

Brief Information on Organic Wine respectively Wine made with Organic Grapes

Production and labelling requirements according to different international standards

1. Introduction:

Organic wine is increasingly popular. Production and labelling rules, however, are somehow tricky. The present document gives a guideline according to Reg. (EC) 834/07, NOP and JAS.

2. Reg. (EC) 834/07 (with implementation rules in Reg. (EC) 889/08):

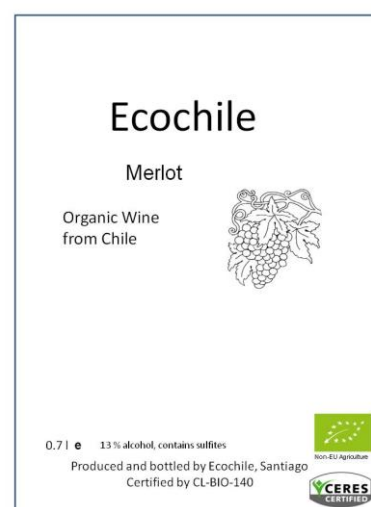
Since 2012, Reg. (EC) 889/08 includes detailed rules for organic wine making. This regulation **prohibits and restricts a number of oenological practices**:

Partial concentration through cooling	Prohibited
Elimination of SO ₂ by physical processes	Prohibited
Electrodialysis treatment to ensure the tartaric stabilisation of the wine	Prohibited
Partial dealcoholisation	Prohibited
Treatment with cation exchangers to ensure the tartaric stabilisation	Prohibited
Heat treatment	Max. temp. 70°C
Centrifuging and filtration	Pores ≥ 0.2 µm

SO₂ contents of organic wine is limited to 100 mg/litre in red wine, respectively 150 mg/litre in white or rosé wine. (For exceptions, see Reg. 203/12, amendment to Reg. EC 889/08, Art. 47). **Substances allowed for winemaking are restricted to those listed in Annex VIIIa to Reg. (EC) 889/08.**

Organic yeast must be used, if available. Please note that **inactivated yeast** is not allowed for wine making in some EU member countries (not applicable to third countries)!

Wine made under these rules, may be labeled as "**organic**" and **carry the EU logo** (see CERES Brief Info 3.2.24). Even wine which was produced before 1st August 2012 (the date when Reg. EC 203/12 entered into force) can be sold as "Organic" – provided that detailed records proving compliance with Reg. (EC) 203/12 are available for all used ingredients and processing aids.



Stock of wine **produced until 31 July 2012**, and wine made from grapes harvested until 31 July 2012 may still be sold under the old labeling system as "**wine made from organic grapes**".

Wine produced from grapes **harvested from 1 August 2012** on **must comply with Reg. (EC) 203/2012**; otherwise it may not display **any kind** of reference to "organic".

3. NOP:

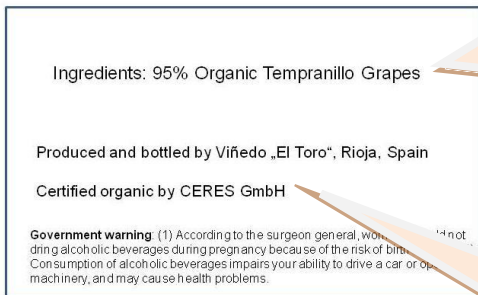
- Wine could theoretically be labelled as "organic wine" – but only, if no sulfite is used. Since this is not the case in practice, wine can only be labelled as "**made with organic grapes**".

- Sulfur dioxide can be used, provided that **sulfite** concentration in the final product does not exceed **100 ppm**. Potassium **metabisulfite** or even sulfuric acid, **are not allowed**, only SO₂. The wine label must disclose that it contains sulfite.
- Other **non-agricultural processing aids** (e.g. bentonite) and ingredients only according to **§ 205.605**. Full disclosure of all components of such substances to the certification body is required. For this purpose, CERES has prepared a special template. Having this template completed and signed by the manufacturer of the input, it is assured that no important detail is forgotten, as e.g.:
 - Enzymes may not be produced with the help of GMO, must be derived from edible plants or from non-pathogenic fungi or bacteria
 - Yeast must not be genetically modified, be non-synthetic, not cultivated on petrochemical substrate or on sulfite liquor waste
 - Nitrogen, oxygen and CO₂ are allowed, following §205.605 restrictions
 - Synthetic nutrients not listed in §205.605 (as e.g. ammonium phosphate) are not allowed.
- Please note that some ingredients / processing aids, which are listed as "non-agricultural" in the EU-Regulation, are considered to be "agricultural" by NOP (e.g. **gelatine, casein, albumin, arabic gum**). As long as the wine is labelled as "made with organic grapes", however, these substances **need not be certified organic**. A confirmation is needed, however, that they are not produced from or by **GMOs**, and that neither **sewage** sludge nor **ionizing radiation**, have been used during their production.
- Based on an agreement between NOP and the US Alcohol and Tobacco Tax and Trade Bureau (TTB), single **ingredients or processing aids** in wine made with organic grapes **need not be listed** (as opposed to all other products to be labelled as "organic" or "made with organic").
- As opposed to the EU Regulation, **mixing organic and non-organic wine is allowed**, as long as different varieties are used. The label in this case must say "Made with organic and non-organic grapes".
- **Organic wine labels must always be submitted to the certifier and must be approved in writing**, before the winery sends the label to the TTB for approval. At http://www.ttb.gov/alfd/alfd_organic.shtml you find all the necessary information related to requirements for labeling of organic alcoholic beverages in the USA, with different examples.



Example for an NOP wine label

Compulsory to mention it contains sulfites



Optional to mention the percentage of organic grapes. In this case, even though the wine contains 95% organic grapes (the rest may be sugar and non-agricultural ingredients), the wine is only “made with organic grapes”, due to the SO2 use.

Must say “Certified organic by...” under the producer name. USDA organic seal may not be used on product category “Made with...”

4. JAS:

JAS does not cover alcoholic beverages, thus wine **cannot be JAS certified**. It is, however, **allowed to sell in Japan wine certified according to Reg. (EC) 834/07 or NOP** with a reference to "organic" (see above) – as long as the JAS seal is not used, and as long as the **grapes are JAS certified!**