



KATUN ROAD and



THE LAND OF SHEPHERDS AND CHEESE

“The Great Highlands”



SUITABLE FOR:



SERVICES:



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Durmitor

The Great Highlands

Welcome to the “Great highlands” katun trail, which connects the seasonal mountain settlements (katuns) of Durmitor, Piva Mountain, and Sinjajevina. Stretching over approximately 500 kilometers, the trail takes you through landscapes of pristine beauty and centuries of enchanting pastoral life.

This is the fourth katun trail and part of a broader initiative to promote rural and mountain tourism. Following the trails “Borderline Heights,” “Untold Bjelasica,” and “Pester Pastures,” we now guide you through the magical sceneries of Durmitor National Park, Piva Nature Park, and the mystical Sinjajevina. By visiting katuns, you will experience these regions in a unique way, with authentic, unforgettable encounters—especially if you choose to spend the night in them.

Although there used to be many more huts, people, and sheep, just like on other Montenegrin mountains, the tradition has been preserved. Today, you can still experience the famed hospitality of the highlanders and savor the finest flavors of their cuisine.

Every traveler is welcomed at a katun as one of their own and never left hungry or thirsty. In the katun, you

are not just a guest or a tourist—you are a supporter of the hosts and their centuries-old way of life.

Katuns are a world apart from typical tourist destinations. For centuries, they have been nomadic settlements in higher mountain areas, where herders move their livestock in summer for grazing. They’ve been mentioned in records since the 12th century, but archaeological evidence in the Dinaric Alps confirms their existence since the dawn of pastoralism. These summer transhumance migrations to the mountains have never been interrupted—not by the Romans, Slavs, Venetians, Ottomans, or any other colonization. Katuns are places where people live in complete harmony with nature. Time flows more slowly there. The best cheese is made in the katun. The stars are brightest there. The scents most intense. The springs the coldest. The bread the most delicious.

Simple wooden or stone huts used for sleeping and storing dairy products, enclosures for livestock, small shelters for shepherds, strong dogs, and freely grazing horses—all framed by jagged mountains with pockets of snow even in August—tell the story of a rich cultural heritage.



Legends, fairy tales, and songs are filled with mythical creatures, known and unknown heroes, shepherds, conquerors, travelers, merchants, and rulers.

Enjoy the katuns of Durmitor, Piva Mountain, and Sinjajevina. You will see things found in few other places. You will have encounters rarely found elsewhere. You will feel something you never even imagined.

In the katuns, you can rest, stock up on food and water, camp, and in some places—spend the night. The “Great Highlands” trail connects katuns across the municipalities of Mojkovac, Zabljak, Savnik, Niksic, and Pluzine. You can access the trail from any of these towns.

More information on katuns and katun trails in Montenegro is available at:
www.katunroads.me

SIGNALIZATION ON THE TRAIL

We have installed signage along the entire trail, which looks like this:

Road sign - these signs are made in such a manner that you know for sure how far away the next katun is from your location, as well as the katuns that follow. The sign has a vertical writing KATUN ROAD to make it easy for you to see the trail you're on and not to get confused by some other road signs you may come upon. If the sign has a vertical writing EXIT ROAD, then it shows you the fastest way to leave the trail and access the nearest main road. Anyway, you will find these road signs at every important crossroads of the trail.

Pictogram arrow - we have set arrows on places where side roads branch from the main one, for you to be certain where to go. These arrows show left or right. If you are still confused, or if the arrow is missing, just head along the main road and you will soon come upon some of the control points.

Katun road pictograms - These are placed along the entire trail to indicate that you are still on the route. They appear frequently, so if you walk for a long time without seeing one, it likely means you've strayed from the trail.

Information boards - Info boards are placed in all major katuns and along access roads. They contain detailed and precise maps showing your current location.

IMPORTANT INFORMATION

Driving motorbikes or off-road vehicles off marked roads is prohibited, as it endangers the natural environment of this beautiful area. Please stay on designated routes.

When passing through a katun by car or motorbike, drive slowly to avoid raising dust or causing

noise that disturbs the peace of the locals.

Be aware that some parts of the trail lack water, so make sure to bring sufficient supplies with you.

If you encounter dense fog or severe weather, stop and wait until conditions improve. If you get lost or need assistance, call the international emergency number: 112.

Please note that you travel along this trail at your own risk. There are not many dangerous points here and we have tried to mark them all, but the mountain has its own temper and some seemingly tame places can become very dangerous in particular circumstances. This area is populated with katuns, and the locals will come to your help if you find yourself in any kind of danger.

Various services are offered in the katuns along the trail. For more information, see the overview of services at the end of this brochure.



MOUNTAINS

DURMITOR

“Durmitor and the Tara Canyon are the stage of dramatic phenomena—both in landscape and in time, and in the life of the people who inhabit this world. At the peaks and slopes of Durmitor, it seems as if the layers of the Earth’s crust, stirred by primordial forces, suddenly came to a halt—tilted or standing completely upright, overlapping, colliding, thrusting skyward, plunging into abysses—ready at any moment to surge again with rumble and roar, reshaping the land with a new, dramatic relief.

But the mountain and canyon are also full of calming beauty, gentleness, and love. Durmitor’s beauty embraces: in winter, when it is cloaked in snow and ice, glistening under the sun in crystal whiteness and violet glacial reflections. In spring, when wildflowers scatter across the green meadows at its foot, while the massif remains snow-covered—its slopes streaked with patches of retreating snow and bursts of vibrant green. In summer, when its meadows and rocky stretches bloom in every color,

when cut grass lies in fragrant piles, and the slopes burst with ripe blue and red berries. And in autumn, when the dark forests blaze in red and yellow—maples, spurge, beeches, and ash.”
(from the book “Durmitor and Tara – World Natural Heritage” by Mihailo Brajovic)

The Durmitor region consists of three geographical units: the Durmitor massif, Piva Mountain, and the Drobnjak Plateaus (Jezerka and Drobnjacka plateau).

The dramatic shape of the Durmitor massif was carved by powerful waters. To the north, its slopes descend into the Tara Canyon (its lowest point being Nozdruc at 506 m), and to the south into the Bukovica and Komarnica canyons. To the east lies the Sinjajevina plateau, while the massif itself is backed by the undulating surfaces of Jezera and Piva Mountain. This is a complex system of mountain ranges, high peaks, deep valleys and canyons, vast forests, unusual lakes, caves, and pits. Everywhere are signs of ancient glacial activity—erosion, accumulation,



Black Lake

and fragmentation—formed over a very long time. The massif is about 55 kilometers long and 20 kilometers wide, with an elevation range of 2,000 meters.

It is believed that the Celts gave this family of giants its name. What the Celts were doing in one of the most beautiful parts of the Dinarides remains a mystery. But Durmitor never hid its grandeur. To snow lovers, it proudly shows off its majestic winter simplicity. To hikers, explorers, and seekers of silence, it offers extraordinary landscapes and unique geological formations, motionless rock sculptures, strange waters, and rare plants found nowhere else.

The largest valley on Durmitor is Posenje Valley, approximately 8 km long and 2 km wide.

Durmitor even has a living glacier (Debeli namet). Due to its limestone composition, surface water is scarce, but there is an abundance of underground water and springs—even at high altitudes. At 2,000 meters is the spring Savina voda.

Ancient tumuli and many medieval tombstones, often referred to as “Greek and Roman cemeteries”(steCci) speak of Durmitor’s distant past. These can be found in necropolises in Novakovici and Bare Zugica. Fourteen kilometers from Zabljak lie the ruins of the town of Pirlitor, likely from the 14th century. The monasteries of Dovolja and St. Archangel Michael on the Tara River date back to the 15th century, while the Dobrilovina Monastery, an important cultural center, was built in the 17th century. Also fascinating is the traditional mountain architecture: old watermills and savardaks—circular huts with steep straw roofs.



