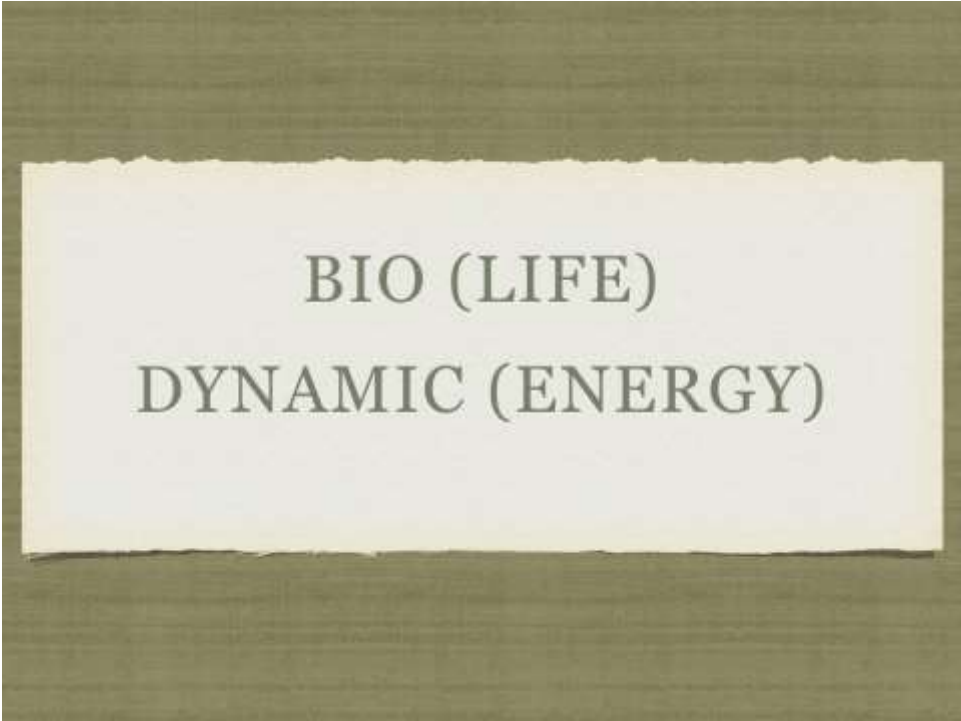


- ❖ Historical context in local agriculture with contaminated land and poor food
- ❖ Knowledge of philosophy, medicine and sociology

A rectangular piece of white paper with deckled edges is centered on a dark green, textured background. The paper contains two lines of text in a serif font.

BIO (LIFE)
DYNAMIC (ENERGY)

BIODYNAMIC APPROACH TO AGRICULTURE

- *Founded in 1924 by the Austro-Hungarian philosopher*
- *RUDOLF STEINER (1861-1925)*
- *Creator of Anthroposophy*



- ❖ Historical context in local agriculture with contaminated land and poor food
- ❖ Knowledge of philosophy, medicine and sociology

CHÂTEAU DE ROQUEFORT



<i>Wine Name:</i>	<i>Corail Rose</i>
<i>Vintage:</i>	<i>2017</i>
<i>Grape Variety:</i>	<i>35% Syrah- 27% Grenache- 24% Carignan- 8% Cinsault- 6% Clairette</i>
<i>Region:</i>	<i>Côtes de Provence - France</i>
<i>Soils:</i>	<i>Clay & Chalky</i>
<i>Vinification / Practices:</i>	<i>Ecocert Certified Biodynamic-Organic- Vegan- Indigenous Yeasts</i>
<i>Aging:</i>	<i>Un-Oaked</i>



- ❖ 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

CHÂTEAU DE ROQUEFORT

- *Biodynamic winery founded in 1995 by well-known Provence winemaker, Raimond de Villeneuve*
- *72 acres of vineyards located on the edge of the Bandol appellation at 1,000 ft. asl*
- *One third of the vines are over 40 years old*
- *Certified organic vineyards – Varieties are always co-fermented*



- ❖ 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.

