



Biodynamic Impact

What's modern about 100-year-old ideas for agriculture and viticulture?

Day 1

14.00 – 14.30 Introduction

14.30 – 15.45 The Backstory of Biodynamics

To understand what winemakers today see in century old ideas, it is best to look at agricultural history. By looking at this context, it becomes clear why biodynamics has its origins in the interwar years, what's the difference compared to organics, and why the questions that dominated the discourse then are still relevant today.

15.45 – 16.00 Coffee break

16.00 – 17.30 The question of taste

Do biodynamic wines taste different? This tasting will address the question of how biodynamic viticulture and the corresponding cellar management affect taste in the context of different wine styles. What happens with the wild yeast autolysis during sparkling winemaking? What is the impact of botrytis in sweet winemaking? Why are autochthonous varieties having a revival with natural vinifications and why is viticulture crucial for the stability of orange and natural wines?

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Day 2

10.00 – 11.30 Biodynamics and the anthroposophical imposition

Biodynamics is often offensively ridiculed, and anthroposophy perceived as a danger to enlightenment. What is the hot core of anthroposophy and what about it is an imposition? Why are more and more winegrowers around the globe fascinated by biodynamic viticulture and why are they successful? What is behind the controversial topics of esotericism and epistemology in biodynamic agriculture? Is this the future or should we remain critical?

11.30 – 12.30 Lunch

12.30 – 14.00 Panel discussion: The green future of viticulture

What are the environmental and climatic challenges agriculturists and winegrowers face today? Which solutions certified sustainable, organic, and biodynamic farms are pursuing? What can winegrowers learn from each other and what do the changes for better require? Which ways and opportunities exist to make the future of wine production around the globe greener together?

14.00 – 14.15 Coffee break

14.15 – 15.45 A biodynamic perspective on terroir

Limestone, silica, and volcanic soils. Rudolf Steiner had a very interesting perspective on soil types, especially limestone and primary rock. Can these descriptions also be used for wines coming from those soil types? This tasting presents a variety of wine styles from different soil types to open the discussion on how important the soil is.

15.45 – 16 Conclusion