



Renowned award for biodynamic winemaking group
respekt-BIODYN receives the "Wine Award for Friends" from the German magazine Der Feinschmecker. A further confirmation of the high quality of these biodynamic wineries, which are dedicated to respect for nature and individuality.

Vienna, 7 May, 2019

The presentation of the Der Feinschmecker Wine Awards by the publisher Jahreszeitenverlag is regarded as the most important wine event in Germany. Every year, wineries and individuals are honoured in seven categories. This year's "Wine Award for Friends" went to the respekt-BIODYN winemaking association, with its 23 wineries in Austria, Germany, Italy and Hungary.

For their awards, Feinschmecker looks for remarkable wines that inspire with their distinctive, sometimes unusual profiles. The fact that five of the six award-winning winemakers work biodynamically was not intentional on the part of the Feinschmecker editors. On the contrary, editor-in-chief Madeleine Jakits was "a little astonished" when she looked at the results. This is the best confirmation that biodynamic winemakers are on the right track with their winemaking methods.

"respekt-BIODYN deserves this recognition because their members affirm across national borders that they believe in their terroir and keep their soil healthy and alive in order to produce wines that are distinct and not uniform," says Madeleine Jakits. "In addition, their open exchange of ideas and experiences is a very enlightened, European attitude, which also stands for further development and advances in the striving for quality by each association member. This is a fitting and modern approach".

The prizewinners accepted their Wine Awards at the end of April during a gala at Schloss Bensberg near Cologne, together with around 600 guests from the international wine world. The German TV presenter and wine lover Barbara Schöneberger led the evening with plenty of humour and witty remarks.

The Austrian "Wine Oscar". Just two days before the Der Feinschmecker Wine Awards, A la Carte magazine's annual gala, the "Trophée Gourmet", took place in Vienna at the Hofburg. One winery, as well as several chefs and restaurants, was awarded a prize. This year's wine trophy was presented to Wagram winegrower Bernhard Ott, the fourth respekt member in five years after Judith Beck, Gerhard Pittnauer and Karl Fritsch to receive this coveted Austrian "Wine Oscar".



This year's respekt activities for the wine trade.

On 23 and 24 June, the winemakers' association invites you to their "respekt-Johanni" festival (St John's Day Fest) with Clemens Busch on the Moselle. For more information and registration options see www.respekt-biodyn.bio/de/johanni2019.html.

From 1 to 3 December, the annual respekt retreat will again take place, with tastings and advanced training seminars at Gut Sonnenhausen in Glonn near Munich. Registrations for "Tasting with Respect" are now possible by email at info@respekt-biodyn.bio

The respekt wineries. Paul Achs, Judith Beck, Busch, Christmann, Feiler-Artinger, Fritsch, Martin & Georg Fußer, Manincor, Gsellmann, Hajszan Neumann, Gernot & Heike Heinrich, Hirsch, Loimer, Anita & Hans Nittaus, Ott, Gerhard & Brigitte Pittnauer, Claus Preisinger, Ökonomierat Rebholz, Dr. Wehrheim, Weninger, Wieninger, Wittmann, Herbert & Carmen Zillinger.

Der Feinschmecker magazine. The wine and gourmet magazine Der Feinschmecker, with a circulation of almost 75,000 copies, is published by Jahreszeitenverlag in Hamburg, appearing monthly since 1975. The editor-in-chief of this renowned magazine is Madeleine Jakits.

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respekt-BIODYN

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