

## Austria for Foodies:

# Vienna – Graz – South Styrian Wine Road – Vulcano Region Styria

Recommended length: 6-7 nights



## Vienna for Foodies

Viennese cuisine is the only type of cooking in the world that is named after a city. Vienna is also the only metropolis in the world that grows enough wine within its city limits to be worth mentioning. The bistro, wine tavern and cafe are the foundational pillars of Vienna's culture of food pleasures in all its enticing variety.

Indulge in Vienna's culinary world with an exclusive [Food Safari with Bianca Gusenbauer](#) (Bianca isst)

### Markets not to miss:

- Naschmarkt
- Karamelitermarkt
- Rochusmarkt

### Must-try:

- Guckumuck Snails
- Gemischter Satz (white wine blend)
- Blün fish and vegetables

### Restaurant recommendations:

- Labstelle
- Zum Schwarzen Kameel
- Mraz & Sohn

### Districts to savour:

Spittelberg, 7th district | Servietenviertel, 9th district | Gumpendorferstrasse, 4th district | Viennese Vinyards

## Graz - Austria's Capital of Culinary Delights

Graz is Austria's second largest city - and one of its hidden secrets. This historic city in the southern region of Styria has plenty to flaunt, especially for foodies. Graz is also called the Capital of Culinary Delights. The city is surrounded by lush farmland and peaceful wine country. This is most apparent at one of Graz' colourful farmers' markets, where producers sell their produce to locals and visitors alike.

### Markets not to miss:

- Market on Lendplatz
- Farmers market on Kaiser-Josef-Markt
- City Farmers Store

### Must-try:

- Styrian Runner Bean Salad
- Pumpkin Seed Oil
- Styrian Fried Chicken

### Restaurant recommendations:

- Der Steirer
- Aiola Upstairs
- Dreizehn by Gauster



## South Styrian Wine Road

The Südsteiermark (Southern Styria) is synonymous with fresh, aromatic white wines, particularly Sauvignon Blanc. On 2,340 hectares of planted vineyards, there is plenty of room however, so a wealth of other varieties, from Welschriesling to Morillon (Chardonnay) and Gelber Muskateller to Traminer. The viticulture here is amongst Europe's finest, with its charming scenery, yet it also includes some of the hardest and most challenging terrain, because most of the vineyards are planted on extremely steep inclines.

### **Vineyards not to miss:**

- Hannes Sabathi
- Tement
- Maria & Sepp Muster

### **Must-visits:**

- Traditional Buschenschank
- Genussregal
- Oil Mill Hamlitsch

### **Restaurant recommendations:**

- Weinbank
- Magnothek & Wirtshaus am Zieregg
- Sattlerhof

### **Accommodation recommendations:**

Gut Pössnitzberg | Weingut Skringer | Steirerloft Chalet by Faber



## Vulcano Region Styria

Once called Südoststeiermark, the wine region's new name 'Vulkanland Steiermark' (Volcano Country Steiermark) already speaks for itself. But it is not only the soil that distinguishes this region from others; it also manifests considerable differences in terms of climate. In addition to being a Foodie paradise, the region is also well known for its thermal springs and many spa resorts.

### **Vineyards not to miss:**

- Fischer Weine
- Wein vom Pock
- Weingut Winkler-Hermaden

### **Must-visits:**

- Zotter Chocolate Factory
- Vulcano Ham Manufactory
- Bäcksteffl Runner Bean Museum

### **Accommodation recommendations:**

- Loisium Wine & Spa Hotel
- Apartment Weingartenblick
- Rogner Bad Blumau