



STYLISH, PERSONAL, NATURAL

The nature hotel in Leogang

Surrounded by meadows and its own forest on the slopes of the Asitz mountain, the Forsthofgut Nature Hotel in Leogang extends a family-friendly welcome to its guests. Europe's first waldSPA is idyllically set in 7½ acres of garden with a natural bathing lake overlooked by Leogang's majestic Steinberg range. The Pinzgauer miniGUT is a real children's for junior nature-lovers to explore while gourmets enjoy the hotel's ForsthofgutKÜCHE: a culinary expression of the richness of the region and the goodness of nature.

Founded in 1617 as a working forestry holding, the house where guests now stay in great comfort has always been family-owned. Under the sensitive and far-sighted management of the Schmuck family, it has become one of the most prestigious Nature Hotels in Austria.

In the Forsthofgut's **102 rooms and suites** the host family delivers a stylish lifestyle and design experience combining modern comfort and respect for Alpine tradition. Materials rooted in the region such as heavy loden, the finest felt materials, deerskin leather, luxury wallpaper and sun-bleached old wood sit comfortably alongside handmade furniture and state-of-the-art technology, every detail cherished with great sensitivity. For guests requiring absolute privacy, the Nature Hotel's two **Landleben chalet suites** occupy a loft studio setting filled with natural light. With more than 145m² of living space, an open fire, a private sauna on the broad sun terrace, and a bath with a view, these two superb suites are veritable retreats at the heart of Leogang's picturesque natural environment.

The centrepiece of the nature-loving hotel is the **Forsthofgut waldSPA** which has a dedicated family sector. Opened in 2016, the new building has an indoor woodland garden, a 40m² outdoor sauna and a rock-framed shower fed by the hotel's own spring; the four elements of earth, air, fire and water interact beneath an overarching forest theme. Over a space of 3,800m², materials from alpine forests and spa products made from locally-sourced natural ingredients. A highlight for many guests is being able to enjoy the "waldWIESE" treatment in a secluded woodland clearing reached by a quiet barefoot path, and feel all the magic of the forest. The Forsthofgut has already received several awards for its unique wellness concept. The travel magazine GEO Saison's panel of international judges declared it the 'Most Beautiful Spa Hotel in Europe 2018', and the European Health & Spa

Award chose the WaldSPA as the 'Best Wellness Hotel Spa in Austria' in 2016. Inspectors of the **Relax Guide** 2018 agree, awarding the Forsthofgut 18 points and 3 out of 4 lilies for the waldSPA concept. The Forsthofgut is Austria's Wellness Hotel of the Year in the Big **Restaurant & Hotel Guide 2017**. This makes the Nature Hotel one of the top 15 wellness hotels in Austria.

The hotel's delectable food offering - ForsthofgutKÜCHE - focuses on sustainable local products, most of which come from suppliers within a 50-kilometre radius, and many from the hotel's own mountain farm. The cornerstones of the culinary concept, introduced in June 2018, are three gastro-themes: Alpine, Local and Vegan, bringing to the table the best of the Alpine countries and the region, plus a variety of outstanding creations for vegans. The new packaging-free buffet area presents individual market-style stalls, or market stations: a dairy with mountain cheese from Leogang, a butcher's shop with 100% Austrian meat, a bakery, a smoothie/coffee bar, a wine store and a fruit stall. On the basement wine trail guests can enjoy exquisite tastings at any time of day. Now that the two-toque-rated gourmet restaurant - entitled **echt. gut essen** - is integrated in the kitchen, eight to ten diners have an over-the-shoulder view of masterchef Michael Helfrich at work. The new à la carte restaurant, 1617, is named after the birth year of the original forest farm and specialises in traditional Austrian cuisine. The Botanist bar, modelled on a 20th-century natural pharmacy, reflects the Forsthofgut's closeness to nature, with phials and test-tube glasses and the bartender's authentic uniform.

The offer for junior guests of the Nature Hotel is as carefully thought-out as the entire Forsthofgut experience. A children's club, enlarged from 80 to 175m², is officially a fries-free zone; lunch and dinner are supervised and the dedicated children's buffet is filled with healthy food from the surrounding area. Harvesting and preparing food items from the hotel's vegetable and herb garden is a fun way for the young to learn about healthy nutrition and sustainability. At the 3,500m² **Pinzgauer miniGUT** – the first children's farm of its kind – even our very youngest guests can take part in feeding and taking care of the animals, as well as enjoying the adventure playground and aqua-play area on the edge of the forest. With childcare for toddlers from the age of two, Grill & Chill on the edge of the forest, plus tobogganing, a ski school 150 meters away and a ski piste running past the hotel, the Forsthofgut is a holiday paradise for kids of all ages. The deer park is another magnet for junior adventurers. Magnificent red and fallow deer live there with a friendly collection of pygmy goats, fed by the hotel manager in person every day.

Sustainability and closeness to nature are part of life in the original forestry business at the foot of Leogang's Steinberg mountains. Respect for the landscape is reflected in the architecture, in the responsible use of natural resources, in the farming and forestry business run by Christoph Schmuck, and in the preference for local suppliers and partners. The Forsthofgut team dispenses with packaging in the buffet area, offers sustainably-caught fish, organic eggs and milk from nearby farms, and vegan specialties. **Berger chocolate** has a fair trade seal of approval and other products come from the hotel farm. Chef Ingo Lugitsch personally checks quality and ecological standards in partner companies in and around Leogang and maintains a close relationship with long-standing suppliers.

At the foot of Leogang's Steinberg mountains, relax in the hotel garden on platforms with sun loungers in the reeds around a natural bathing lake and on the

pine terrace which is ideal for yoga or pilates courses. Hikers set off from the hotel door on a broad network of trails across SalzburgerLand. Local guide Claus Pichler helps guests to explore the mountains on hikes and bike tours or on the downhill trail in Leogang's bike park. Equipment lives in the hotel's Base Camp which serves as a ski room in winter and as a hiking and outdoor-activity storage space in summer, with a separate lockable bike cellar. The Forsthofgut's partner golf club and ten more courses are in easy reach of the hotel.

In winter, the Forsthofgut offers skiers the great treat of direct access from the hotel to the Saalbach-Hinterglemm-Leogang-Fieberbrunn ski circus. Guests come up close to nature feeding the animals in the deer park with Christoph Schmuck; and get into the **yuletide spirit felling christmas** trees with senior chef Rupert, tasting pastries with chef Rosmarie Schmuck and helping Christina Schmuck to deck the halls with seasonal decorations.

The Forsthofgut's panoramic meeting rooms are bathed in natural light, with grand views of Leogang's Steinberg mountains. **waldZEIT** means business travelers can combine their working stay with yoga, deer feeding or individual personal training in the woods. Surrounded by forest against a backdrop of mountains, the hotel's lake is a magical setting for celebrations and weddings. Whether it's a carriage ride or marriage in the chapel, the Forsthofgut Nature Hotel is where dreams of a romantic party at the heart of nature come true.

For more information about Hotel Forsthofgut call +43(0)6583-8561 or visit www.forsthofgut.at. News, images, and videos on [Facebook](#), [google+](#), [Pinterest](#), [YouTube](#) and [HolidayCheck](#).

KONTAKT

Hotel Forsthofgut GmbH & Co. KG
Jacqueline Hanser
Hütten 2
A-5771 Leogang
Tel +43-6583-8561
Fax +43-6583-8561 77
sales@forsthofgut.at

PRESSEKONTAKT

Jane Parriett
Media Contacts PR
The Glebe, Uffington,
Oxon SN77QH
T: +44 (0)1367 820 766
jane@mediacontactspr.co.uk