DURMITOR NATIONAL PARK

To protect this extraordinary area, Durmitor National Park was established in 1952 in Zabljak. It covers 36,857 hectares and spans the municipalities of Zabljak, Pljevlja, Pluzine, Savnik, and Mojkovac. The park includes the Durmitor massif, parts of the Jezera plateau, the canyons of Susica and Tara (from the confluence of the Ravnjak stream to the border with Bosnia and Herzegovina—60 km), the canyon valleys of the Vaskovska River and Draga, the headwaters of Bukovica, Komarnica, and Grabovica rivers, and Zabojsko Lake.

The entire Durmitor region, along with most of the Tara Canyon, was included in the UNESCO World Heritage List in 1980 in Paris. Some of the park's key natural features include the Tara Canyon, the Crna poda black pine forest, Crno Lake, the spruce and fir primeval forest near the Mlinski stream, the basin of Skrcka Lakes and Susica Canyon, the Barno Lake biological reserve, and Zabojsko Lake. The park contains 186 caves and 118 pits.



Piva Mountain

PIVA MOUNTAIN

Piva Mountain is largely a high plateau with an average altitude of 1,450 meters. Its natural boundaries are the canyons of the Tara, Susica, Piva, and Komarnica rivers, and the Durmitor massif. Surrounded by some of the most majestic and deepest canyons in the world, it remains relatively inaccessible. This isolation makes it somewhat solitary, often completely cut off from the rest of the world during winter.

Stretching in a northwest-southeast direction, Piva Mountain is about 40 kilometers long and 12 kilometers wide. The edge of the plateau is slightly higher than the central area and drops steeply into canyons that are up to 1,000 meters deep. The plateau is dotted with shallow sinkholes. Besides Crkvicko Polje, the largest plain on Piva Mountain, there are many valleys and hollows (such as Nedajno, Knezevici, and Bojati).

A series of elevations runs through the middle of Piva Mountain, with some of the most prominent being Badosevica (1,851 m), Veliki Buruckovac (2,094 m), Lojanik (1,889 m), Suvi Klek (2,092 m), Planinica (2,004 m), Milogora (1,763 m), and Trsteno Brdo (1,772 m).

The biggest challenge here is the lack of water. One can walk for kilometers without encountering a spring, stream, or river.

In the Middle Ages, when this area was ruled by Duke Stjepan and the region of Herzegovina was taking shape, this area was quite lively. Traces of Stjepan remain to this day, whether in place names or remnants of the buildings he erected. In the village of Hercegovina Strana near Trsa, he had his summer pastures, and at the confluence of the Piva and Tara rivers are the remains of Soko Grad, once his stronghold.

In the village of Trsa stands the Church of Saint George, founded by King Nikola and built in 1889. The beauty of Piva Mountain is further enriched by wildflowers and the scent of pine. And, of course, to complete the sensory experience, there is the famous Piva cream cheese, alongside local cheese, lamb, and potatoes.

PIVA NATURE PARK

Piva Nature Park is located in the far northwest of Montenegro, between the border with Bosnia and Herzegovina and the boundary of Durmitor National Park.



It encompasses mountainous plateaus rich in pastures and forests, the deeply carved canyons of the Tara, Piva, and Susica rivers, as well as lakes such as Stabanjsko and Trnovacko.

The park is home to a wide variety of ecosystems and habitats. Around 1,500 plant species have been registered, many of which are rare or endangered. The forests of white and black pine, beech, fir, maple, spruce, and ash are well preserved. These forests are inhabited by bears and wild boars, and deciduous forests also shelter roe deer.

The rivers, especially the Tara and the Piva, are rich in brown trout, grayling, and huchen. Tiny newts feel safe in the natural lakes.

The park area includes about twenty villages and numerous katuns (seasonal mountain settlements), which reflect the history and culture of the Piva region.



Sinjajevina

SINJAJEVINA

Sinjajevina (an older, more authentic name is Sinjavina) is the largest pastureland in Montenegro—and in the Balkans. It spans over 60 square kilometers. Encircled by canyons of powerful mountain rivers, it is bordered by the Moraca river to the south and the Tara river to the east and north. But is it really a mountain? Even geographers are unsure. Some define it as a mountainous plateau, with an average altitude of around 1,600 meters.

However you define it, Sinjajevina is unique. Without springs or trees, it stirs emotions of nostalgia, unease, and wonder—touching even the subconscious. Yet, with its solitude and gentle twilight charm, it wins you over. Its grey-green beauty, seemingly petrified—Sinjajevina is all stone, lightly veiled in grass—is like the curve of a horse's back: a shimmering power always ready to take flight. A dragon. On Sinjajevina, you are riding the back of a giant, enchanted dragon. It sleeps, bound by rivers—Tara, Moraca, Tusinja, and Bukovica—but it certainly dreams. In summer, when snow still lingers between the dragon's vertebrae, when the sinkholes and hollows pull downward, and sheep skulk around puddles, the air is refreshingly cool.

For herders—once the mountain's main inhabitants—Sinjajevina is invaluable. Each tribe knew exactly which part belonged to them. Sinjajevina stretches southeast to northwest, averaging 15 km in width and 40 km in length. Beyond its pastures and katuns, it also offers the thrill of conquering peaks, including Jablanov Vrh (2,203 m), Veliki Pecarac (2,042 m), Starac (2,022 m), and Korman (1,923 m).

The climate is harsh. As an undulating plateau, Sinjajevina attracts cold air and clouds. They say it's the last to clear even when the skies elsewhere are blue.

Even the lakes seem enchanted, as their names and advanced state of disappearance suggest: Zabojsko, Zminicko, Riblje, and Vrazje Lake.

The Church of Saint Basil of Ostrog at the katin Okrugljak holds great historical value. It was built in the late 19th century and restored in 1992. It was funded by the Bjelopavlici tribe in gratitude to King Nikola, who granted them part of Sinjajevina for their role in the liberation wars against the Turks.

After World War II, with rapid industrialization, vil-



Sinjajevina from the village of Lipovo

lages—and katuns—began to empty. Fewer sheep, fewer huts. Sinjajevina was unknown to tourists. But that began to change. Cyclists were the first to discover the allure of its seemingly monotonous landscapes. Today, snowshoeing expeditions are organized here in winter. Sinjajevina now attracts tourists in both summer and winter—as it rightly should.

PROSCENSKE MOUNTAINS

North of the right bank of the Tara River stretch the gentle Proscenske Mountains, with a dozen accessible peaks and outstanding viewpoints.

The slopes facing the Tara are extremely steep—almost vertical—but from their edges one can enjoy a spectacular view of the famous Tara Canyon, the deepest and arguably most beautiful canyon in Europe. Beyond lie vast, gently undulating meadows at around 1,400 meters above sea level, ancient coniferous forests, crystal-clear springs and streams, sinkholes, and hollows where the summer katuns of the Proscenje shepherds are located.

Proscenske Zari, Meki Do, the vast Stupsko polje, Burenski Do, Barice, and Ljeljeni Vrh—the highest

peak at 1,856 meters—are all part of the Proscenske mountain idyll. Slightly lower peaks include Govedja Glava (1,656 m), Ledenice (1,689 m), Svevide (1,556 m), Zabrcka Glava (1,752 m), and Baltica Siljak (1,673 m).

