

# Eko kamping izletišta Eco camping picnic area

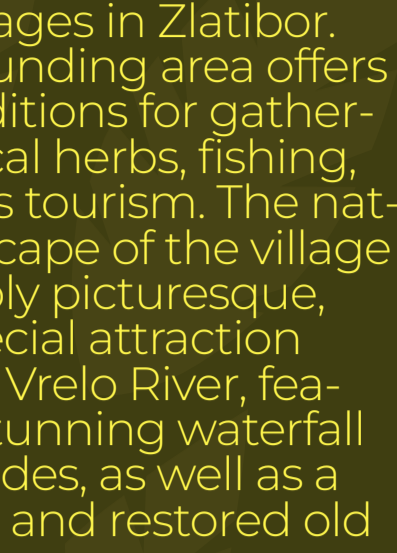


## VODOPAD

Gostilje Zlatibor



## Gostilje



### SELO AVANTURE I IZAZOVA - GOSTILJE

Gostilje leži na obronci- ma planine Zlatibor, 24- km od turističkog centra. U selu živi oko 400 stano- vnika koji se uglavnom bave stočarstvom i vocarstvom. Jedno je od turistički najposećenijih sela Zlatibora. Okolina pruža idealne uslove za sakupljanje lekovitog bilja, ribolov i sportski turizam. Prirodno okruženje sela je veoma živopisno, a posebnu atrakciju predstavlja rečica Vrelo sa vodopa- dom i slapovima, na kojoj je sačuvana i obnovljena stara vodena potočara. Vodopad na reci Vrelo predstavlja jednu od najatraktivnijih hidroloških vrednosti Zlatibora. Tu se voda Gostiljske reke, uz- vodno od njenog ušća u reku Katušnicu, obrušava sa 22 metara visoke krečnjačke litice, formira- jući tako jedinstven i im- presivan vodopad. Do vodopada se stiže uređenim stazama. U okviru kompleksa je opremljeno eko kemp- ing izletišta Vodopad sa pratećim mobilijarom (sto, klupe, roštilj, dečije igralište).

**Rodna kuća Dimetrija Tucovića**, čelnika i vođe socijalističkog pokreta u Srbiji, nalazi se u Gostilju. Kuća je tipa zlatiborske brvnare i pod zašti- tom je države.



### A VILLAGE OF ADVEN- TURE AND ACTIVE VACATION

Gostilje is nestled on the slopes of Mount Zlatibor, 24 km from the main tourist center. The village has around 400 residents, primarily engaged in livestock farming and fruit growing. It is one of the most visited tourist villages in Zlatibor. The surrounding area offers ideal conditions for gathering medical herbs, fishing, and sports tourism. The natural landscape of the village is incredibly picturesque, with a special attraction being the Vrelo River, featuring a stunning waterfall and cascades, as well as a preserved and restored old watermill. The waterfall on the Vrelo River is one of Zlatibor's most attractive hydrological treasures. Water from the Gostiljska River plunges 22 meters from a limestone cliff before it joins the Katušnica River, creating a unique and impressive water- fall. Well-arranged walk- ing trails lead to the water- fall. There is eco-camping site Vodopad within the complex, equipped with resting points, barbecue spot and children play- ground.

**The birthplace of Dimitrije Tucović**, a leader of the socialist movement in Serbia, is located in Gostilje. The house built in traditional Zlatibor log cabin style is under state protection.

## Fotografije lokacije Location gallery



•Vodopad "Gostilje" / Waterfall "Gostilje"



•"Stopića" pećina / "Stopića" cave



•Ski centar "Tornik" / Ski resort "Tornik"



•Muzej na otvorenom Staro selo Sirogojno  
OPEN-AIR museum Old village Sirogojno

## Smeštaj Accommodation



### Konačište

**"Gostiljska vrela"**

Gostilje bb  
T: +381 666 07 30 31  
T: +381 031 870 044  
E: office@gostiljskavrele.com  
www.gostiljskavrele.com

