



AT - Wine week

experience | taste | enjoy

11.10.2026 - 17.10.2026



The secret of wine...

Immerse yourself in the incomparable beauty of South Tyrol's wine region
- a harmonious landscape where Alpine nature and winegrowing tradition are in perfect harmony.
Our sommeliers Max and Noel will take you on a fascinating journey through the world of wine.
Listen to how each vintage tells its own story and be inspired by
exclusive tastings and guided tours of South Tyrol's wineries.

at – highlights during the wine week

sunday

AT 06.⁴⁵ P.M. Presentation of Wine Week at the AT Wine Bunker

monday

AT 10.⁰⁰ A.M. Old Vines. New Approaches. Great Natural Wines.
Edmund Pomella – Third-Generation Winemaker

AT 12.⁰⁰ A.M. *The wine has been poured - now it's time to follow your instincts*

AT 06.⁴⁵ P.M. Aperitif with South Tyrolean quality sparkling wine

tuesday

AT 08.¹⁵ A.M. On the Trail of Wine
A Visit to the Kurtatsch Winery
- Guided tour, wine tasting, and group lunch

wednesday

AT 09.⁰⁰ A.M. One farm. Three brothers. Lots of wine.
A tour of Oberfurner in Villanders
Cellar tour & tasting

FROM 09.⁰⁰ P.M. The traditional wine mile in the hotel lobby

thursday

AT 11.⁰⁰ A.M. Alpine Wines Against an Alpine Backdrop
– Wine Tasting at Our Alpine Hut

AT 07.⁰⁰ P.M. Fine Dining Experience
Degustation menu with wine accompaniment

friday

AT 03.⁰⁰ P.M. Final event in the AT Wine Bunker
„An essence from South Tyrolean wines“

We wish you an exciting wine week.

The sommeliers Max and Noel

The Feichter family and the entire AT team ❤️



Sunday

At 06.45 p.m.:

Dear wine lovers – Max, Noel and Hannes welcome you
to the program presentation of the 9th Wine Week in the Wine Bunker.
We enjoy a glass of Moncalisse Extra Burt Riserva | Elena Walch

Monday

10.00 a.m. - 12.00 a.m.:

Natural Wine with Character – Edmund Pomella as Our Guest

A Long Tradition, New Approaches: At our wine tasting, we welcome Edmund Pomella from Kurtatsch - a third-generation winemaker and a passionate advocate for natural, sustainable viticulture.

In 2016, Edmund took over his family's historic estate and made a conscious decision to break new ground. Instead of relying on chemical pesticides, he focuses on hardy PIWI grape varieties. At the same time, he preserves valuable traditions: vines up to a hundred years old and the traditional Pergl trellising system characterize his vineyards and give his wines a signature style all their own. During the tasting, Edmund personally takes us on a journey into his world: We sample selected natural wines, learn more about the unique characteristics of his vineyards, and discuss what sustainable viticulture, healthy soils, and a respectful approach to nature mean to him.

At 12.00 a.m.:

The wine has been poured - now it's time to follow your instincts **The guessing game**

Which question exactly? We'll reveal that when we get there...

One thing is certain: whoever makes the best guess wins a bottle of wine.

06.45 p.m. - 07.30 p.m.:

Aperitif in the hotel lobby,
with Praeclarus Brut of the Winery St. Pauls

Tuesday

08.15 a.m. - 05.30 p.m.:

In the Footsteps of the Terroir—A Delightful Journey of Discovery to Kurtatsch **Join us on a special wine tour to the Kurtatsch Winery.**

During our visit to the Kurtatsch Winery, we'll experience the fascinating world of unique vineyard sites - from the varying elevations and soil types to the modern cellar architecture. On an exclusive tour, we'll explore the new dolomite barrique cellar with its natural stone wall and learn more about the winery's philosophy, history, and sustainable practices.

Afterward, it's time for some pure enjoyment: During a tasting of selected TERROIR wines, we'll experience how a wide variety of vineyards bring their very own character to the glass.

A special outing for wine lovers - full of enjoyment, fascinating insights, and exceptional wines.

