



The Spirit Of The Past And Scents Of The Mediterranean at St. Vincent Priory in Župa dubrovačka

The complex of the Dominican priory of St. Vincent Ferrer, known locally as «Sveti Vicenco», is located in Čelopeci, in the picturesque rural part of Župa dubrovačka and just 10 km from Dubrovnik.

Dating back to the early 17th century, the priory has been partially renovated in recent years. In addition to being surrounded by traces of its history, a walk through the aromatic herbal garden surrounded by centuries-old olive trees fills visitors' noses with the iconic scents of the Mediterranean.

We are open to arrange a customized experience for private groups. Here are some basic components of the visit:

- Welcome and Introduction: Reception at the entrance of the priory with a brief welcome and introduction, including a short presentation about the location, history and renovation project of the priory as well as the aromatic herb plantations, olive trees,...
- Tour of St. Vincent Ferrer Church: A guided tour of the church with a brief historical and artistic overview;
- Tasting of Homemade Liqueurs, Sweets and Honey: Sampling and guided presentation of the production of local liqueurs, traditional sweets like konjtonjata (quince jelly), arancini (caramelized orange peel), caramelized almonds and dried figs. This presentation also includes honey tasting.;
- Visit to the distillery: Guided presentation of the distillation process of essential oils, where visitors will learn about the entire production process from the types of plants used for oils, as well as the characteristics of the obtained essential oils and their use in the pharmaceutical and cosmetic industries;
- Beekeeping Presentation: Guided presentation on the biology of bees and basic beekeeping technologies, with a demonstration of beekeeping equipment as well as honey production technology and details on the health benefits of honey.

Some additional options:

- Snack: Guided presentation and tasting of traditional products from local production: cheeses, cured meats, salads, bread, wine... and well as olive oil tasting and a short presentation of production;
- The priory has a fully functional kitchen and it is possible to hire a Chef to prepare local or other dishes as desired;
- Team building: different levels available including cooking classes or sports activities,...
- Since the priory is run by veterans of the Homeland War, many people find interesting the presentation of war events in the Dubrovnik area in the 1990s;
- Guided presentation and wine tasting;
- Turning the distillery on and production of essential oil including demonstration of herb harvesting using traditional tools (depending on the flowering season);
- Performance by local folklore ensemble in traditional costumes (including live music, two or more couples depending on request);
- Performance by traditional Dubrovnik region "klapa" vocal group or a duo or trio (accordion, guitar and/or contrabass);
- ...

Some photos are below....



