



LAVANTTAL

Culinary delights



On culinary delights and
spirited pick-me-ups.

KÄRNTEN



A delightful history of Carinthia.

In the heart of the Lavanttal Valley lies the municipality of St. Paul. The Benedictine Abbey, which dominates the landscape, can be seen from far away. Once, the Abbey of St. Paul was the ancestral castle of the dukes of Carinthia. Today it is one of the cultural and spiritual centres in the province of Carinthia.

Founded by the Spanheims in 1091, the walls of great age had their heyday in the 15th and 17th centuries. The heart of the baroque monastery is the Romanesque basilica with its famous fresco decoration of



Thomas of Villach. The church is one of the most important medieval religious buildings in Austria. One of the most comprehensive art collections of Europe rightly gives the monastery the title “Schatzhaus Kärnten”, the treasure house of Carinthia.



The Benedictine Abbey of St. Paul towers high above the Lavanttal Valley.



Under the reign of Joseph II, Hungarian horse stables were put up at the estate.

The Zogglhof estate in the Lavanttal Valley.

Just in the same way the Benedictine Abbey of St. Paul has determined the history of the Lavanttal Valley, it also dominates the course of time at the Zogglhof which is located directly at the main road to St. Paul. Already in 1650, the canons acquired the estate with the old stables which was then managed by the monastery until 1960. In 1995, the society “Mostbarkeiten” (cider delicacies) started with the revitalisation of the estate and so today, the Zogglhof houses a competence centre for fruit processing. Here you are awaited by an exclusive gallery with treasures like cider, spirits, fruit juice and vinegar.



MOŠTBARKEITEN **KOŠTBARKEITEN**



Like in paradise.

The attractive mild climate and the wonderful landscape make the Lavanttal Valley one of the most popular excursion destinations in Carinthia throughout the year. Especially in spring, the view of over half a million of apple trees in blossom is a real delight. The marvellous fragrance of the blossoms floats over the whole valley. Over the summer, mainly old varieties of apples and the unique Lavanttaler Bananenapfel (American mother) ripen in the traditional orchards of the resident farmers.



The traditional varieties of apples are particularly juicy.

The apple juice.

Directly after the harvest, the apples are made into juice which is offered by the farmers of the Lavanttal Valley as naturally cloudy or clear and authentic. Then, it is gently heated to preserve the pure and natural taste of the fully ripened fruit without any additives for a whole year. The summer sun is filled into bottles ready to be tasted all year.



The Garden of Eden really does lie in the Lavanttal Valley.

The typical high-trunk trees in the Lavanttal Valley provide the precious fruit for a diverse range of products. At the Zogglhof, their own distillery with bottling plant is at the disposal for seminars and interested visitors.

Zogglhof, Hundsdorf 2,
9470 St. Paul im Lavanttal.





A truly blossoming time.

In the Lavanttal Valley, the old varieties of apples like Bohnapfel, Maschansker, Brünning or Renette are turned into delicacies. Decisive aspects of the quality are the care of the old fruit trees, the optimal harvest time and the quick processing. The cider is the Lavanttal Valley's product richest in tradition.

It is pressed from the different varieties of apples and has a low alcohol content.

In the apple wine is one variety of apple.

Depending on the variety, the taste nuances reach from intense to

reserved and from vivacious to smooth. A second fermentation turns the apple cider into a gently sparkling apple wine.



The traditional orchards provide the "ingredients" for the cider delicacies.



At the Zogglhof, the vinegar is professionally treated and stored.

All about vinegar.

Different kinds of full-fruit vinegar are produced at the Zogglhof, which bring the scent, flavours and colour of the fruit on and into meals. Apple vinegar is also stored in oak barrels from the Lavanttal Valley which makes it milder and more harmonious.

To produce aromatic vinegar, the vinegar is filled into barrels and mixed with different spices such as saffron, ginger or cloves. After storing it for at least six months, the extracts and flavours of the spices dissolve into the vinegar.

Call 0043-4357/3141 or go to www.mostbarkeiten.at

Highly spirituous encounters.