One of the exceptional natural gems and hidden tourist treasures of the Proscenske Mountains is the nearly unknown black pine primeval forest of Stupski Potok. It belongs to Durmitor National Park and is also called the “invisible forest” by locals—with good reason.

Stupski Potok cannot truly be seen until you step into it—literally. It lies in a hollow of about 25 hectares in the Tarske Cliffs, just below the edge of the plateau. From the ground, it is only visible from a bird’s-eye view and only if you approach within a few meters! The full impression of this forest can only be felt once you’re inside it.

North of Stupsko polje lies the limestone sinkhole of Crvena Lokva, dotted with numerous sinkholes. It is believed to have formed when the Tara River had a much higher water level and a small river once flowed through Crvena Lokva. Over time, as the Tara deepened its bed, that smaller river began



Lukavica

to disappear underground—and eventually vanished.

LUKAVICA

On the beautiful mountain of Lukavica, there are said to be as many lakes as there are days in a year—at least according to the mountain fairies. Modern statistics tell a similar story.

Glacial activity in ancient times left its mark on Lukavica, with various stunning natural formations and two glacial lakes: Kapetanovo and Manito Lake.

Lukavica also boasts the impressive peaks of Veliki Zurim (2,036 m) and the three-headed Mali Zurim (1,984 m). Although there are fewer katuns today than in the past, this area remains so beautiful that it is adored by hikers, cyclists, motorcyclists, and off-road adventure enthusiasts.

They say everyone should come to Zurim at least once in their life—preferably in spring, when the lingering white snow competes with the delicate white blossoms of the wild narcissus.

SLALOM AMONG THE GIANTS (OF HEIGHT)

The numbers speak for themselves:

Ljeljeni Vrh, at 1,856 meters, is the highest peak of the Proscenske Mountains. Ledenica reaches 1,688 meters, Javorova Gora stands at 1,714 meters.

Among Sinjajevina's highest peaks are: Mramorje (1,852 m), Veliki Starac (2,022 m), Veliki Pecarac (2,041 m), Jablanov Vrh (2,203 m), Vranova Glava (2,215 m), Torna (2,253 m), and Babin Zub (2,277 m).

Piva Mountain features three mountain chains, with notable peaks such as: Bobotov Vrh (1,774 m), Vagan (1,776 m), Tresteno Brdo (1,772 m), Milogora (Veliki Ljeljenak) (1,768 m), Velika Orajevica (1,839 m), Planinica (2,051 m), and Precanska Strana (2,005 m).

On Lukavica, the breathtaking peaks include Veliki Zurim (2,036 m) and Mali Zurim (1,984 m).

The highest point of Durmitor is Bobotov Kuk, a majestic 2,523 meters. But it is not alone among the clouds—there are over 60 peaks higher than 2,000 meters and more than 20 over 2,300 meters. Notable among them are: Sljeme (2,455 m), Djevojka (2,440 m), Prutas (2,393 m), Savin Kuk (2,313 m), Medjed (2,280 m), Sareni Pasovi (2,248 m), and Veliki Stuoc (2,104 m).



MAGICAL CANYONS

TARA

Whoever passes through the Tara Canyon even once remains forever enchanted by this river.

Do we even need to list the facts? The Tara River Canyon is 60 kilometers long and ranks as the second deepest canyon in the world (after the Colorado River Canyon in the USA), and the deepest in Europe. Its average depth is 1,073 meters, with the deepest point reaching 1,333 meters. It is a sanctuary of untouched nature, a refuge for many endemic plant and animal species, and has been part of UNESCO's "Man and the Biosphere" program since 1977 as an exceptional geomorphological and ecological whole. In 1980, along with Durmitor National Park, it was listed as a UNESCO World Natural Heritage site, fulfilling three criteria: geological, hydrological, and biological phenomena (only one is needed for listing).

Tara's waters come from the surrounding snow-covered mountains, numerous springs, streams, and rivers. One of the most famous features is Bajlovice

Sige, a cascade of waterfalls 150 meters wide where water flows from the Bucevica cave into the Tara, with drops up to 30 meters high.

The canyon is home to around eighty caves, most of which remain unexplored. Some contain evidence of prehistoric human presence. The origins of the name "Tara" are mostly explained by legends. It is known, however, that Illyrian tribes—most notably the Autariatae—once inhabited the riverbanks.

Rafting the Tara is more than just a tourist attraction. It's an experience that changes something deep within you.

PIVA

The Piva River springs from the Sinjac source on Mount Golija. Between towering peaks (Volujak, Maglic, Bioc, and Piva Mountain), it carved a breathtaking canyon—33 kilometers long and up to 1,200 meters deep. It was once considered one



Piva

of the most attractive canyons in the region. Then came human intervention. With the construction of the Mratinje hydroelectric power plant in 1976, the artificial Piva Lake was created. Yet the spirit of the canyon still lingers, and cruising across the lake reveals glimpses of the sunken canyon's beauty.

North of the dam, the canyon continues until the Piva meets the Tara at Scepan Polje, where they form a new river—the Drina.

SUSICA

The canyon of the Susica River is no less impressive than those of the Tara and Piva. Located on the western slopes of Durmitor,

within the National Park, it stretches for 14 kilometers.

Susica originates at about 1,300 meters above sea level and flows into the Tara at 512 meters. As its name suggests (from "susa" meaning drought), it is an intermittent river, disappearing underground several times before reaching the Tara. According to local accounts, it once had a steady flow but began to vanish underground after massive floods.

At the canyon's bottom lies the stunningly beautiful Susicko Lake, which dries up completely in summer. Words cannot capture the majestic confluence of Susica and Tara canyons—you simply have to see it.

On the plateaus flanking the canyon are two authentic villages: Nedajno and Crna Gora. Although close in a straight line, the land route between them spans 16 kilometers.

Susica Canyon is a habitat for wild boars, deer, and chamois. In summer, they ascend toward Durmitor's peaks; in winter, they descend into the warmer canyon.

An old mill once stood in the canyon, where residents of Piva Mountain would bring their grain to be milled.

NEVIDIO

You don't have to pass all the way through this canyon—once completely unknown to man—to feel its breath

and sense its uniqueness. Entering just 20–30 meters is enough. The Komarnica River is a marvel. It rises in Dobri Do, at the foot of Durmitor's southern part. It disappears underground between Boljske Grede and Lojanik before re-emerging in a gentle valley as a "normal" river. At the end of the valley, it suddenly vanishes into a mysterious entrance—and this is where Nevidio Canyon begins.

Most of the canyon is in eternal shadow. In some places it is narrow enough to leap across, yet so deep and twisted. About 4 kilometers long, its nearly vertical walls rise up to 300 meters. The surrounding area is one of the most scenic in the Durmitor region, with the village of Posenje and its two lakes, and the Skakavica Waterfall nearby.



Nevidio Canyon



PATCHWORK OF LAKES

It's hard to choose the most beautiful lake. What would be the deciding factor? Emerald water? Shape? The shadows of towering guardian trees? Surrounding cliffs? Its fairytales? Its legends?

Sinjajevina boasts the beauty of Zabojsko Lake. Lukavica is proud of Kapetanovo Lake.

Durmitor alone has 18 lakes scattered across a relatively small area. While diverse in many ways, they all share one thing—perfectly clear water. These lakes are synonymous with Durmitor. They are not only the origin of legends and fairy tales, but also a source of inspiration for artists, scientific curiosity for researchers, and patience-testing grounds for fishermen.

The most famous is Crno Jezero (Black Lake), one of the largest and most beautiful glacial lakes. Other notable lakes include: Zminje, Jezero pod Gredom, Vrazje, Poscensko, Riblje, Modro, Valovito, Skrcka Lakes, Susicko, Barno, and Srablje.

