

Eppas Guets

Farm Products and Direct Marketing in the ÖTZTAL NATURE PARK



Mit Unterstützung von Bund, Land und Europäischer Union

 Bundesministerium
Landwirtschaft, Regionen
und Tourismus

 LE 14-20
Entwicklung für den Ländlichen Raum



 regio



Europäischer
Landwirtschaftsfonds für
die Entwicklung des
ländlichen Raums.
Hier investiert Europa in
die ländlichen Gebiete.



Introduction

When we go shopping we stumble over garlic from China, onion from Australia and lamb from New Zealand. And some „market connoisseurs“ want to make us believe that the long transport is not a problem at all, that certain products are not available in Tirol or that the quality is so much better, etc.

At the same time, we still can trust in a well-structured agriculture in Tirol where committed people have started varied marketing initiatives for specialties typical in the valley, focusing on sustainable strategies.

The unrivaled ÖTZTAL NATURE PARK and Tirol's Environmental Chief Officer want to start an initiative by progressing actively. Therefore we created this brochure, in order to bring classic Ötztal specialties back home to your dining table. Because every unnecessary transport kilometer is beneficial to our environment as well as every reflection on domestic quality is good for all of us - the consumers, the farmers and producers.

With this in mind we want to introduce some mouthwatering Ötztal specialties and exceptional treats - simply „Eppas Guets“ which literally means: „Something Tasty“


Thomas Schmarda
ÖTZTAL NATURE PARK


Johannes Kostenzer
Tirol's Environmental Chief Officer



NATURE PARK HOUSE

Our
Travel
Tip

MULTIMEDIA NATURE EXPERIENCE EXHIBITION

The new Nature Park House in Längenfeld provides a unique information hub for nature in Ötztal. The dual language (ger/eng) multimedia nature experience exhibition shows - across close to 300 m² - the outstanding features of the plants, animals and habitats of Ötztal. Ultra-modern display methods such as holograms, virtual reality glasses and sense stations are used, as are clear display boards, pictorial presentations and carefully made exhibits.



Nature Park House . Oberlängenfeld 142 . 6444 Längenfeld
T +43 (0)5253 20201 . naturpark-oetztal.at/naturpark-haus

In favor of Nature and Quality of Life

Tirol's Environmental Office

Tirol's landscape and nature are values that stand for more than just economic benefits.

Having party rights, Tirol's Environmental Office takes up position for a careful handling of our country. It is on duty for the entire community and centers on a prosperous future in which the interest in preserving and developing a diverse Alpine landscape takes priority over individual interests. In addition to working on approval procedures, Tirol's Environmental Office also creates sustainable concepts and future strategies that do not depend on approval procedures. Our approach is to show that excellent solutions can be found with respect for nature. Furthermore, Tirol's Environmental Office independently prepares nature conservation projects - as examples of good practice - that focus on the careful handling of nature and special features of our Alpine landscape.

We are a contact point for all citizens in search of information on nature preservation and all related topics.

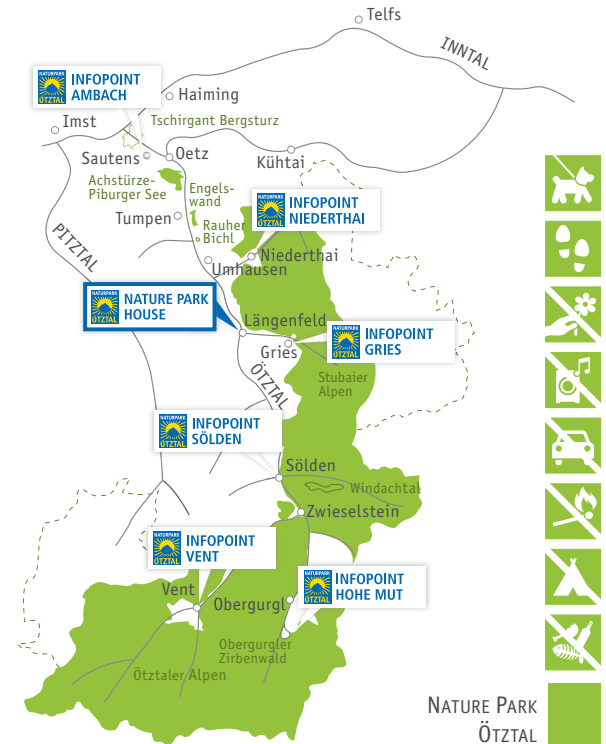


A Short Profile ÖTZTAL NATURE PARK

The ÖTZTAL NATURE PARK is the organization responsible for the conservation of all environmentally protected areas in Ötztal. It stretches from the valley floor up to Alpine or high Alpine areas formed by glaciers. The highest point is Ötztal's Wildspitze at 3774 m. The mountain villages of Vent (cradle of the Alpine Club) and Obergurgl (Tirol's highest parish village) as well as Niederthai/Umhausen and Gries/Längenfeld nestle in the heart of the ÖTZTAL NATURE PARK and make an ideal base for exploring the area.