BERGSTRÖM



<i>Wine Name:</i>	<i>Cumberland Reserve Pinot Noir</i>
<i>Vintage:</i>	<i>2015</i>
<i>Grape Variety:</i>	<i>100% Pinot Noir</i> <i>Blend of the best barrels from 5 estate vineyards</i> <i>(different types of soils, altitude and sun exposure)</i>
<i>Region:</i>	<i>Willamette Valley, Oregon - USA</i>
<i>Soils:</i>	<i>Volcanic Basalt, Ferrous, Red Clays, Sandy</i> <i>And Sedimentary Soils</i>
<i>Vinification / Practices:</i>	<i>Whole cluster fermentation when possible. Native</i> <i>Yeasts. Sustainable Farming – Not Certified</i>
<i>Aging:</i>	<i>As little as 10 % in new French Oak</i>



- ❖ 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



BERGSTRÖM

- *Family- owned winery founded by the Bergström family in 1999*
- *Leader in the sustainable farming of wine grapes in Oregon*
- *Biodynamic vineyards since 1999*
- *7 estate vineyards totaling 84 acres that span across 4 of the Willamette Valley's best appellations*
- *Grapes planted include six Pinot Noir and three Chardonnay clones*

- ❖ 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



CORE PRINCIPLES

- *BIODYNAMICS RESPECTS AND PROMOTES THE FARM'S INDIVIDUALITY*
- *THE FARM IS SINGLE SELF-SUSTAINABLE ORGANISM THAT THRIVES THROUGH BIODIVERSITY*
- *THE INTEGRATION OF CROPS AND LIVESTOCK*

- ❖ 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:

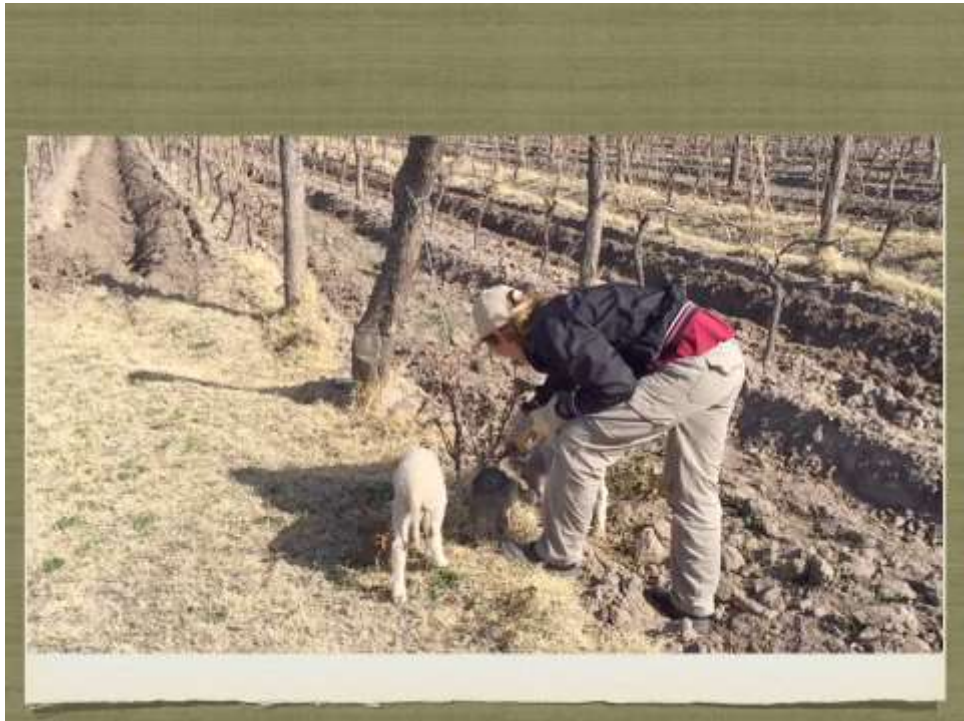
- ❖ The use of dynamic biological preparations, composted organic matter, green fertilizers. And, integrating animal life, bringing together the vegetable and the animal kingdoms
- ❖ These practices capture environmental CO₂, working together towards the reduction of the greenhouse effect and global warming



PLOWING ALONG











PREPARING THE LAND



- ❖ Single fertilizer is the compost. Created by the winery's own products, vineyards and animals