Piva Lake – a river tamed by human will.

ZABOJSKO LAKE

Straight out of a fairy tale. Zabojsko Lake is nestled in a dense coniferous and beech forest and, because of its exceptional natural value, is strictly protected as part of Durmitor National Park.

Its name comes from the nearby katun Zaboј, which once had many huts, shepherds, and livestock. (Though legends offer their own interpretations of the name.)

Located in the northeastern part of Sinjajevina, high above Dobrilovina at an altitude of 1,477 meters, the lake is 265 meters long, 165 meters wide, and averages 6 meters in depth—its maximum measured depth is 18.8 meters. It is fed by rainfall and springs. In August, the water temperature hovers around 16°C. Its surface is usually frozen for about three months in winter. The water is slightly alkaline, clean, clear, and transparent. The surrounding forest reflects in its waters, giving it a



majestic color.

KAPETANOVO LAKE

A favorite destination for nature lovers, Trebjesko or Kapetanovo Lake sits at about 1,680 meters above sea level. It is 480 meters long, 330 meters wide, and up to 37 meters deep. Of glacial origin, it owes its alternate name to Captain Musovic of Niksic. During the Ottoman period, these lands were reserved for the ruling class's livestock grazing, while the Orthodox population had to retreat deeper into the mountains. About a 40-minute walk from Kapetanovo Lake lies Manito Lake, at an elevation of 1,773 meters.

PIVA LAKE

Near Mratinje, about ten kilometers from Scepan Polje, the Piva River was dammed. The Piva hydroelectric dam, 220 meters tall—a “masterpiece of hydro-technical engineering”—transformed the river into Piva Lake. Over 200 meters deep and 46 kilometers long, this man-made lake did not come into being by its own will. It remains quiet, shy.

Its turquoise waters shimmer as the road winds alongside the gentle, noble river-lake. The drive offers long moments of peace to the eye—serene surfaces polished by the morning sun. Softly, the mountains forgive its rise, shading and filling it, comforting it with their cliffs. Even the pine sentinels have not deserted it—they stand guard along the canyon rim, noble observers adapted to the harsh terrain.

SUSICKO LAKE

Susicko Lake is a seasonal phenomenon. When the snow from the surrounding mountains melts, the lake fills with water; in summer, it dries up, transforming into an unbelievably beautiful meadow with the finest grass. Look at the lake-meadow from above, from the canyon cliffs. A gentle wind ripples the grass below, causing subtle shifts in color. When the breeze blows one way, the grass appears bright green; when it changes direction, it glows emerald. In this magical spectacle, you won't be sure what's moving—the grass, or the water of an invisible lake.



Katun

KATUNS

EACH KATUN TELLS ITS OWN STORY

Of course, as seasonal summer dwellings for livestock breeders, katuns across Montenegrin mountains share many common features. However, you will soon discover that each katun along our route tells a unique story.

They are typically located above 1300 meters, most often around 1500 meters. The highest one is Todorov Do on Durmitor, sitting at 1816 meters above sea level.

Katuns have their own past, just like the families who come to them. They never appeared by accident—each spot for a hut was chosen with care. That's why katuns on the mountains are places where you sometimes immediately sense their "geopoetics," while at other times, you need to linger, observe, breathe deeply, maybe even spend the night, listen to the majestic silence, get closer to the stars, in order to feel what makes them unique. Some katuns are far from villages. Some are far from forests. Some are far from water. Others rely

on springs, forests, and nearby villages.

Just like centuries ago, the main figure at the katun is woman. She will gladly show you her many tasks: lighting the fire, milking, making cheese and cream, kneading bread, cooking, preparing juices and jams, tending the garden, picking medicinal herbs, weaving... Even the smallest help means a lot to her.

Never doubt the sincerity of the welcome you'll receive from the hosts in the highlands—where the howling of wolves and cries of eagles echo, where bears and wild boars roam. Here, one human being is a joy to another.

Find your katun.

EVEN SNOW QUENCHES THIRST

Each Montenegrin mountain is unique, and so is life in each katun. While, for example, the Proscenje mountains always have ample water and forest, Sinjajevina and Piva often left livestock breeders



struggling due to water scarcity.

But where there were no springs, there was snow.

Resourceful and diligent, herders built snow pits. During winter or early spring, they would pack snow into shady pits or caves and cover it with fir or spruce branches and straw. In summer, women would “cut” that snow and bring it to the house, place it on the roof to melt or into wooden troughs from which livestock drank. Some snow pits served multiple households.

THE WOLVES OF PROSCENJE

All katuns in Proscenje are situated on a plateau above the Tara ridge. They are not easily accessible—it’s quite steep—but there are footpaths for driving the livestock. They are one and a half to two hours’ walk from the nearest village. The pastures are vast, and there are meadows for mowing. There are also many springs, streams, and puddles. Forests are mostly coniferous. Wolves are frequent visitors here, so livestock must be carefully guarded.

TALES FROM SINJAJEVINA

Sinjajevina could graze thousands and thousands

of sheep. But despite all that grass, there are no lakes, springs, or puddles. Mountain peaks lie on the periphery, so a tree or forest in this wide open space can appear like a mirage. That’s why snow pits were essential.

In some katuns on Sinjajevina, families stay until October. Herders from Gornje Lipovo, Moraca villages, Bjelopavlici, and even from the Skadar Lake area come here.

Perhaps the most famous katun area on Sinjajevina bears a beautiful name—Ruzica. In the katun of Okrugljak, every year on August 2nd, a large gathering is held at the church of Ruzica. The church is dedicated to Saint Basil of Ostrog, and was built by the people of Bjelopavlici as a token of gratitude. The inscription reads:

“This holy church of Saint Basil of Ostrog the Miracle Worker was built by the people of Bjelopavlici in 1894 in eternal gratitude to His Highness Prince Nikola I Petrovic Njegos, who in 1881 granted them summer pasture on this mountain.”

In 1881, Prince Nikola I Petrovic granted the people of Bjelopavlici grazing rights on Sinjajevina as a reward for special merits. They would travel with their herds for up to three days to reach the katuns. At

one point, they had about 400 huts. Between 1930 and 1940, as many as 40,000 sheep and 3,000 cattle, along with 500 horses, would arrive just from Bjelopavlici. The ascent usually began on June 15, and the return was around St. Demetrius' Day (Mitrovdan). Everything was organized in agreement, and each year a president of Bjelopavlici's Sinjajevina was elected.

There were many savardaks on Sinjajevina—spacious round huts covered with rye straw.

KATUNS ON LUKAVICA

The Lukavica mountain has long been home to many katuns used by various clans and even entire tribes for summer grazing. This beautiful mountain is ideal for livestock raising—it offers vast pastures and abundant flowing water, while the forest lies just a bit farther from the katuns. The huts in these katuns are traditionally built with dry stone walls and roofs covered with wooden planks, shingles, or turf.

Among the many katuns on Lukavica is the so-called Ivan-beg's katun. According to local legend, it was founded more than five hundred years ago by the ruler Ivan Crnojevic.

Below the peaks of Veliki and Mali Zurim lies the half-abandoned Zagaracki katun. The people of Zagarac, according to oral tradition, asked King Nikola for the right to graze there and now make a day-and-night journey with their livestock to reach Lukavica.

The Piperski katun still holds out hope for the return of a new herd.

Around Kapetanovo Lake, local women are known for making top-quality layered cheese.

