

# WINE ADDITIVES "UNDESIRED" AT **LIVE WINE**

We prefer wines produced using only grapes and, if necessary, minor additions of sulphites



CONVENTIONAL  
WINE

Authorised additives

Sulphites, dried yeasts, ammonium sulfate, ammonium bisulfite, gum arabic, thiamin hydrochloride, carbon or nitrogen dioxide, oenological charcoal, gelatin, vegetable proteins derived from wheat or peas, isinglass, casein and potassium caseinate, ovalbumin, bentonite, silicon dioxide as a gel or colloidal solution, kaolin, tannin, pectolytic enzymes, enzymatic preparations of beta-glucanase, potassium sorbate, L (+) tartaric acid, L (-) malic acid, DL malic, lactic acid, neutral potassium tartrate, potassium bicarbonate, calcium tartrate, preparations of yeast cell wall, polyvinylpyrrolidone, lactic acid bacteria, lysozyme, L-ascorbic acid, ion exchange resins, potassium ferrocyanide, metatartric acid, copper sulfate, copper citrate, caramel, discs of pure paraffin impregnated with allyl isothiocyanate, dimethyldicarbonate, yeast mannoproteins, oak wood chips, calcium alginate, potassium alginate, carboxymethylcellulose, others...



ORGANIC  
WINE

Authorised additives

Sulphites, dried yeasts, gum arabic, carbon dioxide, argon or nitrogen, diammonium phosphate, thiamine dichloro-hydrate, oenological charcoal, edible gelatine, plant proteins from wheat or peas, isinglass, albumin, tannins, casein, potassium caseinate, silicon dioxide, bentonite, pectolytic enzymes, lactic acid, L (+) tartaric acid, calcium carbonate, neutral potassium tartrate, potassium bicarbonate, lactic acid bacteria, L-ascorbic acid, citric acid, metatartric, copper sulfate, copper citrate, potassium bitartrate, wood chips oak, potassium alginate, others...



BIODYNAMIC  
WINE

Authorised additives

Sulphites, egg albumin, bentonite, oenological charcoal.



ARTISANAL  
WINE  
AT LIVE WINE

Accepted additives

Sulphites

