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WIN ELI ST

Oktoberfest
MÜNCHEN

SINCE 1885

 **AMMER**
DIE HÜHNER- UND ENTENBRATEREI

WHY AMMER A WINE LIST?

Since 1885 we've been known for our ducks and roast chicken at the Wiesn — but a good meal deserves the right accompaniment. This is our first ever wine list, and we deliberately designed and curated it to tell more than just grape varieties and vintages.

The idea came up in conversation — at our guests' request, over a glass of wine, as it should be. We noticed: almost every good wine has a story. A moment, a person, a memory. That's exactly what we wanted to make visible, and let you share in it.

So we asked friends, family, staff, suppliers, and long-time guests which wine they associate with a special feeling — and why. We tell some of these stories on the following pages.

We're especially pleased that among the selected wineries are also businesses from our immediate surroundings.

And one more thing connects us to many of the wineries on this list: just like us, they too have been passing down for generations what matters most to them — care, patience, and joy in their craft.

We invite you to not just read this list, but to leaf through it like a photo album of good moments.

Cheers, and glad you're here.

YOURS. AMMER -FAMILY



MAX

„My name is Max and I've been a true Munich native for 35 years with a deep passion for the Wiesn. For the past five years, now as Lucy's husband, I've been a member of the inn-keeper family. I'm versatile and bring both reliability and joy to my work. Why AMMER: More than a tent — my home at the Wiesn.“

„Great winery in beautiful South Tyrol. We attended a wedding there and I fondly remember it! It was an amazing celebration, just like here in the tent. It's a great biodynamic wine that pairs perfectly with AMMER's organic roast chicken. Pleasantly juicy without being too heavy. Fresh enough, but without aggressive acidity!“

CHARDONNAY "GAUN" 2024

ORGANIC WHITE WINE

WEINGUT ALOIS LAGEDER | SOUTH TYROL | ITALY

12% VOL | 0.75L | 117,-

MARKUS



„My father and grandfather already laid the foundation for a high-quality partnership with Ammer over the decades. For generations, warmth, reliability, trust, and high quality have contributed on both sides to us now having a better partnership than ever. This fills us with joy and gratitude.“

„I discovered this wine at the Wachau Wine Spring festival, drawn in by the sustainable concept with the wool sheep and the whole story behind this Urbanushof estate. The grape variety, Gelber Muskateller, is very old and not really well known. Because of its fruity notes it pairs outstandingly well with poultry. So at the very first tasting, it immediately came to mind: this is a match.“

GELBER MUSKATELLER OVILLUS 2025

WHITE WINE

WEINGUT URBANUSHOF PAUL STIERSCHNEIDER
WACHAU | AUSTRIA
13% VOL | 0.75L | 110,-



PASCAL

„Pascal, lederhosen and Wiesn enthusiast. AMMER love for decades, out of friendship, connection, and as ‚Team Dentist‘. In my opinion, a pioneer in organic, best team, best tent, best beer...”

„This wine was recommended to me years ago in a restaurant because of the name coincidence, and what can I say: the name says it all.“

BLACK PRINT 2023

RED WINE

WEINGUT MARKUS SCHNEIDER

PFALZ | GERMANY

14.5% VOL

0.75L | 58,-

1.5L | 120,-



DANI

„I'm Daniel from Munich.
Hobby wine lover and
enthusiastic about food
and drink.“

„Why this wine? It comes from Deidesheim (home of Saumagen
with Chancellor Kohl). A beautiful little town with wonderful res-
taurants and wineries that makes you crave wine. The wine itself
simply tastes fantastic. Intensely fruity. Deep yellow in the glass.
Simply delicious.“

SAUVIGNON BLANC 500 2022

WHITE WINE

WEINGUT VON WINNING | PFALZ | GERMANY

13% VOL | 0.75L | 195,-



FRANZ

„Franz Stettner from Kolbermoor is a young entrepreneur, trained winemaker, distiller, and sommelier. With a passion for wine and the highest quality standards, he recommends the white wine ‚Franz Anton Classic‘, which perfectly combines character, elegance, and authentic enjoyment.“

„A joint work by two winemaking personalities: Franz Stettner and Anton Zöhrer combine their passion for the Wachau's traditional variety of grapes in this wine. Made from several grape varieties harvested together, the ‚Franz Anton Classic‘ impresses with lively freshness, fine aromatics, and a beautiful balance between fruit and minerality — an Austrian classic, reinterpreted for the Wiesen.“

FRANZ ANTON CLASSIC 2025

FIELD BLEND (MIXED VARIETIES)

WHITE WINE

WEINGUT FRANZ ANTON KELLEREI

KREMSTAL | AUSTRIA

12% VOL | 0.75L | 55.-

YVONNE



„Loyal, ambitious, and with a lot of heart and empathy for the people around me.

