

Can be used for **ORGANIC** Wines

LAFFORT® products compatible with organic wine making

The new regulation* concerning oenological inputs authorized in organic winemaking enables the following LAFFORT® products to be used:

Yeast Rehydration

SUPERSTART® ROUGE
SUPERSTART® BLANC & ROSÉ
SUPERSTART® SPARK
SUPERSTART®

Vegetal Protein

VEGECOLL®
VEGECOLL® LIQUIDE

Microbiological Stabilisation

OENOBRETT® ORG



Nutrients

NUTRISTART® AROM
NUTRISTART® ORG
NUTRISTART®

Yeast products

MANNOSTAB®
MANNOSTAB® LIQUIDE 200
OENOLEES® MP
OENOLEES®
FRESHAROM®
MANNOFEEL®

Please check the complete list of compatible products for organic wine making
on our web site www.laffort.com

*Regulation 1584/2018 (amending the Regulation EC 889/2008 Annexes), authorizing six new oenological inputs in organic winemaking: yeast autolysates, inactivated dry yeast, potato proteins, yeast protein extracts, chitosan derived from *Aspergillus niger* and yeast mannoproteins.



LAFFORT

l'œnologie par nature