



ALPINE IBEX HUNTING IN AUSTRIA

FREE RANGE ABOUT 140 KM FROM MUNICH

OFFER 2025

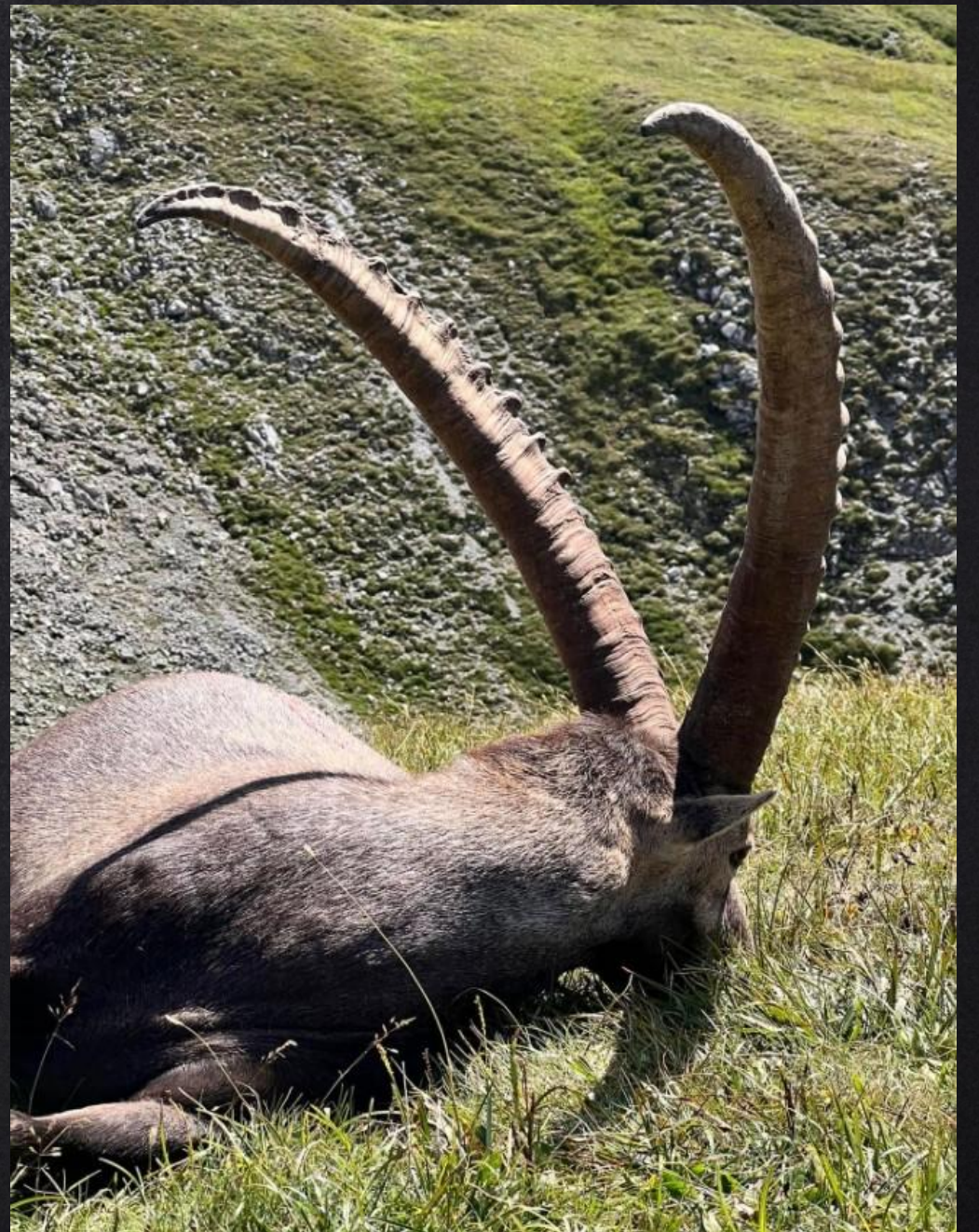


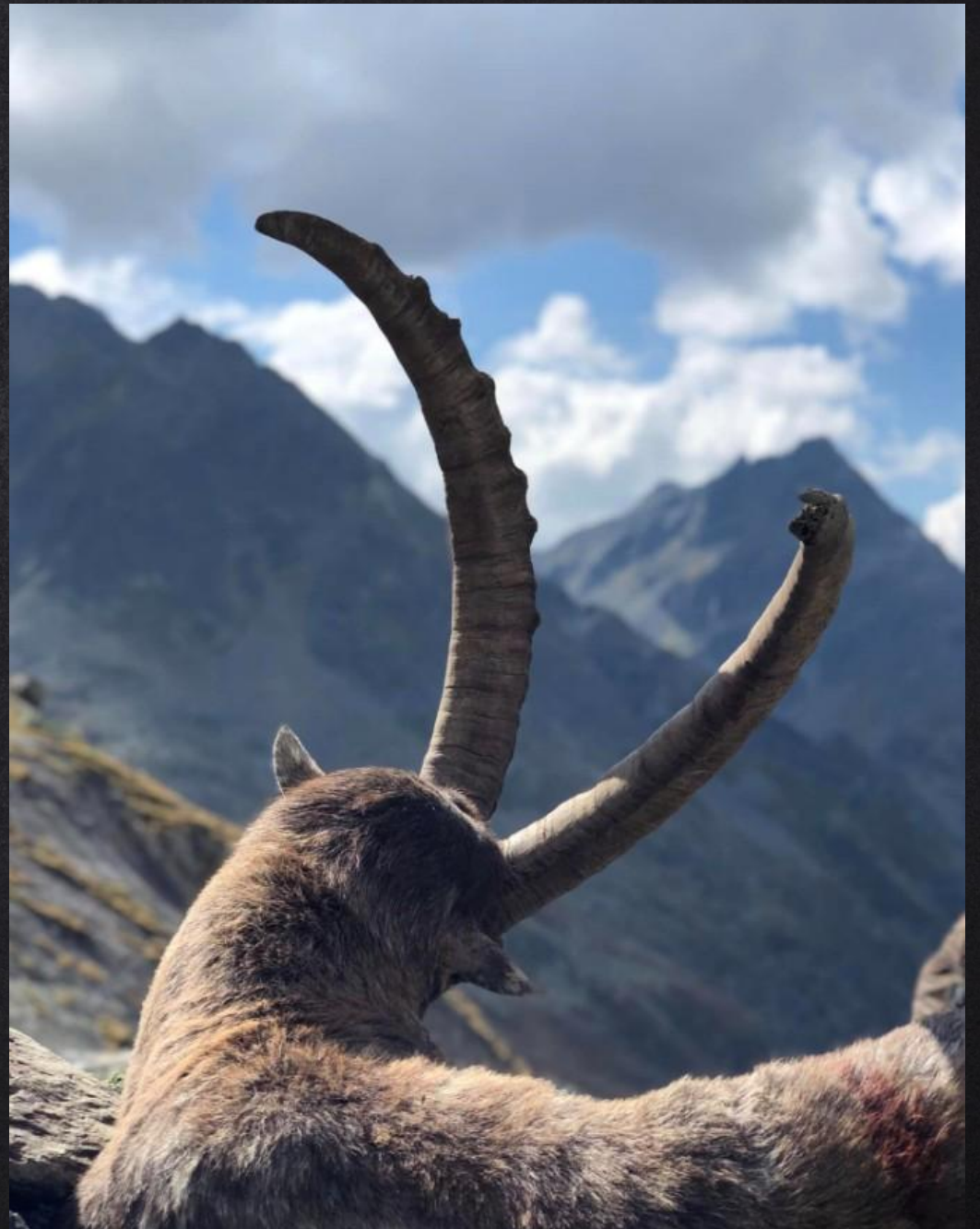