THE MOST BEAUTIFUL IN THE REGION

On Brnik Mountain (part of the Moraca Mountains), there are several katuns—Nisin Kiljan, Kapetanovo Lake, and Brnjik among them. These are said to be the most beautiful katuns in the entire area. They attract numerous hikers, scouts, and explorers. Water is abundant, and the mown meadows are a signature feature of these katuns. Forest is nearby, and the huts are built close together. The seasonal migration to the mountains begins in early June, and the return typically happens at the end of September—though some stay even longer.

KATUNS OF DURMITOR

In this region, the huts were built with great care and quality, usually of coniferous wood atop low stone walls. Their roofs were tall to withstand the several meters of snow that could fall. The only opening was the door, made of thick wooden planks. A smaller nearby hut—called the mljekar—was used to make and store cheese and kajmak.

Enclosures for livestock were typically very tall and sharpened at the top to deter wolves, which could appear both day and night.

Herders usually migrated to the katuns around the end of May and returned to the villages at the end of September.

Some katuns are scattered, others grouped together. Those on Stuoc offer stunning views of the surrounding peaks. The katuns in Alisnica, at the base of Durmitor, are tucked away in lush grasslands where livestock thrive. The katuns in Dobri Do are so large that they merge with the area of Piva; they are home to the largest herds and offer abundant water, expansive pastures, and dense conifer forests.

Katuns in Poscenje are not far from the village—pastures often border private land. Water is plentiful—

there are three lakes and several springs. Residents of Bukovica maintain katuns on the Ivica plateau, which can be reached in less than an hour. There, they have everything they need: vast pastures, water, and forest.

THE PIVA SHEEP

Conditions shape the breed, and even experts agree that the Piva sheep (pramenka) is larger than those from other regions. It is considered an indigenous species, well-adapted to cold climates. In general, sheep handle winter and changing weather better than cattle—which is why they are raised more widely. They can graze on grass growing between rocks, where cows can't even reach.

Sheep are not just sources of milk—they provide wool for clothing, and their hides are used to make mjesine (leather sacks) for storing skorup (clotted cream).

While adults watched over cattle—or let them return to the katun on their own in the evening—sheep and lambs could be herded by children, sometimes as young as seven or eight years old.

It used to be said that a farmer who had everything but no sheep was still poor. The number of sheep



was a measure of wealth. A typical flock had 50–80 animals, medium-sized flock 80–130 and those with 200–300 sheep were considered wealthy.

The biggest problem in the katuns of Piva—despite being surrounded by powerful canyons—was always water. That’s why snow storage pits (snijeznice) were built, or, in extreme cases, leftover snow was extracted from pits and caves. In dry years, when snow reserves, puddles, and shallow wells dried up, herders had to take their animals down the steep canyons of the Piva and Tara rivers—an exhausting journey for both humans and livestock.

UNFORGETTABLE FLAVORS

Over time, you’ll start to recognize subtle differences in cheese flavors. You might even be able to describe what makes the cheeses and cream from Piva, Durmitor, and Sinjajevina unique—especially the ones you tried at a particular katun. You’ll see how skorup (cream cheese) is made and stored in a traditional sheep-skin bag.

Like all mountain cuisine, homemade bread is simple, but incredibly delicious. From the hut, you’ll smell pies filled with wild greens, dried meat cooked with potatoes or beans, and jam made from wild straw-

berries. Eventually, you’ll begin to distinguish even the tastes of different spring waters. Find your own source.

SAILING THE PLATEAU

The Jezera plain and Sinjajevina, the Piva plateau—at first glance—may appear as a calm sea. But these large highlands, as well as the smaller plateaus of the Proscenje and other mountains, will surprise you. Their landscape of endless pastures—mostly waterless—is etched with rolling hills, sinkholes, white rocks, and flocks of sheep.

Here, directions vanish in the sun’s reflection, and it’s easy to lose your sense of orientation—especially when sudden fog descends or dark clouds roll in. But that too is an encounter with the forces of nature, a new kind of experience.

Plateaus have a different rhythm. A different sound. A different perspective and hidden secrets.

THE TREASURE OF FLORA AND FAUNA

The natural wealth of Durmitor National Park, Piva Nature Park, and their surroundings includes rare natural phenomena.



Balkan chamois

In addition to the famous virgin forest Crna Poda, there's an even larger one: the Stupski Potok forest. The pine trees there are "only" 350 years old on average, but they are healthy and dense—up to 400 trees per hectare.

In the forests of the Proscenje mountains, in the village of Stevanovac, grows the bear hazel (*Corylus colurna*), which usually grows as a shrub but here often takes the form of a tree. One such hazel has a trunk diameter of two meters—its age unknown.

You'll also come across ancient trees elsewhere, and even rare black pine forests. Another natural wonder: beech forests growing above the belts of spruce, fir, and pine.

The entire Durmitor region—with the Tara Canyon—is a natural phenomenon. In this relatively small area, 1,325 plant species have been identified. Many are ancient, rare, endemic, or relic species, and many are medicinal.

In the depths of the Tara, Piva, and Susica canyons, there are still plants from the Tertiary period, alongside alpine species like edelweiss that descended long ago to escape glaciers. Other plants—such as sage—made their way inland from the Mediterranean, seeking warmth. Thus, side by side, Tertiary and glacial

species coexist with flora of the mild Mediterranean and the harsh North.

Let's not forget the 40 or so edible mushroom species.

The trail "The Great Highlands" passes through an area inhabited by most of Montenegro's 314 animal species. Besides wolves, bears, chamois, deer, martens, squirrels, and hares, you may spot rare species like the otter, stoat, griffon vulture, peregrine falcon, honey buzzard—and many endemic and relic species: Apollo butterfly, Dinaric mole, alpine shrew, goldeneye duck, snow bunting, three-toed woodpecker, Durmitor ground beetle, slow worm. Of course, there are also capercaillie, hazel grouse, rock pigeon, and many other birds. Around the highest peaks, golden eagles, goshawks, and buzzards circle.

And it doesn't end there—unique creatures inhabit lakes, ponds, the roughest rocks, and the deepest caves.

LEGENDS, MYTHS

The mighty mountain peaks, lake beds, stone flowers, and eagle cries are deeply intertwined with

the spirit of the people and their herds through legends, tales, songs, and myths. These stories forged a connection with ancestors—whether by blood or by katun. They form the philosophical and ethical core of highland life.

Nature's beauty shapes imagination.

In the regions of Durmitor, Piva, Proscenje, and Sinjajevina, countless legends have emerged—often told in the summer twilight around katun fires or beneath gas lamps. Their heroes are mythical creatures (fairies, dragons, winged horses), and also historical figures—known or forgotten—lords, warriors, shepherds, and maidens.

In summer months, someone could always be met along the beaten trails and shortcuts—from the valleys up to the highest peaks.

Even the names of katuns, villages, springs, hills, and peaks whisper of legends. Some are true riddles that will spark your imagination. For example, does the name "Proscenje" come from "prastanje" (forgiveness), as in "may God forgive you," or from prostje—a wattle fence given to Saxon miners as a royal gift to mark their territory?



FOOD

Dairy products and grains form the foundation of mountain cuisine. Yet, despite cattle breeding being the dominant activity in high mountain regions, the traditional cuisine was never monotonous. Bread was—and remains—the most essential food.

Until the 17th century, several types of grains were cultivated even in mountainous regions, though yields were low, and obtaining just one sack of grain required enormous effort. Moreover, barley bread was bitter, rye bread soggy, and buckwheat bread too dark. That's why white flour was always treasured—folk poets often sang about the prized “white wheat.” Corn arrived in the 17th century, marking the beginning of the corn bread era.

