



# A View Outside the Cellar– an Update of Biodynamic Winemaking

Press Folder **respekt**-BIODYN / Version 2025

---

Agency Sylvia Petz, January 2025

# Contents

1. What is respekt-BIODYN? .....	1
2. Who is respekt-BIODYN? .....	1
3. When and why was respekt-BIODYN founded? .....	4
4. Why is respekt-BIODYN more than biodynamics? .....	5
5. respekt-BIODYN and Rudolf Steiner .....	5
6. Ethical orientation .....	5
7. Agricultural orientation .....	5
8. Flavor orientation .....	6
9. Production guidelines .....	6
9.1. Legal foundation .....	6
9.2. Conversion program .....	6
9.3. Site-appropriate production .....	6
9.4. Biodiversity .....	6
9.5. Soil fertility .....	7
9.6. Plant care .....	7
9.6.1. Animal life .....	7
9.6.2. Dealing with accompanying growth, pests and diseases .....	7
10. General farming measures .....	8
11. Quality guarantee .....	8
12. Future .....	8
13. The respekt members .....	9
14. Posthumous honorary membership for Andrew Lorand .....	46
15. Further information .....	47
15.1. Conventional cultivation .....	47
15.2. Integrated production .....	47
15.3. Biological-organic winemaking .....	47
15.4. Biodynamic winemaking .....	47
Contact .....	48

## Foreword

*“Like every living thing, a meaningful philosophy also leads its own life. It breathes and grows, changes and evolves. In this sense biodynamic principles are no exception. The goal of biodynamic agriculture is to restore the healthy balance in soils, plants, animals and people, and to strengthen their natural defenses.*

*How does this work? One must imagine biodynamics as a type of medicine for agriculture, that makes use of holistic, in any case naturally occurring healing powers – while it orients itself on one hand to the state of knowledge, expertise and technology in modern agriculture – and on the other hand tries to understand the interrelationships of naturally occurring forces, and to complement existing methods to strengthen the natural defenses.”*

Dr. Andrew C. Lorand

### Personal details

Andrew C. Lorand intensively advised and supervised the respekt group in all areas of biodynamics, particularly in the early years. After an apprenticeship as a farmer and winemaker in Switzerland, he studied agroecology in the US and wrote his dissertation on biodynamics. He was a teacher and consultant for many renowned biodynamic wineries in Europe. Andrew C. Lorand died in 2017. Andrew Lorand was posthumously awarded honorary membership in the respekt group in 2021.

*“We see biodynamic work as a harkening back to the forces of nature. We have realized that here lies the key to the further development of our own wine quality. If you want to bring the origin, the soil, even more clearly into the bottle, then the first commandment is as follows: work without chemicals. Through chemistry, problems are only disguised, which prevents the true strengths of the wines from breaking through.”*

respekt-BIODYN

# 1. What is respekt-BIODYN?

**respekt**-BIODYN is a quality ideal

- for the wine and the processes of agriculture,
- living together with plants, animals and people.

**respekt**-BIODYN is a search for quality in the greatest possible sense. **respekt**-BIODYN respects nature, plants, animals and people to the highest degree imaginable. **respekt**-BIODYN was founded to reflect jointly in the group on the principles of biodynamics, and to consistently implement them in viticulture.

## 2. Who is respekt-BIODYN?

**respekt**-BIODYN is a biodynamic winemakers association with the goal of producing outstanding wines.

**respekt**-BIODYN is based in Austria and currently has 36 members with 39 wineries.

**respekt**-BIODYN is an open association. New members may be proposed exclusively by the general meeting of a respective region, applications for membership cannot be made otherwise.

After completion of the stipulated admission procedure, the **respekt** Board of Directors decides on the admission according to the bylaws, and a 3/4 majority must approve it. The membership will become valid and be communicated in the following year from the December retreat (for the year after).

### Admission procedure

1. Proposal in the respective region (3/4 approval)
2. The regional representative submits the proposal to the respekt board of directors by 30 June of the current year.
3. Invitation of the proposed winemakers to the following December Einkehr (retreat; if the einkehr does not take place, then to the next respekt St John's Eve fest ).
4. Afterwards, members have the right to veto (ending on 20 February of the following year).

### Conversion phase.

With the admission decision of the respekt Board, the individual conversion process defined in the guidelines may be started immediately so that no operating year is lost. This means:

- For conventional wineries, the conversion process takes three years and the basic course offered annually by Demeter is mandatory.
- For organic operations, the process takes two years and the basic course offered annually by Demeter is also mandatory.
- Biodynamically-certified wineries can be **respekt**-certified with the following vintage, so the conversion takes one year.

1) The annual meeting in winter for inner reflection and further education.

2) The big celebration of the biodynamic reference date around 24 June.

Each event is hosted by a winegrower, guests from outside the group are very welcome.



The respekt vintners 2021

### **Members of respekt-BIODYN**

**Paul Achs**, Neusiedlersee | Austria

**Judith Beck**, Neusiedlersee | Austria

**Jochen & Adrian Beurer**, Württemberg | Germany

**Clemens & Johannes Busch**, Mosel | Germany

**Steffen & Sophie Christmann**, Pfalz | Germany

**Steffen & Sophie Christmann, Mathieu Kauffmann/Sektgut Christmann & Kauffmann**, Pfalz | Germany

**Marion & Manfred Ebner-Ebenauer**, Weinviertel | Austria

**Sabine & Felix Eichbauer/Podere Salicutti**, Montalcino | Italy

**Martin & Ulli Diwald**, Wagram | Austria

**Kurt Feiler/Weingut Feiler-Artinger**, Neusiedlersee-Hügelland | Austria

**Elisabetta Foradori & Emilio, Mytha, Theo Zierock/Azienda Agricola Foradori**, Trentino | Italy

**Karl Fritsch**, Wagram | Austria

**Georg Fusser**, Pfalz | Germany

**Martin Fusser/Garage Caveau**, Pfalz | Germany

**Michael Goëss-Enzenberg/Weingut Manincor**, South Tyrol | Italy

**Andreas Gsellmann**, Neusiedlersee | Austria

**Gernot & Heike Heinrich**, Neusiedlersee & Leithaberg | Austria

**Moritz Haidle**, Württemberg | Germany

**Johannes Hirsch**, Kamptal | Austria

**Sandra & Ludwig Knoll/Weingut am Stein**, Franken | Germany

**Sven & Simone Leiner**, Pfalz | Germany

**Fred Loimer**, Kamptal & Thermenregion | Austria

**Anita & Hans Nittnaus**, Neusiedlersee & Leithaberg | Austria

**Bernhard Ott**, Wagram | Austria

**Gerhard & Brigitte Pittnauer**, Neusiedlersee | Austria

**Claus Preisinger**, Neusiedlersee | Austria

**Hansjörg, Hans & Valentin Rebholz**, Pfalz | Germany

**Andreas Alexander Sattler**, Südsteiermark, Austria

**Rainer Schnaitmann**, Württemberg | Germany

**Mathias, Viktoria & Leonhard Schödl**, Weinviertel | Austria

**Armin, Monika & Stefan Tement**, Südsteiermark | Austria & Domaine Ciringa, Untersteiermark | Slovenia

**Franz Wehrheim**, Pfalz | Germany

**Franz R. Weninger**, Mittelburgenland | Austria & Weninger Pincészet, Balf | Hungary

**Fritz Wieninger/Wieninger & Hajszan Neumann**, Vienna | Austria

**Philipp Wittmann**, Rheinhessen | Germany

**Herbert & Carmen Zillinger**, Weinviertel | Austria

### 3. When and why was respekt-BIODYN founded?

The vision of the **respekt** members is to achieve the highest possible environmental, social and spiritual quality in their work. Through their work, they want to expand the quality of their wines and simultaneously conserve natural resources. Their goal is to optimize expression and typicality, and to bring the terroir and regional character of the wines ideally into the bottle.

The first talks about a biodynamic association occurred many years ago. They were initiated in 2005 by eleven leading winemakers from Austria, and one from South Tyrol. These were Paul Achs, Judith Beck, Kurt Feiler, Karl Fritsch, Michael Goëss-Enzenberg, Gernot Heinrich, Johannes Hirsch, Fred Loimer, Hans Nittnaus, Bernhard Ott, Gerhard Pittnauer and Claus Preisinger.

This was based on their search for individual quality in wine. The winemakers mentioned above eventually founded the biodynamic association “respekt” in 2007.

#### **The circle gets bigger**

In 2009, Andreas Gsellmann, Franz Weninger and Fritz Wieninger joined the group. The group’s first respekt-certified vintage was presented at VieVinum, Vienna’s largest wine trade fair, at the Hofburg in 2012.

The high quality level of their wines, and their biodynamic guiding principles – expressed in their common operating principles and above all in their wines – developed a strong attraction over the years, on the one hand for the international trade audience and on the other hand for their winemaking colleagues.

In 2015, four highly renowned winemakers joined, all members of the traditional German wine growers association “VDP. Die Prädikatsweingüter”: Clemens Busch from Mosel, Steffen Christmann and Hansjörg Rebholz from Pfalz and Philipp Wittmann from Rheinhessen.

Three more followed in 2017: Karlheinz & Franz Wehrheim, Herbert & Carmen Zillinger, and Fritz Wieninger with his second winery Hajszan Neumann.

In 2018, Martin & Georg Fußler from the Palatinate joined. The respekt circle was further expanded at the beginning of 2021 to include the Southern Palatinate Jürgen Leiner winery and the Southern Styrian Sattlerhof winery of Alexander and Andreas Sattler. In the middle of the year, the biodynamic Foradori winery in Trento run by Elisabetta Foradori and her son Emilio Zierock joined the group.

In January 2022 these three wineries joined: Sandra and Ludwig Knoll with the am Stein winery in Franconia (Franken), Armin, Monika, and Stefan Tement with both the Tement winery in southern Styria (Südsteiermark) and the Domaine Cirigna in Slovenia, and Sophie & Steffen Christmann and Mathieu Kauffmann with their Christmann & Kaufmann sparkling wine estate in the Palatinate (Pfalz).