The 5 main aims of the ÖTZTAL NATURE PARK:

- preserving nature & landscape
- increasing recreational values
- education
- scientific research
- regional development



NATURE PARK
ÖTZTAL

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Product Groups



Meat, Sausages
& Fish



Honey &
Bee Products



Milk, Dairy Products
& Eggs



Wine, Liquors,
Gin, Whiskey &
Spirits



Fruits, Vegetables
& more



Craft &
Tradition



Cereal Products,
Bread, Beer



BIO Controlled
Organic Foods

Farmer's Markets & Farmer's Shops

Joint Marketing Alliance

The full product range of our holiday region's culinary wealth. Would you like spicy cheese on farmer's bread with cranberry jam and a glass of fresh apple juice? All ingredients and much more can be purchased here by presenting them together in one place. There is a huge selection and the choice is all yours: tongue-tickling delicacies in abundance and „loads of tasty delights“.



Haiming Haiming Market Days

BIO

Strolling and enjoying - is the motto on the 2nd & 3rd Saturday in October! For already more than two decades, Tirol's largest harvest market has been the first address for fresh, seasonal specialties directly from local farms. A really immense variety of delicacies and unique offers.



When: 2nd & 3rd Sat in October, from 9 am, in all weather
Where: Haiming village center



Farmers & 2 butchers deliver: pork, beef, foal, sausages, freshly spiced sausage, cold cuts, bacon, fish



Cow, sheep and goat cheese (6 cheese makers), yogurt, butter, goat ice cream, free-range eggs



Apples, pears, berries, potatoes, pumpkins, corn, fruits and vegetables (also organic), jams, spreads, teas, organic spices



Varied types of local honey



2 bakeries, farmers offer homemade bread (also organic), organic cereals, organic flours, pasta



Schnapps, brandies, liqueurs from own production, wine



Gastronomy, sound carriers, crafts, minerals, decoration, clothing, plants, healing products, creams



Alexandra Harrasser . Brunnenweg 5 . 6425 Haiming . T +43(0)664/3731888
info@haiminger-markttage.at . www.haiminger-markttage.at

Haiming Haiming Fruit Shop

BIO

The taste of our home country! A wide range of regional farm treats is waiting for the ecosen-sitive consumer at the Haiming Fruit Shop. All delicacies on sale are produced by local farmers, thus guaranteeing genuine and natural enjoyment of homegrown farm products.



When: October late February
Fri, 2 pm - 5 pm
Sat, 9 am - 12 noon
Where: Fruit Shop at Haiming's fruit storage



Alexandra Harrasser . Wiesrainstraße 13 . 6425 Haiming . T +43(0)664/3408802
office@obstlager-haiming.at . oberinntalobst.at



Freshly spiced sausage, smoked sausage



Bee honey, propolis



Organic apples, apples, pears, apple juice, potatoes



Various brandies and liqueurs

TIP: How to store apples

by Alexandra Harrasser

In our modern homes the cellars are usually too warm for storing apples. Therefore we recommend keeping apples in a styrofoam box either on the balcony or in the garage. The fruit remains fresh and crunchy for a quite long time! By the way, potatoes can also be stored very well in the same way.

Längenfeld

Längenfeld

Farmer's Shop

BIO

A joint project and the only one of its kind in all Ötztal. Since December 1996, there is a specialized farmer's shop next to Fischbach bridge in Längenfeld. Supported by a local consortium of over 20 members, including farmers, producers and consumers. A superb variety mirrored in the shop's product range.



Tip: home delivery available
When: Fri, 9 am - 12 noon + 3 pm - 6 pm
Where: Längenfeld Farmer's Shop
(Fischbach Bridge)



Varied types of bacon, house sausage, smoked sausage, smoked trout fillet, lard & greaves, air-dried meat
NEW fresh fish, smoked meat



Natural yoghurt, cheese, butter (advance order), free-range eggs



Vegetables, unfiltered apple juice, syrup, jams, organic herb teas and herbal mixtures, herbal salt, vinegar



Ötztal mountain honey and cream honey, mixed honey and nuts, mead



Organic flours, oats, wheat semolina, polenta, organic cereals, home-made pasta, farmer's bread



Varied brandies (e.g. apple, quince, cuvee), liqueurs (e.g. blueberry)



Cakes, gift packs, socks, carpets, candles, ...



Bauernladen Längenfeld . Unterlängenfeld 88 . 6444 Längenfeld
T +43(0)664/4112604 . F +43(0)5253/5557

Ötztaler Marende

After an exhausting day in the mountains or fields there is nothing better than a hearty „Marende“ - this is how this afternoon snack is called in Ötztal.

In earlier times field work used to be much more manual work than it is today. The whole family and their relatives helped to bring in the hay. And when the day's work was done they all sat together and enjoyed a typical „Marende“ snack including many different products, either home-made or from regional farmers. It is an excellent idea to revive this old culinary custom. Our farmers deliver all these products: fresh from nature, fresh from the valley.

