



*Wine tasting with international renowned vintners and top chefs
at 3,000 meters above sea level*

The 21st edition of 'Wein am Berg' organized by Das Central, Austria

The well-established gourmet and wine on the mountain event "Wein am Berg" in Sölden is taking place for the 21st time this year at the five-star hotel Das Central. From 18 to 21 April, the hotel is once again hosting a culinary event with international vintners and top chefs as well as prominent skiers. Guests can look forward to famous master chefs such as Hans Neuner, head chef of Restaurant Ocean in Portugal, Andy Beynon, Head Chef of Restaurant Behind in London and Michael Ploner with Oliver Mijic and Philipp Stohner from Restaurant s'Kammerli in Nauders. Exciting conversations are to be had with over 20 top personalities from the world of wine. Successful ski racers such as Frank Würndl and Thomas Dreßen are available as guides for unique days of skiing amidst an impressive summit panorama. For a total of three days, the program promises guests all kinds of culinary delights in the Ötztal mountains at 3,000 m above sea level. Further information can be found at www.weinamberg.at.

The culinary event Wein am Berg is all about a gourmet get-together with culinary giants, top vintners and ski athletes, guests have the opportunity to expand their knowledge through interesting conversations and experience the renowned personalities up close. The top-class wine and gourmet event will open with the wine fair and an exclusive wine tasting with over 20 vintners in the Central ballroom and fine amuse bouche variations.

Guests will have the opportunity to talk to wineries such as:

- Ferrari Trento from Italy
- Weingut Hirtzberger from Austria
- Weingut Domaines Ott from France
- Weingut Schäfer-Fröhlich from Germany
- The wineries Elio Altare, Angelo Gaja and the ARUNDA sparkling wine cellar will be joining us from Italy
- The association 'Renommierter Weingüter Burgenland' (Renowned Wineries Burgenland) will also be represented by a number of vintners, including Feiler-Artinger, Gesellmann, Hans Igler, Kollwentz, Kerschbaum, Krutzler and Paul Achs.
- Paul Achs with the wineries Dr. Heger from Germany and Kellerei St. Pauls from South Tyrol, have been creating the exceptional three-country wine PINO 3000 together with the Hotel Das Central since 2011.

Guests will be treated to culinary delights from the top chefs in their respective fields. In addition to the three hotel-affiliated chefs Michael Kofler (three Gault&Millau toques, Ötztaler Stube), Klaus Holzer (two Gault&Millau toques, ice Q) and Manuel Fiegl (FALCON Restaurant), these Gault&Millau and Michelin awarded chefs, among others, will provide culinary delights from near and far:

- Hans Neuner (two Michelin stars, Ocean Restaurant, Portugal)
- Andy Beynon (one Michelin star, Restaurant Behind, UK)
- Michael Ploner with Oliver Mijic and Philipp Stohner (four Gault&Millau toques, Restaurant s'Kammerli, Austria)



- Michael Hollaus (Austria's Pâtissier of the Year - Gault&Millau 2021, Interlpen Hotel Tyrol, Austria)
- Stefan Speiser (four Gault&Millau toques, one Michelin star, Restaurant APRON, Austria)
- and the former Das Central head chef Gottfried Prantl.

The three-day event includes a varied ski safari through the Sölden ski area with impressive ski guides such as former ski racer Frank Wörndl, Thomas Dreßen and other local greats such as Andre Arnold and Sigi Grüner.

Between high-altitude wine tastings themed 'Rosé in the snow' and 'Sparkling wine & sushi' at over 3,000 m and a gourmet lunch on the Rettenbach glacier, guests can follow in the tracks of former ski racers on the slopes. The legendary Kitchen Party at hotel Das Central and the Big Bottle Party on the Giggijoch surrounded by the glacier mountain panorama bring the season to a fitting close with live music. Another "Wein am Berg - Summer Edition" is already planned for the summer under the motto 'Rosé All Day' from 19 to 21 July 2024.

Das Central has put together the 'Wein am Berg 2024' package, starting from 3,930 euros per room, it includes three nights from 18 to 21 April 2024 including breakfast and participation in the three-day culinary programme and a pass for the ski area. Ski Safaris with celebrity ski guides is an additional add-on. Anyone wishing to enjoy the new Summit Spa with its all-round glassed-in infinity pool in peace and quiet will receive a 20% discount when extending their stay.

All information about the guest vintners: <https://www.weinamberg.at/en/top-winemakers/wine-estates-2024.html>

Further information on the top chefs: <https://www.weinamberg.at/en/elite-chefs/world-class-chefs-2024.html>

Details and program Wein am Berg: <https://www.weinamberg.at/en/>

About Das Central:

The five-star hotel Das Central in the heart of Sölden is an integral part of its success story as a world-famous ski destination. Since 1969, the hotel has been run by the founders, the Falkner family, with a great deal of passion, commitment and innovative spirit. With a successful combination of Tyrolean tradition and Alpine lifestyle, which is reflected in the creative design of the rooms and suites, the renowned traditional hotel offers luxurious elegance and maximum indulgence on all levels. The Ötztaler Stube, Sölden's only three-toque restaurant, serves up culinary masterpieces, while the two-toque kitchen in the ice Q at 3,048 meters above sea level indulges guests with Alpine haute cuisine at the highest level in a stylish lounge atmosphere. The 30,000-bottle wine cellar is a vinophile treasure trove - be it an exquisite rarity or the PINO 3000 matured at an altitude of 3,000 m. Since the end of November 2023, the new Summit Spa offers various saunas, relaxation rooms and a rooftop infinity pool, the perfect place help guests relax at the end of action-packed days of winter sports, biking or hiking.

Further information at www.central-soelden.com.

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