Also at the beginning of 2023, renowned winegrowers joined the group. These are the Austrian estates Ebner-Ebenauer and Schödl in the Weinviertel, Martin Diwald on the Wagram and the German estate Rainer Schnaitmann in Württemberg.

In 2024, the group was delighted to welcome its third Italian winery, Podere Salicutti in Montalcino, and in 2025 the Württemberg wineries Beurer and Haidle. The group’s total vineyard area now amounts to 1,160 hectares.

A number of winemakers who are friends of respekt-BIODYN are in professional exchange with them.

**respekt**-BIODYN remains open. To discourse and input within the group, and from outside.

## 4. Why is respekt-BIODYN more than biodynamics?

**respekt**-BIODYN is respectful. This attitude goes beyond producing biodynamic wines.

**respekt**-BIODYN sees farming as a “holistic being”, that is treated with appreciation, respect and care.

**respekt**-BIODYN combines their expertise as vintners with the ideas and methods of biodynamics (= environmental sustainability).

In their operations, the **respekt** members create secure livelihoods and healthy living and working conditions (= economic sustainability).

They pay attention to respectful relationships within their operations and foster their relationships with their employees, partners and customers (= social sustainability).

## 5. respekt-BIODYN and Rudolf Steiner

**respekt**-BIODYN has formulated its goals based on the search for quality and sustainability. The top priority is the production of more individual, origin-specific wines. “Enjoyment at the highest level” is the mission. Biodynamics represents – as all **respekt** members are convinced – the best way to achieve this goal.

There are numerous organizations worldwide that describe their work as “biological-dynamic” or simply “biodynamic”. Many of today’s biodynamic production methods derive directly or indirectly from the Austrian scientist, philosopher, educator and social critic Rudolf Steiner and his “humanities foundation for agriculture”.

**respekt**-BIODYN members take from this work exclusively those parts of the approach that contribute to a higher quality of wine, but consider themselves independent – and non-dogmatic. In light of contemporary developments, particularly those in agroecology, modern technology and today’s social conditions.

## 6. Ethical orientation

**respekt**-BIODYN attaches great importance to a comprehensive awareness of quality. This concerns not only the wine and soil, because **respekt**-BIODYN thinks further. **respekt**-BIODYN pulls families, employees, partners and customers into their quality-conscious thinking. **respekt**-BIODYN as a group learns from each other, exchanges knowledge, and respects the individual operation of each winery

The purpose of the group is, in addition to their common path of biodynamic winemaking, mutual education and support. In addition, **respekt**-BIODYN seeks open, friendly and professional technical dialogue with like-minded people.

## 7. Agricultural orientation

With **respekt**-BIODYN, it is all about the contemporary use of both old and new agricultural knowledge, and the internal coherence of nature. The current practices of the group are based in the broadest sense on a modern synthesis of ideas from Steiner, from modern agroecology and practical experience in the field of biodynamics in recent decades.

The fact is that **respekt**-BIODYN members have not given up certain modern techniques and methods in their striving for quality. At the same time, however, the group is always looking to supplement and improve the function of modern agriculture in the sense of gentler and more sustainable methods. This striving also applies to the achievement of a bio-diverse environment.

**respekt**-BIODYN seeks to implement the ideal care of plants and soil as well as effective methods to protect flora and fauna. **respekt**-BIODYN works with materials from nature to support these tasks. At the center of all this is the pursuit of a greater expression of the origin, variety and the thumbprint of the winemaker in the wine.

.



## 8. Flavor orientation

The style of the wines is characterized by vitality, a moderate but vintage-typical alcohol, a complex body and well-integrated acidity. These wines stand out with their aging potential and intense origin-typical traits. They are authentic and have an individual flavor profile.

The **respekt** members are convinced that wine lovers can detect, experience and judge the results of their work with all the senses.

## 9. Production guidelines

### 9.1. Legal foundation

With the founding of the association in 2007, **respekt**-BIODYN enacted their own guidelines, which were revised and refined in 2016. The basis for these are local and national laws, as well as EU regulations (EU-Bio-Regulation (EG) 834/2007 for ecological/biological production and labeling of organic/biological products). Every **respekt** member is required to comply with the applicable laws and specific regulations of his home country, and is annually certified according to these regulations and the **respekt** guidelines.

In addition, the biodynamic guidelines developed in the group based on the extended work of Rudolf Steiner also apply. These are guaranteed by regular monitoring by Lacon in Austria, by Abcert in Italy, by the Karlsruhe inspection team and the GfRS Society for Resource Protection in Germany, and by Biocontrol in Hungary.

### 9.2. Conversion program

All member operations commit to aligning their production with the **respekt**-BIODYN guidelines. The initial phase lasts three years for wineries converting from conventional farming, two years for companies already working organically and one for biodynamic producers.

**To do so, seven programs must be implemented:**

1. Site-appropriate production
2. Biodiversity
3. Soil fertility
4. Plant care
5. Animal life
6. Dealing with accompanying growth, pests and diseases
7. General farming methods

### 9.3. Site-appropriate production

Site-appropriate production means ensuring that the necessary measures are suitable for the soil, plants and animals on the ground in terms of maintaining health and productivity and supporting the natural immunity of the organisms. Regional and local conditions in particular should be considered.

### 9.4. Biodiversity

Every winery must perform the groundwork necessary to protect and enrich the local natural biodiversity. One thinks here of the “helpers” of agriculture, such as worms, ants, bees and butterflies. **respekt** members promote their preservation and proliferation through nesting boxes, “useful animal” hotels, sowing flowering plants and by the planting and maintenance of the slopes and trees.

## 9.5. Soil fertility

**respekt**-BIODYN sees the building up and care of humus (the “vitalization of the soil”) as a central task.

**Wherever possible, the four pillars of this building are practiced:**

1. gentle soil care
2. appropriate greenery
3. ground spraying, at least once a year with nettle tea and horn manure preparations
4. application of composts

A mandatory package of measures for the biodiversity areas of our wineries will be developed by mid-2022.

## 9.6. Plant care

To support the health of crops, mainly through appropriate soil management and foliage management measures, the cyclical application of appropriate (depending on the moon and weather) biodynamic and homeopathic treatments are preferred. To increase the immune response of the plants, teas and extracts of biological origin from nettle, horsetail, chamomile, birch leaves, yarrow, valerian, dandelion and oak bark must be used.

### 9.6.1. Animal life

Every **respekt** member is aware of the importance of animal life in nature, and of how this aspect is ignored in conventional agriculture. All members undertake to bring animals into their operation during the conversion period, in order to promote biodiversity. Whether by propagating worms, ants, bees or butterflies, supplying nesting boxes for birds or building their own sheep or cattle herd. All strive for a customized solution to promote animal life in their vineyards – consciously, visibly and sustainably. This affects not only agriculture and horticulture, but also farms with livestock. It includes variety and site adaptation.

### 9.6.2. Dealing with accompanying growth, pests and diseases

The interpretation of the term “weed” depends heavily on subjective human perception. For example, some types of plants are classified generally as weeds. This doesn’t work as a basic principle because any kind can occur as weeds, crops or herbs. Within **respekt**-BIODYN, the term “accompanying growth” is preferred. For the necessary regulation of undesirable accompanying growth, **respekt**-BIODYN members may use only mechanical methods, preferably regulating them by implementing targeted greening measures.

The ultimate goal of all these measures is to establish or to continue to promote the vines natural resistance. Humus building and maintenance (“vitalization of the soil”) in particular are the basis for achieving this goal. Biodynamic and homeopathic plant care, in cyclical application, contribute significantly to strengthening the immune system of the crops.

## 10. General farming measures

**respekt**-BIODYN strives for a holistic view of agriculture, the conservation of ecosystems, the economical use of energy, the joy of farming and the ongoing recovery and productivity of their vineyards with the least possible adverse side effects for the earth and mankind.

**respekt**-BIODYN is committed to the concept of “farm individuality.” The production of a largely closed production cycle (alone or with partnerships) should be sought to further the creation of a secure existence based healthy living and working conditions.

**respekt**-BIODYN recognizes the concept of “social decency”. Each member strives consciously, and with concrete steps, so that all employees are treated and respected in a responsible manner. This is an integral part of the overall operational measures, as well as the dignified care of soil, plants and animals.

Sustainable management and a responsible use of resources (“reduce-reuse-recycle”) characterize work on the vineyards.

Fallow fields and compensation areas are a valuable component of the operation and must also be maintained according to the guidelines (“to each vineyard his tree”).

**respekt**-BIODYN rejects genetic engineering without exception.

## 11. Quality guarantee

“**respekt**-BIODYN” is found only on those bottles of wine that have been certified according to respekt guidelines. These wines are guaranteed to be produced biodynamically. The **respekt** logo functions as a seal of quality.

## 12. Future

**respekt** members have committed themselves to produce only wines from biodynamic or biological-organic grapes (from contractually controlled grape producers) starting with the 2017 harvest. Which means that, in addition to the winery’s own wines with a **respekt**-BIODYN certification on the label, there will also be wines classified only as organic wine, and bearing no **respekt**-BIODYN logo on the bottle.

**respekt**-BIODYN places great emphasis in its certification on the areas of economic and social sustainability, alongside environmental sustainability.



## 13. The respekt members

2025

---

# Weingut Paul Achs

NEUSIEDLERSEE, AUSTRIA



Paul Achs

*"We have converted to biodynamic farming,  
because we want to bring the wine in the bottle naturally.  
Spontaneous fermentation is only possible  
with healthy grapes and enough natural yeasts."*

Paul Achs' winery is located some 60 kilometers south of Vienna in Gols, Burgenland, between Neusiedl Lake and the Hungarian border. The convinced biodynamics devotee cultivates 26 hectares, spread over 42 different vineyards with a plot size of 0.11 to 2.30 hectares. The focus is on red wines and dry white wines. For whites, Paul Achs focuses on Chardonnay and Sauvignon Blanc. For reds, on the domestic varieties Zweigelt, Blaufränkisch (ten hectares) and St. Laurent. Paul Achs is also known for the international varieties Pinot Noir and Syrah. The grape harvest is done exclusively by hand in order to protect them and to ensure the best possible selection.