Thinly sliced bacon, smoked sausages, mild or spicy cheese, cold pork roast, jellied meat, lard and greaves, and hard-boiled eggs from happy hens. These mouth-watering ingredients are arranged appetizingly on a wooden board, served with radish, pickled cucumbers or horseradish. Of course there is also freshly baked farmer's bread. As a refreshment drink many prefer tasty apple juice from the sunny region! The snack is rounded off with a delicious schnapps good for body, soul and digestion.

„Simply enjoy this one-of-a-kind meal!“



Agriculture in Ötztal

The approximately 65 km long Ötztal valley is Inntal's longest side valley. The holiday region boasts uniquely varied landscapes. From the huge Tschirgant rockslide at the entrance to the valley, with fertile farmland ideal for agriculture and orchards, the valley winds its way up to the Alpine regions and further on towards the barren, rugged peaks of the high mountains.

Ötztal's agriculture is as diverse as its cultural landscape that has been developed, maintained and cultivated by local farmers for countless generations. „The Alpine mountain area in its beauty and diversity can be preserved only thanks to the hard work of mountain farmers.“ (Erika Hubatschek, 1995)

Purchasing regional products promotes the preservation of local agriculture and thus the beauty of our cultural landscape. The way to someone's heart goes through the stomach and you eat with your eyes first! Consuming „Ötztal Delicacies“ stands for an authentic „experience“ of the landscape, the culture and its people through your palate.



Direct Marketing & Farm Stalls

Manifold Options

With great commitment and ecological awareness of a good life they produce a full variety of specialties and invite you to come to the farm directly. Here you get an idea of everyday life on a farm, you can taste farm products yourself and buy them in order to take home a piece of Alpine enjoyment.



Haiming Fam. Glatzl

BIO



Varied sausages, farmer's bacon



Early and stock potatoes, sweetcorn, beets, cabbage, onions, carrots, garlic, radish, sauerkraut, ...



Varied cereals, various flours (wholemeal and superfine flour, cornmeal), fresh flakes, polenta, fresh farmer's bread (Fri & Sat), whole spelt bread, Ötztal snack bread ...



BIO-Whiskey

When: Fri, 2 pm - 6 pm + Sat, 8 am - 12 noon
Where: on the farm - Hofladen Glatzl + Längenfeld Farmer's Stall



Fam. Glatzl . Dorfstr. 22 . 6425 Haiming
T/F +43(0)5266/88013

Haiming Christl's Hof

BIO



Fresh organic vegetables (zucchini, pumpkins, tomatoes - depending on season), pickles (peppers, zucchini, chili peppers), varied jams, potatoes



Barn eggs

When: 6 am - 11 pm
Where: Self-Service-Shop: Silz, Haiming, Ötztal Bahnhof and Sautens
www.urlaub-haiming.at
kopp@urlaub-haiming.at



Christian Kopp . Kreuzstr. 18 . 6425 Haiming
T/F +43(0)650/8868903

Oetz Fam. Griesser

BIO



yoghurt, organic eggs (machine)



New potatoes after (approx.) 20 June, cellar storage potatoes (various types) from early September

When: daily
Where: on the farm - Griesserhof



Fam. Griesser . Hauptstr. 1 . 6433 Oetz
T +43(0)5252/6446 . info@griesserhof.com



Oetz Fam. Sonnweber



Varied types of bacon, house salami, house sausage (for cooking), smoked sausage



Fresh milk (machine/24 h), cheese, yogurt, butter, eggs



Honey, various jams, herb teas, herb salt, blossom sugar, varied vinegars and oils



Varied brandies from our own distillery (e.g. apple, rowan, ...), various liqueurs



Gift baskets on request,

When: on working days, all year
Where: on the farm - „Reaß'nhof“ farm shop
genuss@reassenhof.at



Fam. Sonnweber . Mühlweg 33 . 6433 Oetz
T/F +43(0)5252/6284

Umhausen Franz Josef Auer



Beef from the gray cattle, lamb from the brown mountain sheep, fawn from the gem-colored mountain goat



Eggs



Firewood: softwood, hardwood (larch)
www.tiroler-ofenholz.at

When: on prior arrangement
Where: on the farm - Bio Archehof
Finkenanderlas
auer.franz.josef@gmail.com



Franz Josef Auer . Hintere Gasse 23
6441 Umhausen . T +43(0)664/8244398

Umhausen Agnes Frischmann



Eggs



approx. July (variety: Planta)
Strawberries, raspberries, blueberries, currants, ½ kg, 1 kg



Gift baskets in various size on request

When: on request
Where: on the farm (Östen - football field, over wooden bridge, single farm house at about 100 m on the right) + Längenfeld Farmer's Shop
info@michelas-hof.at



Fam. Frischmann . Östen 27 . 6441 Umhausen
T +43(0)5255/5946 o. +43(0)699/13084259

Sölden Fam. Plörer-Scheiber



Milk, eggs;
butter (depends on availability)



honey ¼ kg (depends on availability)

When: all year
Where: Machine (24 hours),
Hauptstraße 67, in Sölden
ploerer.kathrin@hotmail.com



Fam. Plörer-Scheiber . Seitenweg 8
6450 Sölden . T +43(0)664/3870630



See you in Ötztal

For many centuries, sheep have been kept in Ötztal and still today there are about 16,000 animals grazing in the valley. Flocks of sheep spend the summer months traditionally on Alpine pastures up to an elevation of 2800 or 3000 m above sea level. According to the old proverb „sheep need a good summer and a lazy shepherd“, the animals are usually left alone. Sheep grazing has shaped the appearance of Alpine pasturelands and high Alpine mountain areas.

