

# International Days of Demeter Wine

Vienna - Museumsquartier

**25.02.2018**  
Sunday

## Seminar

- 8:30 Arrival & registration
- 9:00 The influence of animal elements in viticulture  
*Henry Finzi-Constantine »L’Azienda Vitivinicola Castello di Tassarolo«, Gavi/Piemont, Italy*
- 10:30 Coffee-break
- 11:00 Field composting, compost-tee treatments and application in viticulture  
*Gerhard Weißhäupl, Biohof Weißhäupl, Haibach an der Donau, Austria*
- 12:30 Lunch *Glacisbeisl*
- 14:00 The golden thread: Biodynamic viticulture and vinification with the least possible intervention *Elisabetta Foradori, Trentino, Italy*
- 15:30 Coffee-break
- 16:00 Great wines - no sulfites  
*Arnaud Immelé, Oenolia Conseil Immelé, Elsass, France*
- 19:00 Dinner & Wine-Bar *Glacisbeisl*

**26.02.2018**  
Monday

## Workshop & Wine Fair

- 9:00 Demeter members: Workshops - Demeter wine on the way in the next generation *topics: Vinification - Additives - Processingtools*
- 12:00 exhibitors: booth setup for wine fair
- 14:00 International Demeter Wine Fair until 20:00

**27.02.2018**  
Tuesday

## Excursion - Estate Visits

- 08:00 Departure at subway U3 - station Erdberg (U3 stairs at bridge to P&R)
- Tour1: Burgenland-Neusiedlersee: Meinklang (*holistic farming - intrinsic wine growing - vinification in concrete*), Birgit Braunstein (*amphora*), Gut Oggau (*natural wines*)
- Tour2: Niederösterreich-Donauregion: Fritz Salomon (*holistic farming*), Weingut Sepp Moser (*viticulture in special terroir*), Nikolaihof Wachau (*aged wines & pioneering*)
- 18:00 expected return, bus-stopp at Vienna airport

» » » **Registration** online only - <http://anmeldung.biodynamisch.at/weintage.php>  
early booking discount until 15.11.2017