

100% Vegan Wine

No Animal Byproducts are Used in the Production of our Wines.

Fining agents are used to improve the clarity of a wine and reduce the sediment. The fining agents added to the wine attract unwanted particles, then become heavy and settle at the bottom as sediment. The clear wine is then siphoned off the top. For many winemakers, it is the final step in giving the wine a beautiful, polished finish.

Fining agents are extracted from many sources and elements you may never think of as being added to wine. Common fining agents include hydrolyzed wheat gluten isolate, casein (milk protein), gelatin (an animal protein), egg whites, isinglass (made from the swim bladders of fish), and natural bentonite clay. All Natural Merchants wineries use only bentonite, a natural earth clay, or vegetable protein in the fining process. Some wines are unfiltered or fined altogether.

Those who have chosen a vegan lifestyle can feel comfortable in consuming our entire portfolio of wines. Those with wheat or gluten intolerance or Celiac disease can take comfort in knowing all ingredients are also gluten free.

From Vivino's article *What is Vegan Wine*: "Vegan wines are made with the *intent* of not using animal byproducts in the winemaking process. There is no 'official' designation for vegan wines, as there is a possibility of insects living in the vines and on the grapes; but again, the intent is to not have this happen or to use animal byproducts in the winemaking process. This focus for winemakers on intent affords those wine drinkers who share this intention to drink world-class wines without animal byproducts."

How to Identify Vegan Wine

Our wines clearly state Certified Vegan or Vegan Friendly on the back labels. You can find our wines listed as vegan in the popular vegan alcohol search engine Barnivore.com and retailers are increasingly marking wines on shelf as vegan or vegan friendly. Business Insider's article [Vegans can't actually drink all wines – here's why, says:](#) "Supermarkets are trying to keep up by labeling vegan-friendly wines so that they are easy to spot. [Vegans can also consult websites like Barnivore.com](#) where they can search for their favorite wine and check if it is safe to drink or not.

Video - What is Vegan Wine



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