

No Sulfites Added Wine

Organic wine sold in the United States fall into two categories: “Made with Organic Grapes” and “Organic.” The primary difference between the two is in the use of sulfites.

In the United States, wines labeled as USDA Organic are **No Sulfites Added Wines** (also known as NSA wines). These wines are produced without added sulfites but may contain up to 10ppm of naturally occurring sulfites. Sulfur dioxide, a compound formed from sulfur and oxygen, **occurs naturally during fermentation in small quantities, so all wines will have a very small amount of natural sulfites present. Therefore it is very difficult if not impossible to produce 100% organic sulfite free wine.**



Looking for Sulfite Free Wine

USDA Organic No Sulfites Added Wines may contain language on the label such as “Contains No Detectable Sulfites,” as long as the overall amount of naturally occurring sulfites is under 10ppm. Our producers work hard to create **sulfite free wine**, and the amount of detectable sulfites is extremely low, averaging 1-3ppm in the finished product.

Organic grapes are grown in accordance to USDA organic standards, without the use of most conventional pesticides, fertilizers, synthetic ingredients, ionizing radiation, or sewage sludge.

Organic wine growers promote ecological biodiversity among the vineyards, allowing other plants to grow in and around the vineyard in order to attract beneficial insects and pollinators. Over time, organic vineyards develop a natural resistance to adverse weather and insects and tend to produce higher quality and more robust grapes even in the most adverse growing conditions.

Our No Sulfites Added Wine Brands

Our winery partners producing Organic and **Biodynamic wine without sulfites** added have developed proprietary methods to ensure their wines’ stability with an extended shelf life of 1-2 years. They start by selecting only the highest-quality, healthy grapes, grown in optimal conditions. These are often hand-picked to help ensure premium grapes. The wine is produced in super-hygienic conditions, bottled after a short fermentation in steel tanks, and capped with a screw cap or top-quality cork to ensure that no oxygen can reach the wine until it is opened. The resulting wines are fresh and flavorful, and some of the very best expression of the grape.

Video: No Sulfites Added Wine



EUROPEAN OFFICE:

Cartagena, SPAIN
pilar@naturalmerchants.com

Tel: +34.968.32.15.11
Fax: +34.902.90.89.61

NORTH AMERICAN OFFICE:

Oregon USA
ed@naturalmerchants.com

Tel: 1.530.554.2333
Fax: 1.866.784.0422