

Info-sheet

Production of Organic Wine

According to EU-Regulation 834/2007 and implementing rules

The following provisions apply to the processing of organic grapes to "organic wine":

Oenological practices and restrictions

In principle all relevant legal provisions have to be respected when processing organic grapes (Regulation (EG) Nr. 606/2009 and (EG) Nr. 607/2009 and (EG) Nr. 1234/2007, other national provisions).

The use of the following oenological practices, processes and treatments as defined in the generally binding legal provisions are permitted under the following conditions:

| Practice/process/treatment | Restriction |
|--|--|
| centrifuging and filtration with or without an inert filtering agent | the size of the pores shall be not smaller than 0,2 micrometer |
| Heat treatments | temperature shall not exceed 70 °C * |
| use of ion exchange resins | no restrictions to date, please see: * |
| Reverse osmosis | no restrictions to date, please see: * |

* The use of these practices shall be re-examined by the Commission before 1 August 2015 with a view to phase out or to further restrict those practices.

The use of the following oenological practices, processes and treatments is prohibited:

- partial concentration through cooling
- elimination of sulphur dioxide by physical processes
- stabilisation of the wine:
 - electro dialysis treatment
 - treatment with cation exchangers
- partial dealcoholisation

The following products and substances are authorised for the use or addition in organic products of the wine sector:

(provided that all other general legal provisions are respected)

| Name of products or substances | specific conditions, restrictions within the limits and conditions set out in the general legal provisions | Type of treatment |
|---|--|--|
| <ul style="list-style-type: none"> - Sulphur dioxide - Potassium bisulphite/ potassium metabisulphite (=potassium pyrosulphite) | <ul style="list-style-type: none"> a. sulphur dioxide content for red wines with a residual sugar level lower than 2 g/l: maximum 100 mg/l b. sulphur dioxide content for white and rosé wines with a residual sugar level lower than 2 g/l: maximum 150 mg/l c. Red wines, white and rosé wines above 2 g residual sugar level per litre as well as all other wines and products of the wine sector: The maximum sulphur dioxide content applied in accordance with the general legal provisions for conventional wines shall be reduced by at least 30 mg/l. Exemptions in case of extreme weather conditions: see (3) | Use |
| <ul style="list-style-type: none"> - Air - Gaseous oxygen | | Use for aeration or oxygenation |
| <ul style="list-style-type: none"> - Perlit - Cellulose - Diatomeaceous earth | Use only as an inert filtering agent | Centrifuging and filtration Use only as an inert filtering agent |
| <ul style="list-style-type: none"> - Nitrogen - Carbon dioxide - Argon | | Use in order to create an inert atmosphere and to handle the product shielded from the air |
| <ul style="list-style-type: none"> - Yeasts (1) - Di-ammonium phosphate - Thiamine hydrochloride - Inactivated yeast, autolysates of yeast and yeast hulls - Charcoal for oenological use - Lactic bacteria - Acacia gum (= gum arabic) (2) - Potassium bitartrate - Copper citrate - Copper sulphate - Oak chips - Potassium alginate - Yeast mannoproteins - Chitosan derived from <i>Aspergillus niger</i> | | Use |

| Name of products or substances | specific conditions, restrictions within the limits and conditions set out in the general legal provisions | Type of treatment |
|--|--|---------------------------------|
| – Inactivated yeast | | Use |
| <ul style="list-style-type: none"> – Edible gelatine (2) – Plant proteins from wheat or peas (2) – Isinglas (2) – Egg white albumin (2) – Tannins (2) – Potato proteins (2) – Yeast protein extracts (2) – Casein – Chitosan derived from <i>Aspergillus niger</i> – Potassium caseinate – Silicon dioxide – Bentonite – Pektolytic enzymes | | Clarification |
| <ul style="list-style-type: none"> – Lactic acid – L(+)Tartaric acid | | Acidification |
| <ul style="list-style-type: none"> – L(+)Tartaric acid – Calcium carbonate – neutral Potassium tartrate – Potassium bicarbonate | | Deacidification |
| – Nitrogen | | Bubbling |
| – Aleppo pine resin | | Addition |
| – L-Ascorbic acid | | |
| – Carbon dioxide | | |
| – Tannins (2) | | |
| – Meta-tartaric acid | | |
| – Citric acid | | Addition for wine stabilisation |
| – Calcium sulphate | Only for „vino generoso“ or „vino generoso de licor“ | Treatment |

(1) For the individual yeast strains: if available, derived from organic raw material

(2) Derived from organic raw material if available

(3) In case of exceptional climatic conditions in a given harvest year deteriorating the sanitary status of the organic grapes in specific geographical areas because of severe bacterial or fungal attacks, which oblige the winemaker to use more sulphur dioxide than in previous years to obtain a comparable final product, the competent authority may authorise the use of sulphur dioxide up to the maximum level given in Annex I B of Regulation (EG) No 606/2009.

Rules for Declaration:

Wine made from organic grapes can be labeled as „Organic Wine“ in case the rules are respected. Such wine must carry the EU Organic logo (including the other compulsory indications according to the Organic Regulation). If rules are not respected, such wine must be marketed without any reference to the organic production method.

Wine made from grapes in conversion to organic farming has to be labeled as follows, in case no other ingredients of agricultural origin are added: “Product under conversion to organic farming”. The EU Organic Logo must not be used in that case.

In any case, when using the EU organic logo, evidence supporting the quantities in liters per wine category and year must be kept for at least five years after the wine has been placed on the market.