In the traditional orchards of the Lavanttal Valley, not only wonderfully juicy apples like the Lavanttaler Bananenapfel ripen but also, aromatic pears. The perry pears picked by hand, for example, are processed into the unique pear brandy of St. Paul. In the careful distilling for a noble brandy, only what is known as the heart of the fruit is used. And so, only the most select part gets into the slender



Delicacies in the gallery of the "Mostbarkeiten".

schnapps bottles. The Sakra Sanktus, a registered trademark, is the best perry pear brandy. At the Zogglhof, it ripens in oak barrels and so becomes an exquisite delicacy with a registered serial number and of which only 300 bottles per year are produced.



Cheers! To an inspirational excursion.

Express through the Lavanttal Valley.

The "Mostlandexpress" (ciderland express) tourist train is certainly the most peaceful way to explore the historical treasures of the Lavanttal Valley. For small groups, individual rides can be organised.



A recommendable starting point is the Zogglhof. Following a good drop there, the culinary trip begins, the highlight of which is a nourishing cold meat platter in one of the numerous farmhouse inns, the Buschenschenken.



St. Pauler Mostlandexpress
Free information about trains in
Weißenegg 12, 9470 St. Paul im Lav.,
Tel./Fax: 0043-4357/3137



Tempting delicacies.

When the first little white heads break through the soil in spring, the asparagus season in the Lavanttal Valley begins. In recent years, this tender vegetable has not only become an essential item on the menus of the Carinthian inns offering asparagus (Kärntner Spargelwirte).

Asparagus, a vegetable from the lily family, is on the one hand very easy to digest and, on the other hand, very attractive due to its freshness. The historical centre of the asparagus harvest is the Kammerhof estate which once belonged to the bishopric of St. Andrä.

Discover more zest for life with free information on asparagus by calling

**0043-4358/2259 or
0043-4352/2788.**



Be amazed by the asparagus specialities.



Pure nature is served in a familiar atmosphere.

As a guest

The “Lavanttaler Gastlichkeit” (Lavanttal hospitality), which is a co-operation of regional innkeepers, has specialised in typical delicacies.

Fruit, asparagus and all the other delicacies - from chicken to emperor trout - which the Lavanttal Valley has on offer, can be found on the menus in this region. From the best raw materials provided by the local farmers, the innkeepers create their own specialities. So that every guest also knows where the ingredients come from, their origins are revealed on the menus.

A fertile valley.

Wolfsberg Castle is a visible sign for the rich past of the Lavanttal Valley. The castle on the mountain was first mentioned in a document in 1178 and was, at that time, in the possession of the bishopric of Bamberg. In the 19th century, the landmark of the town of Wolfsberg was acquired by Count Henckel of Donnersmarck. It was at that time when the castle got its characteristic



The castle on the mountain where the wolves once lived.

appearance in neo-Gothic Tudor style. The ground plan and substance widely correspond to the original building.

In the east and southwest, two mighty round towers which were extended in the 16th century, characterise the appearance of the castle. From these towers, it is possible to look out over the fields and orchards of the surrounding quality farmers of the Lavanttal Valley.



The old orchards provide the bees with plenty of nectar from which the light yellow, mild and fruity Lavanttal honey is made.

Served.

Adozen farmers from the Region founded the association of the “Lavanttaler Qualitätsbauern”

(Lavanttal Valley’s quality farmers) who serve food and drinks in their own farmhouse inns around Wolfsberg Castle. Their party service is also very sought-after.

The delicacies they offer range from roast meat to emperor trout and from spelt bread to

Lavanttaler Schlemmerprinzen, a soft cheese speciality. The quality farmers’ buffet service is pleased to provide you with information, phone



0043-4352/81165.

All roads lead to the Lavanttal Valley.



We are here for you:

Lavanttaler Qualitätsbauern

Völking 5, 9431 St. Stefan

Tel.: 0043-4352/81165

Mostbarkeiten, Zogglhof

Hundsorf 2, 9470 St. Paul

Tel.: 0043-4357/3141

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