

Monika Caha Selection Tour – Discover the origin of Gruener Veltliner!
May 31 to June 5, 2010



Taste the excellent Austrian wines at the origin! In the “Monika Caha Selection tour” you discover the diversity of the Austrian wine culture at the origin. Meet the famous wine makers like Graf Hardegg, Meinrad Forstreiter and more and enjoy tours and tastings in the boutique wine estates. Guided by Monika Caha, one of the famous wine ambassadors in the US, you will enjoy a perfect combination of Wine and Cultural experience!

Monika Caha



She was born and raised in Vienna, Austria, and is known as a pioneer of Austrian food and wine in the US. Starting in the early 1990s, she took her passion for Austrian Food and Wine through her own restaurant. Later she became a consultant for high profile restaurants and gourmet shops. While exploring her native cuisine anew, she immersed herself in the world of artisanal wine production. Her passion for these artisanal Austrian wines motivated Monika to bring her favorite wines to the US. In 2003, she founded Monika Caha Selections. Critically acclaimed, Monika Caha Selections is a world-class Austrian wine portfolio, currently enjoying great success in its US markets.

Top Austrian Wine makers

You enjoy an interesting overview of the diversity in the Austrian Wine culture. Starting in the “Wachau”, Gruener Veltliner and Riesling are growing on steep vineyard terraces on both sides of the Danube. Here, close to Vienna, are the ideal conditions for these white wine specialties. Cool humidity from north meets warm dry from the Pannonian plain. That is reflected in juicy, finesse-rich white wines, especially Gruener Veltliner and Riesling, from light, fragrant types to full-bodied white wines. Later, in a short trip to Burgenland, the most eastern part of Austria, you taste the full bodied red wines, getting their flavor in the long vegetation period with about 2000 hours of sun. Taste the diversity of Austrian Wine! More under the specific winemaker on www.mcselections.com

Culture and Culinary Experiences

Enjoy the atmosphere and culture of Vienna! There is also enough time to see the cultural highlights of Vienna, the historical buildings, the cosy coffee houses or the “Naschmarkt”, the belly of Vienna. Lunch and Dinner in excellent restaurants allow a culinary experience of the typical Viennese cuisine. A tour through a diary allows tasting excellent cheese specialties, perfectly partnering with wine. And a cookery course with Monika will show you the secrets of Austrian Cuisine.

Itinerary: May 31 to June 5, 2010

Day 1: Arrival in Vienna and private transfer to Krems, the picturesque town at the Danube. After check-in in the Hotel and lunch we visit the cheese dairy "Paget", where you learn about and taste specialties like Buffalo or goat cheese. Accommodation and dinner in Krems.



Day 2: After breakfast transfer to the wineries. Guided by Monika Caha you learn a lot about the wine culture and tradition in this region. You visit an interesting Wachau winery, known for excellent Grüner Veltliner. Lunch in a typical restaurant of the Wachau, "Jamek", also a pioneer in wine making. In the afternoon visits at the wineries "Forstreiter" and "Fritsch", tasting their excellent Grüner Veltliner and Riesling. Dinner in a typical restaurant in the region, enjoying the regional specialties. Accommodation in Krems.



Day 3: Today we visit the dramatically beautiful Benedictine monastery, Göttweig, perched above the Danube on the river's southern bank. On the way to the most northern vineyards we have lunch in a typical restaurant "Schwarz" and taste the specialties from that area. Tour and tasting at winery "Graf Hardegg", the estate with impressive vineyards, the most northern ones of Austria. Transfer to Vienna. Dinner at the Restaurant "Plachutta", best known for Viennese beef. Accommodation in Vienna..



Day 4: A day to enjoy the culture. After breakfast guided city tour by bus through Vienna. This tour shows the most important sights of Vienna; the Hofburg Palace, Opera House, Ringstrasse and famous Schönbrunn. In the afternoon you are part of a private Cooking lesson, guided by Monika Caha through the typical Austrian cuisine. This is the basis for our dinner, with accompanying wines. Accommodation in Vienna.



Day 5: In the morning guided tour through the "Naschmarkt", the famous market and the "Belly of Vienna". In the afternoon transfer to "Nittnaus" winery. Guided by a wine-expert you learn a lot about the wine region Burgenland and the Seewinkel. You taste the famous, full bodied red wines from Nittnaus, like the "Pannobile". Dinner in a typical restaurant in the ancient area of Carnuntum, known for the excellent red wines. After dinner transfer to the hotel, accommodation in Vienna.