Wednesday

09.00 a.m. - 03.30 p.m.:

Triple the Goodness – Wine with Character **A Wine Tour to the Oberfurner Triplets**

Behind Oberfurner stand three brothers, a traditional estate in Villanders, and a passion for reimagining wine. Amid the steep vineyards of the Eisack Valley, historic walls, and a modern wine cellar, authentic wines with plenty of character are crafted.

During our visit, we'll get to know the farm and its history, take a look behind the scenes of the winemaking process, and taste selected Oberfurner wines. We'll also hear fascinating stories from the winemakers' lives—down-to-earth, personal, and full of passion. A special wine experience in the Eisack Valley.

From 09.00 p.m.:

Special winemakers, special wines ...
- The traditional wine mile in the hotel lobby

Thursday

11.00 a.m. - 2.00 p.m.:

Wine Meets Mountains – Alpine Wines at the Alpine Pasture

Our hotel shuttles will take us to our alpine hut in the "Zoggl," where an extraordinary wine tasting awaits us—featuring wines produced where viticulture is anything but ordinary: at over 1,000 meters above sea level.

In your glass: exclusively PIWI wines. PIWI stands for fungus-resistant grape varieties that are particularly hardy, thereby significantly reducing the need for pesticides. Here, sustainable viticulture meets alpine altitudes—producing wines with freshness, character, and a unique mountain DNA.

Accompanied by: fresh mountain air & an impressive mountain panorama

07.00 p.m.:

Degustation menu with wine accompaniment

Enjoy a tasting menu with exquisite wine pairings

- Sommelier Max presents selected wines from renowned top producers, harmoniously composed to accompany each course.

Friday

02.30 p.m. - 05.00 p.m.:

Highlight event of the 9th Wine Week in the AT Wine Bunker

The essence of South Tyrol

Exceptional wines and moments of pleasure that linger in the memory.

Exclusive winemakers on Wednesday evening in the hotel lobby



Winery Ignaz Niedrist - Gailan

L'azienda vinicola a conduzione familiare Ignaz Niedrist si trova a Gailan, nel cuore del paesaggio vinicolo altoatesino. Da generazioni la famiglia si dedica alla viticoltura, coniugando l'esperienza tradizionale con un approccio consapevole e sostenibile nei confronti della natura. Al centro dell'attenzione vi sono i vigneti di particolare pregio, i diversi tipi di terreno e l'accurato lavoro manuale in vigna. Da ciò nascono vini autentici e ricchi di carattere, che rispecchiano la loro origine e il variegato terroir dell'Alto Adige.



Winery Kuenhof - Brixen

The Pliger family's Kuenhof is located south of Brixen and looks back on over 800 years of history. Since 1990, the family has been crafting their own wine here with great passion. The steep, terraced vineyards of the Eisack Valley, the rugged mountain climate, and approximately 300 days of sunshine create ideal conditions for fresh white wines with strong character. The focus is on Sylvaner, Riesling, Grüner Veltliner, and Gewürztraminer. The family follows a natural philosophy and strives for a balanced symbiosis between people, vines, and nature.



Winery Kornell - Siebeneich

The historic Kornell Winery is located in Siebeneich near Terlan and looks back on over 700 years of winemaking history. The historic winery has been owned by the Brigl family since 1927 and is currently managed by Florian Brigl. The steep vineyards, characterized by porphyry rock, and the Mediterranean climate—with plenty of sunshine and cool nights—create ideal conditions for wines full of character. Kornell combines traditional South Tyrolean winemaking with modern cellar technology, sustainable practices, and a clear commitment to quality and terroir. The winery is particularly well-known for its expressive red wines.



Winery Fliederhof - Bozen

The Fliederhof is located in St. Magdalena, one of the most historic wine-growing regions above Bolzano. The winery is run by the Ramoser family and is known for authentic, characterful South Tyrolean wines that are closely tied to their origins.

The Fliederhof's vineyards are situated on the sunny, sometimes steep slopes surrounding St. Magdalena. Here, the vines find ideal conditions: plenty of sun, warm days, and the region's unique soils. The vineyards are cultivated with a great deal of manual labor and a mindful approach to nature. The focus is not on maximum production, but rather on the quality and individual character of the wines.