## CONTACT

Weingut Paul Achs, Neubaugasse 13, 7122 Gols, Austria  
Tel: +43 2173 2367, Email: [office@paul-achs.at](mailto:office@paul-achs.at)  
[paul-achs.at](http://paul-achs.at)

# Weingut Judith Beck

NEUSIEDLERSEE, AUSTRIA



Uli Leitner & Judith Beck

*“International style can be made by anyone anywhere. Wines like mine only by me, here and now. And that, for me, is the most beautiful thing there is. Like my life in the vines. Just now!”*

If, like Judith Beck and her partner Uli Leitner, you actually live in the midst of the vines, as her postal address also proves, you develop a deep relationship with your own vineyards. The most beautiful of the 20 hectares in total, where she cultivates the traditional varieties Zweigelt, Blaufränkisch, St. Laurent, Pinot Blanc and Chardonnay, are located on the slopes and hills of the so-called „Wagram“, a sun-exposed slope in the east of Lake Neusiedl.

The soils here are extremely multi-layered and often show humus, gravelly, loamy, chalky or mineral - an ideal basis for complex, multi-faceted wines that reflect their origin. Naturalness and identity are therefore the characteristics that Judith Beck wants to see and show in all her wines. She applies the holistic method to the cultivation of her biodynamically managed vineyards, which aims to keep the vines naturally healthy. This includes greening, cultivating biodiversity, fertilising with organic humus, manual labour, respecting lunar cycles and more.

Her wines are therefore natural in the best sense, truthful, genuine and above all authentic. Always reserved rather than loudly resounding. Always worth a second look“.

## CONTACT

Weingut Judith Beck, In den Reben 1, 7122 Gols, Austria

Tel: +43 2173 2755, Email: [judith@weingut-beck.at](mailto:judith@weingut-beck.at)  
[weingut-beck.at](http://weingut-beck.at)

# Weingut Beurer

WÜRTTEMBERG, GERMANY



Jochen & Adrian Beurer

*“The biodynamic way of working inspires us because we can learn so much from nature. It constantly gives us new impulses and signs that we pick up on and try to understand.”*

The fifteen-hectare Beurer estate in Kernlen-Stetten in Remstal, Württemberg, was founded in 1997 by Marion and Jochen Beurer, who pursued the goal of producing organic wines with strong character and independence. Organic certification was obtained in 2004, and in 2008 the company took a further step towards biodynamics. Jochen Beurer joined the Demeter association in 2012 and the ‘VDP.Die Prädikatsweingüter’ in 2013. Finally, in 2025, he joined respekt-BIODYN. A steep path!

For over 20 years, Beurers have been working with different grape varieties (clonal blends) in the vineyard to achieve a distinctive complexity in their wines, in the case of Riesling with their own ‘Selektion massale’. Riesling is the most important grape variety for Jochen and his son Adrian, who now run the winery together, with a 65 per cent share. Their most important motto is ‘controlled idleness’ – in the vineyard as well as in the cellar. Because ‘everything you need for the wine is in and on the grape’.

The most important sites at the Beurer winery are called ‘Stettener Pulvermacher’ and ‘Stettener Mönchberg’ on soils of gypsum keuper, red sandstone, gravel sandstone and stub sandstone.

## CONTACT

Weingut Beurer, Lange Straße 67, 71394 Kernlen im Remstal, Germany  
Tel: +49 7151 42190, Email: [info@weingut-beurer.de](mailto:info@weingut-beurer.de)  
[weingut-beurer.de](http://weingut-beurer.de)

# Weingut Clemens Busch

MOSEL, GERMANY



Clemens, Johannes und Rita Busch

*“Biodynamics opens up new dimensions in working with nature.”*

For Clemens, Rita and their son Johannes Busch, Riesling is not just any grape variety, but a passion and a commitment. The estate’s weathered slate slopes produce both delicate and powerful Rieslings of international caliber. The estate has been part of the “VDP.Die Prädikatsweingüter” since 2007 and has been cultivating organically since 1984. Clemens Busch has been member of respekt-BIODYN since 2015.

Today, the family cultivates a total of 18 hectares of vineyards, mainly on steep slopes on weathered slate. The Pündericher Marienburg and Pündericher Nonnengarten vineyards slope towards the south, southwest or southeast, ensuring optimal exposure to sunlight. The majority of the sites, namely 11 hectares, are located in the Marienburg site. It is divided into the individual areas of Fahrlay with blue slate, Falkenlay with grey slate and Rot-henpfad with the rare red slate. Gentle pressing, slow and long spontaneous fermentation and subsequent fine yeast storage in the Fuder, the traditional 1,000-litre wooden barrel of the Moselle, give the wines of Johannes and Clemens Busch their special character.

## CONTACT

Weingut Clemens Busch, Kirchstrasse 37, 56862 Pünderich, Germany

Tel: +49 6542 1814023, Email: [weingut@clemens-busch.de](mailto:weingut@clemens-busch.de)

[clemens-busch.de](http://clemens-busch.de)



# Weingut Christmann

PFALZ, GERMANY



Sophie & Steffen Christmann

*"Nature is, next to all human knowledge, still full of secrets.  
But with our biodynamic work we are on their trail.  
This is a way we can scarcely cover alone.  
This route can be successfully pursued only in exchange  
with fellow colleagues who have the same passion  
and the same goal in mind."*

The Christmann winery originated from a great passion in the mid-19th century. Professor Dr. Louis Häusser of Heidelberg acquired a vineyard out of his enthusiasm for the noble growths of the Mittelhaardt region, and thus laid the foundation for the winery. His granddaughter married Eduard Christmann, and so the Christmann winery was born. Today, VDP president Steffen Christmann is leading it together with his daughter Sophie.

Their goal is to create authentic and at the same time excellent wines, in harmony with nature. Wines that can only be grown in Pfalz. Steffen has therefore relied on biodynamic farming since 2003. Three quarters of their seventeen hectares are planted with the "perhaps most noble grape for white wine" in the world, the Riesling. In the Mittelhaardt region of Pfalz it matures fully in the intense sunlight. But it's also cool enough to give it a deep minerality and delicate acidity.

Christmann's other vineyards are dedicated to the Pinot family. The world famous "VDP.GROSSE" and "VDP.ERSTE" individual vineyards such as Idig and Ölberg in Königsbach, Meerspinne and Kapellenberg in Gimmeldingen, Reiterpfad in Ruppertsberg, and Langenmorgen and Paradiesgarten in Deidesheim form the basis of the highest international renown of Steffen's and Sophie's influential wines.

## CONTACT

Weingut Christmann, Peter-Koch-Strasse 43, 67435 Gimmeldingen/Pfalz, Germany  
Tel: +49 6321 66039, Email: [info@weingut-christmann.de](mailto:info@weingut-christmann.de),  
[weingut-christmann.de](http://weingut-christmann.de)

# Sektgut Christmann & Kauffmann

PFALZ, GERMANY



Sophie & Steffen Christmann  
Mathieu Kauffmann

*"The greatest wines in the world are created in outstanding, vibrant vineyards managed in harmony with nature. Since we want to open a new chapter for origin-driven premium sparkling wine in Germany, it has been clear to us from the very beginning that this is the only way to realize our vision. Based on our long experience with biodynamics, we know that you can only progress together with other quality enthusiasts. We find these at respekt."*

The German-French Christmann and Kauffmann families are united by a grand vision. Sparkling wine from the top vineyard sites in the Palatinate, on a par with the best sparkling wines in the world. Mathieu Kauffmann from Alsace, who made his home in the Palatinate after many years working in the Champagne region, is convinced that the conditions here are ideal. The climate and soil of the Mittelhaardt, fantastic vineyards with the right grape varieties that have been part of a traditional Palatinate winery for many decades. Steffen and Sophie Christmann's deep knowledge of the vineyards of the area in and around Gimmeldingen is the second important building block. A perfect combination. Inspired by fantastic biodynamic vintner's champagnes, one of the most exciting wine projects in Germany is really taking off.

Distinct artisanal sparkling wines are now being produced on 12 hectares of vineyards. Biodynamic work in the vineyards from day one, spontaneous fermentation, and long aging in wooden barrels are the basis. Because this is the only way to create truly great wines. In this way Christmann & Kauffmann understand their sparkling wines in the sense of a "Grand Vin" which enriches every table not only as an aperitif, but also as a great accompaniment for food. The first sparkling wines of the 2019 vintage will be launched in late 2022, the first respekt-certified vintages (from 2022) are expected to be released in 2025.

## CONTACT

Sektgut Christmann & Kauffmann, Peter-Koch-Strasse 43, 67435 Gimmeldingen/Pfalz, Germany

Tel: +49 6321 66039, Email: [info@christmann-kauffmann.de](mailto:info@christmann-kauffmann.de)

[christmann-kauffmann.de](http://christmann-kauffmann.de)

# Weingut Ebner-Ebenauer

WEINVIERTEL, AUSTRIA



Manfred & Marion Ebner-Ebenauer

*“It is the holistic pursuit of health, balance & quality! By this we mean not only our wines and nature, but also our employees, ourselves as a family and our partners.”*

Poysdorf, a somewhat out-of-the-way village in the north-easternmost corner of the Weinviertel region, is the home of Marion and Manfred Ebner-Ebenauer. In 2007 they took over Manfred's parental farm with its scattered - and very lime-rich - vineyards. For generations, deep-rooted, gnarled vines have stood there on a wide variety of soils. Some of them are up to 70 years old and have to be harvested while kneeling. The winemakers produce seven different Veltliners with single site designations, as well as Chardonnay, Pinot Blanc, Pinot Noir, St. Laurent and Riesling. They gained international renown in 2015 with their outstanding vintage sparkling wine Blanc de Blancs Zero Dosage 2008.

Herbicides on the now 17-hectare vineyard had never been applied by the previous generation either; the soil and its health have always been paramount. The winemaking couple has been certified organic since 2019 and members of **respekt**-BIODYN since 2023. Marion and Manfred's first respekt-certified wine will be the 2024 vintage.

