



# ORGANIC - A MUST FOR PREMIUM WINES!

► **NATURAL** FLAVOURS FOR **NATURAL** WINE



## ► What does ORGANIC mean for wine production?

The organic wine production has been a niche market in the past. But times have changed and this niche market has grown into a world wide trend with rapidly increasing demands. The global leading wine producers are more and more focusing on organic wine production – not only for ethical reasons but mainly because of the higher quality of the end product. Today organic stands for quality, and no longer for niche market.

Wine is generally considered to be a natural product. Unfortunately this expectation is not necessarily reflected in today's wine production procedures. It is common to use a number of additives and supporting agents that are not of natural origin but are produced synthetically or even are derived from genetically modified organisms. Additionally, for the production of conventional yeasts also synthetic substances from petro chemistry are used along with preservatives and emulsifiers.

In contrast to this, certified organic yeast and other fermentation products do not use any of these substances – with surprising results for the quality of the wine.



### For true varietal character

Maintains natural varietal diversity of the terroir

Excellent flavour and colour management and highest stability of the wine



### A real natural product

Free from petro chemicals and other synthetic compounds

All raw materials derived from organic certified agriculture



### Optimal fermentation and sensory performance

Highest bioavailability of amino acids, vitamins, and minerals

Optimized support of yeast and bacteria during fermentation



### For a calm and delightful wine consumption

100% vegan and vegetarian  
Free from allergens

No hidden preservatives or other emulsifiers

## ► ORGANIC PRODUCTS FOR PREMIUM WINE PRODUCTION

VitiFerm™ BIO

Active yeast selected from a biodynamic habitat

FermControl™ BIO

Special supplement for optimal support of yeast during fermentation

FermControl™ Clear up BIO

Highly purified yeast cell wall derivate for removal of fermentation inhibiting compounds and for sensory fine tuning

MaloControl™ BIO

Special supplement for optimal support of bacteria during MLF

## CONVENTIONAL and ORGANIC yeast / yeast derivatives - a comparison

COMPARISON OF PROCESS	CONVENTIONAL YEAST	ORGANIC YEAST AND DERIVATES
<b>Sugar source</b>	Molasses, conventional but also GMO derived	Organic molasses
<b>Nitrogen source</b>	Ammonia of petro chemical origin	Organic cereals Organic soybean
<b>pH regulation</b>	Acid, e.g. SO <sub>2</sub> Sodium hydroxide	Not necessary
<b>Vitamins and minerals</b>	Synthetic vitamins Inorganic salts	From organic corn or organic soybean
<b>Emulsifiers and preservatives</b>	Mono & diglycerides E471 Sorbitanmonostearate E491	Organic vegetable oil
<b>Washing and disposal</b>	Twice as persistent and difficult to degrade	Raw material for further organic products

Table 1: Advantages of organic versus conventional fermentation products for wine production

The use of natural, organic certified products in the wine cellar today is considered a must for production of high quality wines everywhere in the world.

All the best for your wine with – **The Power of Nature®**

**THE POWER OF NATURE®**