Day 6: After breakfast you have time to enjoy the atmosphere of Vienna, visit the famous coffee houses or shopping malls. Finally a private transfer will bring you to the airport for Departure.

Steigenberger Avance Hotel, Krems ****



Vineyards, apricot gardens and mystical villages set the picture of the "Wachau" region. In the middle of this enchanting countryside, high above the river Danube and the 1,000 year old town of Krems, lies the Steigenberger Avance Hotel with its very own Wellness oasis. In the 116 rooms you experience a country-house feeling in the romantic vineyards.

Radisson SAS Style Hotel, Vienna (a luxury Design Hotel)

The Radisson SAS Style Hotel combines contemporary style, unique design and excellent service in the heart of Vienna. Some of the famous landmarks of Vienna like Opera House, St. Stephen´s Cathedrale or the Shopping Mile Kohlmarkt are within walking distance. The 78 luxury rooms offer comfortable and warm atmosphere, equipped with high tech like DVD, Flat Screen TV and high speed internet.



Included:

- 6 days/5 nights in 4*/5* Hotels, breakfast,
- private and expert guided tours and tastings in five wine estates,
- 3x lunch, 4x dinner in typical and excellent restaurants
- private guided city tour through Vienna
- private cooking lesson followed by Dinner with accompanying wines

Not included:

- airfare,
- drinks with the meals,
- tip and personal expenses,
- travel insurance.

The tour is operated with min.8, max.12 persons. Bookings until April 16, 2010.

Price: € 1.890,00 per Person, double occupancy.

For more information about the tour please contact Ingrid at info@vintra.at. Operated by Columbus Welcome Management Vienna, a company with more than 35 years experiences in tourism, meeting and congress business.

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Weingut Meinhard Forstreiter

Wine Region: Kremstal in Lower Austria. The Forstreiter family has been making wine since 1868, but it has been the current owner and winemaker, Meinhard Forstreiter, who has brought the vineyard to a new level of quality and reputation. The vineyard is situated in Krems-Hollenburg in the Kremstal, along the right bank of the Danube River, across from the Wachau. There has been wine production in and around Hollenburg since the Roman Empire.

For his Grüner Veltliner 2006 he achieved 92 Scores in the rating of WINE SPECTATOR and is among the 100 “Most exciting wines”!



Weingut Fritsch

Wine Region: Wagram (Lower Austria). Karl Fritsch believes that quality originates in the vineyard. The Fritsch estate is situated in Oberstockstall, in the Wagram, along the Danube River. During ancient times, powerful winds blew fine particles of sand, creating a huge barrier of löss soil, with pockets of loam and gravel under the surface – the hills of the Wagram. The core varieties are Grüner Veltliner and Riesling, but also about 30% red wines, like Pinot Noir and Zweigelt. Vinification: Bio Dynamic methods.

Graf Hardegg

Wine Region: Weinviertel, (Lower Austria). The castle and estate belonging to the Hardegg family are located 75 kilometres north of Vienna, along the border of the Czech Republic. Seefeld Castle, which was built at the beginning of the 18th Century on the foundations of a medieval fortress, dominates the landscape here. The goal is to create wines produced by completely natural means, reflecting origin, terroir and a unique character. In the 41 hectares ripen 65% white and 35 % red wine varieties, and you find specialties like the “Viognier”, the only one in Austria. Vineyard/Vinification method: organic.



Weingut Nittnaus:

The Nittnaus family has been in the town of Gols, in the Neusiedler See wine region in Burgenland since 1684. In 1990, Hans Nittnaus created the name “Pannobile” from the word “Pannonia” (a Roman word describing the terroir) to produce a terroir driven premium wine using primarily indigenous grapes. Since 1994, “Pannobile” is also a consortium of 9 winemakers in the town of Gols, each of whom create their own distinct “Pannobile” wine. In 2004, a new property on the west side of the Neusiedlersee, the Leithaberg site (a 400m high hill formation with slate and limestone soil) became the primary focus for the Blaufraenkisch grape.

Winery in the Wachau will follow soon – we will choose from Nikolaihof, Bründlmayer, Knoll and more.

Find more information about the wineries under www.mcselections.com.