## CONTACT

Weingut Ebner-Ebenauer, Laaer Strasse 5, 2170 Poysdorf, Austria

Tel: +43 2552 2653, Email: [office@ebner-ebenauer.at](mailto:office@ebner-ebenauer.at)  
[ebner-ebenauer.at](http://ebner-ebenauer.at)

# Weingut Martin Diwald

WAGRAM, AUSTRIA



Ulli & Martin Diwald

*„Head or chemistry!?! You have to choose one.“*

Martin's parents Hans and Paula Diwald were pioneers of Austrian organic viticulture; from 1976 onwards they did revolutionary groundwork for what is now a 24-hectare vineyard and viticulture as a whole. Martin and Ulli Diwald follow their own sustainable path. For them, biodynamics is the logical continuation of their parents' pioneering spirit.

For them, everything is rooted in the „cooperation“ of man and nature. And only if you as a farmer manage to ensure that the vine in the vineyard, the earthworm in the soil, the animals in the house and the people who live and work there are all doing well, is farming possible for generations.

The Wagram, northwest of Vienna, is their origin, where Martin and Ulli harvest independent and distinctive wines on calcareous loess around the single site vineyards Goldberg and Eisenhut. They love and live an honest craft, without a lot of frills. A self-understanding in which biodynamics is a logical consequence. The first respekt-certified wine will be that of the 2024 vintage.

## CONTACT

Weingut Martin & Ulli Diwald, Hauptstrasse 35, 3471 Großriedental, Austria

Tel: +43 2279 7225, Email: [office@diwald.at](mailto:office@diwald.at)  
[diwald.at](http://diwald.at)

# Weingut Feiler-Artinger

## NEUSIEDLERSEE-HÜGELLAND, AUSTRIA



Kurt Feiler

*"To ensure that our long wine tradition has not only a history, but also a "golden" future, we live by biodynamic production and sustainability. Our estate is more than just wine a producer.*

*In addition to wine, we want to offer people in the area the opportunity to buy organic fruits, vegetables and herbs from us."*

The Feiler-Artinger estate is located in an old baroque town house from the 16th and 17th centuries in the centre of the freetown Rust. Since 2013, respekt founding members Kurt and Katrin Feiler have been the third generation of the family to run the winery. Their 26 hectares of vineyards are located on the gentle slopes of the Rust hills surrounding the town. Unique in Austria, their vineyards are tended by three suckler cows. To promote biodiversity, Katrin and Kurt have planted vineyard peach trees between the rows of vines, as was once common practice. Around 600 of these trees enrich the landscape, providing food and habitat for insects, birds and walkers.

The Feilers' vineyards are home to a variety of grape varieties typical to the region. The couple have planted 55% of the area with red varieties, of which Blaufränkisch is the most important, accounting for almost a third of the total area. They are particularly fond of Cabernet Franc, which thrives on the shell limestone soils of Rust. Chardonnay dominates the white wines, followed by a house speciality, the old autochthonous Neuburger grape variety. The 'Rust Trilogy' is a local speciality: It ranges from dry white to red to the sweet Ruster Ausbruch and reflects the Ruster winemaking philosophy.

### CONTACT

Weingut Feiler-Artinger, Hauptstrasse 3, 7071 Rust, Austria

Tel: +43 2685 237, Email: [office@feiler-artinger.at](mailto:office@feiler-artinger.at)  
[feiler-artinger.at](http://feiler-artinger.at)

# Weingut Foradori

TRENTINO, ITALY



Theo, Emilio & Myrtha Zieock  
Elisabetta Foradori

*“Only healthy viniculture allows the plant to express its totality.  
The resulting fruit is an expression of authenticity.  
Thanks to our biodynamic methods, we convey the scent of the  
flowers of the Dolomite pastures, the minerality of our rocks,  
the clarity of the mountain sky, and the nature of the people  
who inhabit the Alpine valleys into a glass of wine.”*

This 28-hectare winery is located in Mezzolombardo (Trento) in the heart of the Campo Rotaliano. Inextricably linked with the name of the estate is the Teroldego grape variety, which Elisabetta Foradori and Rainer Zierock saved from extinction, and which they have helped to achieve great renewed prestige. The fortunes of the Foradori business are now in the hands of the fourth generation, Elisabetta Foradori's children Emilio, Theo, and Myrtha Zierock. The philosopher and winemaker Emilio manages the wine production, while political journalist Theo oversees the winery's business and sales. Gardener Myrtha takes care of the viniculture and the gradual expansion of Foradori, which has been farmed biodynamically with conviction since 2002, and is considered a pioneering operation worldwide. In addition to wine, their current focus is also on growing vegetables and breeding Tyrolean gray cattle for cheese production. Together, these three ensure the smooth running of the winery, always supported by their mother Elisabetta. The family joined **respekt-BIODYN** in 2021.

## CONTACT

Azienda Agricola Foradori, Via Damiano Chiesa, 1, 38017 Mezzolombardo (TN), Italy  
Tel: +39 0461 601 046, Email: [info@agricolaforadori.com](mailto:info@agricolaforadori.com)  
[agricolaforadori.com](http://agricolaforadori.com)



# Weinberghof Fritsch

WAGRAM, AUSTRIA



Karl Fritsch

*"At the beginning, pure quality improvement measures were in the foreground, but after a very short time, our philosophy has been the attitude that biodynamics belong in the foreground. It has become our determination to work with the forces of nature. Only then is it possible for us to achieve more independence and individuality."*

The Fritsch winery is located in Oberstockstall, around 60 kilometers west of Vienna in the Wagram region. Karl Fritsch is a founding member of **respekt-BIODYN** and has managed his vineyards, covering an area of around 25 hectares, biodynamically since 2006.

In 2008, the winery was included in the circle of ÖTW, Traditionsweingüter Österreich. In the early 1970s, Karl Fritsch was already committed to the production of quality wine, and made a name for himself in the Wagram as a red wine pioneer. In 1999, Karl Fritsch Jr. took over the family business and has been the spiritual and dynamic head of the Fritsch vineyards since then. Its excellent reputation is based on its innovative strength in viticulture and its commitment to the entire region of Wagram. The winery in peaceful Oberstockstall provides a green idyll with a Mediterranean flair, built over decades.

## CONTACT

Weinberghof Fritsch, Schlossbergstrasse 9, 3470 Oberstockstall, Austria

Tel: +43 2279 50 370, Email: [info@fritsch.cc](mailto:info@fritsch.cc)

[fritsch.cc](http://fritsch.cc)

# Weingut Georg Fußer

PFALZ, GERMANY



Tatjana & Georg Fußer

*„We want to put the origin in the bottle and that's why we give a high priority to the soil with the help of biodynamics at our winery. Composting is one of our lifeblood subjects. It's fascinating how a smelly component like dung becomes a fragrant soil that resembles forest soil and is so full of energy.“*

The Georg Fusser estate is located in Niederkirchen, directly on the Pfälzer Weinstraße (Palatinate wine route). Together with his wife Tatjana, Georg Fusser cultivates around 15 hectares of vines in the best sites of Deidesheim and Ruppertsberg. The winery focuses on varietal Rieslings and Pinot Noirs from the Mittelhaardt region. Since 2006, Georg has been passionately producing wines there in harmony with nature. Ecological cultivation, sustainability and nature conservation have been particularly important to him from the beginning. Georg Fusser finally decided to manage his own vineyard in Niederkirchen not only ecologically, but biodynamically and has been a member of respekt since 2018.

At the Weingut Georg Fusser, biodynamics aims to produce healthy grapes in order to be able to make really good wine. To achieve this, the soil is brought to the fore.

Composting is one of Georg's lifeblood topics. With a lot of passion and knowledge, he and his team produce their own compost and vegetable charcoal from the winery's own marc and vine wood in order to make maximum use of the value chain and wholeness. In the cellar, the wines are then given all the rest and time they need to develop their personal character. All wines are vinified in small casks and with little sulphur; they are taut, filigree, dense and really exciting.

## CONTACT

Weingut Georg Fusser, Forster Strasse 11, 67150 Niederkirchen, Germany

Tel: +49 6326 259782, Email: [hello@fusserwein.de](mailto:hello@fusserwein.de)

[fusserwein.de](http://fusserwein.de)



# Weingut Garage Caveau

PFALZ, GERMANY



Annette & Martin Fußer

*“The artisanal, social and family aspects lead, in our winery, together with biodynamics, to the distinctiveness of our wines.”*

The Weingut Garage Caveau was newly founded in 2022, Martin has been a **respekt**-BIODYN member since 2018.

The winery that Martin runs with his wife Annette has a very special place in **respekt**-BIODYN. Together with people with disabilities from the Weingut Lebenshilfe in Bad Dürkheim in the Palatinate, the winemaking couple cultivates their vineyards „socially and biodynamically“. The conviction that this emotionality and honesty not only benefits them as people and family, but also gives their wines an additional dimension, encourages them every day. The positive and empathetic aura of the people on their soils, vines, grapes and wines is crucial to their holistic approach and makes them so valuable. A large part of the winery’s grapes goes to befriended winemakers between Gothenburg and Vienna. The winery’s first wines will be released in 2023.

## CONTACT

Weingut Garage Caveau, Friedhofstrasse 7, 67150 Niederkirchen, Germany

Tel: +49 6326 9891301, Email: [info@gc-wein.de](mailto:info@gc-wein.de)

[gc-wein.de](http://gc-wein.de)

# Weingut Andreas Gsellmann

NEUSIEDLERSEE, AUSTRIA



Andreas Gsellmann

*“Our vision is to be able to close the cycle of biodynamic viticulture.*

*We want to produce original, recognizable wines  
with an incomparable thumbprint.*

*We want to promote and anchor sustainability through projects  
with foresight, and independent research into nature.”*

Andreas Gsellmann took over the winery in Gols from his father Hans Gsellmann in 2010, and also changed in that year to biodynamics. The measure of all things is for him nature, so everything in the world is not yet self-evident. So is his interest in the great insights of biodynamics, which meets nature with the greatest respect.

