

Catalogue of Farmers from the South Moravian Region



List of farmers and food manufactures capable of delivering their products to catering establishments.

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Farma Pálava

📍 Mušlov 30, Mikulov 69201
✉ tvicanova@vinnagalerie.cz
☎ +420 605 702 618
🌐 <http://www.farmapalava.cz>

Opening hours:
Mo – Sun 9:00 - 17:00
(subject to change depending on season and interest of tourists)

This young farm is located a short distance between Mikulov and Sedlec. It produces cow and goat cheeses, and fresh and ripened cheeses that have already enchanted the taste buds of many gourmets and competition experts.

AGRO Boskovštejn, grape seed oil

📍 Boskovštejn 6, Hostim 671 54
✉ agrorada@seznam.cz
☎ +420 602 548 890
🌐 <http://www.agrob.cz/>

AGRO Boskovštejn s.r.o. (Ltd) is an agricultural enterprise based in Boskovštejn in the South Moravian Region. The main activities of the company is crop production, services in agriculture, automobile transport, service activities and production of grape seed oil. The oil is 100% pure, cold pressed grapes from the vineyards of South Moravia. The oil can be purchased from stores or online.

Ekofarma HD, sheep milk products

📍 Hluboké dvory 12, Unín 679 23
✉ ekofarmahd@seznam.cz
☎ +420 731 408 855

Opening hours:
throughout the summer

Výroba ovčích sýrů, možnost nahlédnout pod pokličku technologie výroby. Production of sheep cheese, with the possibility to look at the production technology. Part of the farm is the restaurant Dvůr Černoohorské hraběnky, which has a capacity of 50 people, and where you can taste the specialties of Slovak cuisine (bryndza gnocchi), specialties of lamb and, of course, sheep's cheeses, bryndza and žinčicu. On the farm you will get acquainted with other domestic animals such as hens, ducks, geese. Horseback riding and lessons are also available.

Ekofarma Jalový dvůr, Merinolandschaf sheep breeding

📍 Heršpice 103, Heršpice 684 01
✉ info@jalovydvor.cz
☎ +420 777 107 226
🌐 <http://www.jalovydvor.cz>

Opening hours:
Mon – Thurs closed
Fri 14:00 - 22:00
Sat 10:00 - 22:00
Sun 10:00 - 20:00

Visit this fairytale place. Come to us from Brno or other cities and relax on the farm, where a hillside with grazing sheep and horses awaits you, or a romantic pond, trails through the Ždánice Forest, a cycle path and a pub where you can find comfortable weekend refreshment. Established in 1992, Ekofarma Jalový dvůr specializes in sheep and horse breeding. The farmhouse is located at the foot of the Ždánice Forest. There are several protected areas, either for natural or archaeological monuments. At the Ekofarm Jalový dvůr there is the breeding of Merinolandschaf sheep. We have chosen this breed deliberately for its amazing characteristics. They are walking sheep, which are able to search for food all day even in very inhospitable conditions. They are tough, durable and thus able to survive winter outside in the snow. Unlike other sheep breeds, they can raise lambs all year round. In addition, they are able to "lamb" three times in two years. The big advantage of their lambs is the very slow fat deposition between the muscle fibres. Unlike lambs of sheep bred for meat, these lambs retain lamb-quality of meat up to 50kg. Sheep normally have two lambs, but in our country triplets and quadruplets are not rare. Sheep and lambs are kept in our country according to strict rules of organic breeding and can be considered truly "happy" animals. Ekofarma offers sheep products, as well as accommodation and boarding.

Ekologické hospodářství rodiny Abrlovy, organic wine from Pálava

📍 Rudolfa Gajdoše 191, Pavlov 692 01
✉ josef.abrle@bio-produkty.cz
☎ +420 519 515 394, +420 737 370 039
🌐 <http://www.bio-produkty.cz>

Growing and processing of wine and herbs of organic quality. This family farm began in 1991 with the first attempts to dry fruits and vegetables. At present, their core commodities are grape growing (as a basis for organic wine) and growing organic herbs, which are the raw material for their production of organic spices and relaxing herbal baths. They run the farm in the PLA (Protected Landscape Area) Pálava 300 m above sea level and it is the only farm which, by virtue of its location in this territory, covers the entire acreage of land under organic farming rules. Production meets the conditions for the BIO labelling. They actively cooperate with the PRO-BIO Association to promote organic farming as a model farm.

Plant production:

1. Grapevine acreage – 5.5 ha of vineyards – 1 ha of old vineyards and 4.5 ha of newly planted. These vineyards are located in the heart of the PLA (Protected Landscape Area). Production of attributive wines (cabinet, late harvest and selection of grapes) varieties Pálava, Moravian Muscat and Cabernet Moravia. The new vineyards are planted with the André and Riesling varieties. They supply wines to several buyers, selected wine shops and health food stores. Wines can also be purchased through the e-shop www.veltiin.cz.
2. Herbs and spices acreage – 3.6 hectares of land is intended for growing organic herbs + 1.6 hectares in transition. These plots are situated outside the PLA. Production of 16 types of herb (basil, savory, oregano, sage, thyme, tarragon, hyssop, marjoram, chives, parsley, dill, mint, cumin, lovage, buckwheat, lemon balm). Spice mixtures are also produced by combining them together. A large part of the herb production is supplied to the tea company "Sluneční brána" (Sun Gate) in Čejkovice for further processing into tea. From carefully selected herbs they have compiled and successfully sell 5 types of original herbal relaxation bath packages.

Farma dojných a kašmírových koz

Eva Sedláková, goat production from the Moravian Karst

📍 Šošůvka 45, Sloup v Mor. krasu 679 13
✉ sedlak.kozy@centrum.cz
☎ +420 516 435 371
🌐 <http://www.sedlakkozy.cz/>

Opening hours:
Mon – Sun
(continuously, ring the bell)

In Moravia, in the somewhat mysterious landscape of the Moravian Karst, there is a small family farm where they prepare great goat cheese with love and care. After your visit you will surely fall for the charm of goat cheese. The cheese is typical of fresh white cheeses. It is made from 100% goat milk, its processing uses special fermentation cultures and rennet, the milk is pasteurized and the professional might even add that it is a cheese with so-called heated curd. The cheese is also prepared with different flavours – nuts, almonds, garlic and green pepper, and in the season cheeses with green herbs are very popular. We supply cheeses to the HEALTHY NUTRITION market network throughout the Czech Republic. As part of rural agrotourism we sell from home. In addition to this cheese, the family farm's portfolio also includes goat bryndza and goat curd. At present, the farm has about 120 goats, of which 70 are dairy. In the beautiful countryside the herd is kept in a pastoral way, if conditions allow it, and the animals are literally in motion across the landscape, guarded by two howawarts under the supervision of a herdsman. Our animals are under constant veterinary supervision as the owner is also a veterinarian.

Our products:

Natural goat cheese, goat cheese with flavours: with herbs, gyros, garlic, nuts, tarragon, basil, in olive oil, cottage cheese, dessert cheese, edam, jadel cheese, sedláčik/korbáčik string cheese, goat cottage cheese.

Farma Ovčí terasy

📍 Němčičky 270, Němčičky 691 07
✉ info@beee.cz
☎ +420 603 197 031
🌐 <http://www.beee.cz/>

Ovčí terasy (Sheep Terraces) is a family farm with a restaurant for our guests, which we run for the love of nature, good food and drink. We would like to please every one of the five senses of our visitors. When possible, we cook from our own or local ingredients and we offer our own drinks or drinks of local friends and years of proven manufacturers. We breed East Friesian sheep and prepare the production of our own cheeses. In the climatically favourable months we supply the kitchen with our own vegetables, fruits and herbs. The farm is secluded, so we can offer visitors absolute peace and quiet relaxation. You can enjoy walks on about 20 ha of our farm in the breath-taking landscape of the Blue Mountains of South Moravia with endless views. With more active visitors we are happy to share a taste of our daily duties, such as working in a vineyard or the herding of sheep. Of course, passers-by or cyclists are welcome, the farm is located directly on the Blue tourist trail, connecting Horní Bojanovice, Kobylí, Vrbici with Čejkovice, and a couple of metres from marked cycle routes. We sell honest, homemade marmalade preservatives via the e-shop on the web.

