

ANNEX

‘ANNEX Products and substances authorised for use or addition in organic products of the wine sector referred to in Article 29c For the individual yeast strains: if available, derived from organic raw material. Derived from organic raw material if available.’ Type of treatment in accordance with Annex I A to Regulation (EC) No 606/2009 Name of products or substances Specific conditions, restrictions within the limits and conditions set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009

Point 1:
Use for aeration or oxygenation

Air Gaseous oxygen Point 3:
Centrifuging and filtration

Perlite Cellulose Diatomeaceous earth Use only as an inert filtering agent Point 4:
Use in order to create an inert atmosphere and to handle the product shielded from the air

Nitrogen Carbon dioxide Argon Points 5, 15 and 21:
Use
—

Yeasts^a
Point 6:
Use
Di-ammonium phosphate Thiamine hydrochloride Point 7:
Use
Sulphur dioxide Potassium bisulphite or potassium metabisulphite The maximum sulphur dioxide content shall not exceed 100 milligrams per litre for red wines as referred to in point 1(a) of Part A of Annex I B to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre; The maximum sulphur dioxide content shall not exceed 150 milligrams per litre for white and rosé wines as referred to in point 1(b) of Part A of Annex I B to Regulation (EC) No 606/2009 and with a residual sugar level lower than 2 grams per litre; For all other wines, the maximum sulphur dioxide content applied in accordance with Annex I B to Regulation (EC) No 606/2009 on 1 August 2010, shall be reduced by 30 milligrams per litre. Point 9:
Use
—

Charcoal for oenological use
Point 10:
Clarification
Edible gelatine Plant proteins from wheat or peas Isinglass Egg white albumin Tannins Casein Potassium caseinate Silicon dioxide Bentonite Pectolytic enzymes Point 12:
Use for acidification purposes
Lactic acid L(+) Tartaric acid Point 13:
Use for deacidification purposes
L(+) Tartaric acid Calcium carbonate Neutral potassium tartrate Potassium bicarbonate Point 14:
Addition
—

Aleppo pine resin
Point 17:
Use
—

Lactic bacteria
Point 19:
Addition

Changes to legislation: There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 203/2012, ANNEX. (See end of Document for details)

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L-Ascorbic acid

Point 22:

Use for bubbling

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Nitrogen

Point 23:

Addition

—

Carbon dioxide

Point 24:

Addition for wine stabilisation purposes

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Citric acid

Point 25:

Addition

—

Tannins^b

Point 27:

Addition

—

Meta-tartaric acid

Point 28:

Use

—

Acacia gum^b (= gum arabic)

Point 30:

Use

—

Potassium bitartrate

Point 31:

Use

—

Cupric citrate

Point 31:

Use

—

Copper sulphate

Authorised until 31 July 2015Point 38:

Use

—

Oak chips

Point 39:

Use

—

Potassium alginate

Type of treatment in accordance with Annex III, point A(2)(b) to Regulation (EC) No 606/2009—

Calcium sulphate

Only for “vino generoso” or vino generoso de licor

Changes to legislation:

There are currently no known outstanding effects for the Commission Implementing Regulation (EU) No 203/2012, ANNEX.