



TS34(EC)v02en\_Organic wine  
23/04/2013



# ORGANIC WINEMAKING

**Guidelines n°34:**  
**Rules for organic winemaking**  
in compliance with  
**ECOCERT ORGANIC STANDARD (EOS)**



This is a summary of the main requirements set forth by EOS regarding winemaking processes: authorized products and specific substances, authorized and prohibited oenological practices, the use of sulphur dioxide, labeling, certification of stocks from previous years and authorized ingredients of agricultural origin.

The following products are concerned :

- ✓ Wines (from grapes) including fortified wines
- ✓ Grape must
- ✓ Wine vinegar
- ✓ Piquette
- ✓ Wine lees
- ✓ Grape marc

## **I. MAIN REQUIREMENTS FOR PROCESSING**

### **A. Processes**

- Wine-making operations involving organic grapes may be carried out only after proper cleaning of the production equipment (special care on porous materials)
- Wine-making and bottling should be separated (in place or time) from similar operations involving non-organic products.

### **B. Precautionary measures**

- Risks of contamination by prohibited substances or products should be prevented
- Suitable cleaning procedures should be implemented

### **C. Cleaning and sanitizing of equipments**

- No restrictive list: use of products approved for use in the food industry
- No residual pesticides: these products may be used only when organic products are not available.

## **II. ORGANIC TRACEABILITY**

### **A. Origin of raw materials: requirements and records**

#### **1. ORGANIC RAW MATERIALS:**

- List and current certificates of suppliers of organic products (grapes, sugar...).
- Organic guarantees: nature of organic products and indication of the Control Body on invoices, delivery orders and labels.

#### **2. NON-ORGANIC RAW MATERIALS:**

- Technical sheets (additives, processing aids, substances or products used in wine-making)



- GM-free if necessary (yeast, lactic bacteria, ...) and ionising radiation-free statements
- Statements on water drinkability

## **B. Receipt of incoming organic raw materials**

- Check that containers and packaging are sealed and that organic references are clearly displayed
- In case of suspected non-compliance of a product, operators should have procedures in place to deal with suspicious product (separation, withdrawal, downgrading...)

## **C. Identification**

- All necessary measures should be taken to ensure identification of lots
- Storage of organic raw materials and finished products should be separated in place from non-organic products in a area with clear boundaries (e.g. floor marking, tank identification etc...)

## **D. Dispatch and transport of finished and/or semi-finished products**

- Supporting documents (labels, delivery orders, invoices) should bear the mandatory organic references

## **E. Stock and financial records**

Records should be kept and available at all times to allow Ecocert SA to identify the origin, nature, quantities and consignees of all bought/incoming, processed, stored, sold and downgraded products (invoices, delivery orders, manufacturing sheets etc...)



### III. AUTHORIZED PRODUCTS AND SUBSTANCES

List of products and substances authorized in Annex VIII bis of EOS for wine-making (in compliance with terms of use as listed in Annex I A to REC N° 606/2009)

| Type of treatment   | Authorized products or substances  | Type of treatment                    | Authorized products or substances  |
|---|--|--------------------------------------|--|
| <b>Fermentation</b>   | - Yeasts *<br>- Lactic bacteria  | <b>Acidification</b>                 | - Lactic acid<br>- L(+) tartaric acid  |
| <b>Centrifuging and filtration</b>  | - Perlite<br>- Cellulose<br>- Diatomeaceous earth  | <b>Deacidification</b>               | - L(+) tartaric acid<br>- Calcium carbonate<br>- Neutral potassium tartrate<br>- Potassium bicarbonate   |
| <b>Aeration and Oxygenation</b>   | - Gaseous oxygen<br>- Air  | <b>Stabilization or preservation</b> | - Sulphur dioxide<br>- Potassium bisulphite<br>- Potassium metabisulfite<br>- Citric acid  |
| <b>Nutrition of yeasts</b>  | - Di-ammonium phosphate<br>- Thiamine hydrochloride  |                                      |  |
| <b>Clarification</b>  | - Egg white albumin *<br>- Casein<br>- Potassium caseinate<br>- Edible gelatine *<br>- Isinglass *<br>- Plant proteins (from wheat or peas) *<br>- Bentonite<br>- Silicon dioxide<br>- Tannins *<br>- Pectolytic enzymes | <b>Addition</b>                      | - Aleppo pine resin (for Greek "Retsina" wines)<br>- L-ascorbic acid<br>- Carbon dioxide<br>- Tannins *<br>- Meta-tartaric acid  |
|   |  | <b>Use</b>                           | - Charcoal for enological use<br>- Potassium bitartrate<br>- Potassium alginate<br>- Acacia gum (arabic gum) *<br>- Cupric citrate<br>- Copper sulfate (until 31/07/2015)<br>- Oak chips<br>- Nitrogen (for bubbling)<br>- Calcium sulphate (only for fortified wines "vino generoso" or "vino generoso de licor") |
| <b>In order to create an inert atmosphere and to handle the product shielded from the air</b> | - Carbon dioxide<br>- Nitrogen<br>- Argon  |                                      |  |

(\* ) Derived from organic raw material when available



## IV. OENOLOGICAL PRACTICES AND RESTRICTIONS

### A. Prohibited practices

- Partial concentration of wines through cooling
- Elimination of sulphur dioxide by physical processes
- Electrolysis treatment to ensure tartaric stabilization
- Partial dealcoholization of wines
- Treatment with cation exchangers to ensure tartaric stabilization

### B. Approved practices and conditions

- **Heat treatments** : Temperature  $\leq 70^{\circ}\text{C}$
- **Centrifuging and filtration** : Size of the pores  $\geq 0,2 \mu\text{m}$