Farma Trnka, small, environmentally friendly, family farm

📍 Křepice 52 Křepice 671 40
✉ farma.trnka@email.cz
☎ +420 721 010 045

Opening hours:
All year round

A small, environmentally friendly, family farm on an area of about 15 ha, of which about 10h is a pasture with grazing horses and cows. Fifteen years ago, the Trnka family moved to Křepice with two children and three horses, to an abandoned farmhouse. Since then they have grown by two children, five horses and six cows with calves. They are gradually renovating and trying to earn money by operating agritourism and selling produced foods, mainly potatoes and milk. All field work is done by hand and with horses, except for autumn ploughing, grain harvesting or straw baling.

Horňácká farma s. r. o., ecological farm

📍 Hrubá Vrbka 270, Hrubá Vrbka 696 73
✉ hornackafarma@centrum.cz
☎ +420 723 167 756
🌐 <http://www.hornackafarma.cz>

We farm ecologically, because organic farming is a progressive and modern way of farming that builds on the thousands of years of experience of our ancestors. We keep cattle, pigs, miniature pigs, sheep, goats, geese, horses and one donkey on the farm. All animals kept on the farm have the possibility of free movement and are fed exclusively with the feed which we grow ourselves on the meadows and fields, and which are not chemically treated. Organically grown foods contain more vitamins and antioxidants, while on the other hand they do not contain pesticide residues, which is why the meat of organic animals is more valuable. The farm cooperates in the care of the landscape with the White Carpathians PLA Administration in the area of Vojšice Meadows and in the Velické Gardens area. Both areas fall within the Natura 2000 network of protected areas, a network of protected areas designed to protect biodiversity throughout the European Union.

Jakub Doležal, agricultural production

📍 Školní 54, Troubsko 664 41
✉ dol.jak@centrum.cz
☎ +420 731 146 293
🌐 <http://www.jdfarma.wbs.cz>

Opening hours:
June – October (depending, sometimes until Christmas)
Tues and Thurs 16:00 - 19:00
Sat 9:00 - 11:00

Traditional agricultural farm with plant production and goat breeding. We focus mainly on selling quality products directly to consumers. The aim is to build a functioning farm with crop and livestock production and thus continue the farming tradition of my ancestors in Troubsko. I manage the fertile soils of the beet production area at an average altitude of 280 meters in the cadastre of Troubsko, Ostopovice and Popůvky. The focus of my activity is mainly on crop production. I grow cereals, potatoes, fodder and also vegetables that I sell to customers fresh from the yard. Nowadays the popularity of this form of sale is increasing. In addition to crop production, I also breed goats and a little poultry. At the farm I try to cooperate with nature, I use only the necessary amount of chemicals to avoid unnecessarily burdening the environment and also the products. The plant production of our farm is focused on the production of potatoes, cereals and special crops such as vegetables and medicinal plants, part of the area is also allocated to fodder for feeding goats. Breeding goats: I breed Brown Shorthair Goats and a few crossbreed white goats. The breed is under veterinary supervision and is used to produce milk. Milk is sold from the yard with the approval of the Regional Veterinary Administration. Our goal in goat breeding is to increase the number of animals and to build a farm dairy.

Jáňův dvůr, ecofarm

📍 Nový Přešov 43, pošta Březí 691 81
✉ januvdvur@seznam.cz
☎ +420 530 506 405, +420 732 644 269
🌐 <http://www.januvdvur.cz>

Opening hours:
We are open daily, in October at the weekend, and from November to Easter closed

Jáňův dvůr is a historic farmhouse in the southernmost part of the Czech Republic, in the wine village of Nový Přešov on the border with Austria. In addition to horses, we also breed sheep and goats. Maybe you think that these animals belong to somewhere in the mountains, yet they graze them in vineyards...? Yes, the sweet tongues of our goats even occasionally try the grapevine. But the mission of our herds is different. In the traditionally agricultural area, sheep and goats have been bred since time immemorial. But they always grazed areas that could not be managed in any other way. For example, much of the nearby Pálava that you see in the photo is not forested precisely because it was grazed by small herds from nearby villages. Over time, unique territories were created, particularly from the point of view of landscape character and nature protection, which, however, would overgrow without grazing and often disappear forever. And these are the living space of our herds, which have returned the clinking bells and a lively atmosphere to the local hospitable region. Come and see!

Flajšingr s. r. o.

📍 Náměstí Míru 26, Židlochovice 667 01
✉ info@reznictvizidlochovice.cz
☎ +420 547 238 187
🌐 <http://www.reznictvi-zidlochovice.cz/>

Opening hours:
Mon 8:00 - 16:00
Tues – Fri 7:00 - 17:00
Sat 7:00 - 11:00

The Židlochovice Royal Sausage was one of the first products of the company – it has been produced since 1991. The sausage contains 96% pork, natural spices and salt. The product is gluten-free. The product is treated with cold smoke and drying. You can also buy the product wrapped in gold bags as a gift from the region or from Židlochovice. The Royal Sausage has won regional awards and also at international competitions.

Jan Bubla, butcher shop – smoked meat, smoked pate

📍 Revoluční 222/1, Brno 620 00
☎ +420 545 219 233

Opening hours:
Tues – Fri 7:00 - 17:45
Sat 6:30 - 10:30

The smoked pate is made from pork flank, which comes from local meats, pork liver, roasted liver and roasted onion. It is seasoned with salt, pepper and garlic. It contains no additives. The pate prepared in this way is filled into natural bovine intestines and hand-tied with twine, then steamed and boiled to the desired core temperature.



Organic wine from Palava

Mikrofarma, Brno butcher with respect for meat

📍 Selská 81, Brno 614 00
✉ mikrofarma@mikrofarma.cz
☎ +420 530 515 516, +420 777 100 383
🌐 <http://www.mikrofarma.cz/>

Opening hours:
Tues – Fri 9:00 - 19:00
Sat 9:00 - 13:00

No more complicated roundabouts – in our butcher shop there is a full range of meat from local organic farms available daily. The beef is matured and hung 5–7 weeks. We have pork from organic pigs, lamb from the White Carpathians, and fresh, free range chickens. There is game, guinea fowl, rabbits and cured sausages. We will supply you with recipes and we will also offer suitable wine, interesting cheeses, untreated vegetables and sourdough bread. We take the meat only from local farmers who ensure good conditions and gentle slaughter for the animals. We have been checking the quality of the goods for years in our sister restaurant La Bouchée, and with our families. Deboning, grinding or vacuuming the meat you selected? We will arrange it. Help with preparation? That's what we're here for. Bring wine? With pleasure. We add pedigree to the meat. On each piece you will find information about the way of breeding, maturation time and anything else that might interest you. Do you have little time? Order by phone or 24 hours a day online. We prepare meat and ingredients at the store or take them where you need them.

Rybářství Skalní mlýn, Punkva trout

📍 Lažánky 200, Blansko 678 01
✉ info@punkevnipstruh.cz
☎ +420 606 624 913
🌐 <http://www.punkevnipstruh.cz/>

Opening hours:
very Friday from 9:00 - 17:00

The fishing is located in the beautiful environment of the Moravian Karst PLA (Protected Landscape Area) near Blansko. The site is ecologically clean due to increased environmental protection and due to the absence of application of chemical grit, there is no groundwater pollution. The water is supplied by the Punkva River, which springs from the underground in the nearby Punkva Caves in the Vývěra Punkvy NPR (Natural National Reservation). They deal with the intensive breeding of salmonids in the fish farm. Breed species are rainbow trout (*Oncorhynchus mykiss*) and brook trout (*Salvelinus fontinalis*). The annual production is around 45 tons of fish, with the capacity of farming at about 70 tons. The size of market fish ranges from 250 g to 400 g. Since 2008 it has owned the trade mark "Punkva Trout". Fish can be ordered by phone or e-mail. The fame of Punkva trout dates back to the 18th century, when they were successfully delivered to the imperial court. Our farm, which is engaged in breeding trout and chars in karst water, is a unique facility of its kind not only in the Czech Republic, but also in Europe. The low temperature and the specific composition of the karst water guarantee the great taste of punkva trout. We have a facility that allows us to produce our own fry and then consumer trout, which we successfully deliver to the market. Thanks to this we have obtained the Regional Product certificate.