From a nutritional point of view, lamb meat is very valuable food that contains numerous vitamins and minerals. 100 gram of lamb leg already cover the daily requirement of an adult person of vitamin B12 and provide 18 gram of protein. The meat is also rich in minerals such as sodium, iron, potassium and calcium.

In Ötztal only high-quality sheep meat from healthy animals is used for cooking. Ötztal's passionate sheep farmers stand for top-notch quality of their unique product.



Meat & Fish

Smoked or Freshly Prepared ...

... you will find a choice of meat and fish. One thing is for sure: there is no typical Ötztal „Marende“ snack without sausages, bacon and smoked treats. It is a true art to produce these high quality products. If prepared by an experienced cook, fresh Alpine meat of happy animals tastes excellently. Because you know where it comes from.



Oetz Hubert Prantl



Fresh beef and pork: e.g. schnitzel meat, roast meat, minced meat, soup meat, spotted cattle mixed package (5 kg, 10 kg), beef gourmet package, beef package for gourmands, pork ribs, varied types of bacon (e.g. ham, belly, lean or neck bacon), different sausages and sausage products (e.g. bratwurst, veal sausage, ham), lard & greaves, Bavarian spread, jellied meat, smoked ham



Buffet on request

When: on prior arrangement (by phone)
meat on request

Where: on the farm in the farm shop +
via Tiroler Oberland farm box
www.bauernkiste.at



Hubert Prantl . Oetzerau 4 . 6433 Oetz
T +43(0)5252/6754 o. +43(0)688/8600187

Umhausen Fam. Auer



Sausages, bacon, fresh lamb meat, pork and beef

When: on working days, please call in advance
Where: on the farm, traudiauer@gmx.at



Fam. Auer . Spielroanweg 21 . 6441 Umhausen
T/F +43(0)5255/5564

Umhausen Fam. Leiter

BIO



lamb meat, fresh trout (advance order)

When: trout: weekly Jun - Nov
meat: Nov - Dec and Mar - Apr
lamb meat: Mar - Apr and Aug - Nov
Where: on the farm + Jausenstation Edelweiß
Köfels + home delivery on request
jausenstation.edelweiss@gmx.at



Fam. Leiter . Köfels 5 . 6441 Umhausen
T +43(0)676/6024670 . F +43(0)5255/50170



Umhausen Christian Falkner



Lamb meat

When: in autumn and spring on request
Where: on the farm



Christian Falkner . Farst 2 . 6441 Umhausen
T +43(0)664/5735534

Sölden Arno Gstrein



Meat, lamb, varied sausages e.g. house sausage, innards e.g. liver, lung & heart, tongue ...

When: all year, on prior arrangement
(by phone), delivery of larger quantities on request
Where: on the farm (fresh or deep-frozen,
seasonal: fresh lamb meat - Sep to Feb)



Arno Gstrein . Panoramastr. 24 . 6450 Sölden
T +43(0)664/53 00 947

Milk, Dairy Products & Eggs

Eggs, Milk and more!

Fresh milk - also after regular opening hours - or farm butter, cheese specialties and even ice cream. In Ötztal you will find all this and a lot more. Because you can recognize the true quality of a product by tasting and sampling it. It's right, the good things are so close. Don't hesitate to discover them on the following pages:



Umhausen Leo Scheiber



Cold fresh milk (milk machine)
Quantities: 0.5 l and 1 l

When: all year, 7 days a week, 7 am - 11 pm
Where: on the farm

i Leo Scheiber . Dorf 38 - 6441 Umhausen
T +43(0)5255/5188

Umhausen Fam. Auer



Eggs

When: on working days, please call in advance
Where: on the farm

i Fam. Auer . Spielroanweg 21 . 6441 Umhausen
T/F +43(0)5255/5564

Längenfeld Fam. Kuen



Ripened goat cheese (April - Oct),
goat-herb roll, goat cheese ball
(spicy), variety of goat cheese balls in
rapeseed oil, goat's quark, goat's milk
New: Goat creme chesse (nature/herbs)

