

# 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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