Historical context in local agriculture with contaminated land and poor food

Knowledge of philosophy, medicine and sociology
BIO (LIFE)
DYNAMIC (ENERGY)
Historical context in local agriculture with contaminated land and poor food

Knowledge of philosophy, medicine and sociology
- Direct pressing, partially destemmed
- Certain varieties went through cold maceration for 8 to 24 hours before being pressed
- Cold clarification and natural fermentation between 64 and 73F
- Gravitational work in the cellar as often as possible. Co-fermented
- 9,200 cases
Raimond de Villeneuve's biodynamic vineyard is situated in an amphitheater, enjoying a very special microclimate.

The 1,000 asl altitude allows for a later harvest, resulting in greater freshness and phenolic maturity, and more complexity than usual in Provençal wines.
- 5 estate vineyards: Bergstrom, Silice, Le Pre du Col, Winery and Gregory Ranch
- Silice planting using traditional Burgundian spacing of one vine for every three feet, twice the number of vines planted than typical in the region
- Native yeasts but do not shy away from intervening if the fermentation requires it
The Bergström Family believes world-class Oregon wines from the Willamette Valley's preeminent hillside vineyards can be achieved only through nonindustrial, artisanal winemaking.

- 10,000 cases - 2 Chardonnays and 9 different Pinot Noirs
- Expansion of the Biodiversity
- Use of Natural Fertilizers
- Increase the Microbiology, Nutrients and Organic Matters
- Mineral oils, Sulphur, Bacteria
and Fungus as natural pesticides
Weeds controlled:

- mechanically by cultivation
- by competition with other plants like vegetables and grass
- with animals
Compost
CORE PRINCIPLES II

- THE CREATION OF A CLOSED-LOOP SYSTEM OF FERTILITY
- BIODYNAMICS USES NATURAL PREPARATION BASED IN MEDICINAL HERBS TO ENHANCE THE COMPOST’S VITALITY
- BIODYNAMICS WORKS IN RHYTHM WITH EARTH AND COSMOS AND THEIR INFLUENCE ON LIVING ORGANISMS
Practices to increase the soil's fertility, bringing it alive:

- The use of dynamic biological preparations, composted organic matter, green fertilizers. And, integrating animal life, bringing together the vegetable and the animal kingdoms
- These practices capture environmental CO2, working together towards the reduction of the greenhouse effect and global warming
Single fertilizer is the compost. Created by the winery’s own products, vineyards and animals.
Promoting vital energy by using natural preparations
To revitalize the land, crops, animals and humans with higher quality food
- Respecting the biodynamic principles in each of the processes
- Coaching our team of vineyard and winery workers to adapt to these new techniques
- Work with natural products in homeopathic doses
- Incorporation of animal life into the system
- Work with native yeasts
- No use of correctors, low level of sulfur dioxide
- Hygiene
Soils with microbial flora and fauna, which promotes the decomposition of organic matter, versus a dead soil of modern agriculture

No added salts (fertilizers), greatly improve the musts and wines
HEALTHY GRAPES
WITH PERFECT MATURITY
GRAPE SORTING AT THE WINERY
Manual destemming to select the best grains
Egg shape vats for fermentation and ageing
- Very smooth and slow fermentations with minimum interventions
As a result of biodynamic farming, the fruit and wine are unique, reflecting the true nature of their terroirs.
DEMETER INTERNATIONAL

• GERMANY BASED NON PROFIT FOUNDATION
• WORLDWIDE CERTIFIER OF BIODYNAMIC CROPS AND FOODS, ESTABLISHED IN 1928
• CERTIFIES ALL PROCESSES
• GUARANTEES THE CONSUMER QUALITY AND ORIGIN OF BIODYNAMIC PRODUCTS
BIODYNAMIC CERTIFICATION

- Conversion to biodynamic: 3 years for the transition to biodynamic and 2 years if they are organic certified
- Coaching by a biodynamic consultant from the BD Association
- Analysis of soils
- Analysis of the vineyard’s natural barriers
- Implement vineyards and orchards with aromatic herbs
- Setting up coops
- Compost Biodynamic Preparations
- Annual Audits for the vineyard and winery
- Annual certification for wines
Elisabetta Foradori has taken Teroldego to new heights
- Teroldego: An ancient variety native to the alpine Trentino region and related to Pinot Noir, Lagrein and Syrah among others
- Manual Harvest and rigorous pruning
• Family owned winery established in 1901 and located in the mountain ranges of the Dolomites

• Biodynamic vineyards since 2002

• 69 acres of vineyards – 75% Teroldego- 15% Manzoni Bianco, 5% Nosiola and 5% Pinot Grigio

