



respekt-BIODYN Cellar Guidelines

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Preamble

respekt-BIODYN as an ideal

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respekt-BIODYN is an ideal. It is an ideal of quality for products and processes in agriculture, in the production of food and drinks, and as a work and life ideal. In short, the search for quality in the widest sense, including the most respect for nature, our earth and humanity imaginable (ecological – economic – social – emotional sustainability).

We also want to work transparently and openly in this regard. Our products are to be produced according to certain high external production guidelines – and we also believe that the inner attitude of the producers, as people, is as important as the recording of the respective production steps.

respekt-BIODYN as an association has its base in Austria, but its area of activity (operating range) covers the whole world.

Foundation

EC Organic Regulations: The EC Regulations on organic farming and the corresponding labeling of agricultural products and foodstuffs, (EEC) No 2092/91 and its amending ordinances, are in principle the basis of our Directives

EU Organic Regulations: The new ordinance of 28 June, 2007 entered into force on 1 January, 2009:

Council Regulation (EC) No 834/2007; on organic production and labeling of organic products and repealing Regulation (EEC) No 2092/91.

Organic Wine Regulation (EC) 889/2008:

This regulation defines the technical and oenological procedures for organic vinification. Wines that are marked according to the regulations as organic wine must be declared on the label with the EU organic logo - in conjunction with the code number of the control center - since the 2012 harvest.

Every producer of agricultural products who is or wants to become a respekt-BIODYN member, will undertake to comply with the laws and specific regulations applicable in his or her country.



The respekt-BIODYN Ideal: WINE

respekt-BIODYN is an ideal and a path that leads "with collective ideas to more individuality"

It is an ideal of quality that tries to get by with a minimum of intervention in the cellar. Just enough to get the typicality of the origin, along with the trusted sovereignty of the individual, into the bottle.

*** The goal is natural, unaltered wine!**

We pick our grapes principally by hand, and rely on spontaneous fermentation by the natural yeast population in the vineyards and cellars, as well as on spontaneous natural processes during aging. We see this ease with, and confidence in, our vineyards and grapes as the **great prerequisite** for an ideal typical wine with origin.

Some such fermentations run "wild" without any outside influence; These wines require a lot of time to "mature".

Your own yeast selection and cultivation, as practiced for centuries, are of course allowed, since they originate from your own vineyards and cellar.

*** The aim in all these cases is spontaneous fermentation or the use of your own selected yeast!**

We avoid the improvement or correction of acid content in musts and wines.

*** The goal is wines with moderate alcohol contents, which correspond to their respective vintage and origin!**

Microbiological stabilization and protection from oxidation using sulfur is permitted, but restriction to a minimum necessary degree is assumed. Here, we are aware that, in addition to its microbiological effects, sulfur also has an effect on wine style

respekt-BIODYN wines can be anywhere from sulfur-free to completely reductive. Reduction that is not achieved through sulfur, but rather by natural yeast reduction processes, is preferred.

*** The goal is the further optimization of the SO₂ usage, taking into account the individual wine style!**

Fining is only carried out for stabilization purposes, if necessary, but not for the "embellishment" of wines. Our own yeast is the preferred "fining agent" for our wines, which is why we allow our wines to mature and stabilize on the yeast.

*** The goal is to bottle wine without any interventions**

Just as we trust the sovereignty of our members in vinification, the same is true for the choice of container. In the knowledge that stainless steel, wood, concrete, clay or glass influences the style of the developing wine, the selection is up to the winemaker and the winemaker only. This is also the case for the bottling method, and the selection of closures and bottles.



A The DESIGNATION

Everyone has his or her own personal approach to wine – and we respect that. We do not want to regulate every single "ingredient", there are the organic wine regulations for that, which are of course followed by respekt-BIODYN. Our wines are awarded the European Union logo for organic wine.

In addition, every respekt-BIODYN winemaker is aware that the respekt requirements have been and must be established to be significantly higher.

Then our wines should express the radiant power of nature, our business philosophy, and the nature of the winemaker. The result is individual wholesome wines with complexity, finesse and character. Wines that need time – time to develop, and time for enjoyment.

We respect the culture of wines with origin that has developed for decades, perhaps even over centuries, and will continue to develop. Our guidelines take consideration of this.

Such wines bear the **respekt-BIODYN logo** as an expression of the highest possible respect for the cultural heritage of WINE.

Therefore, we have developed the following **standards**:

B ORIGIN AND QUALITY STANDARDS

1. respekt-BIODYN wines are made from 100 % respekt-BIODYN certified grapes.
2. We respect the culture of wines with origin, which has developed over decades, and even centuries.
3. Wines using grapes from the conversion phase to respekt-BIODYN, or from the conversion to organic farming are marked as "wine from the conversion to organic agriculture".
4. Wines using grapes from organically certified sources are marked as "organic wine".
5. Records of the origin of grapes used must be kept available.
6. The purchase of grapes is only possible from biodynamic or organically certified vineyards, as well as from those under conversion to these farming methods.
7. Production contracts, management contracts and usage agreements must be kept available.
8. All grapes that are processed in a respekt-BIODYN cellar and marketed in common markets must be produced in accordance with these guidelines.
9. Quantity flow checks based on cellar records will be carried out.



