

Non-GMO Project Verified

As consumers continue to seek healthier food options, the concept of genetic modification of ingredients has come into the spotlight. While purchasing certified organic products is a substantial step in working toward a non-GMO diet, many organic manufacturers and importers are going the extra step to obtain [Non-GMO Project](#) verification.

Many of our winery partners use indigenous “wild” yeast fermentations in their wines, and do not “inoculate” the wines with the addition of yeast during production. Indigenous yeast fermentation starts by itself when wild yeast strains – originating in the vineyard – start fermenting. Others cultivate and utilize local organic yeast strains. Only naturally produced, vegetarian fining agents, such as Bentonite clay and pea protein, are used by all wineries. Both preclude any possible contamination by those common GMO sources.

The verification is granted by the Non-GMO Project, a not-for-profit organization committed to preserving and building sources of non-GMO products, educating consumers, and providing verified non-GMO choices.

Non-GMO Project Verified status indicates that the brands adhere to consensus-based best practices for avoidance of genetically modified organisms (GMOs), which are organisms whose natural genetic material has been altered through engineering techniques. Natural Merchants winery partners proudly display the Non-GMO Project Verified badge on neck tags, cones or shelf tags so that consumers can easily identify the products.

For more information visit: nongmoproject.org or nongmowines.com



Video - What is Non-GMO Project Verified Wine?



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