



Na manjši kmetiji v Črnom Vruhu
Marija in Viljem Kavčič izdelujejo
ekološki sir in skuto iz mleka peščice
krav. Na okoliških njivah gojita ekološko
žito in zelenjavno, poleg tega pri njiju dobite
tudi govedino, svinjsko meso in jajca. Vrata njune
kmetije so vedno odprta za obiske, s katerimi z
veseljem poklepeta.

EKOLOŠKA KMETIJA SMREKAR SMREKAR ECO FARM

Viljem Kavčič dop. dej. na kmetiji
Ekološka kmetija Smrekar
Črni Vrh 53, 5274 Črni Vrh nad Idrijo
e: vili.kavcic01@gmail.com
m: +386 (0)41 232 841, +386 (0)5 37 77 086

On a small farm in Črni Vrh, Marija and Viljem Kavčič produce organic cheese and cottage cheese from the milk of only a few cows. They grow organic cereals and vegetables on the surrounding fields, and provide beef, pork, and eggs.

They are always happy to welcome any visitors and have a chat.



Eko poltrdi kravji sir iz senenega mleka
Eco Semi-hard Sheese made from Cow's hay milk

Ročna izdelava in kakovostno ekološko seneno mleko sta glavna
aduta sira, izdelanega na Smrekarjevi kmetiji.

High-quality organic hay milk and production by hand are the main assets of the cheese made on Smrekar's farm.