Rybníkářství Pohořelice, a. s., sales of freshwater fish from local breeding

📍 Vídeňská 717, Pohořelice 691 23
✉ info@rybnikarstvi-pohorelice.cz
☎ +420 519 424 372
🌐 <http://www.rybnikarstvi-pohorelice.cz/>

Opening hours:
Fish shop:
Mon – Fri 9:00 - 17:00
Sat 8:00 - 12:00

Pohořelice Fishpond focuses on the production of freshwater market fish, especially carp. In 2007 the European Commission granted protected designation of origin to the Pohořelice carp, which guarantees the customer high quality and high added value of the product thus labelled. The entire carp production cycle takes place in the region. Fish production is based on the use of a rich source of natural food for fish in local ponds, and local cereals, often of food quality, are used to feed the fish. In addition to carp, which accounts for about 85% of total production, bighead carp, amur, tench, zander, pike or catfish are bred.

Products:

Live fish: market fish, hatching fish, trophy fish, ornamental fish, endangered fish species, hatchery processed fish products: chilled, frozen, smoked, marinated, fish specialties.

Windsor Enterprise s.r.o., game and game products

📍 Zelenářská 23/7, Znojmo 669 02
✉ office@windsorwild.com
☎ +420 530 510 401
🌐 <http://www.windsorwild.com/>

Opening hours:
Mon – Fri 8:00 - 17:00

We are an established, dynamic company based in Kuchařovice near Znojmo and we buy game from hunters and the subsequent processing of game to the kitchen form. We process game commonly hunted in the Czech Republic, ie roe, fallow deer, deer, mouflon, wild boar, pheasant, duck and hare. We supply all assortment vacuum packed. Goods frozen are in stock all year round, and in hunting season (May to January) chilled. Our customers are both small retail clients and large companies. We also offer venison products – Vienna sausages, sausages, pâtés and dried ham. Customers can buy the goods directly in the company store in Kuchařovice or on the online store using the collection points in Znojmo, Brno and Prague. We are a small family company and we are able to react quickly to unconventional modifications. We adapt the packaging size to customer requirements. We also offer specialties such as fallow deer osso buco, deer knuckles or deer "svickova" sirloin. We will be pleased to advise you on the preparation of various kinds of game. For our customers we have prepared a small game cookbook with tried tested recipes.

Mlékárna Klíč, fresh cheeses from Božice

📍 Božice, Božice 671 64
✉ lenkaklic@gmail.com
☎ +420 603 540 619
🌐 <https://marekklic.wixsite.com/mlekarnaklic>

Mlékárna Klíč (Dairy Key) is built in connection with family farming. It expresses local origin, its own raw materials, its own supervision of the quality and uniqueness of the local raw materials, freshness and a positive attitude to a healthy lifestyle and environmental friendliness. The fresh natural cheese is an original product with a delicate taste, semi-hard with a fine texture, handmade, without preservatives. Only freshly milked cow milk is used for production. Nowadays, the cheese is produced both naturally and in five other flavors: garlic, basil, provencal, a mixture of spices with chili, and pepper. Spices are delivered in organic quality.

Mlékárna Olešnice, farmer dairy cooperative

📍 Tržní 376, Olešnice na Moravě 679 74
✉ info@mleko.cz
☎ +420 516 528 511
🌐 <http://www.mlekarnaolesnice.cz/>

Dairy Olešnice, RMD is a traditional Czech producer of dairy products. Leading its production program is the production of highly valued butter in a wide range of packaging, special curd, white and flavored cheeses and fresh milk. High-quality raw material from the Bohemian-Moravian Highlands and the surrounding areas is a prerequisite for achieving a quality of production that will never disappoint customers and bring them to Olešnice products again. Taste and see for yourself! At present, the company is one of the major producers of butter, special curds, cheese specialties, fresh milk and especially white akawi cheeses, which also make up a major share of the exports. Further development is the proof that the company does not rely solely on its many years of tradition. Significant steps in recent years include the expansion of range of curds to include new varieties that meet the parameters of a functional food, as well as the evaluation of whey by concentrating it. Along with product development and innovation, emphasis is also placed on improving the quality of all processes. Dairy Olešnice meets all the requirements of EU veterinary and hygiene standards, since 2004 it has held the ISO 9002 and ISO 14000 certificates. The Olešnice Dairy is based on the very edge of the Czech-Moravian Highlands and purchases raw milk mainly from Blansko, Svitavy and Žďár, i.e. from areas belonging to the ecologically least burdened in the Czech Republic. Indeed, milk from local primary producers meets all the raw material requirements for the production of high quality products.

ZEPO Bořitov, production and services cooperative

📍 Úvoz 326, Bořitov 679 21
✉ zepo.boritov@raz-dva.cz
☎ +420 516 437 204
🌐 <http://zepoboritov.cz/>

Our company is engaged in crop production and animal production including live-stock breeding. We run a butchers and cattle breeding. Cattle breeding is focused on milk production. Our herd is made up of 90% of the Holstein dairy cows and 10% of the Red-necked dairy breed. Breeding is free range in the centre in Bořitov and has its own closed herd turnover. The feed base consists mainly of bulky feed such as corn silage, alfalfa hay, sugar beet pulp and meadow hay. All feed is obtained from our own resources. The produced milk is delivered via MOD Morava to the Olešnice dairy and partly to our own milk machines located in Blansko, Boskovice, Kuřim and Černá Hora. As part of our sales operations, we operate several milk machines. We also offer you the sale of fresh meat in our company store.

Lavandia s.r.o. / Levandulová farma

📍 Starovičky 350, Starovičky 69168
✉ biza@hands.cz
☎ +420 607 725 634
🌐 <http://www.levandulezmoravy.cz>

Opening hours:
Mon – Fri 8:00 - 16:00
Sat 9:00 - 12:00
- during the summer season
Mon – Fri 9:00 - 17:00 spolu s kavárnou

We started to write the story of the Lavender Farm from South Moravia in 2014, when we planted more than 40 thousand lavender shrubs and were eagerly awaiting the first growing successes. The field is located in a small village Starovičky, near Hustopeče and the Lednice-Valtice area – in the region of wine, folk traditions and important cultural monuments. Our plot surrounded by vineyards offers an unforgettable view of the landscape dominated by the Pálava Hills. Respect for the landscape, traditions, belonging to nature and the region are key values for us, which are reflected in all areas of our activities. In this spirit, we also manage our lavender bushes. It goes without saying that we grow lavender in a natural way, i.e. without chemical treatment. We process the plants very carefully to achieve a very high quality of flowers, which we then use for the production of food, relaxation, decorative and cosmetic products. As a protected employer, we want to offer you quality products and services to help people who do not have an easy life situation. We will strive to achieve our goals and, with your help, to build the name of the company Lavandia S.R.O. for mutual satisfaction and growth. In the summer season of lavender flowering we have prepared a lot of relaxing activities and more right in the lavender field – follow us and learn more. At our farm you can taste various lavender treats, coffee, lemonade and much more.



Lavendar farm

Chut' Moravy, s. r. o.

📍 Havlíčkova 198, 664 42 Modřice
✉ info@chutmoravy.cz
☎ +420 549 215 695
🌐 <http://www.chutmoravy.cz>

Opening hours:
9:00 - 16:00

Chut' Moravy (Taste of Moravia) are a quality and unusual Moravian delicacies in a gift package. We are looking for and dusting off forgotten recipes and we are also inventing brand new ones. Everything is made from quality raw materials, according to traditional recipes and without added artificial substances and preservatives. And because wine is inherent to Moravia, our products are perfectly combined with Moravian wines. Why search for good things elsewhere, when there are still many with us. Come with us to rediscover the forgotten taste of Moravia!

Our products:

Svatojánské (St. John's) nuts – young walnuts harvested on St. John Day are pickled from a mixture of syrup and delicious spices. Sliced nuts will surprise you with its delicacy, served both individually and for example in combination with fresh cheeses.

Chmelíček (Hops) – young shoots of hops are pickled in a sweet and sour spicy pickle. It will surprise you with its delicious taste with a gentle bitter hint of hops. Chmelíček is an ideal companion to Moravian smoked meats.

Spring almonds from Hustopeče – almonds – an unusual crop for Moravia from unique almond orchards in Hustopeče near Brno. Harvested young in the Spring and pickled in a slightly sweet pickle. They are excellent combined with fine cream cheeses.

Spruce jelly – the basis of this exceptional jelly is syrup from young spruce shoots and Moravian white wine. The taste stands out with harder cheeses or as a side dish to grilled fish.

Wine jelly is made from quality Moravian wine and yet it is alcohol free. You can enjoy it whenever you want it. Pieces of jelly fit with cheese, pate or even with pastries.