But the flavor of bread doesn't depend only on the type of flour. You'll see this clearly at a katun, where the magic of a mountain woman's skilled hands, spring water, and fire come into play. In the past, if a sac (metal lid for baking) was unavailable,

the woman would cover the dough with cabbage or wild vine leaves, then bury it in hot ash and coals. Bread baked this way is unbelievably delicious—especially when eaten warm.

FRIED DOUGH (PRIGANICE)

You probably already know: what bread and salt are to other cultures, priganice and honey are to Montenegro—a symbol of welcome. Once made from basic bread dough, they are now enriched with eggs and milk.

KACAMAK

This traditional dish requires plenty of cheese and kajmak (which katuns have in abundance), and at least an hour of slow cooking. Today, kacamak is a specialty in national restaurants, but its best flavor is found at its source—above 1,500 meters. Spring water and fire add their touch, and thick, fresh sour milk is a must-have side.



LAND OF CHEESE AND KAJMAK

Kajmak is indispensable—without it, many dishes would lack their final flair, and some wouldn't even exist. Whether you prefer kajmak from Mojkovac (Sinjajevina and Proscenske Mountains), Durmitor, or Piva is a matter of personal taste. There's also a big difference between young, aged, and skorup stored in a sheep-skin bag. All have distinctive identities, as do the cheeses.

Today, practical metal and plastic containers are used in katuns, but in the past, everything was made of wood—from milking vessels to cooling basins for forming kajmak skin, to barrels carefully packed with cheese wheels. Wood contributed to the aging of cheese and kajmak, preserving them while also enhancing flavor.

Besides wood and grass, cheese-making technique also influences taste.

DURMITOR SKORUP

Durmitor skorup is protected at the national level as a product with a designation of origin. "Durmi-

tor skorup is produced using traditional methods and is an integral part of the history and culture of the Durmitor region," states the Ministry of Agriculture.

The defined geographic area for livestock grazing and skorup production includes the municipalities of Zabljak, Pluzine, and Savnik. The specific climate and unique plant life influence the quality and sensory properties of the raw milk and the skorup produced there.

Durmitor skorup has a distinctive appearance, taste, and aroma. It's a piquant, nutrient-rich food with high energy value. During the aging process, its characteristic structure and flavor develop. Aging in sheep-skin (mjesina) gives the product a unique identity.

PRLJO CHEESE (FROM PIVA)

This traditional cheese from the Piva region has a distinct flavor and aroma, recognizable by its crumbly, grainy texture. Prljo is a low-fat cheese made from milk from which kajmak has been removed. It is stored in barrels or sheep-skin (mjesine).



Kacamak

When aged in sheep-skin, the bag is turned and cleaned every other day to allow the cheese to drain through the pores of the skin. Over time, this is done less frequently. The cheese can age for up to a year in mjesina without losing quality.

WILD GREENS AND VEGETABLES

In Montenegro's high mountain regions, the land, water, and air are pure. So whatever the hosts offer—fresh from their garden or picked from the meadow—couldn't be healthier.

The mountains are rich in wild herbs traditionally used in cooking. In forests, you can gather wild garlic, and from meadows: nettle, dandelion, dock, sorrel, lady's mantle, among others—for salads, soups, stews, and pies. The flavors of wild greens especially stand out in handmade pie crusts.

ENERGY DRINKS

Ira and jardum.

Ira is the liquid separated during cheese-making. When boiled and combined with sour milk, it be-

comes mildly fermented. In summer, it's more than just a refreshing drink—it's full of minerals and vitamins, revitalizing and mood-boosting.

Jardum is made by salting and simmering sheep milk until it thickens. The best is prepared around St. Elijah's Day, August 2nd.

FOR SPECIAL OCCASIONS

Lamb cooked in milk is one of the tastiest and most exquisite dishes a host could offer on special occasions. The second option? Lamb under the sac.

Learn more about Montenegrin traditional and katun cuisine at www.montegastro.me



SERVICES IN THE KATUNS ALONG THE “GREAT HIGHLANDS” TRAIL

Staying in the katuns offers a unique opportunity to experience mountain life in its most authentic form. These seasonal settlements, scattered across the plateaus of Durmitor, Sinjajevina, and the Piva Mountains, offer visitors a blend of natural beauty, local culture, and heartfelt hospitality.

Time flows differently in the katuns. Every moment carries the scent of grass, the sounds of nature, the warmth of a host’s words, and a genuine, unforgettable experience.

TRADITIONAL FOOD

Meals in the katuns are prepared daily following recipes passed down through generations. Visitors can enjoy homemade cheese, skorup (clotted cream), kacamak,

cicvara, pies, lamb and veal slow-cooked over an open flame, as well as herbal teas made from medicinal plants growing in the area. Meals are served with homemade bread, whey, and sour milk—everything made without additives and with great care.

ACCOMMODATION

Sleeping in a katun means staying in a simple, rustic wooden or stone hut. The comfort is basic, but it provides everything a peace-seeking traveler needs: silence, fresh air, a view of untouched nature, and nights under a star-filled sky. It’s a chance to forget the urban rush and embrace a simpler way of life—at least for a while.



ACTIVITIES

Katuns are not just places to rest, but also spaces for many enriching activities:

- *Hiking and conquering impressive peaks, walks to scenic viewpoints and springs*
- *Cycling through impressive landscapes*
- *Horseback riding across mountain meadows and panoramic trails*
- *Picking medicinal herbs and discovering the secrets of mountain flora*
- *Making cheese in the traditional way*
- *Haymaking in expansive pastures*
- *Conversations with hosts and stories from days gone by*
- *Preparing and tasting homemade products made with love*

CIROVIC HOUSEHOLD **Katun Zecice/Grma, Savnik**

On the plateau above Savnik, near the village of Tusinja, lies Katun Zecice—a spacious and peaceful site surrounded by forests and meadows. The Cirovic family spends summers here with their livestock, engaged in cattle breeding and milk processing. Guests have access to a facility with one room for overnight stays, a space for tasting homemade products, and an area for camping. Visitors can enjoy traditional dishes such as cicvara (traditional dish made from cornmeal, cheese and kaymak), popara (a simple traditional dish made of bread, milk, cheese, often enriched with kaymak), boiled meat, cheese, skorup (aged kaymak), smoked ham, as well as homemade juices, jams, and pickles. They are welcome to take part in daily katun activities—herding, cheese-making, haymaking, or blueberry picking.

CUROVIC HOUSEHOLD **Katun Odrag, Savnik**

In the hilly area above Tusinja village lies Katun Odrag, where the large and hardworking Curovic family spends the summer. The household is led by Velika, who manages daily life and food prepara-

tion, while her five daughters and son actively help with livestock, gardening, and hosting guests. There is also a grandmother, the guardian of tradition and skills like knitting. The family is engaged in cattle breeding and dairy processing. Guests can enjoy traditional dishes like cicvara, kacamak (traditional cornmeal dish with cheese and kaymak), boiled and roasted lamb and veal, grusevina (salted, thickened, long-boiled sheep milk), freshly baked bread, as well as homemade cheese, skorup, varenika (traditional dairy product made by slowly boiling milk), and yoghurt. In the garden and greenhouse, they grow tomatoes, peppers, lettuce, and onions—all direct from nature. They offer accommodation, homemade meals, and the chance for tourists to take part in milking, cheese-making, and other daily tasks—ideal for those seeking an authentic mountain lifestyle.