## V. SO<sub>2</sub> CONTENT

Summary of the maximum permitted levels of sulphur dioxide:

| Type of wines  | Maximum SO <sub>2</sub> content (mg/l)   | Authorized substances   |
|--|--|---|
| <b>Red</b><br>(residual sugar level <2g/l)             | 100  | Sulphur dioxide<br>Potassium bisulphite<br>Potassium metabisulphite |
| <b>White and rosés</b><br>(residual sugar level <2g/l) | 150  |   |
| <b>Other wines</b>                                     | Maximum SO <sub>2</sub> content fixed in Annex I.B of R(EC) N° 606/2009 reduced by 30 mg/l |   |

According to EOS, a derogation may be granted by Ecocert SA for the use of SO<sub>2</sub> within the maximum permitted levels as set in Annex I.B of R(EC) N° 606/2009 in order to ensure the preservation of wines in case of exceptional climatic conditions (severe bacteria or fungal attacks).

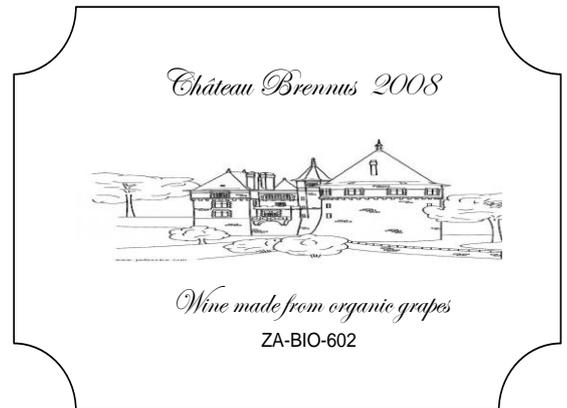


## VI. LABELING

### A. Stocks of wines and wine vinegars produced until 31 July 2012 with organic grapes and a wine-making process that does not comply with the requirements of EOS

Old stocks may continue to be marketed until stocks are exhausted:

- Reference "Wine made from organic grapes" may feature on labels (no EU logo)
- Code number of the Certification Body must be displayed  
*E.g. ZA-BIO-602 for a wine certified by ECOCERT SA in South Africa*



### B. Wines and wine vinegars in compliance with EOS

Mandatory references are:

- EU logo for organic wines produced and/or labeled in the EU (optional for third countries)
- Place of origin of the agricultural raw materials when the EU logo is also used
- Code number of the Certification Body  
*E.g. ZA-BIO-602 for a wine certified by ECOCERT SA in South Africa*  
*When EOS will be recognised as equivalent to REC N° 834/07 for wines also, the code N° will be ZA-BIO-154*



### C. Optional references

- "Certified by ECOCERT SA" reference
- French AB mark 
- ECOCERT logo 



## VII. MAIN INSPECTION CHECKLIST

| General information   | Origin of raw materials and process  | Traceability  | Sanitary safety and control of contaminants   | Labeling   |
|---|--|---|---|--|
| <ul style="list-style-type: none"> <li>✓ Description of the processing, packaging and storage areas</li> <li>✓ List of potential subcontractors</li> <li>✓ Knowledge and application of procedures on risk management</li> <li>✓ Management of consumer complaints</li> </ul> | <ul style="list-style-type: none"> <li>✓ List of suppliers and checked organic guarantees</li> <li>✓ Procedure on listing suppliers</li> <li>✓ Receipt of incoming products and storage conditions</li> <li>✓ Technical sheets for all non-organic substances (additives, enological processing aids etc...)</li> <li>✓ Compliance :               <ul style="list-style-type: none"> <li>- Processing</li> <li>- Packaging</li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li>✓ Continuous identification of lots and organic/non-organic separation.</li> <li>✓ No risk of contamination between organic and non-organic products</li> <li>✓ Stock inventory and financial records</li> <li>✓ Input/output balance</li> </ul> | <ul style="list-style-type: none"> <li>✓ List and technical sheets of cleaning products</li> <li>✓ Procedures on contaminant management and /or contracts with cleaning companies</li> <li>✓ No risk of contamination of organic products due to lack of hygiene</li> </ul> | <ul style="list-style-type: none"> <li>✓ Validation of the compliance of all labels and other company documents (catalogue, rates etc...)</li> <li>✓ Labels for presentation as such to the ultimate consumer and to the mass caterers must be validated by ECOCERT</li> </ul> |

*Inspectors may collect samples for laboratory analysis and request addition checks during inspections.*



## **VIII. ADDITIONAL REGULATION UPDATES**

### **A. Agricultural raw materials used for wine-making**

EOS states that organic wines must be made with organic agricultural raw materials: grapes, sugar, concentrated grape must (rectified or not), alcohol. No possible derogation is foreseen for the use of non-organic ingredients of agricultural origin in case of unavailability of the organic ingredient.

### **B. Certification of previous vintage years**

Wines produced in past years with grapes certified organic may be labeled as "wine made from organic grapes"; if the winemaking process used at that time is fully compliant with EOS and if operators have kept recorded evidence, he can ask for the certification of the products as "organic wines" (with possible use of EU logo).

### **C. Wines made with in-conversion grapes**

Wines made from in-conversion grapes could bear the indication "wine under conversion to organic farming":

- If they contains only one crop ingredient of agricultural origin: in-conversion grapes
- If they are produced with authorized additives and processing aids

### **D. Transitional period for labels**

Stocks of wines produced until 31 July 2012 from organic grapes with winemaking processes not in accordance with EOS may continue to be sold with the reference "wine made from organic grapes" until stocks are exhausted

**These ECOCERT Guidelines are meant to summarize the main requirements for organic winemaking and do not supersede EOS.**

**Regulations and guidelines are available upon request to ECOCERT or may be downloaded from our website [www.ecocert.com](http://www.ecocert.com)**