Svatojánský Cream – a unique sweet cream that combines the flavor of Svatojánské nuts, dark chocolate and fine walnut caramel. The cream is suitable for toast, desserts or just with a spoon.

Mustard sauce with hops – thanks to the hops it is pleasantly bitter, the malt gives it the necessary sweetness and it does not lack the right zest. We are not talking about beer but about mustard sauce with young hop sprouts.

Chutney from Hustopeče almonds – young Spring almonds from Hustopeče orchards as a sweet, slightly spicy chutney. The basis is roughly chopped, green ripe almonds, white wine, sugar, onions and spices.

Apricot jam – there is no more convenient fruit for making Moravian jam than apricots. Ours contains 60%, and only Czech and well-matured. Serve the jam with white bread, pancakes or crunchy donuts.

ickled Mushrooms – Young champignon caps loaded into a delicate sweet and sour pickle that gives them the right taste. A delicacy not only for mushroom lovers but also for gourmets. Pickled mushrooms are perfect for smoked meat, sausages or homemade “kulajda”.

Beef pate – on the green pastures of the Highlands, the Aberdeen Angus cattle are freely grazed throughout the year, from whose mature meat this pate is made. And the whole secret of its great taste. We recommend serving the pate in thick layers on fresh bread, topped up with sliced Svatojánské nuts or pieces of red wine jelly.

Dried beef – perfectly balanced taste and pleasant consistency, obtained by loading and subsequently slow drying in cold smoke. But it is especially the quality of the meat itself that gives this product a uniqueness. Try the meat ala carpaccio, lightly drizzled with olive oil and lemon in combination with arugula or hops, in a salad or just on its own.

Beef ŽERky (jerky) – dried beef ala jerky is produced by drying mature meat of the Aberdeen Angus breed with cold smoke, and is subsequently slowly dried to optimum humidity. Slice the jerky into the thinnest possible slices and enjoy it with mustard sauce or hops.

“Heaven in the Gob” truffles – a limited collection of four types of handmade truffles that perfectly combine the flavors of selected Moravian delicacies and dark chocolate – for example, with Svatojánský paste or wine jelly.

Grape seed oil – grape oil is cold pressed, mechanically, thus retaining all its unique properties and substances in addition to its distinctive taste. Grape seed oil is excellent in both cold and hot dishes. It can be used in salads, cream soups or for baked fish specialties.

Chrousti (Maybugs) – what will a good housewife do if she has egg whites left when baking? Whisk it with sugar, add the diced bread roll, a handful of walnuts and shove it into the oven. Then all you have to do is munch....

Spicy rings – these rings are crispy, a touch spicy and especially addictive. You take the first piece... and then the last one. The rings are suitable for both wine and beer. They can be served instead of bread, with meat and cheese boards, or try dipping them in grape seed oil.

Vinařství Sonberk a.s., wine for all the senses

📍 Sonberk 393, Popice 691 27
✉ sonberk@sonberk.cz
☎ +420 777 630 434
🌐 <http://www.sonberk.cz/>

Opening hours:
April – October: Mon – Fri 10:00 – 17:00;
Sat, Sun 10:00 - 18:00
November: Mon – Fri 10:00 - 17:00;
Sat 10:00 - 18:00
December – March: Mon – Fri 10:00 - 15:00

The combination of the earth and the sun in the Sonberk vineyard creates wine with a personal touch. The loess vineyard Sonberk, founded in the 13th century, with a unique view of the most beautiful landmark of Moravia – the Mesozoic Mountains of Palava – is a place with true genius loci. We create modern history from a unique place, a unique vineyard and the personal touch of the people creating with heart. We grow mainly Riesling, Pálava and Tramin in more than 40 hectares in a way that is gentle to the environment. From hand-picked grapes we produce up to 150,000 bottles of white, only attributive wines characterized by distinctive fruitiness, juiciness, high minerality and exciting spiciness.

Bukovské bylinné likéry

📍 Kvítkovická 583, Napajedla 76361
✉ alcohol.moravia@gmail.com
☎ +420 770 110 117
📌 Alcohol Moravia

We are engaged in the sale and promotion of regional herbal liqueurs, with the 150-year tradition of the founder Albert Michler, which were produced until 1944 and after that the recipe and all liqueur was left to Josef Smrček, who continued the production. In 1950 production was stopped by the regime because the liquors were too bourgeois for the working class. Only in 2016, Mr. Smrček's heir decided to continue production again.

Hustopečská mandlárna

📍 Nerudova 24, Hustopeče 69301
✉ obchod@mandlarna.cz
☎ +420 772 360 879
🌐 <http://www.mandlarna.cz>

Opening hours:
Mon – Fri 8:00 - 18:00
Sat 9:00 - 18:00
Sun 9:00 - 16:00

Hustopečská mandlárna is a family business producing primarily products that combine the unusual taste and smell of almonds and not just one drop of quality alcohol. We were the first to produce the Hustopeče almond brandy, but the product range is expanding and today there are other quality products that will please many gourmets.

Klášteřní oficína, production of herbal liqueurs and syrups

📍 Kalouskova 35/637, 683 01 Rousínov
✉ info@klasterofficina.cz
☎ +420 544 528 853, +420 776 767 020
🌐 <http://www.klasterofficina.cz>

The products as such have a tradition of several decades – Mr. Motyčka has been operating since 1998. The Monastery Officina continues the tradition of medieval monastery pharmacies. Its aim is to rediscover the forgotten recipes. The main part of the assortment consists of herbal syrups, which are sweetened with fructose and are supplied mainly to “Zdravých výživ” (Healthy Diets), but also to pharmacies. Herbal liqueurs are another traditional product. Each herbal product states, among other things, its therapeutic effects and dosage, and whether it was approved by the National Institute of Public Health and so on. Products can be purchased in stores throughout the Czech Republic (the list is on the website) or directly through the e-shop.

Sonnentor, Herb Paradise

📍 Příhon 943, Čejkovice u Hodonína 696 15
✉ sonnentor@sonnentor.cz
☎ +420 518 362 687
🌐 <http://www.sonnentor.cz/>

Opening hours:
Open all year except for Easter and Christmas: Mon – Fri 9:00 - 17:00
Sat, Sun and bank holidays
10:00 - 18:00

For more than a quarter of a century in South Moravia SONNENTOR has firmly believed that respect for tradition, nature, clean soil and handicraft makes sense. Sustainability, waste-free production and the love of small organic growers for their work can be seen in every tea bag that leaves the door of this fragrant company. SONNENTOR today is one of the leading producers of organic tea and spices, the logo of the smiling sun is peeping from the shelves of healthy selection and in three SONNENTOR stores in Prague, Brno and Čejkovice. The company is growing year by year, yet it still strives to preserve its original family character and philosophy with which it was born in Austria in 1988. Today, on the Čejkovice hill, in a reconstructed building of a formerly dilapidated cowshed, not only tea is produced under the motto, “Here the joy grows”. Locals and visitors from far away will enjoy a cup of good coffee and home-made dessert at the café and tea room Time for Tea. They can also enjoy the adventure excursion or can go through the herb garden and look around the picturesque South Moravian region from the Vyhličky na výsluní (Viewtower in the Sun). During the year, SONNENTOR organizes a number of events for the public, from small workshops to events for children to the September Čejkovice Herbal Festival.

Včela pro Moravský kras z. s., honey and other honey products

📍 Vilémovice 77, Jedovnice 679 06
✉ zikalova.eva@seznam.cz
☎ +420 777 563 395
🌐 <http://www.vcelapromoravskykras.cz/>

What does the association do?

1. Beekeeping and bee product presentations, beekeeping courses, gingerbread decorating courses, vintage, honey and mead tasting, beekeeping lectures and bee products, other various presentation events for businesses and the general public.
2. Production and promotion of regional products honey and mead – informative sale from the yard, promotion at our courses, excursions, sales at public events.
3. Promotion of tourism in the karst village of Vilémovice and in the vicinity of the northern part of the Moravian Karst. Implementation of the educational trail in 2008 – Walking route Vilémovice-Macocha, and the publication Beekeeping Year.
4. Promotion of socially beneficial events Organized in Vilémovice and its surroundings.
5. Promoting apitherapy and since 2015 also aromatherapy Apiterapie in the sale of bee products, in courses, excursions, etc. Aromatherapy in organized courses in cooperation with Salus.