ROVCANIN HOUSEHOLD **Katun Starac, Savnik**

When you arrive at Katun Starac, hosted by the Rovcanin family, you'll immediately feel the freedom and vastness of Sinjajevina's open spaces. Horses graze freely beside the katun, enhancing the feeling of openness and beauty. In the distance, flocks of sheep can be seen. The katun lies

in the heart of Sinjajevina, at the intersection of mountain roads toward Kolasin, Mojkovac, and Zabljak. Children from the Rovcanin family and nearby huts are often seen playing around the katun. Despite the passage of time, the stone huts have preserved their authentic appearance—especially their interiors. Visitors can enjoy all the traditional dishes of the region, prepared with ingredients produced and processed right at the katun. Camping is available in a specially designated area near the hut.

ASANIN HOUSEHOLD **Katun Starac, Savnik**

At Katun Starac—one of the most impressive areas of Sinjajevina—you'll find the Asanin household, run by Petar Asanin from the village of Bare, Savnik. This vast area, with its endless pastures, offers an authentic mountain experience unique to Sinjajevina. The hardworking and cheerful housewife, Milosava, runs the household with her husband Petar, focusing on livestock farming and dairy production. Guests can enjoy traditional dishes made with fresh katun ingredients—cicvara, kacamak, pies, lamb, and dairy products such as skorup, cheese, and yoghurt. The katun's location, abundant livestock, and proximity to tourist trails

make this an ideal stop for visitors seeking pristine nature and a welcoming, rustic atmosphere.

SIMICEVIC HOUSEHOLD **Katun Gomile, Zabljak**

On the Sinjajevina plateau, at a strategic crossroads between Ruzica, Kolasin, Mojkovac, and Lake Zabojsko, lies Katun Gomile, home to the Simicevic family. Surrounded by untouched nature and authentic landscapes, they preserve the traditions of mountain life. Katun Gomile dates back to the time when it was officially a village, and today it stands as a haven of tradition. Isak Simicevic crafts authentic wooden souvenirs—from gusle (traditional string instruments) and wooden churches to other unique items—preserving the local heritage. He invites visitors to observe the carving process and even participate in woodcarving workshops. Food is homemade and simple: kacamak, priganice (fried dough), pies, cheese, milk, yoghurt, and dried meat—all made from products grown or prepared on-site. The main building, dating back to 1936, features a rustic wooden interior and an authentic mountain character.

SIBALIC HOUSEHOLD **Katun Dobri do, Zabljak**

On the enchanting slopes of Durmitor, within the borders of the National Park and just below the Sedlo pass, lies Katun Dobri Do – one of the rare places where time still flows in harmony with nature. The Sibalic family spends their summers here – warm, wise, and strong hosts. Tradition and knowledge are preserved in this katun. Two well-maintained wooden huts with shingle roofs protect the hearth and earthen floors – living examples of authentic mountain architecture. A fire still burns in the main hut and the dairy room, surrounded by a fenced area where order, cleanliness, and tranquility are part of daily life. Vesna, the housewife, is a professional cook who passionately prepares traditional dishes – from kacamak, priganice, and pies to more complex meals like homemade pasta or steak. Everything is made using ingredients from the katun, and guests return again and again because of her meals and the warmth of her hospitality. The katun is home to 120 sheep and three cows, and they produce cheese, skorup (cream), and meat products.

CERANIC HOUSEHOLD **Katun Todorov Do, Pluzine**

At an altitude of 1,800 meters, beneath the majestic Prutas peak, lies Katun Todorov Do, where the hardworking Ceranic family from the village of Dubrovsko near Savnik spends their summers. Vesko, Ana, and their children are a true treasure in this part of Durmitor. They raise livestock and produce authentic dairy products – sheep's skorup aged in animal skin, prljo cheese, young and aged cheese, honey, and juices, and more recently, dried hard sheep cheese. Their meat products – homemade lamb and prosciutto – are also delicacies. The location is very popular, situated directly on the Durmitor hiking ring, and the surrounding nature is breathtaking. The Ceranic family is young and enterprising, interested in tourism development, and their children especially enjoy life in the katun and meeting visitors from all over the world.

KULIC HOUSEHOLD **Katun Zlokos/Kulici, Pluzine**

Katun Zlokos is located in a high-traffic area along the Durmitor hiking ring. Hosts Dobrila and her husband Rajko have nurtured livestock

traditions with passion for years. Energetic and enthusiastic, they offer a variety of homemade products – dry goat and sheep cheese, juices, jams, liqueurs, and a unique “honey” made from pine resin and needles. In addition to dairy products, they also grow vegetables. The Kulics are experienced hosts known for their hospitality and ability to meet tourists' needs, striving to make this katun a true oasis of authentic rural experience.

DRINCIC HOUSEHOLD **Katun Pisce, Pluzine**

Located on the edge of Durmitor National Park, Katun Pisce is home to Milijana Drincic, a strong and devoted woman who, with her daughters, preserves the traditions of livestock farming and katun life. Visitors can try homemade dishes like cicvara, pies, cooked lamb and veal, as well as various cheeses and skorup – all made on site. In her small garden, Milijana grows potatoes, carrots, zucchini, and onions, and makes homemade plum jam. She also crafts handmade items – knitting hats and wool slippers. The katun is accessible by off-road vehicle, and those who make the journey are rewarded with a genuine experience of katun life and warm hospi-

tality. The strength of the women here makes this katun truly special.

VUKOVIC HOUSEHOLD **Katun Vjetrena Poda, Pluzine**

At Katun Vjetrena Poda, a few kilometers above the village of Pisce, the Vukovic family – Velimir, his wife, sons, and daughters – preserve a rich livestock tradition. Daughter Danica, a literature professor, left unstable jobs to fully dedicate herself to the farm. Her right hand in the household is her brother Vuk. The katun, exposed to strong winds and without forest cover, often faces water shortages in summer, but offers an authentic mountain experience with stunning views of the Pisce plateau and the Maglic, Volujak, and Vučevno mountains. The household has a large herd – over 200 sheep and lambs, around ten cows, and other domestic animals. Danica makes excellent dairy products: cheese, skorup, kaymak, and dried meat, along with juices, salads, and jams from their garden.

DUBLJEVIC HOUSEHOLD **Katun Kolibetina, Pluzine**

Just ten minutes from the village of Dubljevići lies Katun Kolibetina, where the hardworking Dubljević family keeps the spirit of mountain life alive. They raise 50 sheep, 20 cows, and calves, and produce dairy products. Traditional meals such as pies, cicvara, cooked and roasted lamb, nettles, and homemade bread are prepared using farm-grown ingredients. Hostess Stanka makes authentic skorup aged in animal skin and prljo cheese. In winter, they also produce ghee and low-fat cheese. The Dubljevićs are an enterprising family, and Stanka is a model of the strong and diligent women of this region.

VASOVIC HOUSEHOLD **Katun Stirno, Pluzine**

At 1,500 meters above sea level, in a forested area, hardworking hostess Rajka maintains katun life traditions with her sons. Her household includes nine cows, three calves, one bull, and mangalica pigs used to make smoked meats and sausages. She especially takes pride in producing both young and aged cheese and skorup, as well as traditional prljo cheese. The hut is built in traditional

style and includes a dairy premise, calf pen, and a garden. The katun offers natural shade and magnificent views of Durmitor, Prutas, the Pisce plateau, and the entire Piva region. The family also produces juices, jams, salads, raspberries, collects blueberries and medicinal herbs.

APRCOVIC HOUSEHOLD **Katun Korlati, Pluzine**

In the mountainous region of Ledenice and Laticnjak, at 1,450 meters above sea level, lies Katun Korlati. Here, young couple Miroslav and Gordana Aprcović keep livestock and cultivate the land. The katun is easily accessible, located in a peaceful forested area with abundant spring water. They keep cows, sheep, pigs, and poultry, and produce cheese, kaymak aged in tubs and animal skins, as well as homemade juices, jams, and salads. Katun Korlati offers an opportunity to experience authentic mountain life – with local food, closeness to nature, and the warmth of a young family.