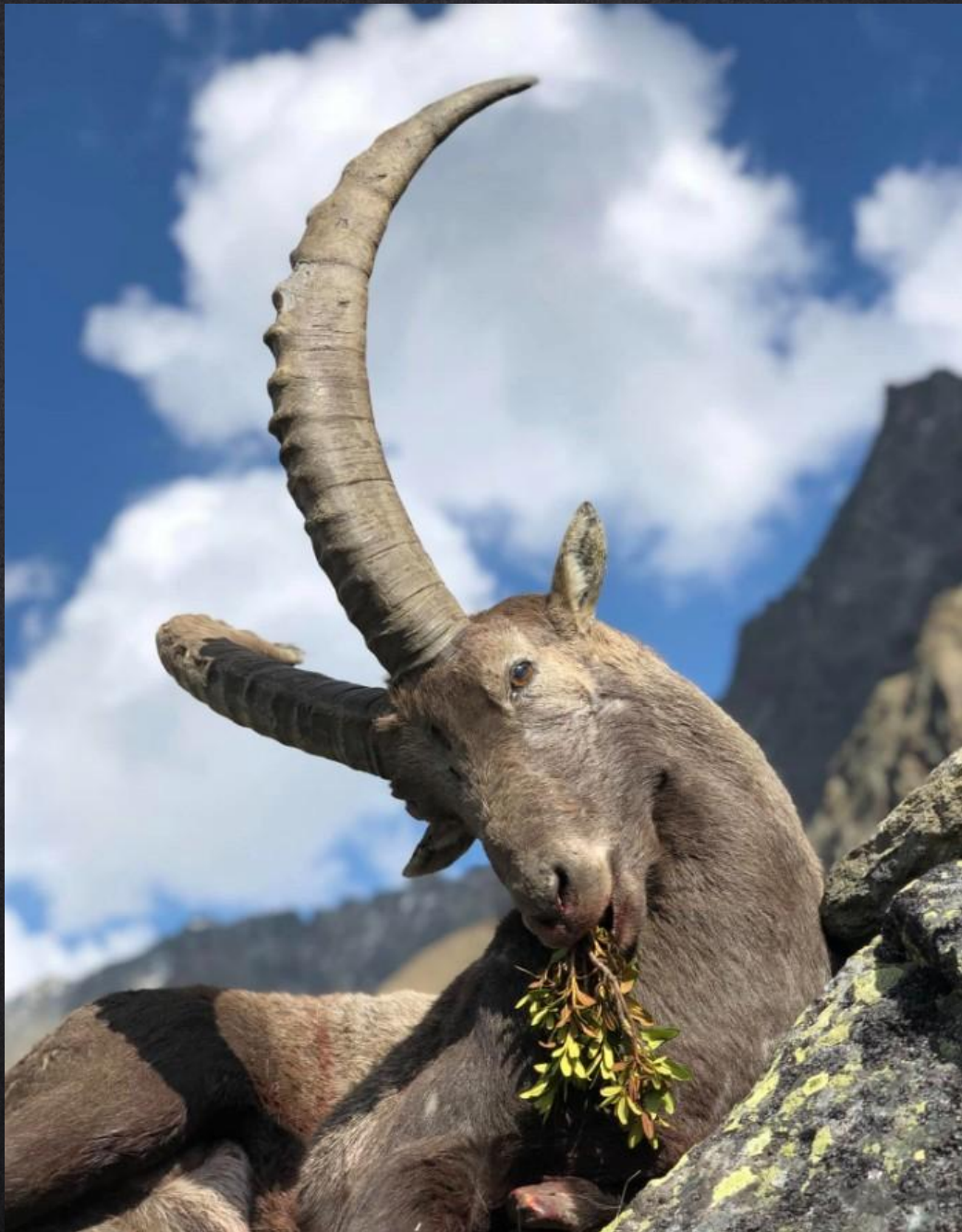
HUNTING AREAS AND PROFESSIONAL HUNTERS-GUIDES

