

Article 1

Regulation (EC) No 889/2008 is amended as follows:

(1) In Title II, a new Chapter 3a is inserted:

"CHAPTER 3a
Specific rules for wine-making

Article 29a

Scope

This Chapter lays down specific rules for grapevine products listed in [Annex XI b of Council Regulation (EC) No 1234/2007].

Article 29b

Use of certain products and substances in wine making

For the purpose of Article 19(2)(b) of Regulation (EC) No 834/2007 only products and substances as listed in Annex VIIIa can be used for wine making.

Article 29c

Oenological practices and restrictions

- 1) Without prejudice of paragraph 2 and 3, all oenological practices and restrictions provided in Article 120c of Council Regulation (EC) No 1234/2007 and Article 3 of Commission Regulation (EC) No 606/2009 at the time of entry into force of this Regulation are permitted.
- 2) The use of the following practices is restricted to the following conditions:
 - a. For enrichment processes in respect of grape must, reverse osmosis according to point b Section B.1 of Annex XVa of Regulation (EC) 1234/2007, may be used until 31 December 2015.
 - b. For enrichment processes in respect of wine, partial concentration through cooling according point c, Section B.1 of Annex XVa of Regulation (EC) 1234/2007 may be used until 31 December 2015.
 - c. Heat treatments according to point 2 of Annex IA of Regulation (EC) No 606/2009 may be used up to a maximum temperature of [65° C].
 - d. For centrifuging and filtration with or without inert filtering agent according to point 3 of Annex IA of Regulation (EC) No 606/2009 , the size of the pores shall be equal or above [2 micrometer].

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- e. Ionic exchange resins according to point 20 of Annex IA of Regulation (EC) No 606/2009, may be used until 31 December 2015.
- 3) The use of the following practices are prohibited:
- a. Elimination of sulphur dioxide by physical processes according to point 8 of Annex IA of Regulation (EC) No 606/2009.
 - b. Electrodialysis treatment to ensure the tartaric stabilisation of wine according to point 36 of Annex IA of Regulation (EC) No 606/2009.
 - c. Partial dealcoholisation of wine according to point 40 of Annex IA of Regulation (EC) No 606/2009.
 - d. Treatment with cation exchangers to ensure the tartaric stabilisation of the wine according to point 43 of Annex IA of Regulation (EC) No 606/2009.
- 4) Oenological practices being introduced in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009 after the time of entry into force of this Regulation have to meet the requirements of Article 19 (3) of Regulation (EC) 834/2007 and undergo an evaluation process according to Article 21 of Regulation (EC) No 834/2007 to be authorised for use in organic production.

Article 29d **Enrichment**

All products for enrichment (concentrated must, rectified concentrated must or sucrose) shall be derived from organic production."

- (2) In Article 95, a new paragraph is added:

"12. In the labelling of wine obtained from organic grapes, produced, processed and stored before the entry into application of this Regulation, the EU-logo may be used provided that the winemaking was compliant with this Regulation. Operators benefiting from that measure shall keep recorded evidence, and the corresponding quantities. Where such evidence is not available, the wine may be labelled as "wine made from organic grapes" provided it complies with the Regulation (EC) No 889/2008 and cannot bear the EU logo."

- (3) The Annexes are amended in accordance with the Annex to this Regulation.

Article 2

This Regulation shall enter into force on the third day following that of its publication in the Official Journal of the European Union.

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It shall apply to wine and grapevine products derived from the first harvest of grapes after 1 July 2010, with the exception of point (2) of Article 1 which shall apply the day of entry into force of this Regulation.

ANNEX

The following Annex VIIIa is inserted after Annex VIII:

Annex VIIIa

Products and substances for use in organic wine and organic grapevine production as referred to in Article 29b.

1. Food additives including carriers

Code	Name	Specific conditions, restrictions
E 220	Sulphur dioxide,	the maximum SO ₂ content as provided for in Annex I.B of Regulation (EC) No 606/2009 shall be decreased by [75mg] SO ₂ /l as mentioned for each category in that Annex
E 224	Potassium bisulfite or potassium metabisulfite	
E 300	L-Ascorbic acid	
E 330	Citric acid	
E 334	L(+)-Tartaric acid	Derived from organic production
E 414	Arabic gum (= acacia)	Derived from organic production
	Aleppo pine resin	Derived from organic production
	Tannins	Derived from organic production
E 290	Carbon dioxide	

2. Processing aids

Name	Specific conditions, restrictions
Calcium carbonate	
Neutral Potassium tartrate	
Potassium bitartrate	
Potassium bicarbonate	

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Charcoal for oenological use	Only for musts
[Plant proteins from wheat or peas]	Derived from organic production
Casein	Derived from organic production
Potassium caseinate	Derived from organic production
Edible Gelatin	Derived from organic production
Isinglass	
Egg white albumin	
Silicon dioxide	
Bentonite	
Microcrystalline cellulose	
Pectolytic enzymes	
DL tartaric acid	Derived from organic production
Copper sulphate or cupric citrate	Only until 31 December 2015
Potassium alginate	
Nitrogen	
Oxygen	
[Yeasts]	
Thiamine hydrochloride	
Lactic bacteria	
Carbon dioxid	
Di-ammonium phosphat	
Perlite	as an inert filtering agent
Cellulose	as an inert filtering agent
Fresh lees	derived from organic production