

ANCHOR OENOLOGY | ORGANIC STATEMENT

STATUS OF PRODUCTS FOR THE PRODUCTION OF ORGANIC WINES

According to the Implementing Regulation (EU) N. 203/2012, modified by regulation (EU) N. 2018/1584, only the oenological additives and processing aids listed in Annex III of Regulation (EU) N. 2018/1584 from the 22 October 2018, editing the rule (CE) n889/2008 on the modalities of the rule (CE) n834/2007 from the Consul, are approved for the production of organic wines.

Specifications include:

- Pectolytic enzymes: only for must and wine clarification
- Yeast, yeast hulls and fresh lees: have to be derived from organic raw material if commercially available
- Yeast autolysates: for yeast nutrition during fermentation

In the case of yeast and yeast hulls, if a requested strain is not commercially available with an organic certification, the organic wine producer can use the selected strain without organic certification. The yeast strains listed below are not commercially available with organic certification. To the best of our knowledge, Anchor Yeast states that the yeast strains listed below are unique and not commercialised by any other company with an organic certification.

This declaration is made on the basis of what is indicated in Regulation (EU) N. 2018/1584. Nevertheless, the user is requested to confirm if the selected product is in compliance with the requirements of its own organic certification body.

PRODUCTS TO IMPROVE FERMENTATION

Anchor

- Anchorferm
- Revive
- Nourish
- Conquer

Feel Safe

- Natuferm Pure
- Natuferm Bright
- Natuferm Fruity

IOC

- Activit
- Activit Nat

YEAST FOR ALCOHOLIC FERMENTATION

Anchor

- Exotics Mosaic
- Exotics Novello
- Alchemy I
- Alchemy II
- Alchemy III
- Alchemy IV
- VIN 7
- VIN 13
- VIN 2000
- N 96
- NT 50
- NT 112
- NT 116
- NT 202
- WE 14
- WE 372

Fermivin

- LVCB
- 4F9
- Champion
- XL
- VR5
- MT48
- A33
- P21

IOC

- 18-2007
- Twice
- B 2000
- Be Thiols
- Be Fruits

- Gaïa
- Fresh Rosé
- R 9008
- Révélation Terroir

BACTERIA FOR MALOLACTIC FERMENTATION

Anchor

- Duet Arom
- Duet Soft
- Solo Select

IOC

- Inobacter*

*without using the activator

ENZYMES TO IMPROVE PROCESSING AND QUALITY

Rapidase

- Extra Press
- Clear
- Clear Extreme
- Flotation

IOC

- Inozyme
- Inozyme Terroir

PRODUCTS FOR FERMENTATION AND CLARIFICATION

IOC

- Inofine V
- Inofine V MES
- Qi-Fine
- Qi-No[Ox]
- Bent'UP
- Qi-UP XC

TANNINS TO ENHANCE WINE QUALITY

IOC

- Essential Antioxidant
- Essential Free Veg
- Essential Oak Barrel
- Essential Oak Strong
- Essential Oak Sweet
- Essential Passion
- Essential PEP
- Essential PEL
- FullColor
- Privilège Bleu
- Privilège Noir
- Solution ST
- Tanifase Elevage
- Tanin Cristallin
- Tanin SR
- Bouquet R36

PRODUCTS TO FINE WINE

OENOBANDS

- Extraferm

IOC

- Fyneo
- Acticarbone
- OTAClean
- Netarom Extra
- Qi-No[Ox]

PRODUCTS TO STABILISE WINE

IOC

- Inogum MF
- Flashgum RMF
- Bent'Up

MANNOPROTEINS

Final Touch

- Pop
- Tonic
- Gusto

SULPHUR PRODUCTS TO PROTECT WINE

IOC

- Sulfitanin
- Inodose 5

PRODUCTS FOR SPARKLING WINE PRODUCTION

IOC

- Extra PM
- Phosphates Titres
- Clarifiant S
- Clarifiant XL
- Solution ST

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