BULATOVIC HOUSEHOLD **Katun Lukavica – Bare Bojovica, Niksic**

On the vast slopes of Lukavica, along the route to

Kapetanovo Lake, lies the Bulatovic household – a large, hard-working family of over ten members with significant livestock capacity. With a sizable flock of sheep and lambs, pigs, and as many as 30 horses, this family is a true guardian of livestock traditions in the Montenegrin mountains. Their table features beef, kid and veal, cicvara, kacamak soaked in cheese, boiled cheese, homemade bread, priganice, and various juices and jams made from forest fruits and fruit grown in their village. They produce and sell cheese, yoghurt, milk, and the famous “skorup” matured in an animal skin. The katun is spacious and offers views of the surrounding peaks.

DRASKOVIC HOUSEHOLD **Katun Trebjes – Kapetanovo lake, Niksic**

On a hilltop overlooking the emerald Kapetanovo Lake, the Draskovic household maintains katun traditions with dedication. This young, diligent family keeps 170 sheep, 10 cows, and 3 horses, and produces cheese, skorup, milk, and meat specialties. The katun is a true oasis of peace for visitors to the lake. Their greatest value lies in offering an authentic katun and nature experience – including horseback rides

to Moracke Kape, Bare Bojovica, and other surrounding sites.

MITROVIC HOUSEHOLD **Katun Lukavica, Niksic**

The Mitrovic family is among the rare livestock breeders in Montenegro whose flock of sheep grows year after year – currently numbering 160. The three teenage sons are fully involved in all farming tasks. They breed the native sheep breed “Pivska pramenka.” The household is certified in organic plant production – particularly fruit farming. From fruit grown in their village Staro Selo, they produce juices from apples, pears, and plums. Besides fruit farming, they also keep bees. The Lukavica katun is rich in springs – said to number as many as days in the year. Their katun facilities are built from stone, preserving an authentic, traditional look. Guests can taste cow and sheep cheese, skorup, and all the traditional dishes typical of this region.

MILICIC HOUSEHOLD **Katun Mulec, Mojkovac**

Located in a scenic area between Durmitor and

Mojkovac, the Milicic family welcomes visitors eager for an authentic mountain experience at their Mulec katun. With warm hospitality, they offer true rural tourism accompanied by homemade meals – from gotovac and cicvara to homemade doughnuts, pies, and veal under the sac (a heavy iron lid covered with hot coals). Housewife Vesna relies entirely on products from her farm, and a special highlight is their traditional dairy products such as high-fat cheese and skorup, along with homemade jams and liqueurs. They have experience with tourists, mostly attracted by traditional food tasting. The family plans to improve the katun's capacity and conditions. The katun exudes a vibrant atmosphere – with two horses, farm animals, and sweeping mountain views. The Milicic family is a fine example of how, with a little support, one can create an attractive destination for mountain nomads and nature lovers.

JOVANOVIC HOUSEHOLD **Katun Okrugljak, Mojkovac**

At Okrugljak katun, near the Ruzica Church, Mileva-Gara Jovanovic runs a household that enchants with authenticity, natural wealth, and genuine hospitality. Mileva symbolizes female strength – a brave woman known for her fight to protect Sin-

jajevina. The Jovanovic family has over 100 sheep, dozens of cows, and two horses, and also takes on others' livestock for grazing in the summer. Their most sought-after product is white sheep skorup – rare and highly valued. Their kitchen serves authentic dishes like kacamak, skorup, potatoes with fresh cream, and milk. They offer accommodation, product tasting, horseback riding, hikes to nearby peaks, and guests can join in collecting medicinal herbs and help with milking cows and sheep. The katun is easily accessible and lies along a main mountain trail. The entire atmosphere radiates life, work, peace, and heartfelt warmth. It's the right place for anyone looking for more than just a view – it's an experience to remember.

BOJIC HOUSEHOLD **Katun Potrk, Mojkovac**

The BojiC family lives in the village of Lipovo and has a longstanding tradition of producing the renowned layered cheese ("lisnati sir"). They spend their summers on Sinjajevina, at Lucka Gora in Potrk Katun, where they tend to a large herd of cattle. Although Sanja and Ranko, the hosts, are young, their son Nemanja is gradually taking over the family cheese-making business, alongside his younger brother and sister. Since 2024, the BojiC family has

also been involved in rural tourism at the katun—a family endeavor. Near Potrk Katun is the mountain lake Savina Voda, a hidden natural gem of the region. Nearby is Jablanov Vrh, rising to 2,203 meters above sea level. At the BojiC household, guests can enjoy fresh kajmak, dried meat, and traditional dishes such as cicvara, kacamak, priganice, and more.

VLAOVIC HOUSEHOLD **Katun Dolovi, Mojkovac**

In the expansive meadows of Dolovi, above the village of Stitarica, lies the Vlaovic family katun—a place where three generations carefully preserve the rhythm of mountain life. This is home to young Milenko, his mother, father, sisters, and grandfather. One sister is still in school, while the other joyfully returns home from Podgorica whenever she can. Daily life revolves around livestock, the land, and knowledge passed down through generations. Milenko's mother leads the household with dedication, supported by her daughters and son—whether in food preparation, livestock care, or hosting guests. The family is a serious agricultural producer. At the katun, guests are served local specialties, and cheese, kajmak, and jams made from plums, rosehips, raspberries, and blackberries are processed and packaged, along with juices and salads from the garden. While there are

touches of modernity, the katun retains a rustic spirit. Milenko is deeply committed to rural life and agriculture—strong, young, and motivated to develop and enhance the family's tourism offering.

FILIPOVIC HOUSEHOLD **Katun Zaborj, Mojkovac**

At Zaborj Katun, located above the village of Proscenje, the Filipovic family maintains the tradition of mountain living. The katun spans over 10 hectares and is enhanced by tranquility and natural shade. Uros and his wife create a warm and welcoming atmosphere for all those who want to experience the spirit of northern Montenegro. The household is registered as a family agricultural property and has long been engaged in livestock farming and preparing traditional meals. They are especially known for their rich cuisine—veal, lamb, chicken, and other cooked dishes with authentic flavors, prepared exclusively from ingredients grown on their property. The spacious surroundings of the katun can accommodate larger groups. From the katun, visitors can enjoy views of the Bjelasica and Sinjajevina mountains and the Tara Canyon. This place is ideal for day trips, hikers, and nature lovers, and the family is already recognized as a reliable host for day tours and tastings of local specialties.



IN THIS REGION, THERE ARE THREE ADDITIONAL KATUN TRAILS

BORDERLINE HEIGHTS – a trail over 160 km long connecting more than 30 katuns on the mountains near the border with Kosovo. The route includes the mountains of Cakor, Mokra, Cmiljevica, and Hajla.

UNTOLD BJELASICA – a trail connecting around 50 katuns and passing through the municipalities of Berane, Bijelo Polje, Mojkovac, and Kolasin, with a total length of 250 km. The highest point of the trail is marked at 1,940 meters above sea level.

PESTER PASTURES – Pester is a plateau that stretches along the border of Montenegro and Serbia. The trail takes you through vast pastures and rolling hills, accessible from the municipalities of Berane, Rozaje, Petnjica, and Bijelo Polje.

*More information about these trails and services is available at:
www.katunroads.me and www.ruralholiday.me*

Crna Gora



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