

Styria



Lackner-Tinnacher Vineyard

The team at the Lackner-Tinnacher Vineyard believe in timelessness. Here, wine making is seen as an annual metamorphosis with the vines growing from the soil, rocks and minerals. The vines and grapes develop with the influence of the sun, wind and rain. And the vineyard's excellent wines are the result of meticulous hands-on work.

Wine making is all about attention to detail. The wine needs to reflect the character of the soil, the uniqueness of the variety and vintage of the grapes. All grapes are selected and harvested by hand, pressed gently and the juice fermented in large oak barrels with yeasts from the vineyard. In order to mature, the wines spend a long time on the yeast.

The wines

White wine

2017 Sauvignon Blanc STK	0.2L/0.75L	€12.00/€40.00
2018 Gamlitzer Yellow Muscatel	0.2L/0.75L	€13.00/€45.00
2011 Ried Eckberg pinot blanc	0.2L/0.75L	€16.50/€55.00

Typical regional dishes:

Styrian wooden platter €14.00
with alpine cheese, pumpkin seed oil spread, juniper ham and gherkins

Potato flan €14.00
with creamed goat's cheese and a lamb's lettuce salad

Fried belly of pork €16.00
with pumpkin, green apple, yoghurt and frisée lettuce