

Information - SO₂ reduction in organic wine according to implementing rules for organic wine (1)

International Federation of Organic Agriculture Movements – EU Regional Group

Wine type – Categories as in Regulation (EC) No 606/2009	SO ₂ limits for conventional wine as in Regulation (EC) No 606/2009	SO ₂ limits for organic wine as in implementing rules for organic wine ⁽¹⁾	SO ₂ reduction in organic wine	
			Absolute	Relative (%)
Red wines [Annex I B - A] paragraph 1a – 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%
Red wines [Annex I B - A] paragraph 2a – residual sugar* ≥ 5g/L	200 mg/L	170 mg/L	-30 mg/L	-15%
White & rosé wines [Annex I B - A] paragraph 1b – residual sugar* < 5g/L	200 mg/L	150 mg/L residual sugar* <2g/L	-50 mg/L	-25%
		170 mg/L residual sugar* >2g/L and < 5g/L	-30 mg/L	-15%
White & rosé wines [Annex I B - A] paragraph 2b – residual sugar* ≥ 5g/L	250 mg/L	220 mg/L	-30 mg/L	-12%
Special wines [Annex I B - A] (List per countries**) paragraph 2 c paragraph 2 d paragraph 2 e paragraph 4 – weather conditions***	300 mg/L 350 mg/L 400 mg/L + 50 mg/L	270 mg/L 320 mg/L 370 mg/L (the same as CMO + 50 mg/L)	-30 mg/L -30 mg/L -30 mg/L	-10% -8.5% -7.5%
Liqueur wines [Annex I B - B] residual sugar < 5g/L	150 mg/L	120 mg/L	-30 mg/L	-20%
Liqueur wines [Annex I B - B] residual sugar ≥ 5g/L	200 mg/L	170 mg/L	-30 mg/L	-15%
sparkling wines [Annex I B - C] paragraph 1a – quality sparkling wines paragraph 1b – other sparkling wines paragraph 2 – weather conditions***	185 mg/L 235 mg/L +40 mg/L	155mg/L 205mg/L (the same as CMO + 40 mg/L)	-30 mg/L -30 mg/L	-16% -13%

^{*} Residual sugar = sum of glucose & fructose

(1) Implementing rules for organic wine as approved by SCOF, 8 February 2012: http://www.ifoam-eu.org/workareas/regulation/pdf/COM_final_wine_08.02.12.pdf

^{**} Provided by member states

^{***} Referred to in art. 113(2) of EC No 479/2008