When: daily (Nov - Jan on request)
Where: on the farm
www.bauernhof-kuen.at
info@bauernhof-kuen.at

i Marita & Bertold Kuen . Huben 12
6444 Längenfeld . T +43(0)699/11909837

Längenfeld Fam. Holzknrecht



Mild cheese, spicy cheese

When: self-service around the clock
Where: on the farm + Längenfeld Farm Shop
(Fri)

i Erika & Elmar Holzknrecht . Unterried 44
6444 Längenfeld . T/F +43(0)5253/6172

Milk and Dairy Work

In 1932 Franz Josef Gstrein, a farmer from Oetz, left a comprehensive work on „Farming in Ötztal“. Extracts of this written masterpiece give a more detailed insight into elaborate processing of milk:

„In earlier times the milk was placed in the cold cellar or in the milk box for creaming. In the lower valley they used „stumps“, in the upper valley they called them „bowls“ (...). As soon as the milk is creamy the cream is blown away, using also the fingers. Then it is warmed up and poured into the churning bucket for making butter. The old buckets had the same shape throughout the valley (...). On the Alpine pastures and on a couple of farms the bucket was driven by water.

After 20 to 30 minutes the butter grains are formed in the bucket. But not always. The cream must have the right temperature and the farmers did not have a thermometer. The old people use their finger to check the right temperature. Sometimes the milk doesn't have the right components, be it because of the food or because of sick cows. Then you work on it for hours and you won't have butter at all (...).

Then the butter is cooked out and you produce lard: with one kilogram of butter you can make about 70 decagrams of lard. If done correctly, the lard can be kept for years.

The old Ötztal locals love fat and greasy food, and they are of the opinion that all those who do not eat enough genuine, clarified butter could not be strong enough and could not cope with the hard work.“

(Excerpt from the original text in German: „Die Bauernarbeit im Oetztal einst und jetzt“ by Franz Josef Gstrein; reprint: Verlag Dr. Hubatschek)

Berries & Fruit Products, Wine, Beer

Solid or Liquid ...

... this is about the fruity sides of life. Stone fruit, pome fruit, berry fruit - they all grow particularly well at the entrance of Ötztal. Fresh fruit, tasty juices and jams are the sweetest proof of North Tirol's friendly and favorable climate. Here we will find the best varieties in their most refined form, as high-proof brandies and fine liqueurs.



Haiming Bernhard Zoller



Apples, pears, plums,
unfiltered apple juice,



fruit schnapps, pear brandy, plum
brandy, several varietal brandies

When: please call in advance
Where: on the farm

i Fam. Zoller . Schulstr. 6 . 6425 Haiming
T +43(0)5266/88748

Haiming Fam. Föger



Apples (mid September - approx.
March), potatoes (mid June - approx.
March), unfiltered apple juice



brandies: apple and pears

When: on working days, all year round
Where: on the farm + Haiming Market Days (Oct)

i Fam. Föger . Kreuzstr. 7 . 6425 Haiming
T +43(0)5266/88384 . fam.foeger@aon.at

Haiming Obstbau Wegleiter



Apples (e.g. Topaz, Jonagold, Gala,
Boskop, Mairac, Golden Delicious, EL-
star), pears (Gute Luise, Alex, Lukas),
nectarines, apricots, plums, natural
apple juice



brandies, homemade liqueurs,

When: fruit - Sep, Oct; spirits - all year
Where: on the farm + Haiming Market Days
(Oct), www.obstbau-wegleiter.at

i Fam. Wegleiter . Bahnweg 2 . 6425 Haiming
T +43(0)664/88388241 . obstbau.wegleiter@aon.at



Haiming Weinbau Zoller-Saumwald



Tirolean quality wines incl. test
number (from own production).

White: Chardonnay, Müller Thurgau,
Sauvignon Blanc

Red: Pinot Noir, Jacobus Red Wine
Cuvée (80% ZW | 20% ME)

Grappa brandy made of Chardonnay

Tip: Vineyard tours for groups and com-
mented tastings at the tasting house
directly in the vineyard (up to 70 people)
or in the wine cellar (up to 25 people)

When: daily on prior arrangement
Where: on the farm - wine cellar
wein@zoller-saumwald.at
www.zoller-saumwald.at

i Zoller-Saumwald . Steinweg 18 . 6425 Haiming
T +43(0)676/3504292

Sautens Weinbau Strigl



Wines: Zweigelt, Müller Thurgau,
Chardonnay

When: please call in advance
Where: on the farm

i Fam. Strigl . Kirchweg 28 . 6432 Sautens
T +43(0)676/88509375

Oetz Hubert Prantl



Fruit brandy and plum schnapps

When: daily, 10 am - 12 noon + 5 pm - 7 pm
Where: on the farm

i Hubert Prantl . Oetzerau 4 . 6433 Oetz
T +43(0)5252/6754 o. +43(0)688/8600187

Umhausen Ötztal Beer Brewery



Varied types of beer: normal,
dark, maerzen beer

When: tour of beer brewery on request
Where: Ötztaler Brauhaus GmbH
info@oetztaalerbrauhaus.at
www.oetztaalerbrauhaus.at

i Ötztaler Brauhaus GmbH . Niederthai 57a
6441 Umhausen . T +43(0)676/5707308



Lingonberry Drink

Proven home remedy

„Granten“ is the dialect name of Ötztal’s well-loved Alpine cranberries or lingonberries. Fine lingonberry jam goes very well with venison dishes and fried schnitzel.

