




**AEB<sup>®</sup>io**

**RESPECT IS IN  
OUR NATURE**





# MAKE WINE IS STUDY, KNOW AND APPLY THE RULES OF NATURE.

**WINE IS THE MEETING POINT OF THREE BIOLOGICAL SUBJECTS: GRAPES, THE ONLY RAW MATERIAL; MICROORGANISMS, WHICH TRANSFORM IT; AND HUMANS, WHO PROCESS IT AND TASTE THE WINE.**

**Selection and prevalence of natural microorganisms, reactivation, three-step nutrition, flotation, micro-oxygenation, sulfur-free vinification, and aging on lees** are the techniques that AEB has always offered and in which the "ORGANIC sensibility" is most expressed. For the AEB Group, the ORGANIC philosophy consists of the reasoned use of biotechnology to obtain pleasant wines, respecting the raw material with the fundamental goal of reducing or eliminating the use of sulfur dioxide. This very purpose should be the driving force and success of ORGANIC wine production.

**AEB'S ORGANIC RANGE ENABLES FURTHER PROGRESS TO CREATE VITICULTURE WITHOUT THE AID OF SYNTHETIC CHEMICALS AND WITHOUT GENETICALLY MODIFIED MICROORGANISMS.**

As of August 1, 2012, organic wines carry the term "organic" on the label, with the EU organic logo.

In the past, wines could only be labeled as being made "from organic grapes." The current legislative framework, established by Regulation (EU) No. 2018/848, as amended, and its implementing regulation, Regulation (EU) 2021/1165, establish detailed rules on organic winemaking.

Member states have gradually implemented the new regulations at the national level, and the European Commission is working on the inclusion of organic wines in equivalence agreements with Third Countries. Obviously, it is imperative that the scope of certification of Control Bodies operating in Third Countries and certifying imports to the EU include organic wine as well.





# OENOLOGICAL PRACTICES THAT ARE NOT COMPATIBLE WITH ORGANIC PRODUCTION.

The new implementing rules prohibit the following practices for organic wines:

**PARTIAL CONCENTRATION  
THROUGH COOLING.**

**TREATMENT WITH  
CATION EXCHANGERS**  
to ensure tartaric stabilization  
of the wine.

**ELIMINATION OF  
SULFUR ANHYDRIDE**  
by physical procedures.

**TREATMENT BY  
ELECTRODIALYSIS**  
to ensure tartaric stabilization of wine.

**ALL NEW PHYSICAL  
METHODS ALLOWED  
IN DELEGATED  
REGULATION (EU) 2019/934**  
are prohibited if they are not in  
Regulation (EU) No.2018/848\*.

**PARTIAL DEALCOHOLISATION  
OF WINE.**

\* In heat treatments, the temperature must not exceed 75°C and the pore size for centrifugation and filtration must not be less than 0.2 micrometers (Part VI, Art. 3, Section 3.3).





# THE RULES OF ORGANIC VINIFICATION.

## USE OF ADDITIVES

Regulation (EU) No. 2018/848, as amended, and Regulation (EU) 2021/1165, establish the **scope, products and substances that may be used in vinification, and permitted oenological practices.**

All products and substances of **natural origin** are allowed: plant or microbiological (provided they are non-GMO) and mineral. Preference should be given to the use of **additives and processing aids derived from organic raw materials.**

The Commission may authorize the **use of certain products and substances in organic production** by including authorized products and substances in restricted lists **when no alternative authorized products or substances are available.**

The products and substances in question **must be found in nature and may have undergone only mechanical, physical, biological, enzymatic or microbial processes.**

The following are some of the substances that must consist of organic raw materials, if available: **gelatin, plant proteins made from wheat or peas, isinglass, egg albumin, tannins, acacia gum (gum arabic), and yeast strains.**

Potentially hazardous substances, non-essential and synthetic additives are banned or, if there is no alternative, restricted.

## LIMITATIONS ON THE USE OF SULFITES

As mentioned above there are many substances allowed in conventional wine that are not allowed for organic. **Experts have conducted long discussions and difficult negotiations** to agree on a regime of limitations about the use of sulfites for organic wine production.