Konačište Gostiljska vrela je destinacija idealna za smeštaj kako zimi, tako i leti, jer su od centra Zlatibora, kao i od ski centra Tornik, udaljeni samo 20-tak kilometara. Konačište okružuju prelepe jelove i borove šume, vodopad, vodenička potočara, ribnjak sa pastrmkama, otvoreni bazen koji se puni izvorskom vodom, netaknuta priroda i zeleno prekriveno područje zlatiborske visoravni. Pravo mesto za odmori i relaksaciju, uz ukusne zalagaje domaće hrane i čuvenih zlatiborskih specijal- iteta. Konačište raspolaže sa 36 soba. Ukupnog kapaciteta 125 ležaja. Na raspolaganju su jednokrevetne, dvokrevetne, trokrevetne i četvorokrevetne sobe. Svaka soba ima sopst- veno kupatilo, televizor i inter- net. Konačište „Gostiljska vrela“ se ubraja među najbolje dečije ustanove koje pruža usluge rekreativnog odmora (nastave) za predškolsku i školsku decu iz svih krajeva naše zemlje tokom godine. Česti gosti su mladi sportisti, kako u zim- skom tako i u letnjem periodu, jer se pored konačišta nalazi uređen fudbalski teren.

Odmah blizu restorana i od- marališta je igralište za košar- ku, bazen, fudbalski teren, a u sklopu konačišta se trenutno grade teretane, spa centari i kongresne sale.

**Domaćinstvo Majovac**  
T: 063/640-069  
E: tucovicrade22@gmail.com

3\*\*\* 2 ležaja

**Domaćinstvo Filipović**  
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E: domacinstvofilipovic@gmail.com

3\*\*\* 4 ležaja

**Domaćinstvo Kod Mime**  
T: 064-8252937  
E: r.mlaggio@gmail.com

4\*\*\*\* 4 ležaja

**Domaćinstvo Djedova bajka 88**  
T: 0658701000  
E: dragan.djedovicl@gmail.com

2\*\* 2 ležaja

**Apartment Vrelo Gostilja Omorika**  
T: 0606106115  
E: gostiljska.vrele@gmail.com

1\*\* 2 ležaja

**Guesthouse**

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"Gostiljska Vrela" is an ideal accommodation destination for year-round, located 20 kilometers from the center of Zlatibor and the Tornik ski resort. The guesthouse is surrounded by beautiful spruce and pine forests, a waterfall, a traditional watermill, a trout pond, an open pool filled with spring water, pristine nature, and the expansive green landscape of the magical Zlatibor plateau. It's the perfect place for relaxation and rest, complemented by delicious local dishes and renowned Zlatibor specialties. The guesthouse offers 36 rooms with a total capacity of 125 beds. There are single, double, triple, and quadruple rooms, each equipped with a private bathroom, TV and internet. "Gostiljska Vrela" is among the top children's facilities offering recreational stays (programs) for preschool and school-age children from all parts of the country throughout the year. Young athletes are frequent guests during winter and summer, as there is a well-maintained football field next to the guesthouse. Close to the restaurant and resting area at Gostiljska Vrela, there is a basketball court, swimming pool, a gym, football field. Additionally, a gym, spa center, and conference hall are currently under construction as part of the guesthouse complex.

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**Rural Household "Mijailović" Gostilje**

PG Mijailović se bavi proiz- vodnjom siriva premium- nog tvrdog sira (min 45%mm) sa zrenjem u kontrolisanim uslovima. Premi- um polutvrđi sir dobija se od mleka od krava iz sopstvenog uzgoja domaćinstva. Sir je rađen u alpskom stilu, sa ručno negovanom korom bez upotrebe veštačkih pre- maza. Kako bi se dobila naj- kvalitetnija sirovina za proiz- vodnju sira, krave tokom leta slobodno pasu, a zimi se hrane senom sa livada koje se nalaze na preko 1000 m nadmorske visine. Ne hrane se silazom niti drugim fer- mentisanim hranivima što ovu proizvodnju čini skopl- jom ali daleko kvalitetnijom od konvencionalne.

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**Poljoprivredno gazdinstvo "Mijailović" Gostilje**

The household is specialized in the production of full-fat hard cow cheese (minimum 45% milk fat), aged under controlled conditions. This premium semi-hard cheese is made of the milk from cows raised on the house- hold's own farm. Crafted in an alpine style, the cheese has a naturally aged rind, hand cared for, without artificial coatings. To ensure the highest quality milk, the cows graze freely during the summer and are fed with hay during winter, made of grass growing on meadows 1,000 m above the sea level. They are not fed silage or other fermented feeds, making this production method more expensive, but significantly superior to con- ventional practices.

**Restoran "Gostiljska vrela"**  
Gostilje bb  
T: 031 870044  
T: 061 6034551  
E: gostiljska.vrela71@gmail.com

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