Včelaprodukt, Honey and honey products

📍 Poštovní 157, Dolní Dunajovice 691 85
✉ jilinaturcinova@seznam.cz
☎ +420 776 044 712
🌐 <http://www.vcelaprodukt.cz/>

Opening hours:
by phone agreement

Sale of honey – retail of honey – wholesale of honey – offer of honey products

Honey is a purely natural product that is about 75 to 79 percent made up of simple sugars, mainly fruit and grape sugar, that allow the body to supply energy quickly. It contains a wide range of minerals and trace elements, vitamins and enzymes. In addition, there are other substances in honey, in particular a number of antibiotic killing agents, collectively referred to as inhibitors. The content of active substances contained in bee honey and serving the health of our organism is closed by acids and protein components – proteins. It can be directly consumed, used as a sweetener, and can also be used for baking and for the preparation of natural medicines. The company VČELAPRODUKT Dolní Dunajovice was established in 1990.

At present the owner Vavřínek Turčín manages 200 colonies. The company processes only its own honey and honey from Czech beekeepers, mainly from the region of South Moravia. It strives for high-quality products from one species of honey – linden, acacia, dark forest. It has recently launched a new product – honey with fruit – with strawberry, sour cherries and blackcurrants. It is a quality acacia honey with a fruit component, which is max. 5% in the honey (no added sugar, no preservatives, coloring, etc.). Flower nectar, linden, cherries and strawberry honey are awarded with honorable mentions in Food Product of the South Moravian region 2006 and 2007. In 2010 we were awarded for the product Fruit with Honey-Cherry Regional Food of the South Moravian Region.

Včelpo s. r. o., Bee products

📍 Obora 108, Obora 679 01
✉ objednavky@vcelpo.cz
☎ +420 516 469 120
🌐 <http://www.vcelpo.cz/>

Opening hours:
Mon – Fri 7:30 - 14:00

The company was founded in 1979 as a production company of Czech beekeepers. The owner of the company – the Czech Beekeepers Association – is also a guarantor of high quality products. The company is located in the beautiful natural environment of the Drahaný Highlands in South Moravia. The clean natural environment of this area meets the conditions for the quality of natural products, among which bee products occupy a leading position. All products obtained directly from Czech beekeepers are not chemically treated or modified in any way. They are processed by modern technologies that guarantee the preservation of their natural healing effects. The quality is monitored not only by our state-of-the-art laboratory, but also by the State Veterinary Administration. Healthy nutrition products have been successfully tested by the National Institute of Public Health and are authorized by the Chief Hygienist of the Czech Republic. The main program of our company is the processing of natural bee honey as a high quality organic food. No increased levels of pesticide or heavy metal residues have been detected in Czech honeys. In Europe, the Czech Republic ranks among the countries with the most rigorous supervision of ways of administering medicines to bees and controlling their residues in products, therefore we supply the market with products from Czech beekeepers with guarantees of the highest quality.

Vinařství Košulič, wine with a personal touch

📍 Na Hradbách 74, Hustopeče 693 01
✉ kosulic@vinokosulic.cz
☎ +420 775 651 555
🌐 <http://www.vinokosulic.cz/>

🕒 **Opening hours:**
by appointment only

Liqueur wines: Košulič Winery is more and more focused on the production of fortified wines. We enjoy a huge unexplored sea of new flavors and processes that we devise, explore, and eventually bring to life.

Varietal wines: We focus on combining the varieties with the vineyard track, and as a result, we create unique local wines in the cellar whose taste or aromatic profile is not remade, improved or repaired. For us, growing vines is about looking for a route to wine which reflects the imprint of the variety and the vineyard. We are still tracing the origins of which the wine is made. And so we are looking for the knowledge that has been forgotten today, and we are still learning how the soil, the wind and the sun can influence wine so that it becomes what we are trying to find in our lives.

Cider, juice and fruit products: At first we started to produce fruit marmalades, and then later also cider from grapes, apricots, cherries, plums and other fruits for pleasure and our own consumption. Over time, however, the demand for them grew away from domestic consumption and moved to commercial production.

Custom wine: We will prepare a custom wine, exactly according to your requirements with your logo or label e.g. for a wedding, a gift or company wines.

Vinařství Naturvini s.r.o.

📍 Bavorý 147, Bavorý 692 01
✉ naturvini@naturvini.cz
☎ +420 773 562 773
🌐 <http://naturvini.cz/>

Winery Naturvini s.r.o. is located at the foot of the Pálava Hills. The picturesque wine village near the historic town of Mikulov has become the basis for a new, dynamic winery with a great future. Naturvini produces wines from traditional Moravian vineyards. The aim of the winery is to create wines to go with food, so I focus on dry and uncomplicated wines for consumers. The winery also specializes in the production of original marmalades from grapes of different varieties, wine jelly, wine sauce and mustard. All this is original, homemade, with a Moravian recipe. Every grape from which we make wines is handpicked. In the production of wine, we proceed individually to each variety and batch that comes to the cellar. With technological equipment we are trying to turn grape juice into wine as carefully as possible. The goal is to give the grapes only what is needed to create an original, unique wine expressing the vineyard, vintage and the effort when it was made. One bottle of good wine from one wine bush.

The aim of the winery is to create wines as a normal part of life and to go with food. That is why dry/semi-dry, understandable wines are favoured by consumers. In recent years we have also tried to ripen white wines – in special barrique barrels. The wine family also specializes in making original marmalades (fruit spreads) from grapes of individual varieties, wine jelly, wine sauce and wine mustard, all with an original Moravian recipe. From 40–50-year-old fruit orchards at favorable vintages, it produces marmalades from apricots, cherries, and plums. Everything can be tasted in the winery, along with the possibility of accommodation and wine tasting and home cooking to order.

Vinařství Proqin s. r. o., production of quality sparkling wines and attributive wines

📍 Na Kopečku 628, Velké Němčice 691 63
✉ prokes@proqin.cz
☎ +420 606 685 594
🌐 <http://www.proqin.cz/>

Our winery focuses on the production of quality sparkling wines by the classical method of fermentation in bottles and the production of attributive still wines. Within the Czech Republic, the PROQIN family winery is one of the small wineries operating on four hectares of its own vineyards. In addition to a range of quality attributive wines, we offer sects produced by the traditional bottle fermentation method. We also offer specialties in the form of altar wines, ice wines, straw wines and wine oil. Each year our wines receive a number of awards at home and at international competitions. Our services include not only the production and sale of wine, but through our e-shop we also distribute it to your home. You can also use the services of our newly built cellar in Velké Němčice, where a wine shop is available. PROQIN winery grows vines in southwest-oriented vineyards with humus-loess soil type on the famous vineyard Punty in the cadastre of the wine village Velké Němčice. This unique track lies on the 49th parallel, just as the Champagne and Alsace regions. We believe that this is why so many Burgundian varieties typical for the production of real champagne (Chardonnay, Pinot Blanc and Pinot Noir varieties) thrive here. Here, too, grapes are ideal for producing top sparkling wines with a fruity taste and delicate acidity. In addition, high-quality Riesling ripens here, from which we produce fresh sects with thicker acid. From the still wines, we cannot forget the aromatically rich sauvignon and first-class semi-sweet Gewürztraminer. PROQIN specializes in the production of sparkling wines produced by hand using the traditional method of fermentation in a bottle for at least 12 months or more. Opening of sparkling wine is very successfully dealt with by the younger brother Kamil Prokeš, who is a triple champion of the Czech Republic in sabrage, or cutting sects with sabers or other curious objects – horseshoe, costume shoe, a glass or even a golf club. This activity is always a welcome attraction both at parties and in our wine cellar.



Hustopeče almonds

Vinařství Válka, natural, family winery

📍 Kroužek 428, Nosislav 691 64
✉ info@vinarstvivalka.cz
☎ +420 547 231 628, +420 776 164 929
🌐 http://www.vinarstvivalka.cz/

Opening hours:
All year: Mon – Fri 10:00 - 18:00;
So 9:00 - 12:00
Sep – Oct: Every day 10:00 - 20:00

Válka Winery can be found in the South Moravian Region, on the border between the districts Brno–Outskirts and Břeclav. Directly below the slopes the Výhon hills dominate the local site. We grow vines on the slopes of the Výhon Nature Park, in the wine village of Nosislav. More than 6 ha of vineyards are located in the beautiful vineyard Přední Mountains, where wine-growing stone boundaries made of local material help biodiversity. As small producers, we create wine as a work of art. Respect for nature and the landscape will allow our descendants to remain fertile, healthy and clean. The wineries for centuries have given South Moravia a unique character, which is transformed into a cultural place to live by the work of people. The sun, the soil and the diligence of the winemaker are reflected in the distinctive wines with signs of minerality, which always bear the seal of their origin in the landscape of Výhon. The wine is the result of the effort in which the winemaker merges with the soil, the cellar and the village where the wine originates. Taste wines from the wineries with a beautiful view of Pálava and vineyards. During the wine festival season, we sell half-fermented wine in the wine yard, where you can also see the processing of grapes – part of the wine making process. The village of Nosislav is a link between the Brno-Vienna cycle paths, the Velké Pavlovice and Brno wine routes and the Cezava cycle paths leading to Slavkov.