TYPE OF WINE Categories as in EC Regulation No. 606/2009	SO <sub>2</sub> LIMITS DELEGATED REGULATION (EU) 2019/934, Part B	SO <sub>2</sub> LIMITS Regulation (EU) 2021/1165	REDUCTION OF SO <sub>2</sub> In organic wine	
			Absolute	Relative (%)
<b>RED WINES</b>				
Residual sugar* <5g/L	150 mg/L	100 mg/L - residual sugar* <2g/L	- 50 mg/L	- 33%
		120 mg/L- residual sugar* >2g/L and <5g/L	- 30 mg/L	- 20%
Residual sugar* ≥5g/L	200 mg/L	170 mg/L	- 30 mg/L	- 15%
<b>WHITE AND ROSÉ WINES</b>				
Residual sugar* <5g/L	200 mg/L	150 mg/L - residual sugar* <2g/L	- 50 mg/L	- 25%
		120 mg/L- residual sugar* >2g/L and <5g/L	- 30 mg/L	- 15%
Residual sugar* ≥5g/L	250 mg/L	220 mg/L	- 30 mg/L	- 12%
<b>SPECIAL WINES</b>				
Paragraph 2 c	300 mg/L	270 mg/L	- 30 mg/L	- 10%
Paragraph 2 d	350 mg/L	320 mg/L	- 30 mg/L	- 8,6%
Paragraph 2 e	400 mg/L	370 mg/L	- 30 mg/L	- 7,5%
Paragraph 4 - weather conditions	+50 mg/L	(the same CMO + 50 mg/L)		
<b>LIQUEUR WINES</b>				
Residual sugar* <5g/L	150 mg/L	120 mg/L	- 30 mg/L	- 20%
Residual sugar* ≥5g/L	200 mg/L	170 mg/L	- 30 mg/L	- 15%
<b>SPARKLING WINES</b>				
Paragraph 1a - quality sparkling wines	185 mg/L	155 mg/L	- 30 mg/L	- 16%
Paragraph 1b - other sparkling wines	235 mg/L	205 mg/L		
Paragraph 2 - weather conditions	+40 mg/L	(the same CMO + 40 mg/L)		

\*Residual sugar = sum of glucose and fructose (DELEGATED REGULATION (EU) 2019/34, Part B).



# CERTIFIED ORGANIC AEB PRODUCTS

## ARABINOL® BIO L & BIO D

**Certified organic arabic gum.**

Arabinol Bio D is a gum Arabic with dextrorotatory power with molecules larger than 500 Kd, while Arabinol Bio L has levorotatory power and is characterized by molecules larger than 3000 Kd.

Both Arabinols are instantly soluble and produced according to organic standards, refined and microgranulated.

They promote the smoothness of wines by interacting with the tactile sensations of taste, and have a protective action on the coloring matter of red wines, keeping them stable over time. They are also effective anticaxes, as they prevent the formation of copper, ferric and protein colloids.



## AUXILIA®

**Yeast cell walls for wines derived from very ripe grapes or very clear musts.**

Auxilia is ideal for making the base wines for prise de mousse. It improves finals of difficult fermentations and decreases the onset of volatile acidity from yeasts.

It also improves the fermentability of sparkling wine bases by absorbing fermentation inhibitors.

This product is flavor-neutral and can facilitate maturation on lees.



## AUXILIA® AROME

**Certified organic autolysate for musts for base wine preparation and prise de mousse.**

Auxilia Arome is a nutrient suitable for primary fermentation of base wines, composed of certified organic autolysates. Its action makes it possible to reduce the stress on the yeast, resulting in a decrease in the production of volatile acidity. It also improves the fermentability of wines due to the presence of amino acids.

Neutral from a taste point of view, Auxilia Arome can be used for the preparation of both musts and base wines for sparkling wines.



## LEVULIA® ALCOMENO

**Low sugar converter yeast.**

The strain selected for Levulia Alcomeno is *Lachancea thermotolerans*. Its characteristics affect the organoleptic aspect of the resulting wines and have a great impact on the analytical values due to the very low conversion index between sugar and alcohol and the increase in total acidity due to the high production of lactic acid.

Levulia Alcomeno is the ideal yeast for fermenting overripe grapes or grapes from very hot areas with low total acidity.

The organoleptic profile and aromatic notes that are noticeable are related to the variety.



For information on organic certified wine products, please visit the **ORGANIC LINE** section of the [www.aeb-group.com](http://www.aeb-group.com) website.





# CERTIFIED ORGANIC AEB PRODUCTS

## LEVULIA® PROBIOS

**Organic and specific ADY for the elaboration of elegant sparkling wines.**

Levulia Probios is an organic yeast strain, isolated and selected in Champagne. It has been tested and validated by the CIVC (*Comité Interprofessionnel du Vin de Champagne*). Used during alcoholic fermentation, Levulia Probios ensures the consumption of all sugars, as well as a low production of volatile acidity and foam. During the prise de mousse, it provides good fermentation restart and alcohol resistance; it is also suitable for multiplication by pied de cuve.