The methodology: support rather than exploitation. Strengthening the immune system of plants, soil and the microorganisms that make the soil fertile. The thanks from nature are authentic wines rich in finesse. Andreas Gsellmann manages some 18 hectares of vineyards, of which 75 percent produce red wine and 25 percent white wine.

His goal is to make “simply good wine” without reference to categories.

## CONTACT

Weingut Andreas Gsellmann, Obere Hauptstrasse 38, 7122 Gols, Austria

Tel: +43 2173 2214 0, Email: [wein@gsellmann.at](mailto:wein@gsellmann.at)  
[gsellmann.at](http://gsellmann.at)

# Weingut Karl Haidle

## WÜRTTEMBERG, GERMANY



Moritz Haidle

*“For me, biodynamics means more than just Steiner’s teachings. I try to see a holistic illustration and take all influences into account. It can help us to live a very sustainable and high-quality agriculture.”*

Moritz Haidle’s grandfather Karl Haidle founded the winery in 1949 as one of the first in the Rems Valley, Württemberg, and marked the official start of the business with the implementation of bottling. His son Hans took over the winery in 1968 at the age of 23, after Karl Haidle died prematurely. Over time, Hans expanded the estate and made it famous throughout the region. Even then, Riesling was the winery’s main grape variety, but he also achieved great recognition in the wine world with his high-quality red wines.

At the end of the 1980s, he was accepted into the Verband Deutscher Prädikatsweingüter (VDP). Always interested in innovation, he experimented with new grape varieties, as was customary in Württemberg, with Riesling always retaining the largest share. Since 2014, the 23-hectare vineyard has been cultivated according to organic guidelines after the third generation, Moritz, took over the management. Demeter certification followed in 2020, and the range was streamlined with a clear focus on Riesling and Lemberger. White wines are matured in large wooden barrels in line with the ‘low intervention’ mentality, while red wines and white Burgundy varieties are matured in used barriques.

In 2025, Moritz Haidle joined **respekt-BIODYN**, as sharing experiences among like-minded people is very important to him.

### CONTACT

Weingut Karl Haidle, Hindenburgstrasse 21, 71394 Kernen im Remstal, Germany  
Tel: +49 7151 949110, Email: [info@weingut-karl-haidle.de](mailto:info@weingut-karl-haidle.de)  
[weingut-karl-haidle.de](http://weingut-karl-haidle.de)

# Weingut Hajszan Neumann

WIEN, AUSTRIA



Fritz Wieninger

*"If one appreciates the vineyard and acknowledges it as the basis of high quality, one comes automatically to biodynamics.  
Only a respectful handling of the vines allows the production of grapes rich in character as the basis for unique, great wines."*

The Hajszan Neumann winery is located in Döbling, Vienna at the foot of the Nussberg, the most traditional and famous winegrowing vineyard in the city. With plenty of passion, Fritz Wieninger produces fine wines with a natural, authentic flavor here on 20 hectares of vineyards. This pioneer of Viennese quality wine took over the vineyard in 2014 from a friend Stefan Hajszan and his business partner Heinz Neumann, and now concentrates on terroir-emphasizing wines with real expression and a multi-layered character. The shell limestone and weathered limestone soils of the Nußberg, and biodynamic viticulture, form the basis for this. Fritz Wieninger also creates white wines under the "natural" designation, fermented on the mash without any influencing processes such as fining, filtration or sulfurization.

Hajszan Neumann has been working under biodynamic guidelines since 2004. Fritz Wieninger's focus today is on the vineyard ecosystem with all its facets, supported by extensive effort and intensive handwork. Every single Hajszan Neumann wine has a characteristic soul from the natural flavors of the grape and terroir. Of particular note is the Viennese Gemischte Satz, as it always is with Fritz Wieninger. He regards it as a joy and honor, from the year 2017 to also be a part of the value-community **respekt-BIODYN** with his second winery.

## CONTACT

Weingut Hajszan Neumann, Grinzinger Strasse 86, 1190 Wien, Austria

Tel: +43 1 290 10 12, Email: [weingut@hajszanneumann.com](mailto:weingut@hajszanneumann.com)

[hajszanneumann.com](http://hajszanneumann.com)

# Weingut Gernot & Heike Heinrich

NEUSIEDLERSEE & LEITHABERG, AUSTRIA



Gernot & Heike Heinrich

*"We were looking.*

*We wanted to get away from 'faster, higher, further, more',  
towards more elaboration and individual development.*

*To understand our own operation as an organism and question in-  
grained patterns of thought and action.*

*'Get to the root' in the truest sense of the word, and develop free,  
responsible and creative thinking in all fields.*

*In all of this it is about growth in transformation."*

Exploring potential is one of the cornerstones of the thinking of Gernot & Heike Heinrich. The assumptions for their creations are cool limestone slopes on Leithaberg and a modulated topography surrounding the winery in Gols. Biodynamic farming, a few selected indigenous varieties with Blaufränkisch as the spearhead, and careful and thoughtful cellar work set the tone. Manual work and craft pave the way, time brings it to the end. Curiosity lays the foundation for an ongoing evolution, exchanges with the friends and partners of **respekt-BIODYN** open up additional perspectives. All with the aim of getting natural, authentic and individual wines into the bottle, that tell of their origins and yet leave room for interpretation.

## CONTACT

Weingut Gernot & Heike Heinrich, Baumgarten 60, 7122 Gols, Austria

Tel: +43 2173 3176, Email: [weingut@heinrich.at](mailto:weingut@heinrich.at)  
[heinrich.at](http://heinrich.at)

# Weingut Johannes Hirsch

KAMPTAL, AUSTRIA



Johannes & Sandra Hirsch

*„Biodynamics brings many advantages. Our employees work much more precisely in the vineyard than was previously the case. Even more consideration is given to the diversity of species and plants. And our children grow up in a ‚healthy‘ environment. Our soil is also healthier than ever thanks to decades of compost management.“*

Johannes and Sandra Hirsch strive for the unique „Hirschen’s hoof print“ - a fingerprint far removed from the mainstream - and this can only be achieved by working biodynamically. Their wines are considered outstanding food companions with great ageing potential and a perfect acid balance thanks to healthy grapes.“

In a 500-year-old tenant farm in Kammern in Kamptal, the winegrowing couple dedicate themselves to winemaking with passion. Their philosophy is: „The soil makes the wine.“ Even more than the grape variety, the location makes a choice about the character of the wines. Hirsch wines are therefore always wines of origin. For this reason, only the Grüner Veltliner and Riesling grape varieties are used. The unique vineyards, which Johannes Hirsch has been cultivating biodynamically for many years, are located right on the doorstep of the beautiful winery. These include the well-known Zöbinger Riesling vineyards Heiligenstein-Rotfels, Heiligenstein and Gaisberg as well as the great Kammerner Veltliner vineyards Lamm, Grub, Gaisberg and Renner. Every year, individual wine personalities full of power, taut minerality, finesse and flavour are created here. Year after year, the Hirsch wines impressively and unmistakably reflect the characteristics of the soil.

Johannes Hirsch is a founding member of respekt-BIODYN.

## CONTACT

Weingut Hirsch, Hauptstrasse 76, 3493 Kammern, Austria

Tel: +43 2735 50 2460, Email: [info@weingut-hirsch.at](mailto:info@weingut-hirsch.at)  
[weingut-hirsch.at](http://weingut-hirsch.at)



# Weingut Leiner

PFALZ, GERMANY



Sven Leiner

*“As a winemaker, I am in the vineyards whenever possible, carefully studying the plant growth. Here I have realised that only balanced soil can be the basis of all life.*

*My experience shows that there is a symbiotic relationship between the living soil and plant growth, which can be put to use for - but also support - vine training.”*

The seventeen-hectare Leiner winery is located on barren limestone and loam soil at the foot of the Kleine Kalmit nature reserve, a high elevation in the hill country in front of the Haardt range in the Southern Palatinate. Jürgen Leiner converted the originally mixed farm to a pure winemaking operation in 1974 and gave the winery its name. Sven Leiner joined the operation in 2002, and it has been certified organic since 2005. Due to his prudent, exemplary, and forward-looking management of the estate, it was Demeter-certified in 2011 without a conversion phase. Ten years later, Sven has joined **respekt-BIODYN** out of conviction. For him, biodynamics is a necessary prerequisite to giving wines the character of their place of origin. He wants to express the largely unknown soils of the Southern Palatinate in his wines, and make them familiar. The main focus here is on streamlined, precise Rieslings, Pinot Blanc, and Pinot Gris, which grow on the shell limestone deposits (Kalmit), heavy clay soils (Hagedorn) and loess-loam layers (Heißbühl). The winery's red wines are dominated by Pinot Noir.

The Kleine Kalmit, the Leiners' local mountain, is an element of significance and of their own identity, as well as a central hub for the family. It reflects their origins as well as their work as winemakers in the midst of this finely-divided protected cultural area.