BIODYNAMIC PRACTICES



- ❖ 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





ACTIVE SOILS



- 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

CALENDARIO AGRÍCOLA / ASTRONÓMICO
de apoyo a las prácticas biodinámicas **2012**

The astronomical chart at the top features a grid of zodiac signs: Aries (♈), Taurus (♉), Gemini (♊), Cancer (♋), Leo (♌), Virgo (♍), Libra (♎), Scorpio (♏), Sagittarius (♐), Capricorn (♑), Aquarius (♒), and Pisces (♓). Planets are depicted as blue and yellow figures moving through the signs. Symbols for the Moon (☾), Sun (☉), and other celestial bodies are also present.

Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
ENERO	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
FEBRERO	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
MARZO	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
ABRIL	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
MAYO	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
JUNIO	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
JULIO	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
AGOSTO	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
SEPTIEMBRE	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
OCTUBRE	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
NOVIEMBRE	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾
DICIEMBRE	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾	☾

Terrahabills René Plazante

HEALTHY GRAPES
WITH PERFECT MADURITY



GRAPE SORTING AT THE WINERY





❖ Manual destemming to select the best grains

GRAVITY FED



Egg shape vats for fermentation and ageing



- ❖ Very smooth and slow fermentations with minimum interventions

AGING





QUEST FOR THE GREATEST EXPRESSION



- ❖ 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*
- *GUARRANTIES 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*



FORADORI



<i>Wine Name:</i>	<i>Granato Teroldego Vigneti delle Dolomiti IGT</i>
<i>Vintage:</i>	<i>2015</i>
<i>Grape Variety:</i>	<i>100% Teroldego [Blend of 3 vineyards]</i>
<i>Region:</i>	<i>Trentino, Alto Adige – Italy</i>
<i>Soils:</i>	<i>Stony Alluvial with Pebbles and Gravel</i>
<i>Vinification / Practices:</i>	<i>High Density Vineyards - Low Yields Certified Biodynamic Farming</i>
<i>Aging:</i>	<i>15 – 18 Months in Large Oak Foudres</i>

FORADORI

- ❖ 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

FORADORI



- *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*

ANTIYAL



<i>Wine Name:</i>	<i>Red Blend</i>
<i>Vintage:</i>	<i>2015</i>
<i>Grape Variety:</i>	<i>49% Carmenere- 42.5% Cabernet Sauvignon- 8.5% Syrah</i>
<i>Region:</i>	<i>Maipo Valley – Chile</i>
<i>Soils:</i>	<i>Alluvial & Colluvial</i>
<i>Vinification / Practices:</i>	<i>Organically & Bio-Dynamically Grown. Sustainable Farming</i>
<i>Aging:</i>	<i>70% New – 25% in 1year old French Oak Barrels</i>

Antiyal



ANTIYAL

- *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 unfinned 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.

CHÂTEAU PONTET CANET



<i>Wine Name:</i>	<i>Pontet Canet</i>
<i>Vintage:</i>	<i>2015</i>
<i>Grape Variety:</i>	<i>65% Cabernet Sauvignon- 30% Merlot- 4% Cabernet Franc- 1% Petit Verdot</i>
<i>Region:</i>	<i>Paulliac, Bordeaux – France</i>
<i>Soils:</i>	<i>Gravel</i>
<i>Vinification / Practices:</i>	<i>Organic and Biodynamic since 2006</i>





- ❖ The wines of Château Pontet-Canet obtained organic certification from Ecocert and biodynamic certification from Biodyvin in 2010 and from Demeter in 2014.

ANTIYAL



<i>Wine Name:</i>	<i>Escorial Vineyard Carmenere</i>
<i>Vintage:</i>	<i>2016</i>
<i>Grape Variety:</i>	<i>100% Carmenere</i>
<i>Region:</i>	<i>Maipo Valley - Chile</i>
<i>Soils:</i>	<i>Alluvial & Co-Alluvial</i>
<i>Vinification / Practices:</i>	<i>Organically & Bio-Dynamically Grown, Sustainable Farming</i>
<i>Aging:</i>	<i>Concrete Tanks- 12 Months Without Racking</i>

Antiyal



ANTIYAL

- *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 unfinned 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 Tumuyán 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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