



**EUROPEAN COMMISSION**  
DIRECTORATE-GENERAL FOR AGRICULTURE AND RURAL DEVELOPMENT

Directorate B. Quality, Research & Innovation, Outreach  
**B.4. Organics**

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**Reference: Your email of 17 January 2017 to [REDACTED]**

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In reply to your referenced email, please find enclosed our reply to your questions regarding the sulphur dioxide content of organic wine.

Sulphur dioxides may be added to organic wines but in a lower quantity to conventional wines (see Commission Regulation (EC) No 889/2008, Annex VIIIa, Point 7<sup>1</sup>).

- Point 7(a) of Annex VIIIa to Commission Regulation (EC) No 889/2008 provides that, for red wines with a residual sugar level lower than 2 grams per litre, the maximum sulphur dioxide content shall not exceed 100 milligrams per litre.
- Point 7(b) of Annex VIIIa provides that, for white and rosé wines with a residual sugar level lower than 2 grams per litre, the maximum sulphur dioxide content shall not exceed 150 milligrams per litre.
- Point 7(c) of Annex VIIIa provides that, for all other wines, the maximum sulphur dioxide content shall be reduced by 30 mg per litre compared to the content fixed for conventional wines (Point 1(b) of Part A of Annex IB to Commission Regulation 606/2009).

Point 7(c) of Annex VIIIa to Regulation (EC) No 889/2008, read in conjunction with Annex I B to Commission Regulation (EC) No 606/2009<sup>2</sup> is to be interpreted as follows:

<sup>1</sup> [Commission Regulation \(EC\) No 889/2008 of 5 September 2008 laying down detailed rules for the implementation of Council Regulation \(EC\) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control.](#)  
[OJ L 250, 18 September 2008](#)

<sup>2</sup> [Commission Regulation \(EC\) No 606/2009 of 10 July 2009 laying down certain detailed rules for implementing Council Regulation \(EC\) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.](#)  
[OJ, L 193, 24 July 2009](#)

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- for red wines with a sugar content between 2 and 5 g/l, the maximum sulphite content is  $150 - 30 = 120$  mg/l;
- for white and rosé wines with a sugar content between 2 and 5 g/l, the maximum sulphite content is  $200 - 30 = 170$  mg/l;
- for red wines with a sugar content not lower than 5 g/l, the maximum sulphite content is  $200 - 30 = 170$  mg/l;
- for white and rosé wines with a sugar content not lower than 5 g/l, the maximum sulphite content is  $250 - 30 = 220$  mg/l;
- for liqueur wines with a sugar content lower than 5 g/l, the maximum sulphite content is  $150 - 30 = 120$  mg/l;
- for liqueur wines with a sugar content not lower than 5 g/l, the maximum sulphite content is  $200 - 30 = 170$  mg/l;
- for all categories of quality sparkling wines, the maximum sulphite content is  $185 - 30 = 155$  mg/l;
- for other sparkling wines, the maximum sulphite content is  $235 - 30 = 205$  mg/l.

Yours sincerely