The hunting district is located in Tyrol and covers many thousand hectares. There are different hunting grounds-free range in the district. The hunting area extends from 1,350 m to 3,200 m above sea level and it is high alpine hunting. It is therefore important to note that good physical condition, a head for heights and sure-footedness are absolutely essential. The following game species can be found in the provincial hunting area: red deer, chamois, roe deer, mouflon, alpine ibex marmots, capercaillie, black grouse. There are also rock ptarmigan, alpine hare and mountain hare. Hunters are accompanied by local professional hunters who know the area and the game perfectly.











HOTEL

Surrounded by mountains, this wellness hotel on the southern shore of a beautiful lake combines Tyrolean hospitality with Italian passion. The spa area includes an indoor pool with panoramic mountain views. The rooms are decorated according to the seasons: spring, summer, autumn and winter. The spa area includes a whirlpool, aromatic oil steam bath, panoramic mountain and bio saunas, infrared cabins, relaxation rooms with water beds and loungers, and a gym. Massages and beauty treatments are available for a fee. The resort offers a varied sports and entertainment programme, as well as a dedicated children's playroom. The 2 restaurants serve creative cuisine with seasonal specialities and a wide range of fine wines.







Wassertiefe 1,80m
Sprünge verboten



FINN SAUNA











OFFER

Fixed charges - 1 hunter

4 hunting days and 4 nights in Hotel with breakfast: 2400 €

- 4 nights with breakfast in Hotel - double room with 2 guests*
- Transport during hunting days with 4-wheel drive vehicles*
- All necessary hunting permits and licenses.*
- Services of an experienced professional hunter – 4 hunting days*

1 x Alpine ibex class I (10 years +) no trophy limit (please be aware that trophies in these free range are usually up to 85 cm): 27000 €

Chamois (m/f) class I (male 8 years +/- female 10 years +) no trophy limit: 4000 €

To pay apart:

- Flight tickets*
- Transport from Munich Airport to hunting area and back : price upon request*
- Tips and personal extras ...*
 - All extra taxidermy and trophy shipment ...*
 - Meals and beverages at the hotel/restaurant*
 - Rifle rental: price upon request*

VISIT AUSTRIA

Austria with its strategical central position is definitely one of European's gems that offers natural, architectural and cultural richness. Vienna alone is a great reason to visit Austria where you can admire the elegance of an imperial residence in every single corner. Salzburg, Innsbruck, Graz, Klagenfurt, Linz and a lot of small beautiful towns offer countless sightseeing opportunities. Austria is also known as top European mountain with Central Alps where you will appreciate the combination of hills with crystal-blue lake and the soft hills covered with vineyards in Lower Austria.



A close-up photograph of a slice of chocolate cake on a gold-rimmed plate. The cake is dark brown with a lighter filling. A small round chocolate seal is on top. A silver fork is placed on the plate. In the background, a glass of wine is partially visible.

AUSTRIAN WINES

Probably not that well-known as French or Italian wines but Austria has actually a long wine-growing tradition going back for more than 2000 years. The country's cool climate lends itself to ideal grape-growing conditions, with all number of international successful varieties such as Riesling, Sauvignon Blanc, Gelber Muskateller (Muscat Blanc à Petits Grains), Weissburgunder (Pinot Blanc), Chardonnay, Pinot Noir, Merlot, and Cabernet.

AUSTRIAN GASTRONOMY

Given its positions and history Austria offers a very multi-cultural cuisine with impacts from beyond the current Austrian borders. This richness in gastronomy is a result of its history as a multi-national empire, where all kinds of different cultures contributed their very own nuances. The Turkish invasion of Europe for example introduced the coffee bean to Viennese cooks. Furthermore, the famous "Apfelstrudel" is an Austrian version of a Turkish delicacy introduced during the Turkish occupation. The Wiener Schnitzel has probably its origin in northern part of Italy, while the sweet Palatschinken (crêpes) and the Gulasch came from the Hungarian part of the empire; the roasts and sausages were originally Southern German delicacies, the pastries originated in Bohemia. Besides the foreign influences on Austrian cuisine, every Austrian land offers own local dishes: Frittatensuppe (crêpe soup) from Styria, Speckknödel (bacon dumplings) from Tyrol; and Salzburg, Mozart's home, has contributed the so-called Salzburger Nockerln, a sweet soufflé made from eggs.