

## Brief Info

### Production of Organic Wine

According to EU-Regulation 2018/848 and its Implementing and Delegated acts as amended

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 (EU) 2018/848, (EU) 2019/934, (EU) 2021/1165, (EU) 607/2009 and (EU) 1308/2013, 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 75 °C
use of ion exchange resins	currently no restrictions
reverse osmosis	currently no restrictions

**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:
  - electrodialysis 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	Identification number	special conditions, restrictions within the generally applicable limits and requirements	Procedure / Process / Treatment
<ul style="list-style-type: none"> <li>- Sulfur dioxide</li> <li>- Potassium disulfite or Potassium metabisulfite (= potassium pyrosulfite)</li> <li>- Potassium bisulfite</li> </ul>	E 220 E 224  E 228	a. Sulfur dioxide content for <b>red wine</b> with a <b>residual sugar content below 2 g/l: maximum 100 mg/l</b> b. Sulphur dioxide content for <b>white wine and rosé wine</b> with a <b>residual sugar content of less than 2 g/l: maximum 150 mg/l</b> c. <b>Red wine, white wine and rosé wine from 2 g residual sugar per liter and all other wines and products of the wine sector:</b> The maximum sulfur dioxide content permitted for conventional viticulture must be <b>reduced by at least 30 mg/l</b> . Exception for <b>extreme weather conditions</b> : see (4).	Conser vation / antioxidants
<ul style="list-style-type: none"> <li>- Air</li> <li>- Gaseous oxygen</li> </ul>	E 948		
<ul style="list-style-type: none"> <li>- Nitrogen</li> <li>- Carbon dioxide</li> </ul>	E 941 E 290		
<ul style="list-style-type: none"> <li>- Argon</li> </ul>	E 938	Must not be used for sparging	

Name of products or substances	Identification number	special conditions, restrictions within the generally applicable limits and requirements	Procedure / Process / Treatment
<ul style="list-style-type: none"> <li>- Yeasts for winemaking* (1) (e.g. pure culture yeast)</li> <li>- Lactic acid bacteria*</li> </ul>			Fermentation
<ul style="list-style-type: none"> <li>- inactivated yeasts*</li> <li>- Pieces of oak wood</li> <li>- Oenological charcoal (activated carbon)</li> </ul>			Usage
<ul style="list-style-type: none"> <li>- Wine yeasts (3)</li> </ul>		Only in dry wines. Fresh healthy and not diluted wine yeasts containing yeasts from the recent preparation of dry wines. In quantities not exceeding 5%vol of the treated product.	Usage
<ul style="list-style-type: none"> <li>- Tartaric acid (L(+)-)*</li> </ul>	E 334		Acid regulation, stabilization
<ul style="list-style-type: none"> <li>- Lactic acid*</li> <li>- Potassium L(+)-tartrate*</li> <li>- Potassium bicarbonate</li> <li>- Calcium carbonate (Deacidification lime)</li> </ul>	E 270 E 336 (ii) E 501 (ii) E 170		Acid regulation
<ul style="list-style-type: none"> <li>- Calcium sulfate</li> </ul>	E 516	Only for vino generoso or vino generoso de licor	Acid regulation
<ul style="list-style-type: none"> <li>- Diammonium hydrogen phosphate (DAP)</li> <li>- Thiamine hydrochloride* (vitamin B1)</li> <li>- Yeast autolysates*</li> <li>- Yeast bark*</li> </ul>	E 342		For alcoholic and malolactic fermentation

Name of products or substances	Identification number	special conditions, restrictions within the generally applicable limits and requirements	Treatment type
<ul style="list-style-type: none"> <li>- Edible gelatin (2)</li> <li>- Wheat protein (2)</li> <li>- Pea protein (2)</li> <li>- Potato protein (2)</li> <li>- Yeast protein extract* (2)</li> <li>- Tannins (2)</li> <li>- Egg albumin (2)</li> <li>- House bladder (2)</li> <li>- Casein (2)</li> <li>- Potassium caeinate</li> <li>- Bentonite</li> <li>- Silicon dioxide as gel or colloidal solution (e.g. silica sol)</li> <li>- Potassium alginate</li> </ul>	E 558 E 551  E 402		Clarification

Name of products or substances	Identification number	special conditions, restrictions within the generally applicable limits and requirements	Treatment type
- Chitosan*		Extracted from <i>Aspergillus niger</i>	Clarification, correction
- Copper citrate			Correction
- L-ascorbic acid*	E 300		Preservation
- Potassium hydrogen tartrate (tartrate)	E 336 (i)		Stabilization
- Citric acid*	E 330		
- Metatartaric acid*	E 353		
- Gum arabic (2)	E 414		
- Yeast mannoproteins*			
- Pectinases*	EC 4.2.2.10	Only for oenological purposes in clarification	Enzymes
- Pectin methylesterase*	EC 3.1.1.11		
- Polygalacturonase*	EC 3.2.1.15		
- Hemicellulase*	EC 3.2.1.78		
- Cellulase*	EC 3.2.1.4		

\* Distributor's assurance statement of compliance with GMO ban must be kept available for inspection. Template see: [www.infoxgen.com](http://www.infoxgen.com)

- (1) for the individual yeast strains: if available organic/biological
- (2) If available from organic/biological starting materials
- (3) Only from organic/organic production
- (4) Where, due to exceptional weather conditions in a given harvest year, the health status of organic grapes in a geographical area is threatened by severe bacterial or fungal attack and the winemaker is forced to use more sulfur dioxide than in previous years in order to obtain a comparable finished product, the competent authority may temporarily authorize the use of sulfur dioxide up to the maximum level to be set in accordance with Annex I B to Regulation (EU) No 2019/934.

## **Rules for Declaration:**

Declaration provisions:

Wine made from organic grapes can be declared as "organic wine" after complying with the requirements and in this case must bear the EU organic logo (including the mandatory indications). If the regulations are not complied with, the wine must be marketed without any organic indication, i.e. as conventional goods.

If wine is produced from grapes in conversion and if there was no improvement, with sugar, the following indication is possible: "Product from conversion to organic farming". The EU organic logo may not be used here under any circumstances. The control number XX -BIO- 140 must be indicated on the label.