

Extract from the Bio Suisse Standards

Wine and sparkling wine

1 Processing methods¹

- Traditional winemaking practices(55)
- 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).
- The§moregulation of the barrels and the cellar

Not permitted: nanofiltration and ultrafiltration.

2 Ingredients

- Il agricultural ingredients used that are not listed under Organic ingredients, additives and processing aids (CH organic, EU organic or equivalent) Part III, Art. 11.2.3, Page 234 or Non-organic agricultural ingredients, additives and processing aids (a maximum of 5%) Part III, Art. 11.2.4, Page 235 must be Bud ingredients.
- Grape juice, concentrated grape must, rectified concentrated grape must and sugar (Switzerland: Bud quality; other countries: organic quality) may be added.

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)

- 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 (a maximum of 5%)

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

¹ Winemakers are subject to mandatory wine-cellar inspection.

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

Microorganisms:

- Pure cultured yeast^X (derived from organic source materials if available)
- Inactive yeast^X (derived from organic source materials if available)
- Yeast rind^X (derived from organic source materials if available)
- Yeast autolysates^X (derived from organic source materials if available)
- Bacteria starter cultures^X (derived from organic source materials if available)

Additives and processing aids:

- Pectinases^X
- Activated charcoal (for must only)
- Bentonite
- Pure chitosan derived from *Aspergillus niger* (derived from organic source materials if available)
- Ammonium phosphate (diammonium hydrogen phosphate): maximum dosage 0.5 g/l
- Ammonium phosphate (diammonium hydrogen phosphate): for sparkling wine, the maximum dosage is 0.3 g/l
- Calcium carbonate (CaCO₃)
- Potassium carbonate (KHCO₃)
- Potassium hydrogen tartrate (cream of tartar)
- Tartaric acid [E 334]^X 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: N₂, CO₂, O₂, Ar (must not be used for sparging) and SO_X (by burning sulphur)

Preservatives:

- Potassium metabisulphite [E 224]
- Potassium bisulphite [E228]
- SO₂ [E 220], pure and as an aqueous solution, total SO₂ 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/	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 aid:

- 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.