inimest
- **Põhiteenus:** 5 veini degustatsioon koos veinimaja tutvustuse ja lugudega, võimalik valida suupistetega või suupisteteta variant
- **Kestus:** 1 tund
- **Hind:** 10 €/inimene (suupisteteta), 15 €/inimene (suupistetega)
- **Lisateenused:** Lõuna- või õhtusöök naabruse toidukohtadest



Tulge meile külla!

- Lisainfo www.veinitee.ee
- Veinimajade kodulehed
- Tiina Kuuler
tiina.kuuler@gmail.com
- 508 7222





JÕGEVAMAA
◆◆◆ KATAB LAUA ◆◆◆









BASCIL Project Partner Meeting in Estonia, 17-19th of September 2024

Jõgevamaa katab laua / Jõgeva County sets the table

LUNCH IN ANNAMÕISA

18th of September, 2024

Sparkling wine „Fizzaronia“ / *Ulge Farm*

Selection of goat cheeses / *OleMari Farm*

Artisan bread, butter / *Local Heritage Cafe of Juulamõis*

Creamy wild mushroom soup / *The House of Delicious Tastes*

Fried pike perch or grilled lamb, fresh salad, quick pickled cucumber /

The House of Delicious Tastes

Apple cake / *Local Heritage Cafe of Juulamõis, Moona Farm*

Barley cake and honey / *Local Heritage Cafe of Juulamõis and Meemeistrid*

Flavored water

Herbal tea / *OleMari Farm*



Ulge Farm OleMari Farm Juulamõis Meemeistrid Moona Farm



Põllumajanduskaubanduskoda
Eesti Põllumajanduskaubanduskoda

Erimenüü hinna kujunemine:

- asukoht;
- inventar, kujundus;
- kokkulepitud toiduvalik ja käikude arv, joogid;
- meelelahutus (muusika, õpituba, ettevõtete tutvustus jne).

Fotol oleva pop-up ürituse hind 5300 eurot (40 inimest).





<https://www.facebook.com/JogevamaaKatabLaua>