

International Days of Demeter Wine

Vienna - Museumsquartier, February 25th- 27th 2018

Seminar - Wine Fair - Excursions

Great wines - no sulfites

Arnaud Immelé, Oenolia Conseil Immelé, Alsass, France

Wine lovers dream of wine that delights the senses, opening the mind for absolute joy without bringing negative aftereffects for the following day, that doesn't bother head and stomach – a wine what is a fulfilling artwork on all levels of being. Is there such a wine? Is it possible to produce wine without sulfites?

Arnaud Immelé, son of a vintner, founder of the most important oenological consultancy office in Alsace, owner of several patents and developer of innovative wine-making techniques, is the author and specialist in the field of winemaking without sulfites. In his lecture, he outlines the most important strategies for the vinification for „Great wines without the use of sulfites“.

The golden thread: Biodynamic viticulture and vinification with the least possible intervention

Elisabetta Foradori, Trentino, Italy

Biodynamic working in the vineyards is a constant search for balance, the pursuit of terroir-wines, which are in harmony with their environment. Elisabetta talks about the important correlation of the work in the vines and the indispensable philosophy of the least possible intervention in vinification, in order to preserve the original and strong expression of the wines.

Elisabetta Foradori has never been interested in fashion trends. She is much too individual, too independent, too unconventional. Since 2002 she runs her family-vinery, without compromise according to biodynamic guidelines. Her wines from the local grape varieties Teroldego and Nosiola enjoy cult status among wine lovers.

The influence of animal elements in viticulture

Henry Finzi-Constantine »L'Azienda Vitivinicola Castello di Tassarolo«, Gavi/Piemont, Italien

Animals have a very close and direct relationship to the plant world. As the animal needs the plant, the plant world needs the presence of animals. As the last link in the chain, humanity depends on both the animal and the plant world.

Massimiliana Spionola and Henry Finzi-Constantine took over the leadership of the family Spionola in 2006. Henry is considered one of the pioneers in working with horses in vineyards. In his lecture Henry talks about the work with horses and the general importance of the presence of animals on biodynamic farms.

Field composting, compost-tee treatments and application in viticulture

Gerhard Weißhäupl, Biohof Weißhäupl, Haibach an der Donau, Oberösterreich

In his lecture the enthusiastic organic farmer from Upper Austria describes the process of conversion on his farm from a "classic" agriculture into an "agriculture of reflection". He is talking about the use of fermented compounds and compost, minimal soil tillage and the practical implementation of his experiences for viticulture.

Some years ago Gerhard Weißhäupl developed a compost tee-machine which makes the multiplying of the bacteria easier and integrates the water as an information-carrier according to „Viktor Schaubergger“.

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