Víno J. Stávek, family winery

📍 Za humny 176, Němčičky 691 07
✉ jan@jstavek.cz alena@jstavek.cz
☎ +420 777 906 991
🌐 http://www.jstavek.cz/

Opening hours:
by phone agreement

VÍNO J. STÁVEK is a family winery situated in the German Wine Court, built by great-grandfather František in 1929. It specializes in fortified, rosé and cuvée wines. We produce noble wines that are divided into three main segments: fortified wines, cuvée wines, rosé wines. In addition to these original wines, the Frankovka variety is also produced from traditional vineyard trails, which is also the main variety of the winery. We will be happy to welcome you to the winery, where we can taste our wines together. You can order a short tasting or longer, during which you can visit the vineyards, production premises, historical and monumental cellars, or just sit with good wine.

ZEAS Lysice, a. s., apple cider Jonagored

📍 Družstevní 68, Lysice 679 71
✉ zeas@zeasas.cz
☎ +420 737 259 229
🌐 http://www.zeasas.cz/

Jonagored cider is named after the variety of apples from which it is made. Must is free of any chemical additives. Long durability is ensured by pasteurization and the quality of apples used for production. It is 100% fruit juice. Nine new products received the Regional Food brand of the South Moravian Region (Brno, 25 June 2015). The Minister of Agriculture Marian Jurečka, together with the councilor of the South Moravian Region Jaroslav Parolek and SZIF Director Martin Šebestyán, presented the Regional Food Award to nine winning products from the South Moravian Region on the occasion of the opening of the National Hunting Exhibition. This prestigious brand has been awarded for the sixth year by the Ministry of Agriculture to the best products from small and medium regional producers in 13 regions of Bohemia and Moravia. In the category of alcoholic and non-alcoholic beverages, the winner is the product of our company “Apple Cider Jonagored”.

Chili plody

📍 Lovčičky 158 683 54 Lovčičky
✉ chilliplody@gmail.com
☎ +420 774 942 241
🌐 https://www.chilli-plody.cz/

The company Chili Plody grows chili in the heated fields of South Moravia. The fruits are harvested both for direct sale and the production of delicious products. Chili products are all organic foods that are free of any preservatives.

Jaroslav Crhák, private farmer

📍 Náměstí u Václava 48, Bořitov 679 21
✉ crhakboritov@centrum.cz
☎ +420 516 437 363
🌐 http://www.crhakboritov.cz

Opening hours:
Fri, Thurs 9:00 - 17:00
Sat 9:00 - 11:00

Small family business about 20km north of Brno in the village Bořitov. We grow mainly potatoes, onions, garlic, cabbage, grain and more. We sell our products directly in our shop in Bořitov and also in the markets in Brno and Blansko. In case of interest we are able to arrange larger orders. Bearers of the Regional Food brand.

Znojemská okurka, cooperative

📍 Dobšická 3579/15, Znojmo 669 02
✉ druzstvo@znojemskaokurka.cz
☎ +420 775 137 633
🌐 http://www.znojemskaokurka.cz

Opening hours:
Mon – Sat 8:30 - 18:00
(July and August open until 19:00)
Sun 13:00 - 18:00

Znojmo Cucumber, with its sterilized cucumbers, is a cooperative which wants to build on the best of centuries of history – the tradition of the Znojmo cucumber.

Pekárna a cukrárna Zdena, cakes and pastries and from Mikulčice for every festive occasion

📍 Těšice 127, Mikulčice 696 19
✉ pekarna-zdena@seznam.cz
☎ +420 518 357 231, +420 774 717 515
🌐 http://pekamazdena.com/

Opening hours:
Mon – Wed 8:00 - 14:00
Thurs 8:00 - 12:00, 17:00 - 18:00
Free sale of cakes and pastries:
Fri 13:00 - 15:00
- collection of orders possible upon agreement also in the morning

We are a company with a long tradition, engaged in custom baking everything sweet, good and nice to the eye. For celebrations, weddings, birthdays, feasts, Easter and Christmas, just whenever you need, we will prepare cookies of various sizes and tastes, desserts, mini slices, cakes, Linzer cookies and pastries. Everything on the customer's request.

Confectionery products – According to your wish we will prepare products which you can choose from the order sheet, or we will prepare a selection of desserts containing slices, rolls, mini sweets and linear shapes. You can determine the price or the number of pieces of this selection yourself. If you have special wishes, please contact us and we will be happy to help you with product selection and quantity. We will advise you on the amount of desserts and cakes that are usual for a feast, or what kind of service you should give to your guests. It's up to you how you make your choice.

Bakery products – Every night, Mikulčice smells the scents of cakes, Christmas sweets, Linzer cookies, vanilla rolls, puff pastry and many other goodies. Everything we make to order, according to customer orders. We deliver fine pastries to local shops, or customers can pick them up at the bakery. Wedding cakes can be sent to the whole country by a transport service. We guarantee their quality; you can enjoy it even after a few days!

Cakes are made on the customer's request. Each cake is original. You decide the body, creams and cake making yourself. You can also make a healthy cake (spelt flour, cane sugar), a gluten-free cake (Jizerka – gluten-free mixture). The price depends on the composition of the ingredients, the weight and the difficulty of decorating the cake. We'll answer the approximate price to your specific question. Order cakes at least 5 business days before collection date.

Wedding cakes – For more than 20 years we have been baking wedding cakes (cheesecake, walnut, plum jam and poppy seed) with butter sliced crumbs on request. Cubes (crumbs) are a local specialty. According to them you will know that the cookies come from a sunny region, planted with vineyards, and the sounds of dulcimer – Podluží. The dough recipe and all four fillings have been passed down from generation to generation and closely guarded. Quality, 5-day durability, fragrance, and unforgettable taste were the main factors towards the award of the certificate “Traditional Product of Slovácko” and “Taste of South Moravia”. Cookies from Zdena of Mikulčice have been flying around the world, representing both the Podluží and South Moravian regions. They can be sent by a shipping company or by train to your home. They can be ordered for each working day of the week.

Pekařství U Horáků, Jiří Horák

📍 Olomoučanská 300, Rudice 679 06
✉ ehhorakova@seznam.cz
☎ +420 723 301 171
f Pekařství U Horáků

Opening hours:
Mon, Wed, Fri 8:00 - 9:30
Sat 8:00 - 9:00

He uses his own rye sourdough, which he “grows” himself. In large bakeries, such a procedure is disappearing, they usually suffice with sourdough powder. The bread baked at Horáks is either plain, which is made half of rye and half of wheat flour, or black, consisting of coarse rye flour and flavored with sunflower or pumpkin seeds. It is sold in the family bakery directly in Rudice. The baker buys the flour from a small private miller from nearby Pouzdřany. The bakery in Moravian Rudice is not just sourdough, but also a selection of fine pastries, sweet pastries, and specialty Rudice sticks. We will be happy to serve you in our shop right in Rudice. We look forward to your visit. The handmade tradition of the company extends longer than 10 years.

Zdeňka Klimešová, production of gingerbread

📍 Skrchov 40, 679 61
✉ zdenicka.zachovalova@seznam.cz
☎ +420 776 047 917

Opening hours:
by phone agreement

I have been making gingerbread for many years, still trying to improve and make new ones and interesting things. I attend many exhibitions and demonstrations every year. Until recently, gingerbread was rather my hobby, now I try to work on this amazing craft, and so far I am happy, although all the beginnings are difficult. But I already have one win.... I do what I enjoy and nowadays few people can say that.



