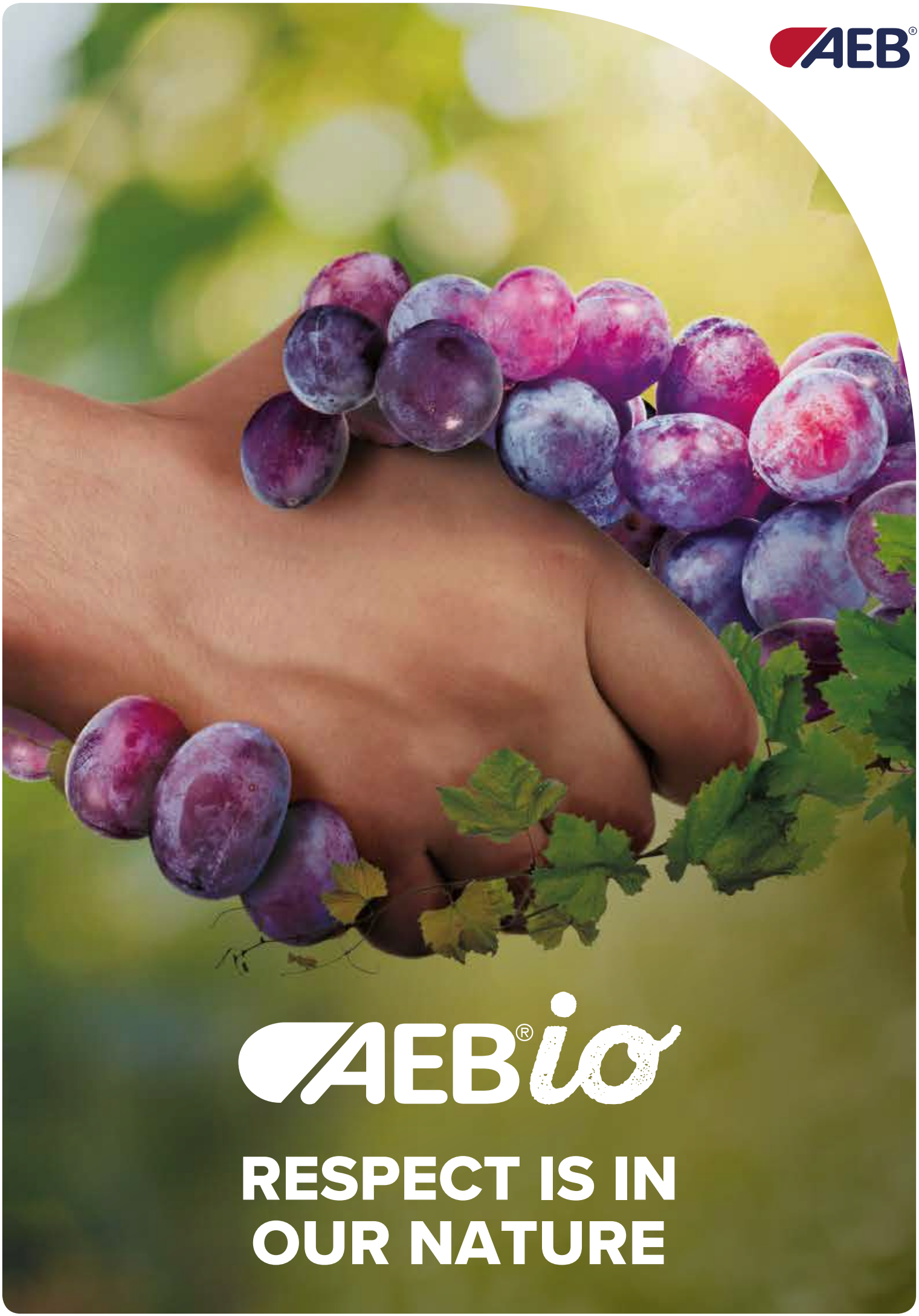
AEB®io
RESPECT IS IN
OUR NATURE

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 MODI-FIED 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.

ELIMINATION OF SULFUR ANHYDRIDE

by physical procedures.

TREATMENT BY ELECTRODIALYSIS

to ensure tartaric stabilization of wine.

PARTIAL DEALCOHOLISATION OF WINE.

TREATMENT WITH CATION EXCHANGERS

to ensure tartaric stabilization of the wine.

ALL NEW PHYSICAL METHODS ALLOWED IN DELEGATED REGULATION (EU) 2019/934

are prohibited if they are not in Regulation (EU) No.2018/848*.

* 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_2 LIMITS DELEGATED REGULATION (EU) 2019/934, Part B	SO_2 LIMITS Regulation (EU) 2021/1165	REDUCTION OF SO_2 In organic wine	
			Absolute	Relative (%)
RED WINES				
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%
WHITE AND ROSÉ WINES				
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%
SPECIAL WINES				
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)		
LIQUEUR WINES				
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%
SPARKLING WINES				
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.

CERTIFIED ORGANIC AEB PRODUCTS

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 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_2 when macerated with SO_2 and good yeast multiplication capacity, which limits ethyl acetate deviations.

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_2 at the end of fermentation and prevent the selection of SO_2-resistant strains.
Finally, they help preserve the purity of terroir expression by preserving natural enzyme systems and limiting extractions of bad herbaceous flavors.

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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