C VINIFICATION AND AGING – White Wines and Rosés

1. Picking is to be carried out principally by hand, and can be noted on the label ("hand-harvested" or "hand-picked").
2. Mechanical harvesting is only permitted in extreme weather-related exceptional cases and in the case of danger of major economic damage (mandatory documentation).
3. The application of heat and cold is permitted.
4. Only yeasts native to the operation are to be used.
5. Spontaneous fermentation is the rule. Purebred yeasts (see respekt-BIODYN-approval list) are permitted (complete documentation via invoices is required).
6. The addition of organic sugar is only permitted in exceptional cases, in order to raise the alcohol content by max. 1% vol., to max. 12.5% → see respekt Ideal, p. 2.
7. No animal-derived fining agents are to be used (**respekt-BIODYN = vegan**).
8. Only inorganic bentonite and plant-derived activated charcoal are permitted as inorganic fining agents.
9. In exceptional cases, the addition of yeast extract and thiamine (vitamin B) is permitted to ensure the natural fermentation process (see the respekt-BIODYN approval list). The addition of DAP is only allowed in Germany.
10. Acid regulation is to be avoided. If necessary, natural processes (biological acid degradation) are preferred. In exceptional cases, the use of carbonic lime or tartaric acid is also possible (see the respekt-BIODYN approval list).
11. For the stabilization of wine scale, only tartaric acid crystals (see the respekt-BIODYN approval list) with the aid of cold ($> 0^{\circ} \text{C}$) are permitted.
12. The use of sulfur (see the respekt-BIODYN approval list) is permitted under EU organic wine regulations.
13. Gentle filtration for quality and product assurance are permitted.

D VINIFICATION AND AGING – Red Wines

1. Picking is to be carried out exclusively manually, and can be noted on the label ("hand-harvested" or "hand-picked").
2. The application of heat and cold is permitted.
3. Only yeasts native to the operation are to be used.
4. The addition of organic sugar is only permitted in exceptional cases, in order to raise the alcohol content by max. 1% vol., to max. 12.5% → see respekt Ideal, p. 2
5. No animal-derived fining agents are to be used (**respekt-BIODYN = vegan**).
6. Only spontaneous biological acid degradation is permitted for acid regulation.
7. In exceptional cases, the use of tartaric acid is also possible (see the respekt-BIODYN approval list).
8. The use of sulfur (see the respekt-BIODYN approval list) is permitted under EU organic wine regulations.
9. Gentle filtration for quality and product assurance are permitted.



E VINIFICATION AND AGING – Natural Wines

1. Picking is to be carried out principally by hand, and can be noted on the label ("hand-harvested" or "hand-picked").
2. The application of heat and cold is permitted.
3. Only yeasts native to the operation are to be used
4. The use of sulfur (see the respekt-BIODYN approval list) is permitted up to a maximum of 50 mg of total sulfur.

F VINIFICATION AND AGING – Sparkling Wines

1. Picking is to be carried out exclusively manually, and can be noted on the label ("hand-harvested" or "hand-picked").
2. The application of heat and cold is permitted.
3. Only yeasts native to the operation are to be used for the first fermentation.
4. Spontaneous fermentation is the rule. Purebred yeasts (see respekt-BIODYN approval list) are only permitted for remediation of stuck fermentations and for the second fermentation (complete documentation via invoice required).
5. The addition of organic sugar in the first and second fermentation is allowed to raise the alcohol content by max. 2.0% vol., to max. 12.5% in the finished sparkling wine.
6. No animal-derived fining agents are to be used (**respekt-BIODYN = vegan**)
7. Only inorganic bentonite and plant-derived activated charcoal are permitted as inorganic fining agents.
8. In exceptional cases, the addition of yeast extract and thiamine (vitamin B) to ensure the natural fermentation process is permitted (see the respekt-BIODYN approval list). The addition of DAP is only allowed in Germany.
9. The natural process (biological acid degradation) is to be preferred for acid regulation. In exceptional cases, the use of carbonic lime or tartaric acid is also possible (see the respekt-BIODYN approval list).
10. For the stabilization of wine scale, only tartaric acid crystals (see the respekt-BIODYN approval list) with the aid of cold ($> 0^{\circ} \text{C}$) are permitted.
11. The use of sulfur (see the respekt-BIODYN approval list) is permitted under EU organic wine regulations.
12. Gentle filtration for quality and product assurance are permitted.



G CELLAR AND WINE HYGIENE

1. The following gases are allowed for use as an overlay and to avoid unwanted oxidation: CO₂, N₂ and Argon (see respekt-BIODYN approval list).
2. The following agents are allowed for the disinfecting and cleaning of rooms and equipment: water, steam, ozone, sulfur, caustic soda, caustic potash, peracetic acid, citric acid, activated oxygen (see respekt-BIODYN approval list).

H LABELING

1. Wine labeling is to be carried out according to the regulations of the respective country of origin.
2. Every wine from a respekt-BIODYN-certified operation bears the reference to its production method:
"under conversion to organic farming" / "organic **wine**" / "respekt-BIODYN"
3. If further labelings are used in the operation: which ones?
4. There are valid releases for all recipes, labels and packaging materials.

I DEVELOPMENT THEMES

1. "The following steps have been/will be taken to further implement the respekt-BIODYN ideal concept: ..."
2. "The company is making the following attempts to further develop in the vineyard: ..."
3. "The company is making the following attempts to further develop in the cellar: ..."