



Social Program

June 3, 2011
Graz, Austria



We will split into two groups for the morning and afternoon. Everyone will attend all events.



- 9:00 AM** Depart from Hotel Weitzer
 - 9:45 AM** Tour Zotter Chocolate Company or Riegersburg
 - 12:00 noon** Lunch
 - 1:30 PM** Tour Riegersburg or Zotter Chocolate Company
 - 4:00 PM** Gölles
 - 5:30 PM** Traditional Styrian Dinner [Wipp'ls Hofbergstubb](#)
 - 8:30 PM** Return to Graz
- European Championship Qualifier Soccer (Austria vs Germany)**
Hotel Wiesler, Wintergarten

Riegersbug Castle is situated on a volcano rock and proudly overlooks the soft hills of Eastern Styria. Unconquered for centuries, she is still today a remarkable fortress and fills people with respect. You can “conquer” the castle, climbing up the footpath through the seven archways or you can use the lift at the north side of the castle. The castle, built in 1138 by Rüdiger von Hohenberg was named “Ruotkerspurch”. In the late 16th century, the castle was extended in the style of Renaissance by the Barons of Stadl. From 1637 on the castle belonged to Baroness Katharina Elisabeth of Galler. Known as the “Gallerin”, she extended the castle to the greatest styrian fortress of the 17th century. In 1822 the castle was bought by the Duke of Liechtenstein and since then it belongs to that family. Princess Sonja Liechtenstein is a pharmacist and will host us at our visit.

Zotter Chocolate Company produces their chocolate bars bean-to-bar. This means that the bags of raw cocoa are directly delivered to them by rural cocoa cooperatives, are roasted, ground, conched and processed into bars. Raw cocoa from Nicaragua is processed in a different way to raw cocoa from Brazil, even though the final result is in both cases a milk chocolate. However, in this milk chocolate you may still taste the cocoa of the region. The zotter chocolate is marked by another particular feature: the design. The creative artist Andreas H. Gratze, is in charge of this. He incorporated arts into their marketing. Gratze creates a new picturesque or humorous theme for each variety. The entire Zotter range including rarities like Bird's Eye Chili and Marc de Champagne is produced in ORGANIC quality.

Gölles- liquor & vinegar – balsamic vinegar The Gölles family has been cultivating orchards for four generations. Since the beginning of the 1980s, they have specialized in manufacturing fine vinegars and premium spirits by hand. Particular emphasis is placed on the use of only the highest quality products. This quest for prime fruit for the distillery and vinegar production is also at the heart of the commitment at Gölles to cultivating old fruit varieties that are now exceedingly rare. To this end, orchards have been replanted with these old varieties: since 1990 thousands of these rarities, like the saubirne (“sow” pear) and maschansker apple, have been planted. While state-of-the-art technology is employed, the crucial factor remains the experience and sensorium of Alois Gölles and his team.