This yeast also finds use in still white wines: its fermentation aptitudes ensure that dry, fine and aromatic wines are obtained, respecting terroir and varietal typicality, and limiting the spread of undesirable indigenous flora.

In still red wines, however, it shows good resistance to SO<sub>2</sub> when macerated with SO<sub>2</sub> and good yeast multiplication capacity, which limits ethyl acetate deviations.



## LEVULIA® TORULA

**Non-Saccharomyces organic yeast for improving the aromatic complexity of wines.**

Levulia Torula is a yeast belonging to the species *Torulasporea delbrueckii*. It is the result of research conducted from the biodiversity of musts in different areas of Burgundy, by the research group of the University of Dijon - IUVVB (France), which allowed the selection of different non-*Saccharomyces* species. Levulia Torula was selected for its positive contribution to aromatic complexity and has a remarkable ability to limit the development of volatile acidity-producing species. It can be used for both bioprotection and the first part of the fermentation phase, assisted by a sequential inoculum of *Saccharomyces cerevisiae*.

Due to its rapidity of establishment, this yeast is able to inhibit unwanted indigenous flora. Levulia Torula is suitable for different grape varieties, both terpenic and thiol (Sauvignon Blanc, Chardonnay, Gewurztraminer, Colombard, Riesling, Muscat, Sémillon, etc.). It greatly enhances the aromatic expressions of wines, increasing their balance and complexity. In addition, thanks to the release of nutrients and polysaccharides, reduces astringent notes. The great complexity and variety of aromatic notes makes it optimal for both whites and reds.





## LEVULIA® PULCHERRIMA

**Organic yeast for enhancing varietal aromas.**

Levulia Pulcherrima is a yeast strain that arose from a microbial ecology research program that allowed the isolation of various non-*Saccharomyces* yeast species.

Levulia Pulcherrima belongs to the species *Metschnikowia pulcherrima*, a yeast strain naturally present on the skin of grapes, which contributes, finally from the alcoholic pre-fermentation stage, to the organoleptic complexity of the wine by enhancing its varietal aromas.

From a metabolic point of view, this species has the ability to produce compounds of enological interest such as esters, thiols and produce few undesirable compounds such as acetic acid. This yeast is ideal for all types of aromatic terpenic and/or thiolated grape varieties.

It allows for aromatic, complex, broad and fruity white or rosé wines.



## PRIMAFLORA® VB BIO & VR BIO

**The new concept of microbiological protection of musts.**

These are two specific formulations for bio-protection of musts: VB BIO is ideal for white and rosé musts, while VR BIO is specifically designed for red musts.

They contain a non-*Saccharomyces* strain, *Metschnikowia pulcherrima*, a species found naturally on grapes.

Primaflora products contribute to the taste and aromatic complexity of wines.

They are able to limit the combination of SO<sub>2</sub> at the end of fermentation and prevent the selection of SO<sub>2</sub>-resistant strains.

Finally, they help preserve the purity of terroir expression by preserving natural enzyme systems and limiting extractions of bad herbaceous flavors.



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# CERTIFIED ORGANIC AEB PRODUCTS

## PROTAN BIO Q

**Organic, proanthocyanidin tannin obtained from Quebracho for vinification and refinement purposes.**

It is the first certified organic quebracho's tannin.

Its peculiarity lies in its ability to bind directly to anthocyanins and tannins in grapes through a polymerization process.

In addition, added already at the mashing stage, subtracts polyphenolic compounds present in the skin and berries from the action of oxygen. Protan Bio Q is a product designed for all wineries and can be added in conjunction with tannins Ellagitan ellagics and to Boisélevage wood derivatives.

Provides excellent results in color stabilization during the initial stages of grape mashing. It contributes to obtaining longer-lived wines with a balanced tannic structure, preserving and enhancing the grape's polyphenolic and aromatic assets.



## ALL AEB PRODUCTS CERTIFIED FOR ORGANIC PRODUCTION:



They do not contain GMOs



They are free of allergens



They are to be considered compatible not only for organic wine production but also for "made with..." production, in accordance with the U.S. Department of Agriculture (USDA) National Organic Program (NOP) regulations.

*This material is intended for informational purposes only and is to be considered up-to-date with respect to the regulations explicated on it.  
This material may be subject to changes related to legislative changes enacted after this version.*



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