## CONTACT

Weingut Leiner, Arzheimer Strasse 14, 76831 Ilbesheim/Pfalz, Germany

Tel: +49 6341 30621, Email: [info@weingut-leiner.de](mailto:info@weingut-leiner.de)

[weingut-leiner.de](http://weingut-leiner.de)

# Weingut Fred Loimer

## KAMPTAL & THERMENREGION, AUSTRIA



Fred Loimer

*“Authentic wines are always characterised by their origin. And they tell a story. My wines tell of their origins, of the power of nature and the respectful treatment of soil, plants, animals and people. We see our winery as a ‘closed farm organism’ that produces as many elements of agricultural production as possible itself.”*

*Rudolf Steiner’s impulses were the beginning of biodynamic farming. The result is pure origin: individual wines characterised by their place of origin, created in the rhythm of nature. With patience, precision and minimal influence, independent, sometimes controversial ... and always true.*

*Fred Loimer, himself an unconditional idealist, has fully committed himself to biodynamic viticulture. The Loimer winery converted its vineyards to biodynamic farming back in 2006 and is a founding member of respekt-BIODYN. In addition to the main varieties Grüner Veltliner and Riesling, the Loimer winery has also been successfully producing sparkling wine since 2013. Vineyards in the Kamptal and in the Thermenregion make it possible to offer a wide range of wines due to the different terroirs. For the Kamptal, this means hot days and cool nights, loess, gneiss, sandstone, gravel, loam - a variety in the smallest of spaces. In Gumpoldskirchen it is warmer, the Thermenregion is among the strong Pannonian influence, with a wind that dries up rain and dew quickly, and strong sedimentary soils with Alpine limestone gravel. Fred Loimer is convinced that only natural viticulture can produce individual wines with regional character and typicality.*

### CONTACT

Weingut Fred Loimer, Haindorfer Vögerlweg 23, 3550 Langenlois, Austria  
Tel: +43 2734 2239 0, Email: [weingut@loimer.at](mailto:weingut@loimer.at)  
[loimer.at](http://loimer.at)



# Weingut Manincor

KALTERN, ITALY



Sophie & Michael Goëss-Enzenberg

*“Whether too much or little sun, a wet or dry summer – the grapes used to not have the quality that we wish for our wines. This was due to too little life in the soil. So we went in search of the lost terroir and converted to biodynamics. Since we pay attention even more to soil health and biodiversity, our wines have achieved an unbelievable fineness. They are a reflection of the soil on which the grapes are grown.”*

The Manincor winery is situated directly above Lake Caldaro in a prime south-facing location. For many generations, the Enzenberg family have devoted themselves to agriculture and viticulture. Today Sophie Countess and Michael Count Goëss-Enzenberg give this tradition a modern face, with full respect for the old values. “Preserve what’s valuable and create something new”, is their credo.

Nearly 20 years of fundamental development work are now bearing fruit. The natural diversity of the total of 50 hectares of vineyards, rich soil, well exposed biodynamically farmed plots and an entirely unapologetic striving for quality are the basis for unique wines of character. South Tyrol as a wine region, due to the diversity of locations at 200 to 1,000 meters above sea level, a mountainous region with diverse rock formations of dolomite lime to volcanic porphyry quartz, is ideal for elegant mineral white and red wines. Manincor’s wines impress with finesse, clarity and long-lasting drinking pleasure.

## CONTACT

Weingut Manincor, St. Josef am See 4, 39052 Kaltern/Südtirol, Italy

Tel: +39 0471 960230, Email: [info@manincor.com](mailto:info@manincor.com)

[manincor.com](http://manincor.com)

# Weingut Hans & Anita Nittnaus

NEUSIEDLERSEE & LEITHABERG, AUSTRIA



Andreas, Lydia & Martin Nittnaus

*“We converted for a number of reasons.*

*On the one hand, management in harmony with nature has always been a concern for us, which we actually implemented with colleagues from respekt-BIODYN in 2006. And secondly, we want to get and bring terroir of a location pure and unadulterated into the bottle. We believe this requires biodynamic farming.*

*We have dealt with many biodynamic wines of the world and are fascinated by their power, expressiveness and typicality.”*

Anita and Hans Nittnaus have run the winery since 1985 - now together with the next generation -, and have modernized it over the years. Today they cultivate 30 hectares, with 90 percent of these planted with red wine grapes, the rest dedicated to white wine. Their main varieties is Blaufränkisch. Characterful long-lived wines that reflect the soil, the origin and style of the winery are the goal of the winemaker couple.

On the Leithaberg, Grüner Veltliner is gaining more and more importance, especially thanks to the help of their sons Andreas and Martin, and of their niece Lydia. Around half of the Nittnaus' vineyards are located on the east side of the lake (Heideboden, Parndorf, Wagram, the Parndorf plain) with sandy-clay soils and higher or lower flint content. The other half is in the Leithagebirge with their limestone and slate soil, where Blaufränkisch in particular develops a unique style

## CONTACT

Weingut Hans & Anita Nittnaus, Untere Hauptstrasse 49, 7122 Gols, Austria

Tel: +43 2173 2248, Email: [office@nittnaus.at](mailto:office@nittnaus.at)

[nittnaus.at](http://nittnaus.at)

# Weingut Bernhard Ott

WAGRAM, AUSTRIA



Bernhard Ott

*"We pay attention to the closed circuits that favor the life of beneficial organisms and ensure a diversity of varieties in the vineyard. We green our vineyards, use lighter machinery and support soil fertility.*

*For the coming years we have set ourselves the goal, of continuing to scale back to give nature the place it deserves. To produce even more authentic wines from Wagram!"*

Bernhard Ott manages 50 hectares – 95% of which is planted with Veltliner – and four hectares of apricot orchards in Wagram. Where the Weinviertel and the Waldviertel are within touching distance, and Pannonian mildness mixes with Waldviertel's coolness. For over four generations, the Ott family has worked and gotten to know this terroir, and they know what the vineyards need to reach their most magnificent development. Since 1993 Bernhard Ott has managed the winery with his wife Maria. In 2006 the vintner decided on a paradigm shift. The limits of technology allowed no improvement in quality for him with conventional viticulture, which is why he converted the operation to biodynamic farming. The way was already paved by his father, who began to use exclusively compost fertilization in 1970.

& Bernhard Ott's most important individual vineyards are called Rosenberg, Spiegel and Stein, where the soils are made up of mainly a mixture of Wagramer loess, gneiss and flint.

## CONTACT

Weingut Bernhard Ott, Neufang 36, 3483 Feuersbrunn, Austria

Tel: +43 2738 2257, Email: [bernhard@ott.at](mailto:bernhard@ott.at)

[ott.at](http://ott.at)

# Weingut Gerhard & Brigitte Pittnauer

NEUSIEDLERSEE, AUSTRIA



Gerhard & Brigitte Pittnauer

*"I want to maintain my path of the past years,  
and continue to press purist wines which are defined exclusively  
by grape variety, origin and our personal style.  
The findings from the biodynamic cultivation of our vineyards  
extend to the wine in the cellar; resulting in a pronounced  
individuality and vitality in our wines."*

Gerhard and Brigitte Pittnauer cultivate 18 hectares of vines and are passionately dedicated to the cultivation of St. Laurent. The "Pittis" are convinced of the potential of this variety, which thrives on the calcareous gravel soils of their different individual vineyards. In 2006, the transition period to biodynamic viticulture began and since then Gerhard Pittnauer has entirely given up using selected yeasts, any enrichment and aromatization with wood. Only the moderate use of sulfur is permitted at Pittnauer, which provides the necessary stability to the wines. The result is vivid, durable wines with origin-specific typicality, individual stylistics and low alcohol content.

## CONTACT

Weingut Gerhard & Brigitte Pittnauer, Neubaugasse 90, 7122 Gols, Austria

Tel: +43 2173 3407, Email: [weingut@pittnauer.com](mailto:weingut@pittnauer.com)

[pittnauer.com](http://pittnauer.com)

# Weingut Claus Preisinger

NEUSIEDLERSEE, AUSTRIA



Claus Preisinger

*“Biodynamic farming is the most sustainable  
and exciting method of land management and winemaking for me.  
It raises awareness of people, vineyards and nature in general.  
And above all, it raises the profile of my wines.”*

The vineyards of Claus Preisinger lie on the northern edge of Lake Neusiedl. Different single-sites and soil types are cultivated on an area of 44 hectares, which offer a lot of variety and requires concentration on the essentials of each. Claus Preisinger's focus lays on the domestic red varieties Zweigelt, Blaufränkisch and St. Laurent, and extends its portfolio with Pinot Noir and Merlot. Ten percent of the area is devoted to white wine: Pinot Blanc and Grüner Veltliner.

This winemaker who – architecturally as well as with his winery – shows a very individual style from modernity and tradition, converted to biodynamic farming for more individuality in his wines. The vibrant flora and fauna in his vineyards today reflect this, even when the Pannonian heat makes the air shimmer. In the cellar, the conscious renunciation of any means of treatment and filtration creates living witnesses of the biodynamic movement.

## CONTACT

Weingut Claus Preisinger, Goldbergstrasse 60, 7122 Gols, Austria

Tel: +43 2173 2592, Email: [wein@clauspreisinger.at](mailto:wein@clauspreisinger.at)  
[clauspreisinger.at](http://clauspreisinger.at)

# Weingut Ökonomierat Rebholz

PFALZ, GERMANY



Hansjörg, Birgit, Hans & Valentin Rebholz

*“Biodynamics is a very decisive factor for us,  
to constantly create new and unique wines every year  
from different vineyards. This only occurs by and with nature,  
and only with an all-encompassing sustainable approach.  
It is incredibly interesting that much of what affects  
wine and nature, man cannot yet scientifically explain.”*

The Ökonomierat Rebholz winery in Siebeldingen, Pfalz, represents 25 hectares of vineyards in excellent locations. The special, somehow different, wines of the “Rebholz type” owe their existence and success very much to their terroir and to the family philosophy, well-kept for three generations: little intervention, but consideration of the soils and regional conditions. For three generations, the white and red wines of the house have had to make due with what nature has given them: these are the deep, old geological formations of the Rhine and Queich valleys: rotliegend (Permian), red sandstone (Triassic), limestone (Triassic), keuper (Triassic), slope and terrace gravel (Quaternary), loess and loam (Pleistocene).

These, and the proximity of the climate-regulating Pfalz Forest, produce wines that have always displayed a lot of character and rarely follow the usual fashions of taste: leading international dry Rieslings and white – recently also red – Pinot varieties, Muscat and Gewurztraminer. The craft of Hansjörg, Hans and Valentin Rebholz, who have been a member of “VDP.Die Prädikatsweingüter” since 1991, and his passionate devotion to biodynamics do their part.

## CONTACT

Weingut Ökonomierat Rebholz, Weinstrasse 54, 76833 Siebeldingen, Germany  
Tel: +49 6345 3439, Email: [wein@oekonomierat-rebholz.de](mailto:wein@oekonomierat-rebholz.de)  
[oekonomierat-rebholz.de](http://oekonomierat-rebholz.de)



# Podere Salicutti

MONTALCINO, ITALY



Felix & Sabine Eichbauer

*“For us, biodynamics is more than just a way of working, it is a way of life that is intrinsically linked to respect. respekt-BIODYN is for us a mouthpiece, but above all an exchange among like-minded people. Not to celebrate each other, but to find solutions to the challenges of natural cultivation. The feeling of being part of a larger whole.”*

Podere Salicutti was founded in 1995 by Francesco Leanza in the ‘Brunello’ DOCG area. The former chemist was the first winery in Montalcino to be certified organic just two years later. 20 years later, architect Sabine and business economist Felix Eichbauer - owner and manager of Munich’s Michelin-starred restaurant ‘Tantris’ - took over the winery and continued to run it together with Leanza for another three years. This transitional period allowed them to carefully integrate themselves into the region, the wine culture and the specific microcosm.