Thirst-quenching „lingonberry juice“ or „lingonberry water“ is also a renowned home remedy. Put one to two tablespoons of lingonberry jam in a drinking glass and fill it with water or soda. This healthy drink is a perfect remedy if you suffer from fever and colds. In the past, the healing effect and the vitamin-rich „Granten“ wild berries were appreciated as a supplement to the barren and monotonous winter food. Today the positive effect of lingonberry ingredients on renal and bladder infections is scientifically recognized. The English „cranberries“ have a similar effect but differ in size and taste.

Tip:

„Lingonberry jam“ goes very well with fine and tasty soft cheese!

Sautens Traditional Schnapps Distilling

Here at the entrance to the valley, where fruit trees can still be found frequently, schnapps distilling has already become a tradition. Today distillates of the highest quality are produced in top modern distilleries. Many of them have been awarded the country's top-quality seals and prizes.

The large selection of fine schnapps and brandies includes surprising varieties such as Spänling, Topaz or Ötztal mountain hay brandy.



„Noble is who has a noble tastes „ is the motto of the schnapps distillers in Sautens.

Among the noble things in life is also a schnapps tasting experience which is available on prior arrangement. Simply call in advance.

Adolf Hackl



House brandy: fruit, plum, Williams pear, apple, raspberry, herbs, stone pine

When: daily from 5 pm, all year
Where: on the farm, Gästehaus Edelweiss
www.gaestehaus-edelweiss.at
pens.edelweiss@aon.at

i Fam. Hackl . Dorfstr. 114a . 6432 Sautens
T +43(0)5252/6393 . F +43(0)5252/639315

Manfred Hackl



Approx. 20 types of brandy and liqueurs, stone pine brandy

When: please call in advance
Where: on the farm and online at
www.mannis-edelbraende.at
manni.hackl@inode.at

i Manfred Hackl . Haderlehnerstr. 18
6432 Sautens . T +43(0)664/8276783

Werner & Edith Hackl



Fine brandies & liqueurs: varietal apple, pear, cornel cherry, St. John's wort, wild plum, plum, grape, rowanberry, stone pine & other brandies

Tip: schnapps tasting on prior arrangement, please call in advance.
ÖTZTAL NATURE PARK Partner
Member of Tirol's Schnapps Route
www.schnapsroute.at

When: daily
Where: on the farm,
www.gaestehaus-michaela.at

i Werner & Edith Hackl . Hinterrain 5 . 6432 Sautens
Tel. +43(0)5252/6850 . ewhackl@aon.at

Alois & Dietmar Strigl



Fine brandies: apple, pear, plum, wild plum, fruit cuvee, rowanberry, apricot
New: Ötztal Gin

When: please call in advance
Where: on the farm, ds.strigl@drei.at

i Alois & Dietmar Strigl . Schlosserweg 3/4
6432 Sautens . T +43(0)650/7038651

Helmut & Gabi Mair



4 times national winner, multiple variety champion and company champion of the Tirolean schnapps awards, 32 different brandies, 5 liqueurs of the highest quality, NEW in the program: Ötztal Mountain Gin, Blutwurz edition and Blue glacier Gin

Tip: schnapps tasting available on prior arrangement
Member of Tirol's Schnapps Route
www.schnapsroute.at

When: opening hours on prior arrangement
Where: on the farm,
www.edeldestillerie-mair.at
info@edeldestillerie-mair.at

i Helmut & Gabi Mair . Dorfstr. 48
6432 Sautens . T +43(0)660/5694142



Honey and other Bee Products

In forests, meadows and mountains

Here they frolic as soon as it gets warm and sunny - the bees. Both the bee-keepers and consumers owe this „golden elixir of life“ the busy little animals collecting nectar throughout the valley. A sweet and healthy delight from the Alpine mountains just perfect to take home as a present for your beloved!



Sautens

Michael Ruech



Michael's bee honey from Ötztal
250 g / 500 g / 1 kg
11 x Gold at the "Golden Honeycomb"
in Wieselburg
1 x National winner

When: all year, call in advance
Where: on the farm

i Fam. Ruech . Vorderrain 29b . 6432 Sautens
T +43(0)5252/2180 o. +43(0)699/17197629

