



EDELWEISS

Grand Cru 2026

18.11. to 21.11.2026

3 nights incl. breakfast
from EUR 2,220
(nights can also be
booked individually)

SOUTH TYROL | CHAMPAGNE | WACHAU | BORDEAUX

We look forward to welcoming you!



HOSTS BY PASSION



F&B EXCELLENCE



SOMMELIER WITH A SENSE FOR PERFECTION



CULINARY PRECISION

Family Hettegger & DAS EDELWEISS team
look forward to delighting you with culinary excellence and creating
unforgettable moments!



Three evenings. Great names. Exceptional vintages.
The depth of time.

Look forward to a high-caliber wine and culinary event at DAS EDELWEISS, which already delighted our guests last year and now returns in an even more curated form. Inspired by the gourmet regions of South Tyrol, Champagne, Wachau, and Bordeaux, and complemented by refined aperitifs and digestifs, you will enjoy a perfectly paired dining experience in one of our restaurants. Each menu is accompanied by 14 to 20 carefully selected wines, as well as the finest digestifs from exclusive winemakers.

In line with our motto “From generations, for generations,” we have placed special emphasis on partnering with family-run wineries.

The EDELWEISS Grand Cru 2026 can also be booked on individual days and is available to external guests.

Book now!

Limited number of participants
+43 6414 3000





SOUTH TYROL MEETS AWARD-WINNING CUISINE



Wednesday, 18.11.2026

South Tyrol



WINERY ALOIS LAGEDER

The Alois Lageder winery was founded in 1823 and is now family-run in its sixth generation. With their wines, they aim to capture the diverse landscape of South Tyrol. Each wine is intended to be clearly identifiable and to reflect both its geographical origin and the craftsmanship behind it. These fine wines are fresh, vibrant, and full of history.

- **6:30 pm Wine Bar Kork & Gloria**

Aperitif reception & welcome by the host family Hettegger and Alois Lageder winery

- **7:00 pm Steak Restaurant Sirloin | Grill & Dine**

An exceptional 7-course menu at our award-winning steak restaurant, accompanied by Alois Lageder, offering first-hand insights into the origins and evolution of the vintages – **dating back to 1998.**

Menu including wine pairing

with one overnight stay

from EUR 665.00 per person | Double Room Superior

Menu including wine pairing

without overnight stay

EUR 455.00 per person

Menu with a smaller wine pairing for the accompanying guest

with overnight stay

from EUR 485.00 per person | Double Room Superior

The listed prices include aperitif, accompanying wines, mineral water, coffee, and digestif in the evening.



CHAMPAGNE & WACHAU MEET
EXQUISITE SUSHI COMPOSITIONS

Thursday, 19.11.2026

Champagne & Wachau



WINERY F.X. PICHLER & LOUIS ROEDERER

Two icons, both family-run in their seventh generation: F.X. Pichler from the Wachau and the Champagne house Louis Roederer stand for international excellence. Precise, age-worthy Rieslings meet characterful Champagnes. An exceptional pairing of two terroirs with a clear philosophy.

- **2:30 pm Kösslerhäusl**

Visit to the traditional local heritage museum, including homemade "Bauernkrapfen" prepared by local farmers and stories shared by the Hettegger family

- **6:30 pm Wine Bar Kork & Gloria**

Aperitif reception & welcome by the host family Hettegger, along with an introduction to the winemakers F.X. Pichler and Louis Roederer

- **7:00 pm Kaminstube**

Exquisite 7-course menu, accompanied by selected Champagnes and Rieslings from F.X. Pichler and Louis Roederer. Two names simply cannot be missing: Cristal and Unendlich.

Menu including wine pairing

with one overnight stay

from EUR 710.00 per person | Double Room Superior

Menu including wine pairing

without overnight stay

EUR 475.00 per person

Menu with a smaller wine pairing for the accompanying guest

with overnight stay

from EUR 530.00 per person | Double Room Superior

The listed prices include aperitif, accompanying wines, mineral water, coffee, and digestif in the evening.



BORDEAUX MEETS MOUNTAIN CUISINE



Friday, 20.11.2026

Bordeaux



CHÂTEAU ANGELUS

Château Angélus is one of the great icons of Saint-Émilion and has been family-owned for eight generations. As a Premier Grand Cru Classé A, it represents the highest classification level in the region. The powerful elegance of its wines, shaped by Merlot and Cabernet Franc, combines depth, precision, and exceptional aging potential.

- **6:30 pm Alpinlounge**

Aperitif reception, amuse-bouche, and welcome by Château Angélus

- **7:00 pm Wine Bar Kork & Gloria**

Exclusive Bordeaux evening with Château Angélus at the Wine Bar Kork & Gloria, accompanied by an exquisite, perfectly paired 9-course menu. We present three **exceptional vintages**:
1995, 2000, and 2005

Menu including wine pairing

with one overnight stay

from EUR 845.00 per person | Double Room Superior

Menu including wine pairing

without overnight stay

EUR 595.00 per person

Menu with a smaller wine pairing for the accompanying guest

with overnight stay

from EUR 575.00 per person | Double Room Superior

The listed prices include aperitif, accompanying wines, mineral water, coffee, and digestif in the evening.



DAS
EDELWEISS

SALZBURG MOUNTAIN RESORT

FAMILIE HETTEGGER