Today, the couple and their team cultivate 4.5 hectares using biodynamic methods. Their aim is to give the plants more autonomy and to tackle a current issue in wine production: reducing the alcohol content in the wine without sacrificing phenolic maturity.

They also rely on careful individual selection of the grapes, followed by gentle destemming. The switch to fermentation in cement and the construction of an underground cellar with stable temperatures and high humidity support their vision. In this way, the winemaking couple succeed in creating a fresh wine that reflects the character of the region, the Sangiovese grape and the respective vintage.

Sabine and Felix have been members of respekt-BIODYN since 2024. Their first respekt-certified wine will be launched on the market with the 2025 vintage.

## CONTACT

Podere Salicutti 174, 53024 Montalcino, Italien

Tel: +39 0577 8470 03, E-Mail: [salicutti@poderesalicutti.it](mailto:salicutti@poderesalicutti.it)

[poderesalicutti.it](http://poderesalicutti.it)

# Weingut Sattlerhof

GAMING, AUSTRIA



Alex & Andreas Sattler

*“This estate has taught our family mindfulness  
in dealing with people, soil, animals and plants over many years.  
We want to constantly develop this mindfulness  
through exchange with our great colleagues and friends  
in the respekt-BIODYN group.”*

The biodynamic operation of their 35-hectare winery and their tireless search for improvement and perfection characterise the craft of the Sattler family of winemakers in Gamlitz, Styria. It is run as a true family business by the brothers Alexander and Andreas Sattler, their parents Willi and Maria Sattler are very happy to leave the trade to them. Their most important and famous single-site vineyards Kranachberg, Pfarrweingarten, Kapellenweingarten, and Sernauberg are characterised by quartz and limestone, depending on the site. The low yields of their old vines on the steep slopes, the selective hand-harvesting of the grapes in small boxes, the gentle pressing and sensitive handling during vinification all result in authentic, long-lasting wines. Sustainability and biodiversity are top priorities, and for some time now a flock of sheep has also enriched life at the winery.

Their fantastic Sauvignon Blancs place Sattlerhof among Austria's top wineries. It has been a member of **respekt-BIODYN** since January 2021.

## CONTACT

Weingut Sattlerhof, Sernau 2, 8462 Gamlitz, Austria  
Tel: +43 3453 2556, Email: [weingut@sattlerhof.at](mailto:weingut@sattlerhof.at)  
[sattlerhof.at](http://sattlerhof.at)



# Weingut Rainer Schnaitmann

WÜRTTEMBERG, GERMANY



Rainer Schnaitmann

*„Keeping the senses awake  
so that one can produce meaningfully.“*

Rainer Schnaitmann decided late in life to give up studying architecture in favour of viticulture. Since 1997, he has been the 19th generation to cultivate his family's vineyards at altitudes of up to 450 metres in Fellbach in the wine-growing region of Württemberg. In 2006, he became the by then youngest member of the „VDP: Die Prädikatsweingüter“.

His vineyards, which cover a total of 25 hectares, on the edge of the Stuttgart basin and in the Rems valley consist of so-called „Keuper soils“ - Württemberg's term for the local chalky marl and the sandstone weathered soils - and have large differences in altitude in the counter-shadow of the Black Forest. Rainer's preferred varieties are Pinot Noir, Riesling and Lemberger.

The winery has been certified organic since 2013. Paul's quote „Test everything and keep what is good“ is a guiding principle of his and his involvement with biodynamics a logical consequence. 2024 will be his first **respekt**-certified vintage.

## CONTACT

Weingut Rainer Schnaitman, Untertürkheimer Strasse 4, 70734 Fellbach, Germany

Tel: +49 711 574616, Email: [info@weingut-schnaitmann.de](mailto:info@weingut-schnaitmann.de)

[weingut-schnaitmann.de](http://weingut-schnaitmann.de)

# Schödl family

WEINVIERTEL, AUSTRIA



Mathias, Viktoria & Leonhard Schödl

*„For us, as the next generation, it is important to take responsibility for climatic changes and to rethink ways of working in agriculture.*

*Nature is our most important asset.*

*One contribution to this is biodynamic farming.”*

The Schödl siblings have spent a lot of time abroad and gathered lasting impressions at wineries in the most diverse regions. But when all is said and done, there is nothing that charms them quite like the rolling hills of the Weinviertel, and that will always be where their hearts lie.

Back in their home town of Loidesthal, about 50 kilometres north of Vienna, they aim to show the full potential of their little corner of the wine world: a place where traditional techniques share space with the avant-garde, and where respect for nature does not compromise quality, but rather brings the wines to their highest expression, and where a re-generative management in their own business is a premise. To build such a place, the siblings took over their parents' part-time farm and, starting in 2016, converted the now 14-hectare estate step by step first to organic and then to biodynamic farming. 2024 will be their first **respekt**-certified vintage.

Mathias, Viktoria & Leonhard work with farmers in the region to make their own compost and let their sheep and chickens graze through vineyards, wild herbs and small oases of trees, which helps enrich the soil and creates a more favourable habitat for insects and other wildlife. The winery works with native Austrian grapes like Grüner Veltliner and Sankt Laurent, and more rare and special varieties like Roter Muskateller and Scheurebe.

## CONTACT

Weingut Schödl, Hauptstrasse 76, 2225 Loidesthal, Austria

Tel: +43 644 114 799, Email: [mail@weingutschoedl.at](mailto:mail@weingutschoedl.at)  
[weingutschoedl.at](http://weingutschoedl.at)

# Weingut am Stein

FRANKEN, GERMANY



Sandra, Antonia, Vincenz & Ludwig Knoll

*“We belong to respekt because in this community  
inspiring spirit can be experienced,  
and viticultural work is constantly redefined  
by sustainable meaningfulness and enjoyment.”*

The Ludwig Knoll winery ‘am Stein’ sits amidst vineyards, and yet at the same time within the urban pulse of the city of Würzburg in the winemaking region of Franconia. The vineyards in this region are steep, and their soils consist of shell limestone formations interspersed in spots with loam and clay. Rieslings, Silvaners, and Burgundies form the foundation of this VDP winery, which was named “Franconia Winery of the Year” in 2022 and 2025 by Vinum, the German wine trade magazine. The 40-hectare flagship estate has been certified organic since 2008, the year Sandra and Ludwig Knoll converted to biodynamic farming. In 2022 they joined **respekt-BIODYN**.

Sandra and Ludwig Knoll consider their wines to be decelerated, and life itself as a ceaselessly self-renewing spark of vitality and remembrance of culture. Their wines carry memories, awaken sensory impressions and excite passions, feelings, and aesthetic sensations. Wine lives and vibrates, it changes and is always singular. The am Stein Ludwig Knoll winery sees itself as a holistic refuge for the enjoyment of pleasure.

## CONTACT

Weingut am Stein, Mittlerer Steinbergweg 5, 97080 Würzburg/Franken, Germany  
Tel: +49 931 25 808, Email: [mail@weingut-am-stein.de](mailto:mail@weingut-am-stein.de)  
[weingut-am-stein.de](http://weingut-am-stein.de)

# Weingut Tement & Domaine Ciringa

## SÜDSTEIERMARK, AUSTRIA & UNTERSTEIERMARK/SLOVENIA



Stefan, Monika & Armin Tement

*"It is respect and love for wine  
that unites us within this group.  
We learn and grow by sharing together.  
As a group and also as people."*

The parents of Manfred Tement, the great pioneer of southern Styria, laid the cornerstone for their winery with one hectare of vineyards each in the now famous Sauvignon Blanc vineyards Zieregg and Grassnitzberg Riff. In 2005, the year in which their conversion to organic farming began and their vineyards in Lower Styria in Slovenia were acquired, Manfred's son Armin joined the business. In 2012 his younger son Stefan also joined, and the trio was complete. 80 hectares of vineyards are managed in Austria and 20 in Slovenia (under the name "Domaine Ciringa") by these three hand in hand, supported by Heidi and Monika Tement. In 2019, the first "World's Best Vineyards" were chosen in London - with the Tement winery in 15th place. Since 2020, both estates have been worked biodynamically with conviction.

Winemaking is something Manfred, Armin, and Stefan Tement carry in their DNA. They know what they are doing, have perfected their work over the years, and have become one. One with the region, and above all with a grape variety uniquely popular in this region. Probably nowhere else does anyone else know as much about Sauvignon Blanc - a grape variety that has brought Tement national and international attention. Old knowledge and new approaches combine at Tement to form one coherent overarching concept. Place of origin, craftsmanship, and unconditional quality are the ingredients. It is this expression of respect that they clearly signify within the group as well. The family became member of Demeter and **respekt**-BIODYN in 2022.

### CONTACT

Familienweingut Tement & Domaine Ciringa, Zieregg 13, 8461 Ehrenhausen/Südsteiermark, Austria & Slovenia  
Tel: +43 3453 41010, Email: [weingut@tement.at](mailto:weingut@tement.at)  
[tement.at](mailto:tement.at) & [domaine-ciringa.com](http://domaine-ciringa.com)

# Weingut Dr. Wehrheim

PFALZ, GERMANY



Franz Wehrheim

*"Because the idea of sustainability  
is decisive for family wineries.  
The vineyard, the winemaker, the family  
and the environment form a union."*

The Dr Wehrheim family is now in its fourth generation of pursuing its wine vision in the Pfalz (Palatinate). Since the winery was founded, the family has always remained true to its focus and produces Rieslings, Weissburgunder (Pinot Blanc) and Spätburgunder (Pinot Noir) in a dry style. Birkweiler in the Pfalz offers ideal conditions for this due to its high-quality sites and extremely heterogeneous soil structures. The family has been working according to biodynamic guidelines since 2006, and the first respekt-certified wine was launched on the market with the 2017 vintage. The family's aim is to produce wines from the Kastanienbusch, Mandelberg, Köppel and Sonnenschein single-vineyard that show their origins in the glass.

