Table Wine in Bottles Specification

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Wine specifications for the purchase and supply of table wine in bottles

Compliance and confirmation of these wine specifications is a condition of collaboration.

The basis of these wine specifications forms Swiss legal requirements.

The legislative and regulatory text can be found at: www.admin.ch/.....

With Rutishauser-DiVino SA's quality characteristics taken into account, the supplied wines must meet the following requirements:

| Ingredients / additives | | Rutishauser-DiVino SA requirements | |
|--|---------------------------------|---|--|
| | | Maximum amount of total SO ₂ | Minimum amount of free SO ₂ |
| Sulphur dioxide SO ₂ < 5 g/l residual sugar | Red wine | 150 mg/l | 30 mg/l |
| Sulphur dioxide SO ₂ < 5 g/l residual sugar | White and rosé wine | 180 mg/l | 30 mg/l |
| Sulphur dioxide SO ₂ > 5 g/l residual sugar | Red wine | 150 mg/l | 30 mg/l |
| Sulphur dioxide SO ₂ > 5 g/l residual sugar | White and rosé wine | 180 mg/l | 30 mg/l |
| Volatile acidity | White and rosé wine Red wine | max. 0.6 g/l max 0.8 g/l | |
| Citric acid | E330 | max. 1.0 g/l | |
| Sorbic acid | E200 | max. 200 mg/l | |
| Metatartaric acid | E353 | | |
| Ascorbic acid | E300 | No additive | |
| Iron | | < 4 mg/l | |
| Copper | FIV | max. 1.0 mg/l | |
| Gum arabic | E414 | | |
| Methanol - Red wine - Rosé wine - White wine | FIV | max. 300 mg/l max. 150 mg/l max. 150 mg/l | |

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09 Beschaffung – Spezifikationen

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Delivery requirements

The wine must:

- be identical to the wine sample/reference number ordered
- be guaranteed naturally pure and hybrid-free
- be free of any added glycerol
- be accompanied by a certificate of origin or provenance
- be accompanied by a certificate of Analyses Sugar content will be measured in fermentable sugar!

GMO declaration

The wine must not contain any GMOs

Filtration

The delivered wine must be filled winesterilefiltered Wine < 5 g/l residual sugar 0.6 my absolute (filter membrane) Wine > 5 g/l residual sugar 0.4 my absolute (filter

membrane)

Wine treatment

All reagents and additives must be declared on the

delivery documentation

The wine must be protein-stable

The wine may not contain any traceable amounts of casein, lysozyme or ovalbumine-based clarity agents.

If any such agents are included, they must be clearly declared on the delivery documentation and invoice. All wine treatments are based on the Swiss Regulation «Anhang 9 zulässige önologische Verfahren und

Behandlungen» der Getränkeverordnung SR 817.022.12 and corresponding to those in the appendices I, II A und III

A of the delegated regulation (EU) 2019/93463

Non-listed wine additives

For all wine treatment products or agents that are not listed, the current provisions established by the producer

and the laws of the country of origin apply.

Their DECLARATION on the delivery documentation is mandatory

Pesticides

The guidelines and maximum residue levels of the pesticides apply is required in the Swiss Regulation VPRH SR 817.021.23 and the corresponding EU Regulations.

Deviations

Deviations from the above listed specifications must be explained and documented, and require the express written consent of Rutishauser-DiVino SA.

Court of jurisdiction

Bern