In my free time I like to stay active, but most of all I love spending time with family, friends, and acquaintances over a good glass of wine.

I came to AMMER through regular Wiesen visits.

For me, wine stands for coziness, relaxation, and nice conversations among loved ones.“

„A good glass of wine brings together for me exactly this feeling of security and social closeness — values that are extremely important these days. My choice fell on the Sauvignac 2023 feinherb — an organic wine straight from Lake Ammersee. The idea came from a lovely conversation with dear Claudia about regional products — and Lake Ammersee immediately came to mind. During a tasting directly at the winery, I was able to convince myself. The organic quality and membership in the Naturland association impressed me — exactly the values the AMMER family stands for — and on top of that, the wine tastes great too.“

SAUVIGNAC 2023 FEINHERB

ORGANIC WHITE WINE

WEINGUT AMMERSEE WINERY | BAVARIA | GERMANY

11% VOL | 0.5L | 45,-

THE WINE FAMILY IS GROWING WHITE WINE

Homegrown feeling – as close as it gets



Souvignier Gris 2025

0,75l

65,00

Organic | dry | 11,5% vol



Hibernal 2025

0,75l

58,00

Bio | feinherb | 11,5% vol

Both wines from Weinberg Canisius | Bavaria | Germany

Simply honest

Weissburgunder 2024

0,75l

50,00

Organic | dry | 12% vol

Weingut Feth | Rheinhessen | Germany

A family winery that has practiced organic farming for generations.

Late summer with friends

Riesling Unplugged 2024/25

0,75l

55,00

Weingut Tesch | Nahe | Germany | 11,5% vol

1,5l

135,00

„Unplugged“: no oak barrel, no frills — just pure Riesling fruit.

The one with something extra



Gewürztraminer Nussbaumer 2024

0,75l

150,00

Kellerei Tramin | South Tyrol | Italy | 14% vol

CHEF'S CHOICE!

vegan 

ROSÉ WINE

Cheers my dears - sommer in a glas

Pinot Noir Rosé "Fallwind" 2025	0,75l	75,00
	1,5l	180,00

Kellerei St. Michael Eppan | South Tyrol | Italy | 13% vol

Le chic à la Wiesen

Whispering Angel 2025	0,75l	51,00
	1,5l	103,00

Château d'Esclans | Provence | France | 13% vol

RED WINE

When lunch suddenly turns into evening

Brouilly 2024	0,75l	85,00
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Maison Louis Latour | Burgundy | France | 13% vol

Our organic wines are certified by
Ecocert Deutschland GmbH DE-ÖKO-005.
Would you like more information on allergens?
Just ask one of our AMMER angels.

THE WINE AND THE WIESN

AN ALMOST FORGOTTEN STORY

Anyone thinking of Oktoberfest today immediately pictures beer mugs and brass bands. Yet the very first Oktoberfest in 1810 wasn't a drinking festival at all — and certainly not a beer festival. It was the wedding celebration of Crown Prince Ludwig and Princess Therese of Saxe-Hildburghausen, crowned by a horse race on the meadow specially named after her — the Theresienwiese. A beer tent was nowhere to be found that day. Anyone wanting refreshment went to the improvised „traiteurs“ above the racetrack — where wine and beer stood side by side, equally represented.

At the time, wine was anything but foreign to Bavaria. The Romans already brought the vine over the Alps, and for centuries winegrowing was a natural part of the Bavarian landscape — including around Munich. It was only in the late Middle Ages, as the „Little Ice Age“ made the climate colder and grape growing harder, that the vine increasingly gave way to the sturdier beer. What was once a vineyard became a barley field.

So the wine on that October day in 1810 wasn't at odds with Bavarian history — it was right in the middle of it: a quiet reminder of a time when grapes ripened here just as naturally as hops do today.

Slowly, winegrowing is making its way back into our beloved Bavaria — Weinberg Canisius and Ammersee Winery show just how well this works: in certified organic quality, with great attention to detail, and in family tradition.



ARTIST
VIKTOR KOHLBECHER
CELLAR MASTER

TITLE:
THE WINE SENSORIALIST
1993

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