



Our Credo

COLLECTIVELY FOR
MORE INDIVIDUALITY
IN OUR WINES

Our Credo



respekt-BIODYN is an association that includes 36 wineries from Austria, Germany, Italy, Hungary and Slovenia. The association is based in Austria.

respekt-BIODYN means people who have committed themselves to the goal of producing wines of the highest quality using biodynamic methods. In recent years, **respekt**-BIODYN has established itself as an important driving force in biodynamic viticulture, alongside Demeter and Biodyvin.

With utmost respect for the elements of earth, water, air, light and fire, as well as the natural kingdoms of soil, plants, animals and humans. With maximum respect for personal and professional autonomy and sovereignty.

At the same time we think about our children, our descendants and nature. We create secure livelihoods based on healthy living and working conditions, and treat our employees responsibly.

We respect and care for soil, plants, animals and the relationships with our partners and customers. **respekt**-BIODYN is thus ecologically, economically and socially sustainably augmented by the ideas and methods of biodynamic agriculture.



How do respekt-wines taste?

respekt-wines are lively stylistics with moderate vintage-typical alcohol, presenting a complex body and a well-integrated acidity. They stand out with their aging potential and their intensive regional character. They are authentic and individual.

How can respekt-wines be recognized?

By the **respekt** logo on the label. It can be found only on wines that have been certified in accordance with the **respekt** guidelines. These wines are guaranteed biodynamically produced and meet our high quality standards.



Why is respekt-BIODYN more than organic and more than biodynamic?

On one hand, because we impose on ourselves many more and stricter rules than those required by organic farming. On the other hand, because we combine our expertise as vintners with the ideas and methods of biodynamics (= environmental sustainability). And last but not least, because in our work we do not limit ourselves to thinking about the wine, but also include our families, employees, partners and customers in our thinking (= economic and social sustainability).

Which regulations does respekt-BIODYN operate under?

First and foremost under their own strict rules, which were updated in 2007 and 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).

What does respekt-BIODYN owe to Rudolf Steiner?

Our work is based on a contemporary synthesis of the ideas of Rudolf Steiner with modern agroecology and practical experience in the field of biodynamics in recent decades.

How does respekt-BIODYN stand on technology?

respekt-BIODYN cannot do without certain modern techniques and tools. No one can expect us to work without tractors and pneumatic vine shears. But where it is possible and sensible, we try to get by with moderation and common sense, and the gentlest and most sustainable means in each case.

What is location-adapted production?

Simply put: „only grow what suits the location“. In other words, considering in particular the local and regional conditions, paying attention to the soil and microclimate, and planting no exotic varieties, but always the „right“ indigenous variety in the right place. This applies not only to the vines, but of course to all the other plants that create and maintain biodiversity in our vineyards.

How is biodiversity promoted?

It promotes itself. We employ the natural helpers of agriculture: worms, ants, bees, butterflies, bioorganisms and so on. We encourage their proliferation and their population by putting up nesting boxes and “useful animal” hotels, sowing flowering plants, and the care and planting of slopes and trees.



How is soil fertility promoted?	To build up humus for the revitalizing of the soil, we focus on the four pillars“: gentle soil care, appropriate landscaping, ground spraying with nettle tea and horn manure preparations, and the application of compost.
How are the vines cared for?	Through careful pruning and manual foliage management, complemented by biodynamic treatments in accord with the phases of the moon and the prevailing weather. Teas and extracts of biological origin are used to increase the immune response of the plants..
Which biodynamic preparations are employed?	The horn manure and horn silica field spray preparations. The nettle, chamomile, yarrow, dandelion, oak bark and valerian compost preparations. They have balancing and cleansing effects. The field spray preparations are stimulated manually before application: intensely stirred in water, so that this becomes a carrier of information.
Which plants are extracts and teas prepared from?	Nettle, horsetail, chamomile, birch, yarrow, compost – as hot, warm or cold extracts or simply scattered.
What is done about pests and diseases?	When biodiversity and soil fertility are optimal, pests and diseases should not appear. Should problems occur due to extreme weather or other influences and circumstances, natural agents such as baking powder, clay, vegetable extracts, oils and pheromones, as well as small doses of sulfur and copper are employed.
How much sulfur and copper does respekt-BIODYN allow?	As little as possible, at most the amount permitted for organic viticulture, where we try to minimize the use of copper as much as possible.
Are selected yeasts used?	All wines produced according to respekt guidelines are spontaneously fermented. For dry white and rosé wines, however, the addition of pure-bred yeast sourced onsite is permitted if a stuck fermentation occurs. This is only to enable a reliable and clean final fermentation, and only in the case of documented fermentation problems, which may occur due to conditions related to the vintage and varietal.
How does respekt-BIODYN stand on genetically modified organisms?	Against them! Anything that has to do with genetic engineering, we reject without exception.
How does a winery become a respekt member?	Only active members from the respective region can propose the admission of a new winery, an application for admission on their own accord is not possible. When a winery is accepted, its „orientation phase“ begins: If the new member is already biodynamically certified, this phase lasts one year. If the new member already operates organically, the conversion phase lasts two years. For wineries that are only just converting from organic handling, it takes three years. At this stage, seven parallel integrated programs are implemented and documented: locally appropriate production, biodiversity, soil fertility, plant care, animal life, dealing with accompanying growth, pests and diseases, and general farming measures.



Why an association?

Together we can achieve more. Therefore, like-minded people have joined the **respekt**-BIODYN group to learn from each other, and to mutually educate and support each other. **respekt**-BIODYN is a community of common interests, inspired and supported by the ideas of Rudolf Steiner, but acting at the same time autonomously and confidently in both theory and practice. Moreover, **respekt**-BIODYN seeks an open, friendly and professional technical dialogue with like-minded people.

**How long has
respekt-BIODYN existed?**

The first steps were taken in 2005, and the association was founded in 2007. The first **respekt** vintage was 2009.

**How large is
respekt-BIODYN?**

The **respekt** wineries currently cultivate a total of approx. 850 hectares of vineyards. In Austria, **respekt**-BIODYN holds about 10 percent of the total domestic organic vineyard area with 630 hectares (as of January 2021). Germany accounts for just under 145 hectares, South Tyrol/Italy for 50, and Hungary for 28. Each individual **respekt** winery is held in high esteem in its country of origin and in many international markets.

**What differentiates
respekt-BIODYN from Demeter?**

respekt-BIODYN is a biodynamic certification purely tailored to viticulture. By virtue of their profession, the **respekt** members understand more about wine and winemaking than almost anyone else. We also restrict ourselves to this.