

biokult

Ö S T E R R E I C H

Biokult, located in Pamhagen in the Niederösterreich region of Austria, produces fine Austrian Biodynamic wines. The wines are produced by the Michlits family, one of the most creative and influential Biodynamic and organic wine growing families in Austria. Their products and production methods are revolutionary for the region. Not only have they been able to understand and implement the use of non-trimmed vines in the region, but the use of Biodynamic methods and the translation of these into new production standards are awe inspiring.

Creative Wine Production Methods

In the cellar, Werner Michlits has chosen to go in new creative ways. For example, he was inspired by the way the egg appears in nature. From his point of view, the egg is nature's ideal form for growing organisms. In this sense he invested into concrete, egg-shaped fermentation tanks. Michlits believes that the wines need to stay in these tanks to develop the finest aromas and, most important, the highest rate of natural stability. His understanding of nature's laws and the logical deductions from this have proven correct, with his resulting wines highly stable without any major fining agents or induced stabilization processes. The wines stay in the tanks for over nine months, again a parallel to nature. During their stay in the tanks the wines develop their complete aroma profile and can be bottled with the least amount of sulphur necessary.

The Michlits family has understood the use of traditional winegrowing and winemaking techniques and has developed them in a modern ways. Their search for establishing the best conditions and thus letting nature do its best work for the wines without too much human intervention is very innovative and modern. The family has become a world-renowned producer of high quality organic and Biodynamic wines from Austria.

Biodynamic Wines

Biodynamic farming works in harmony with natural ecosystems to preserve and protect life's diversity and species for future generations. As with organic production, the use of GMOs, synthetic chemicals, fertilizers or pesticides is not permitted. This comprehensive organic farming method requires the creation and management of a closed system. Farmers must be minimally dependent on imported materials, meeting all needs with the living dynamics of the farm itself. For example, cattle and chickens are often raised to provide compost, and wheat is grown among the other crops to feed the animals. On the Michlits' property, the family owned cattle herd of over 50 Angus beef combined with organic/biodynamic wheat production are the most important tools to improve the soils and the vines that grow on them. This self-contained farm is the ultimate model of sustainability and environmental preservation.

The art of Biodynamic cultivation lies in choosing the right time for all applications. This requires sensitive understanding of the rhythms of the earth and the cosmos, as they have documented positive effects on the flora and fauna of the farm.

Biodynamic methods develop the vineyard's greatest potential. Healthier soil produces outstanding quality grapes and their resulting wines capture the true essence of the winery's terroir, creating a "taste of place," and a delightful glass of wine.

Varietals Produced

Biokult produces outstanding single varietals and unique blends from classic Austrian grape varietals including: Grüner Veltliner, Blauer Zweigelt and Pinot Noir. All wines are vegan-friendly, using no animal byproducts in production. The wines are also Non-GMO Project Verified.



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