



Naturland



NATURLAND STANDARDS

PROCESSING

Supplement for the production of wine, semi-sparkling wine, sparkling wine, fruit wine, wine vinegar, cleared concentrated grape must/sweet reserve, liqueur wine and spirits

Version 05/2020

IX. Processing standards for the production of wine, semi-sparkling wine, sparkling wine, fruit wine, wine vinegar, cleared concentrated grape must/sweet reserve, liqueur wine and spirits

The processing standards for wine, semi-sparkling wine, sparkling wine, fruit wine, wine vinegar, cleared concentrated grape must/sweet reserve, liqueur wine and spirits are supplementary to the Naturland standards "Processing - General Section", including the appendices.

These are likewise binding on all processing standards for specific groups of products and consequently must be observed in processing wine, semi-sparkling wine, sparkling wine, fruit wine, wine vinegar, cleared concentrated grape must/sweet reserve, liqueur wine and spirits.

1. Area of application

The following product segments belong to the area of application of these standards:

- wine
- semi-sparkling wine
- sparkling wine
- fruit wine
- wine vinegar
- cleared concentrated grape must/sweet reserve
- liqueur wine
- spirits

2. Ingredients of agricultural and non-agricultural origin

In the production of wine, semi-sparkling wine, sparkling wine, fruit wine, wine vinegar, cleared concentrated grape must/sweet reserve, liqueur wine and spirits, only those fruits are allowed which comply with the certification requirements of Naturland's priorities list (see Part C. VI. 4.1).

Besides this, the following regulations apply.

2.1 Oenological treatment substances

- carbonic acid (E 290), nitrogen (E 941), argon (E938)
- purified air and gaseous oxygen
- sulphur dioxide, sulphurous acid, potassium bisulphite and potassium metabisulphite (= potassium pyrosulphite) (ref. critical value for the total sulphur content in the final product of wine in appendix 8)
- GMO-free yeast or dried yeast
- Inactivated yeast and autolysates of yeast
- compounds made from yeast cell walls, if possible produced organically and at all events GM-free
- undiluted fresh yeast from organic production
- thiamine hydrochloride
- Di-ammonium phosphate
- charcoal
- copper citrate
- citric acid (to stabilise iron)
- L-ascorbic acid
- pectolytic enzymes
- metatartaric acid
- L(+) tartaric acid
- lactic acid
- neutral potassium tartrate (= potassium bitartrate, potassium hydrogen tartrate)
- lactic acid bacteria, potassium bicarbonate, calcium carbonate (only for deacidification)
- potassium alginate
- gum arabic from organic production
- oak chips
- edible gelatine from organic production
- cellulose
- perlite
- silicon dioxide as a jelly or a colloidal solution (silica gel, silica sol)
- diatomaceous earth

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- isinglass
- casein and potassium caseinates
- plant proteins from wheat, potato or peas (if available of organic origin)
- tannins
- albumen from organic production
- bentonite
- amylase (only for fruit wines)

Combination preparations are only permitted if the individual components are known and approved.

2.2 Enrichment

- sucrose (crystallised beet sugar) from organic production
- rectified grape must concentrate from organic production

3. Permissible processing methods

These standards assume that the national laws and regulations governing wine production have been complied with.

All procedures and measures used in processing the fruit and in producing wine, semi-sparkling wine, sparkling wine, fruit wine, wine vinegar, cleared concentrated grape must/sweet reserve, liqueur wine and spirits have to be directed at the following aims:

- manufacture of produce of superior quality
- avoidance of procedures making intensive use of raw materials and energy
- sulphurous acid kept to a minimum
- avoidance of all substances which are harmful to the environment and dangerous to the health in production, use and disposal
- processing and treatment of all organic residues resulting from production in such a way that they do not damage the environment. Marc, yeast and clarification dregs are to be recycled in the course of production as organic fertiliser.

3.1 Only the following processing methods may be used:

- flash pasteurisation
- hot-filling of wine
- centrifuging, filtration (pore size of membrane filter and filter candle max. 0.2 µm)
- thermal treatment
- warming the mash and must to 30° C resp. 70° C
- preparation and storage of sweet reserve
- cold treatment (only to stabilise the cream of tartar)
- aeration

4. Permissible cleansing agents and disinfectants

All cleansing agents and disinfectants containing chlorine are prohibited.

Special attention is to be paid to ecofriendliness in the choice of cleansing agents and disinfectants.

The following agents are permitted for use when cleaning with water, steam or by mechanical means:

- peracetic acid, citric acid, tartaric acid
- H₂O₂
- ozone
- caustic soda
- soft soap
- sulphurous acid
- alcohol
- potassium lye, surfactants

Appendix 8: Critical values for the total sulphur content in the end product of wine

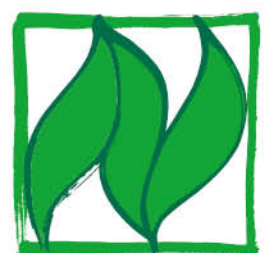
wine category (under EU Reg. 606/2009)	SO ₂ critical value (conventional)	SO ₂ critical value for bio or organic wine
white wine, rosé wine [annex I B sec. A no. 1 letter b (residual sugar* < 5 g/l)]	200 mg/l	150 mg/l residual sugar < 2 g/l 170 mg/l residual sugar > 2 g/l and < 5 g/l
white wine, rosé wine [annex I B sec. A no. 2 letter b (residual sugar* ≥ 5 g/l)]	250 mg/l	220 mg/l
wines acc. to annex I B sec. A no. 2 letter c (list of the countries, e. g. late vintage (Spätlese) ≥ 5 g/l residual sugar*) paragraph 2 c paragraph 2 d paragraph 2 e paragraph 4 – weather conditions**	300 mg/l 350 mg/l 400 mg/l + 50 mg/l	270 mg/l 320 mg/l 370 mg/l (same as in CMO + 50 mg/l)
liqueur wine [annex I B sec. (residual sugar* < 5 g/l)]	150 mg/l	120 mg/l
liqueur wine [annex I B sec. B (residual sugar* ≥ 5 g/l)]	200 mg/l	170 mg/l
champagne, sekt, sparkling wine [annex I B sec. C paragraph 1a paragraph 1b paragraph 2 – weather conditions**	185 mg/l 235 mg/l + 40 mg/l	155 mg/l 205 mg/l + 40 mg/l
red wine [annex I B sec. A no. 1 letter a (residual sugar* < 5 g/l)]	150 mg/l	100 mg/l residual sugar < 2 g/l 120 mg/l residual sugar > 2 g/l und < 5 g/l
red wine [annex I B sec. A no. 2 letter a (residual sugar* ≥ 5 g/l)]	200 mg/l	170 mg/l
* residual sugar = sum of glucose and fructose ** as specified under art. 113 (2) of EU Reg. No. 479/2008		

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