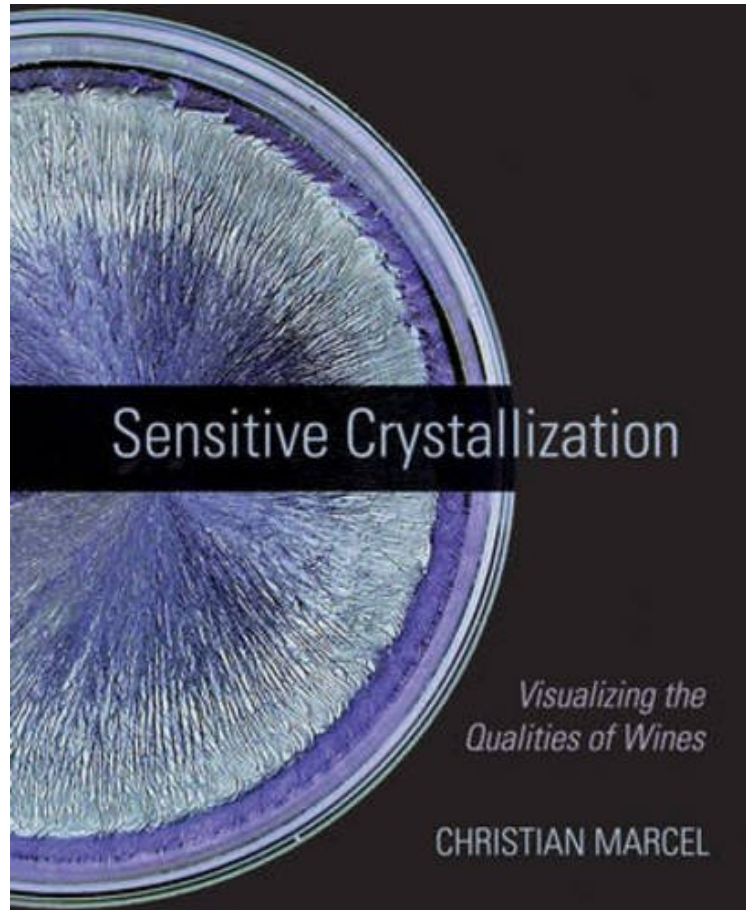


(Free) Sensitive Crystallization: Visualizing the Qualities of Wines

Sensitive Crystallization: Visualizing the Qualities of Wines

Christian Marcel

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Christian Marcel : Sensitive Crystallization: Visualizing the Qualities of Wines before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sensitive Crystallization: Visualizing the Qualities of Wines:

Ehrenfried Pfeiffer, who introduced biodynamics into North America, developed a method in the 1930s to demonstrate visually the presence of formative forces?those forces acting on living organisms that emanate from the Earth, the Sun, and other planets. He arrived at the sensitive crystallization method, using copper chloride crystals mixed with samples of the particular plant. Sensitive crystallization is of great consequence to winemaking and winemakers. The vibrant, beautiful images startlingly illustrate the different qualities of a wine?its tasting qualities, its grape variety, the nature of the terroir from which it originates, and its aging potential. Sensitive crystallization also reveals the influence of environmental factors and cultivation, whether intensive, organic, or biodynamic. Sensitive crystallization is a valuable tool that can portray the characteristics of a wine objectively, complementing the subjective assessments of

experienced wine tasters.

'Christian Marcel leads us carefully step by step from thoughts about formative forces to the methodology of sensitive crystallization, the structure elements of the pictures and continues with the application of the method as a tool to visualizing the qualities of wine.' -- Archetype 'It is a well laid out book with stunning pictures and a clear introduction into the method and the parameters for successful crystallisation pictures -- for example, the samples need to be in a vibration free space to avoid premature crystallising out. The scientific methodology is built up and illustrated with clear, detailed pictures which give signposts for reading them. 'There is a dearth of good contemporary books on crystallisation in English, so this book is to be welcomed. It gives a good overview of the method and the practical applications of a scientific method that we will be seeing a lot more of in the years to come.' -- Richard Swann, Star Furrow 'This is an excellent introduction to the process of sensitive crystallisation, giving historical origins and a detailed description of the process itself, while explaining the underlying idea of formative forces in Nature.' --David Lorimer, Network About the Author Christian Marcel trained in agriculture and has operated his family farm for the past thirty years. He converted to biodynamic production in 1996 and is a recognized Demeter provider. He has used the method of sensitive crystallization, especially in viticulture, for more than twelve years and has given seminars on the method in France, Italy, and California.