Oetz

Helmut Auer



Forest honey and blossom honey

When: in the afternoon
or call in advance
Where: on the farm

i Helmut Auer . Habichen 94 . 6433 Oetz
T +43(0)676/4894244 . F +43(0)5252/6328

Oetz

Fritz Horntrich



Forest honey, Alpine rose honey

When: please call in advance
Where: on the farm

i Fritz Horntrich . Kühtaiestr. 24 . 6433 Oetz
T +43(0)699/12508403

Oetz

Petra & Stefan Grüner



Ötztal bee honey in liquid form
propolis drops

When: all year on working days,
call in advance
Where: directly in the house
bergliebe1@gmx.at

i Fam. Grüner . Ambach 15 . 6433 Oetz
T +43(0)664/73636498

Umhausen

Anton Leiter



Honey from own apiculture:
½ kg, 1 kg

When: all year
Where: on the farm

i Anton Leiter . Farchat 30 . 6441 Umhausen
T +43(0)5255/5285

Umhausen

Fam. Auer



Honey

When: on working days, please call in advance
Where: on the farm

i Fam. Auer . Spielroanweg 21 . 6441 Umhausen
T/F +43(0)5255/5564

Umhausen

Gerold Fiegl



Tirolean mountain honey (forest,
meadow, Alpine rose or mixed): ¼ kg,
½ kg, 1 kg glasses, in liquid form or
stirred

When: on working days
Where: on the farm + Umhausen Farmer's
Market (Fri) + Ötzi Village/Museum
Shop (May - Oct) + Ursula Kuen, Ötzerau
10 d, 6433 Oetz, g.fiegl@aon.at

i Gerold Fiegl . Höchleweg 19 . 6441 Umhausen
T +43(0)664/4930183

Umhausen

Alois Leiter



Blossom honey, propolis drops

When: please call in advance
Where: on the farm

i Fam. Leiter . Niederthai 82 . 6441 Umhausen
T +43(0)5255/5586

Umhausen Familie Griesser



Ötztal mountain honey (Forest honey, blossom honey, Alpine rose honey) ¼ kg, ½ kg, 1 kg, ¾ kg in the bottle, Honey soap, honey sugar, beeswax cloths

Wann: all year
Wo: on the farm, „Ötztaler Alpenimkerei“
Alpin Appart Niederthai
Mobil +43(0)664/2254826
www.urlaub-oetztal.at
info@urlaub-oetztal.at



i Fam. Griesser . Niederthai 65
6441 Umhausen . T +43(0)5255/5932

Längenfeld Marcel Klotz



Ötztal mountain honey, in liquid form: ¼ kg, ½ kg, 1 kg, cream honey: ½ kg, mixed nuts: ½ kg, cream honey with blossom pollen: ½ kg, honey wine (mead) „Goldberry“, propolis drops, candles

When: Mon - Fri, 9 am - 12 noon + 3 pm - 6 pm,
Sat 9 am - 12 noon other times on prior arrangement (via phone)
Where: on the farm at „Ondresnhof“ farm stall
+ Längenfeld Farmer's Shop (Fri)
T +43(0)650/393 63 41
www.ondresnhof.at, info@ondresnhof.at



i Marcel Klotz . Oberlängenfeld 13
6444 Längenfeld . T/F +43(0)5253/65154

Längenfeld Egon Holz knecht



Ötztal mountain honey ¼ kg, ½ kg, 1 kg, in liquid form, Propolis drops, Propolis lip balm

Wann: on prior arrangement (via phone)
Wo: on the house,
Imkerei Egon Holz knecht
oetztalerbienenhonig@gmx.at



i Egon Holz knecht . Runhof 281
6444 Längenfeld . T +43(0)664/8198171

Sweet Elixir from the Mountains

The working area of Ötztal's beekeepers stretches from the entrance to the valley towards the high Alpine regions around Vent and Obergurgl beyond 2000 meters above sea level. Therefore the bees can choose from myriad plants and blossoms throughout the valley. The bees start their working season with the flowering of heather followed by dandelions, raspberries, Alpine roses and forest plants. But also many other flowering plants offer everything bees need for a prosperous summer. The bees significantly contribute to the pollination of Alpine plants, preserving the huge variety of flora in the valley. As the weather is different every year also the bees find different delights amid unspoilt nature. Of course, also the honey's color and taste vary every year - ranging from bright Alpine rose honey and golden dandelion honey to dark forest honey.

TIP: "Nuies lard" - only for special occasions! This is a solid mousse made from butter, flour and milk, which is served with honey poured over it.

Craftsmanship & tradition



Traditional crafts originated mostly in farming environments. In the Ötztal valley, the cultivation of flax was the region's main source of income up until well into the 19th century. The flax blossom depicted on the Umhausen coat of arms symbolises that the valley was once an important centre of flax cultivation.

Today, small, family-run businesses in the valley are using traditional craftsmanship to sustainably produce natural products. These include raw materials such as genuine, high quality sheep's wool (locally produced and processed), handmade biodegradable soaps and a range of handcrafted products that offer unparalleled durability and comfort from head to toe.