Znojmo cucumbers

ZEMSPOL a.s. Sloup

- 📍 Sloup 221, Sloup 679 13
- ✉ stloukal@zemspol.cz
- ☎ +420 516 435 316, +420 602 749 177
- 🌐 <http://www.zemspol.cz/>

The company ZEMSPOL a.s. The Column operates in the Dražanská Highlands region mainly in the northern part of the Moravian Karst. The company is engaged in growing naturally and economically viable agricultural crops, cattle breeding, bakery products, equestrian tourism and other activities. Their own bakery products can be bought in the company shop in the place of the establishment, they are also delivered by their own vehicle to shops in the surrounding villages. The company is the holder of the Regional Food Certificate of the South Moravian Region 2011 and the MORAVIAN KRAS Regional Food Certificate.

Crop production:

- Main focus on cereals and rapeseed.
- Grass seeds, corn.

Livestock production:

- Livestock production is focused on milk and beef production.
- The basis of cattle breeding is a herd of 550 dairy cows of the red-spotted breed.
- Supplementary program is breeding sheep and horses.

Bakery:

- In a small-scale bakery, our employees produce over twenty types of fresh produce.
- These are the known bakery products and specialties of this operation.
- We do not add any chemical additives to our products.
- Delivery to regular customers is provided directly by the bakery.

AGRO Brno-Tuřany, a.s., Turany fermented cabbage

- 📍 Kaštanová 558/123b, Brno 620 00
- ✉ vendula.krcmarova@agro-turany.cz
- ☎ +420 545 229 816
- 🌐 <http://www.agro-turany.cz/>

Tuřany sauerkraut is one of the most popular among consumers not only in South Moravia. This is mainly due to a long tradition, a unique characteristic taste and guaranteed quality. Our cabbage also regularly receives excellent ratings in professional competitions.

- Tuřany sauerkraut – the most popular cabbage (not only) in South Moravia
- Unique taste due to specific soil composition in the delta of the Svitava River
- Tradition and quality – we use traditional procedures and guarantee quality
- Professional awards – Cabbage of the Year, Golden Taste of Moravia, The Best of Moravia

AGRO Brno – Tuřany, a.s., is an exceptional company in many respects. Not only by continuing the long and successful tradition of our predecessors in agricultural production, flower growing and ornamental nursery. But also because we excel in what we do. We consistently offer the largest selection of varieties of potted flowers, herbs and ornamental trees in Moravia. Our Tuřany sauerkraut is a very popular brand among consumers thanks to its unique taste. We bring you the best of Moravia...

Divoké farmy

- 📍 Šebrov 195, 679 22 Lipůvka
- ✉ obchod@divokefarmy.cz
- ☎ +420 775 965 785 (Ing. Markéta Tlapáková)
- 🌐 www.divokefarmy.cz

Wild farms is a relatively small farm specializing in the breeding of the black-tailed pig. They also breed poultry (chickens, ducks, geese) and produce eggs of hens and quails. They process meat from their own farm according to proven recipes and all products come from pork and poultry meat from their own farms, where they clearly prefer quality over quantity. The products do not contain any preservatives, stabilizers, flavour enhancers, colorants, etc., but only quality meat, salt and spices.

Main products:

Pork and chicken meat, ducks, geese, quails and pigeons, smoked pork, sausages, pâtés, brawn, pork and poultry broths.

Orders and shipping:

Products are sold through their own e-shop, which works by accepting orders by Tuesday midnight, which they deliver on Friday. If you have any questions, you can contact Mrs. Markéta Tlapáková.

Farmbox.cz

📍 Syrovice 348, 664 67 Syrovice
✉ irena.snekova@farmbox.cz
☎ +420 721 703 100
🌐 <https://www.farmbox.cz/>

Farmbox.cz is a unique project, which is a distributor of vegetables and fruits from local farmers, but also honest sourdough bread, cold cuts from the local butcher, farmer's yoghurt, cottage cheese and butter, and also chickens or eggs.

Main products:

Poultry, eggs, fruits and vegetables, bread, dairy products.

Orders and shipping:

They are able to send long-lasting food for cash on delivery throughout the country. For orders the deadline is set for every Monday, then the distribution takes place the same week on Wednesday or Thursday with delivery directly to the place. They are distributing for the time being for Brno and its surroundings. For orders please contact Irena Šneková.

Zelenka s.r.o.

📍 Topolová 910, 667 01 Židlochovice
✉ bobcik@krocan.cz
☎ +420 737 243 107
🌐 <http://www.krocan.cz/>

Family company Zelenka s.r.o. has been specializing in turkey breeding and processing for over 20 years. The animals of the farm are cared for from their birth until slaughter. Butchers slaughter and cut the fattened turkeys in a new plant in Židlochovice. On the farm, animals are reared in halls and have litter of natural origin, can scabble and have sufficient living space. During fattening, six compound feeds with a balanced content of protein and energy are gradually replaced. The basis is corn, wheat and soy. They are not fed by feed of animal origin. Hormones and other growth stimulators are not used on farms. Feed is produced according to strict regulations and the origin and composition is traceable. They have a functional HACCP system in place. Biokont, the inspection and certification body in organic farming, whose main activity is the inspection and certification of BIO, has granted the company a certificate for BIO Turkey cut meat.

Main products:

Chilled and frozen turkey meat (cut).

By-products:

Smoked meats from turkey.

Orders and shipping:

Orders take place through the e-shop and meat is best ordered every week until Wednesday at noon. The order can then be picked up at various points of sale, see the website. If you order at least 20 kg of meat and you are in Brno or on one of the delivery routes, it can be delivered to your place by prior arrangement. In the case of wholesale meat collection contact Mgr. Vladislav Bobčík.

Rybárna – Josef Šopík

📍 Božetěchova 6, 612 00 Brno
✉ kapr@rybarna.cz
☎ +420 541 240 205
🌐 <http://www.rybarna.cz/cz/>

Opening hours:
Mon – Fri 9:00 - 18:00
Sat 8:00 - 12:00

In the Fish Farm Josef Šopík, they have their own fish hatcheries, a place where fish are processed, and a shop. All in one place. Fresh fillets of freshwater and sea fish are continuously prepared throughout the day.

Main products:

Chilled fillets - carp, trout, sturgeon.

By-products:

In season - tench, zander, pike, catfish, Amur, bighead, white fish.

Orders and shipping:

Fish are not being delivered yet. It can be purchased at a store in Brno.

Farma Mlsná koza

📍 24. dubna 338, 664 43 Želešice
✉ barbora.spitz@email.cz
☎ +420 602 721 448
🌐 <http://www.umlsnekozy.cz/>

Farm Mlsná koza followed the idea of the great-grandfather of the owner, who came with the determination and enthusiasm to build a fruit-processing farm, just before World War II. The idea of farming has changed a bit, but the determination and enthusiasm of the owner after the great-grandfather remained. It is organic farming and with a focus on breeding dairy goats and cows. The farm was awarded the GOLD Taste of South Moravia 2017.

Main products:

Goat and cow cheeses produced at the farm dairy. Processing their own goat and cow milk.

By-products:

Dried meat "Jerky".

Orders and shipping:

Orders are made through the e-shop on the farm website. Dried meat shipped no later than 7 days after receiving the order. Dairy products are always fresh and are not suitable for mailing. They can be picked up at the dispensary in Želešice. They can also deliver to Brno. If you have any questions, please contact Mrs. Barbora Spitz.

Zelinářství Komendovy

📍 Žerotice 114, 671 34 Horní Dunajovice
✉ objednavky@zelinarstvi-komendovi.cz
☎ +420 733 665 790
🌐 <http://zelinarstvi-komendovi.cz/>

The fruit and vegetables are cultivated without chemicals and fertilizers. The fruit orchard is spread over an area of 5 hectares, and in the fields they cultivate and grow mostly vegetables.

Main products:

Vegetables: potatoes, onion, garlic, carrot, parsley, parsley leaves, leeks, radishes, kohlrabi, cauliflower, lettuce, peas, cucumbers, tomatoes, pumpkins, zucchini, eggplant, broccoli, lovage, chives, celery, green beans.
Fruits: cherries, strawberries, apricots, peaches, apples, currants, pears, plums, nuts.

By-products:

Fruit and vegetable preserves, fruit syrups, eggs (5 CZK + VAT / pc – hens are free in the orchard).

Orders and shipping:

Orders are made via Email or telephone (Mrs. Dagmar Komendová will contact you). Transport is possible by prior arrangement.