• Winemaker/Owner Elizabetta Foradori is considered as one of the most influential female winemakers in the world and an expert working with Teroldego grapes
<table>
<thead>
<tr>
<th><strong>Wine Name:</strong></th>
<th><strong>Red Blend</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vintage:</strong></td>
<td>2015</td>
</tr>
<tr>
<td><strong>Grape Variety:</strong></td>
<td>40% Carmenere- 42.5% Cabernet Sauvignon- 8.5% Syrah</td>
</tr>
<tr>
<td><strong>Region:</strong></td>
<td>Maipo Valley – Chile</td>
</tr>
<tr>
<td><strong>Soils:</strong></td>
<td>Alluvial &amp; Colluvial</td>
</tr>
<tr>
<td><strong>Vinification / Practices:</strong></td>
<td>Organically &amp; Bio-Dynamically Grown. Sustainable Farming</td>
</tr>
<tr>
<td><strong>Aging:</strong></td>
<td>70% New – 25% in 1 year old French Oak Barrels</td>
</tr>
</tbody>
</table>
ANTIIYAL

- Family owned winery founded by Alvaro Espinoza and Marina Ashton in 1996

- Located in Chile’s Upper Maipo Valley

- “Antiyal” is a Mapuche (native Chilean) word that means “Sons of the Sun”

- 20 acres of sustainable organic and biodynamic vineyards
- Only the top 20% of the grapes are manually harvested through several passages in the vineyards for optimum ripeness.
- Co-fermentation with indigenous yeasts in Nomblot cement eggs.
- This slow fermentation process allows for greater skin contact and exchange without intervention, a
spontaneous maceration and minimal bâtonnage.

- Barrel selection and blending of different plots for 18 months in oak barrels till bottling. The wine is unfined and unfiltered.
To achieve their goal of producing high quality, distinctive wines, they offered a partnership to Mario Toso, an Argentine agronomist who is a pioneer in biodynamic and organic farming in Argentina. They also hired Alvaro Espinoza, award winning Chilean winemaker and pioneer in biodynamic winemaking in South America and Vincent Masson, acclaimed French
biodynamic international consultant.

The winery is located in La Consulta, a small wine-growing sub-region of San Carlos in southern Uco Valley.
| Wine Name: | Pontet Canet          |
|------------------------------------------------|
| Vintage:  | 2015                  |
| Grape Variety: | 65% Cabernet Sauvignon- 30% Merlot- 4% Cabernet Franc- 1% Petit Verdot |
| Region:   | Paulliac, Bordeaux – France |
| Soils:    | Gravel                |
| Vinification Practices: | Organic and Biodynamic since 2006 |
The wines of Château Pontet-Canet obtained organic certification from Ecocert and biodynamic certification from Biodyvin in 2010 and from Demeter in 2014.
<table>
<thead>
<tr>
<th>Wine Name:</th>
<th>Escorial Vineyard Carmenere</th>
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</thead>
<tbody>
<tr>
<td>Vintage:</td>
<td>2016</td>
</tr>
<tr>
<td>Grape Variety:</td>
<td>100% Carmenere</td>
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<tr>
<td>Region:</td>
<td>Maipo Valley – Chile</td>
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<tr>
<td>Soils:</td>
<td>Alluvial &amp; Co-Alluvial</td>
</tr>
<tr>
<td>Aging:</td>
<td>Concrete Tanks– 12 Months Without Racking</td>
</tr>
</tbody>
</table>
ANTIIYAL

- Family winery founded to teach new generations about the earth, work ethics and wine

- Crafting each wine by hand

- In 2001, Kuyen or "Moon" was launched; a blend of Syrah and Cabernet

- Today, the winery produces 7,000 bottles of Antiyal and about 12,000 more of Kuyen
- 100% Malbec, all from a single vineyard planted in 2008.
- Only the top 20% of the grapes are manually harvested through several passages in the vineyards for optimum ripeness.
- Thanks to biodynamic treatments that focus on using the soils own nutrients, the young vines grew and developed in balance.
- Co-fermentation with indigenous yeasts in Nomblot cement eggs.
- This slow fermentation process allows for greater skin contact and exchange without intervention, a spontaneous maceration and minimal bâtonnage. Barrel selection and blending of different plots for 18 months in oak barrels till bottling. The wine is unfined and unfiltered. Bright purple color with intense aromas of black fruits, berries, tobacco and vanilla. A full-bodied wine that shows silky tannins and a firm finish. 4,500 bottles produced.
LUNA AUSTRAL

- Luna Austral vineyards are at 2,950 ft. asl at the foothills of the Andes

- This altitude creates a microclimate of hot days with intense sun exposure followed by cool dry nights

- The Tunuyán river flows through the middle of La Consulta, bringing melted snow water directly from the Andes

- The vineyard is treated as an entire ecosystem by taking into account astrological influences and lunar cycles

- The winery was built following sustainable architecture, in a circular shape as a Ying and Yang symbol to preserve the temperature and light
THANK YOU!

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