The philosophy of the Dr Wehrheim estate is defined by the endeavour to "offer harmony and balance without being sweet. To taste piquant, mineral and independent without focussing on superficial fruit. To smell intense and multi-layered."

These principles are the benchmark for the standards of a great, dry wine at Weingut Dr Wehrheim.

## CONTACT

Weingut Dr. Wehrheim, Weinstrasse 8, 76831 Birkweiler, Germany

Tel: +49 6345 3542, Email: [wein@weingut-wehrheim.de](mailto:wein@weingut-wehrheim.de)

[weingut-wehrheim.de](http://weingut-wehrheim.de)

# Weingut Weninger

MITTELBURGENLAND & EISENBERG, AUSTRIA / SOPRON-BALF, HUNGARY



Petra & Franz R. Weninger

*"Biodynamics just feels right,  
the operation is balanced.  
The family and our employees are happy.  
Even our wines shine, as do our vineyards."*

For 35 years, the family Weninger have devoted themselves with all their passion to Blaufränkisch, and now have six Blaufränkisch vineyards in three areas, with a total of 39 hectares in Austria and Hungary. Their vines grow on clay in Horitschon in central Burgenland, on slate in Eisenberg in South Burgenland, on lime in Ritzing in central Burgenland and on mica in Balf-Sopron. Very early on, father Franz Weninger and son Franz R. Weninger agreed that the character of a vineyard is only detectable on a healthy living soil, which is why converting to biodynamic farming in Austria and Hungary in 2006, was the logical conclusion. Both winemakers took this step out of inner conviction, with great mutual support and a lot of exchange.

In 2000, son Franz Reinhard took over management of the winery in Hungary, and in 2011 also in Austria. In addition to his main grape variety Blaufränkisch, Franz R. Weninger has also been producing a pioneering Welschriesling in wooden barrels from Eisenberg for a few years.

## CONTACT

Weingut Weninger, Florianigasse 11, 7312 Horitschon, Austria

Tel: +43 2610 421 65 0, Email: [weingut@weninger.com](mailto:weingut@weninger.com)

[weninger.com](http://weninger.com)



# Weingut Fritz Wieninger

WIEN, AUSTRIA



Fritz & Lissi Wieninger

*“Biodynamics is a way of life  
that doesn’t focus only on the vineyard.  
Resource efficient and sustainable production is one thing,  
but also social responsibility towards our employees is a key issue.  
A winery with twenty-five employees can be a family –  
if you treat your employees like family.”*

The Wieninger winery stands for top wines from Austria’s capital, the only metropolis in the world that has its own wine-growing area within the city limits. Vienna is situated on the final eastern slopes of the Alps and has very sandy loess soils such as on the Bisamberg, and sandstone and weathered limestone soils with a high lime content on the Nussberg. Another highly characteristic element of Viennese wine is the Danube, which separates the two vineyards and influences the climate. Fritz Wieninger cultivates 50 hectares of vineyards, where the Viennese Gemischte Satz (vineyard blend) plays an important role. So the passionate Viennese seeks to bring out the typical Viennese character in his wine. In addition, for him every wine also reflects the personality of the winemaker and has much to do with emotion and individuality.

In 2006, Fritz Wieninger converted five hectares to biodynamic farming as a trial, and harvested the first biodynamically produced grapes in 2007. The results pleased him so much that he decided to switch the entire vineyard to biodynamic operation in 2008.

## CONTACT

Weingut Wieninger, Stammersdorfer Strasse 31, 1210 Wien, Austria

Tel: +43 1 290 10 12, Email: [weingut@wieninger.at](mailto:weingut@wieninger.at)

[wieninger.at](http://wieninger.at)

# Weingut Wittmann

RHEINHESSEN, GERMANY



Eva Clüsserath-Wittmann & Philipp Wittmann

*“For me, the most interesting aspect of becoming a member of respekt-BIODYN is the pragmatic agricultural approach, with the help of biodynamics, to producing the highest quality grapes – and discussing this with colleagues.”*

The Wittmann winery, a member of the prestigious “VDP.Die Prädikatsweingüter” association since 1990, is one of the leading estates in Rheinhessen in Rhineland-Pfalz. Since 1663, the Wittmanns and their winemaking forefathers have been in the old market town of Westhofen in the south of region. Today Philipp Wittmann and his wife Eva Clüsserath-Wittmann jointly manage the 30-acre estate whose vineyards have been organically farmed since 1990, and biodynamically since 2004. Most of the vineyard is planted with Riesling, although the white Pinot varieties and Sylvaner also have a long tradition at the winery.

Through biodynamic cultivation and its accompanying intensive vineyard management, and traditional winemaking methods, wines with profoundly specific character, great terroir features and high quality are produced. The “VDP.Grosse” rated individual vineyards are Morstein, Brunnenhäuschen, Kirchspiel and Aulerde, the soils of which are mainly characterized by clay marl with limestone deposits.

## CONTACT

Weingut Wittmann, Mainzerstrasse 19, 67593 Westhofen, Germany  
Tel: +49 6244 905036, Email: [info@wittmannweingut.com](mailto:info@wittmannweingut.com)  
[weingutwittmann.de](http://weingutwittmann.de)



# Weingut Herbert & Carmen Zillinger

WEINVIERTEL, AUSTRIA



Carmen & Herbert Zillinger

*“We are respekt members,  
because the name is the program.”*

Since 2007, Herbert Zillinger has been managing the sixteen hectares of vineyards together with his wife Carmen. Zillinger's vineyards are located in the Vienna basin, where a sediment sets the tone: the loess. The fine loess sand (Schluff) consists of quartz, feldspar, mica silicates and clay minerals. Zillinger's most important single-sites are called “Kalkvogel” (calcareous sandstone) and “Hirschenreyn” (clay and loess).

Herbert Zillinger is one of the leading winemakers in Austria's largest wine-growing region, the Weinviertel. The high quality and diversity of his wines make all the difference. He devotes himself body and soul, especially to Grüner Veltliner and Traminer, and he renounces compromises, following his gut feelings especially in the vineyards and in the cellar. He has consciously decided against modern methods of cultivation, and allows his wines the time and leeway to develop and mature, as his grandfathers did. Herbert has been a member of **respekt**-BIODYN since 2016.

## CONTACT

Weingut Herbert Zillinger, Hauptstrasse 17a, 2252 Ebenthal, Austria

Tel: +43 2538 85395, Email: [office@radikal.bio](mailto:office@radikal.bio)

[radikal.bio](http://radikal.bio)

## 14. Posthumous honorary membership for Andrew Lorand

The respekt winemakers decided in their 2021 general assembly to posthumously award honorary membership to their companion and teacher Andrew Lorand.



Elisabetta Foradori, Fred Loimer, Andrew Lorand 2008

*“Andrew Lorand opened the world of biodynamics to us, often with a lot of humor, but at the same time with great seriousness about what’s important. His enormous technical expertise, and especially his contagious enthusiasm made every hour we were able to spend with him an unforgettable experience.”*

### Andrew Lorand 2008

Born in 1957, this American with Swiss roots was an educated agroecologist, organic farmer, gardener, author, and consultant. He was intensively involved with the theses of biodynamics starting in the early 1970s, and was a pioneer in the diagnosis and therapy of soils and in homeopathic methods in agriculture. In the early 1990s, he specialized in viticulture. Andrew Lorand’s work is being continued by his wife Kathi Lorand.

**[drlorand.wordpress.com](http://drlorand.wordpress.com)**

## 15. Further information

**An overview of the main differences between the following forms of cultivation:**

- conventional cultivation
- integrated production
- biological-organic winemaking
- biodynamic winemaking

### 15.1. Conventional cultivation

Insecticides, herbicides, botryticides and artificial fertilizers may be used.

The soil must be kept permanently open, which leads to erosion and humus decomposition.

- Insecticides are used to combat pests, yet beneficial organisms are also affected.
- Herbicides are used in weed control (called “accompanying growth” in biological wine production) and destroy living microorganisms.
- Botryticides are used in cases of Botrytis (gray rot), they have a large influence on the physiological ripeness of the grapes and on the natural yeast population.

### 15.2. Integrated production

Integrated production is similar to the conventional winegrowing, but with restrictions.

- Certain pesticides that spare beneficial insects are allowed.  
By changing often between the approved drug groups, farmers try to prevent resistance.
- Artificial fertilizers are allowed, however there are limits on the amounts.
- The amount and frequency of the use of chemical agents are checked by competente inspection bodies.
- Insecticides, herbicides and botryticides are allowed.

### 15.3. Biological-organic winemaking

- Allowed agricultural control agents: sulfur and copper.
- Insecticides, herbicides, Botryticides and artificial fertilizers are forbidden.
- Vineyard ground must be planted and may only be kept open only for temporary periods.

### 15.4. Biodynamic winemaking

- Allowed agricultural control agents: sulfur and copper.
- Use of teas and homeopathic preparations for the strengthening of vitality and immunity.
- The build up of humus serves the nutritional security of the plants, and as a habitat for microorganisms.
- Compost from straw and cow manure.



## Contact

**respekt-BIODYN**  
**ASSOCIATION HEADQUARTER**

**c/o Weingut Wieninger**

Stammersdorfer Strasse 31, 1210 Wien | Austria

Email: [info@respekt-biodyn.bio](mailto:info@respekt-biodyn.bio)

[respekt-biodyn.bio](http://respekt-biodyn.bio)

**respekt Office & Press Contact**

**Agentur Sylvia Petz | The organised enjoyment**

Gumpendorfer Strasse 16/8, 1060 Wien | Austria

Tel. +43 699 1100 8040

Email [info@respekt-biodyn.bio](mailto:info@respekt-biodyn.bio)

[sylvia-petz.at](mailto:sylvia-petz.at)

Photo credits: Images provided by the wineries