The Ötztal Heritage Museum in Längenfeld offers a unique insight into the world of Ötztal craft and cultural history.

www.oetztalermuseen.at

Umhausen Neururer Seifen



Natural soaps, liquid soaps, bath accessories

When: please call in advance
Where: Umhausen Health Hotel +
NEW: from April 2020 - shop right at the house + online at www.föem.com
www.seifenmanufaktur-neururer.at
info@seifenmanufaktur-neururer.at



i Fam. Neururer . Östen 25a . 6441 Umhausen
T +43(0)664/1406077

Umhausen Joachim Regensburger



Carpets, carpet yarns, carded wool, knitting & crochet yarns, pure wool felt, guided tours

When: Mon - Fri: 8 am - 6 pm
Wed: 8 am - 12 noon
Sat: 9 am - 12 noon
and on prior arrangement (via phone)
Where: Ötztal Sheep Wool Center
Regensburger GmbH
www.schafwollzentrum.tirol
info@schafwollzentrum.tirol



i Joachim Regensburger . Lehnputz 2-4
6441 Umhausen . T +43(0)5255/5293

Längenfeld Vinzenz Kuprian



House shoes (felt) in sizes 20 - 46, slippers (indoor use), long socks made of pure wool, felt sole or rubber sole, felt hats, rag rugs (up to 90 cm wide)

When: all year, please call in advance, in stock or on order (delivery within ~1 week)
Where: on the farm + Längenfeld Farmer's Shop (Fri)



i Vinzenz Kuprian . Dorf 28a . 6444 Längenfeld
T +43(0)5253/5673 o. +43(0)676/6458581

Längenfeld Marcel Klotz



Bee products e.g. bee wax candles

When: Mon - Fri , 9 am - 12 noon + 3 pm - 6 pm,
Sat 9 am - 12 noon and on prior arrangement
(via phone) other times on prior arrangement
(via phone)

Where: on the farm at „Ondresnhof“ farm stall +
Längenfeld Farmer's Shop (Fri)
T +43(0)650/393 63 41
info@ondresnhof.at, www.ondresnhof.at



Marcel Klotz . Oberlängenfeld 13 . 6444
Längenfeld . T/F +43(0)5253/65154

Alpacas & llamas in the Ötztal valley

Alpacas and llamas belong to a family of camels known as New World camelids. These two species are descended from the vicuña, which is somewhat smaller and lighter than the llama. Llamas and alpacas can easily be distinguished by their ear shape: alpacas have short spear-shaped ears, while llamas have longer banana-shaped ears. Alpacas have lived alongside humans for thousands of years. During the Inca civilisation, they were treasured for their fine wool. The privilege of wearing textiles made from alpaca wool was reserved for Incan royalty. The arrival of the Spanish Conquistadors in South America saw alpacas displaced by sheep farming, with almost the entire population wiped out. Since their rediscovery in the 19th century, alpacas are once again highly valued, not just because of their precious wool. They are also used for animal-assisted therapy as their curiosity encourages them to approach and connect with people.

TIP: Alpaca bedding is ideal for allergy sufferers, neurodermatitis, rheumatism and gout patients. The duvets can also be hand washed.

Umhausen Fam. Griesser



Smoked dried sausages (llama and alpaca)



products from llama and alpaca wool, bedspreads and cushions in all sizes, knitting-, felting- and crochet-wool, hand-boiled keratin soap

When: all year
Where: on the farm at „Ötztal Lama“
Alpin Appart Niederthai
Mobil +43(0)664/2254826
www.oetztal-lama.at
info@urlaub-oetztal.at



Fam. Griesser . Niederthai 65
6441 Umhausen . T +43(0)5255/5932

Sölden Fam. Santer



Alpaca knitting wool, alpaca keratin soap in various fragrances, alpaca bedspreads, felt insoles, wooden figures in alpaca shape, alpaca hikes, farm tours, sale of alpacas, consulting as well as mating-service with our studs while stocks last

When: all year, hikes and guided tours by request
Where: on the farm, „Sölden Alpakas“
Brandlehof + Postkastle Umhausen
www.soelden-alpakas.at
info@soelden-alpakas.at



Fam. Santer . Brandleweg 3 . 6450 Sölden
T +43(0)5254/2448

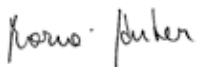
Words of Thanks

We have entered uncharted territory by the implementation of an unprecedented brochure on local products available for sale in the region. A valley that is so close to our hearts thanks to its landscape, nature and culture. Everyday life of local farmers represents an essential part of the entire region. Already for generations it has shaped the place where we are allowed to live now.

„Something Good & Something Tasty!“ We created this brochure with much love to the detail in cooperation with the ÖTZTAL NATURE PARK, Tirol's Environmental Office, supported by the Tirolean Chamber of Agriculture and - above all - by the farmer families and direct marketers within the valley.

We thank them so much for their great interest, trust and patience. Only in this way we could develop this product with care, presenting the endless culinary wealth of our Alpine living space.

Another step towards the strengthening and promoting of regional cycles. May many more follow!



Maria Huter



Ursula Scheiber

Contact



ÖTZTAL NATURE PARK

Oberlängenfeld 142

6444 Längenfeld

info@naturpark-oetztal.at

www.naturpark-oetztal.at

Tiroler Umwelthanwaltschaft

Meranerstraße 5

6020 Innsbruck

landesumweltanwalt@tirol.gv.at

www.tiroler-umwelthanwaltschaft.gv.at

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