Farma Ráječek

📍 Ráječek 557/5b, 620 00 Brno
✉ info@farmarajecek.cz, obchod@farmarajecek.cz
☎ +420 603 820 684 (wholesale - Josef Sklenář)
+420 604 200 406 (retail - Lenka Vítečková)
🌐 <http://farmarajecek.cz/cz>

Ráječek Farm is an organic farm and has received an integrated vegetable production certificate. The farm began to grow vegetables in 1997, following family tradition. It also manages 23 hectares of arable land. In the beginning, they grew classic vegetables such as cabbage, cauliflower, cabbage and potatoes. In recent years, specialize in leaf vegetable growing. Vegetables from Ráječek Farm meet strict criteria of integrated vegetable production system. They are also certified by Global G.A.P., a non-governmental organization that sets standards for the safety and quality of agricultural products around the world.

Main products:

Leaf vegetables (about 10 species), brassica vegetables (kohlrabi, red and white cabbage, Peking cabbage, cabbage, cauliflower), herbs (peppermint and smooth parsley, curly parsley).

By-products:

Courgettes, hokkaido pumpkin and garlic.

Orders and shipping:

In the case of orders please contact Mrs. Lenka Vítečková. The goods are only available at the store (for address see contact details). The farm currently does not provide delivery. Distribution is carried out by Badeko.

JUHAS DP s.r.o.

📍 Hevlín 435, 671 69 Hevlín
✉️ objednavky@juhas-dp.cz
☎️ +420 734 319 919
🌐 <http://www.juhas-dp.cz/>

The company is mainly engaged in growing cereals and oilseeds and also is engaged in growing onions and potato varieties from the very early to late stage for storage. The aim is to produce and sell only Czech food, for which they care about the quality.

Address of the store: Nádražní (areál bývalého cukrovaru) 671 67 Hrušovany nad Jevišovkou.

Main products:

Potatoes, onions.

Orders and shipping:

The order and transport to a specific place of the delivery can be solved by phone or e-mail (Mon – Fri 8:00 - 16:00). Goods can also be purchased directly from the store 'out of stock' (every weekday from 7:30 - 17:00 and Saturday from 7:30 - 12:00).

Ekofarma Deblín

📍 Deblín 50, 66475 Deblín
✉️ info@ekofarmadeblin.cz, sarka.sterbova@ekofarmadeblin.cz
☎️ +420 732 546 569, Fax.:+420 549 430 241
🌐 <http://www.ekofarmadeblin.cz/>

Since 1991, the organic farm Deblín has been engaged in organic farming. They started selling organic potatoes, and gradually added milk processing (cottage cheese and fresh cheeses). In 1996, through the PRO-BIO Association, they entered into negotiations on the supply of organic products to supermarkets and started to supply organic quality potatoes and carrots to a larger retail chain. In 2004, they built a new hall for processing organic vegetables for market presentation.

Main products:

Fresh fruit and vegetables in organic quality.

By-products:

Dairy products (cottage cheese, fresh cheese).

Orders and shipping:

For orders please contact Ing. Šárka Štěrbová. Badeko or FarmBox are also distributors.

Míča-Bagoňová

📍 Božice 362, 671 64, Božice
✉️ +420 734 440 084 (Lukáš Procházka), +420 739 581 667 (Ing. Lenka Míčová)
☎️ lenka@mica-bagonova.cz, lukas@mica-bagonova.cz
🌐 www.mica-bagonova.cz

The company mainly deals with the supply of restaurants, hotels, canteens, delicatessens, school canteens and other gastronomic operations. Their assortment includes, among others, a standard assortment of fruit and vegetables and fresh herbs. During the season, they benefit from the cooperation of local farmers.

Main products:

Fruit, vegetables and herbs, eggs.

Orders and shipping:

For orders, please contact Lenka Míčová or Lukáš Procházka. Delivery through their own cars.



Ráječek Farm

Rodinná pekárna Sokol s.r.o.

📍 Veselská 591, 696 81 Bzenec
✉ pekarnasokolbzenec@email.cz
☎ +420 724 514 424
📍 Rodinná pekárna Sokol, Bzenec

The Sokol family bakery was founded in 1992, when bakery products began to be produced and the assortment gradually expanded. It is a small family bakery, all products produced according to traditional recipes, focusing on quality, not quantity and their work is a matter of the heart for them. The basic motto of this family bakery is “we conform everything to quality”.

The bakery holds the Regional Food for the South Moravian Region for the year 2018 in the Bakery Products category. And they have won the Taste of South Moravia for several consecutive years.

Main products:

Salted and sweet pastries, rye or wheat-rye bread.

Orders and shipping:

For orders please contact Lenka Vávríková Sokolová.

Rašnerova pekárna s.r.o.

📍 Sušilova 39/6, 682 01 Vyškov
✉ pagac.pekarna@seznam.cz, marie.kubankova@rasnerovapekarna.cz
☎ +420 775 705 274 (Viktor Pagáč), +420 733 122 886 (Marie Kubánková)
🌐 <http://www.rasnerovapekarna.cz/>

They focus mainly on the quality of products, have their own mill and also own grain cultivation activity. They produce a wide range of breads of the highest quality, which have an unmistakable taste thanks to the use of their own natural leaven and flour.

Main products:

Bread, sweet pastry.

Orders and shipping:

If you are interested, contact your sales representative according to your region:
[Viktor Pagáč](#) - Olomouc, Prostějov, Prerov, Sumpark.
[Marie Kubankova](#) - Brno-city, Brno-outskirts, Trebic, Vyskov, Kromeriz, Zlín,
Breclav, Hodonín, Uherské Hradiště, Blansko.

Pekárna Kunštát

📍 Brněnská 134, 679 72 Kunštát
☎ +420 608 886 777

Small family bakery in Kunštát.

Main products:

Fermented rye bread, sweet pastry.

Orders and shipping:

For orders and further information about specific products, please contact the bakery owner, Mrs. Hana Bartošová. Transport is by individual agreement and will be transported within 20 km around Kunštát and also to Brno. The bakery does not have a website.

Pekařství Křížák s.r.o.

📍 Boleradice 235, 691 12 Boleradice
✉ objednavky@pekarstvikrizak.cz
☎ +420 519 441 311, +420 725 742 645
🌐 <http://www.pekarstvikrizak.cz/>

Křížák Bakery focuses on the quality of products that contain no unnecessary additives and the production is inspired by old recipes and manufacturing processes. Natural dough of their own production is used for dough preparation. Fresh fruit and nuts from their own orchards or from local growers are used. Among the most important awards of the bakery is the victory in the competition for the best artisanal bread in the Czech Republic and for the Kloboucký rohlík they received the Regional Food award and the Golden Taste of Southern Moravia award.

Main products:

Round leavened bread, Bolerad bread, rye bread, multigrain/sunflower rye bread, savory and sweet bread.

Orders and shipping:

Orders can be made by phone, e-mail or by filling in the order form, which the baker will send you if you are interested. It is necessary to fill in the order form: name of the delivery point, date when you want the bread, number or name of the product, number of pieces.

Bujónka

📍 Komenského 548, Kyjov
✉ gazdacko@bujonka.cz
☎ +420 724 649 451
🌐 <http://www.bujonka.cz/>

The Bujonka company was founded by three sisters who enjoy healthy cooking. They mainly use high-quality and fresh ingredients. At first they cooked their broth only for personal use and for their friends. Thanks to positive reactions, they decided to provide the broth to the general public.

Main products:

Beef, chicken, vegetable, mushroom broth.

Orders and shipping:

Orders are made through the e-shop. For orders please contact Mrs. Kateřina Gazdačko. They also supply a gastro package of 900g, and they can also produce larger ones by agreement.

Badeko

📍 Jiráňkova 11, 618 00, Brno
✉ info@badeko.cz
☎ +420 775 420 984
🌐 <https://www.badeko.cz/>

Badeko primarily deals with the distribution of farm food to customers directly in the home.

Main products:

Organic cider of 100% fruit content, musts of 100% fruit (vegetable) content.

By-products:

Cereals and pasta, legumes, rice, flour, dairy products, fruit and vegetables, Feel Eco products.

Orders and shipping:

Nurseries and schools can be offered anything from the range of the e-shop at www.badeko.cz. They can also offer a wider assortment of fruit and vegetables (nonBIO quality). The condition is an order over 1000 CZK (including VAT), which is accompanied by a discount of 15-20% off the price on the e-shop. Delivery is done every week around Brno and the surrounding villages within 20 km of Brno (or further by appointment). They can deliver 1 x per week, after agreement also 2x (Tuesday and Thursday for example). In case of questions and orders please contact Mgr. Boris Hanák.



jižní morava



