

Extract from the Bio Suisse Standards

## Wine and sparkling wine

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

- traditional wine-making practices
- heating of mash up to 65 °C
- fining
- clarifying
- filtration (including microfiltration at a minimum pore size of 0.2 micrometres)
- vacuum evaporation, reverse osmosis (when these two processes are used for the concentration of the grape must, then the addition of sugar, concentrated grape must or rectified concentrated grape must is not permitted).
- cold stabilization to remove tartrate crystals

*Not permitted: nanofiltration, ultrafiltration.*

### 2. Ingredients

- All agricultural ingredients used that are not listed under part III, section 9.2.3 or section 9.2.4 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. An exception is made for wines made from Labrusca grapes and sparkling wines, the natural alcohol content of which may be increased by no more than 2 % alcohol by volume (equivalent to 4 kg/hl).

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

- chicken egg white (Switzerland: 'Bud' quality; other countries: organic quality)
- 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)
- casein
- food-grade gelatine

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

- inactive yeast: if the formol number is < 14
- pea protein (derived from organic source materials if available)

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

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

- microorganisms:
  - pure cultured yeast\* (derived from organic source materials if available)
  - bacteria starter cultures\* (derived from organic source materials if available)
- additives and processing aids:
  - pectinases\*
  - activated charcoal (for must only)
  - ammonium phosphate (diammonium hydrogen phosphate): if the formol number is < 14, 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
  - potassium hydrogen tartrate (cream of tartar)
  - L(+)- tartaric acid [E 334]\*: obtained from grapes
  - cupric sulfate (until 31 July 2015)
  - singlass solid
  - silicon dioxide in the form of a gel or colloidal solution (colloidal silicas)
  - sulphur, for cask treatment only
  - technical gases: N<sub>2</sub>, CO<sub>2</sub>, O<sub>2</sub>, Ar
- preservatives:
  - potassium metabisulfite [E 224]
  - SO<sub>2</sub> [E 220], pure and as an aqueous solution

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

residual sugar content	< 2g/l	2-5g/l	>5g/l
white wine	120 mg/l	120 mg/l	170 mg/l
rose wine	120 mg/l	120 mg/l	170 mg/l
red wine	100 mg/l	120 mg/l	170 mg/l

- filtration aids:
  - cellulose filters, textile filters, membranes: free of asbestos and chlorine
  - diatomaceous earth
  - bentonite
  - perlite
- The Swiss Ordinance on Organic Farming (SR 910.18) and Council Regulation (EC) 834/2007 apply to speciality wines.

▪ *Not permitted: tannins purchased from other operations.*

\* 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.