

Extract from the Bio Suisse Standards

## Wine and sparkling wine

### 1. Processing methods<sup>1</sup>

Only these processing methods are allowed:

- Traditional winemaking practices(65)
- Heating of mash up to 65 °C
- Fining
- Clarifying
- Filtration (including microfiltration at a pore size of no less than 0.2 micrometres)
- Concentration of the grape must using vacuum evaporation (when this process is used for the concentration of the grape must, then the addition of sugar, concentrated grape must or rectified concentrated grape must is not permitted).
- Thermoregulation of the barrels and the cellar

*Not permitted: nanofiltration, ultrafiltration.*

### 2. Ingredients

- All agricultural ingredients used that are not listed under chap. 3 or chap. 4 must be 'BIOSUISSE ORGANIC ' ingredients.
- Grape juice, concentrated grape must, rectified concentrated grape must and sugar (Switzerland: Bud quality; other countries: organic quality) may be added.
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The natural alcohol content may be increased by no more than 1.25% alcohol by volume (equivalent to 2.5 kg sucrose per hl grape must) through the addition of sugar, concentrated grape must or rectified concentrated grape must. For sparkling wines: permitted increase of 1.25% alcohol by volume, including carbon dioxide formation.

### 3. Organic ingredients, additives and processing aids (CH organic, EU organic or equivalent)

- Skimmed milk (Switzerland: Bud quality; other countries: organic quality)
- Wine yeast as a fining agent (Switzerland: Bud quality; other countries: from Bio Suisse certified operations)
- Albumin
- Casein
- Food-grade gelatine

### 4. Non-organic agricultural ingredients, additives and processing aids (maximum of 5 %)

- pea protein (derived from organic source materials if available)
- Potato protein (derived from organic source materials if available)

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<sup>1</sup> Winemakers are subject to a mandatory wine-cellar inspections.

## 5. Non-agricultural ingredients, additives, cultures and processing aids

### ▪ Microorganisms:

- Pure cultured yeast<sup>x</sup> (derived from organic source materials if available)
- Inactive yeast<sup>x</sup> (derived from organic source materials if available) only if the amino acid content of the grape juice is less than 130 mg/l or in the case of interrupted fermentation
- Yeast rind<sup>x</sup> (derived from organic source materials if available) only if the amino acid content of the grape juice is less than 130 mg/l or in the case of interrupted fermentation
- Yeast autolysates<sup>x</sup> (derived from organic source materials if available) only if the amino acid content of the grape juice is less than 130 mg/l or in the case of interrupted fermentation
- Bacteria starter cultures<sup>x</sup> (derived from organic source materials if available)

### ▪ Additives and processing aids:

- Pectinases<sup>x</sup>
- Activated charcoal (for must only)
- Bentonite
- Pure chitosan derived from *Aspergillus niger* (derived from organic source materials if available)
- Ammonium phosphate (diammonium hydrogen phosphate): if grape juice has less than 100 mg/l NH<sub>4</sub>, a dosage is permitted until the grape juice reaches 100 mg/l NH<sub>4</sub> (the maximum dosage is 0.5 g/l)
- Ammonium phosphate ((diammonium hydrogen phosphate) for sparkling wine, the maximum dosage is 0.3 g/l)
- Calcium carbonate (CaCO<sub>3</sub>)
- Potassium carbonate (KHCO<sub>3</sub>)
- Potassium hydrogen tartrate (cream of tartar)
- Tartaric acid [E 334]<sup>x</sup> only in a purely microbiologically produced form or extracted from grapes
- Silicon dioxide in the form of a gel or colloidal solution (colloidal silicas)
- Technical gases: N<sub>2</sub>, CO<sub>2</sub>, O<sub>2</sub>, Ar and SO<sub>x</sub> (by burning sulphur))

### ▪ Preservatives:

- Potassium metabisulphite [E 224]
- Potassium bisulphite [E228]
- SO<sub>2</sub> [E 220], pure and as an aqueous solution

### Total SO<sub>2</sub> content:

Residual sugar content	<2 g/l	2–5 g/l	>5 g/l	>50 g/l
White wine	120 mg/l	120 mg/l	170 mg/l	300 mg/l with botrytis 250 mg/l without botrytis
Rosé wine	120 mg/l	120 mg/l	170 mg/l	300 mg/l with botrytis 250 mg/l without botrytis
Red wine	100 mg/l	120 mg/l	170 mg/l	300 mg/l with botrytis 250 mg/l without botrytis

### ▪ Filtration aids:

- Cellulose filters, textile filters, membranes: free of asbestos and chlorine
- Diatomaceous earth
- Perlite

### ▪ The Organic Farming Ordinance and the EU organic regulations apply to speciality wines.

<sup>x</sup> Ingredient is at risk of contamination with GMOs: Confirm freedom from GMOs by filling out the Bio Suisse form. The form must be included with the application for Bio Suisse certification.