



Organic Wine is Better for You, Better for the Planet

Organic wine is better for you and better for the planet for many reasons. By choosing organic wine you are working toward both taking care of the environment to taking care of our health.

Now more than ever before we are seeking ways in which we can continue to safeguard the environment, reducing the overall toxins we are contributing to the planet, and those that may ultimately end up in our diet. We are seeing a true

societal shift toward eco-friendly initiatives as never before, all with a goal of controlling the things we can, both in the world at large as well as inside our bodies.

Organic Wine is Better for the Planet

Organic wine is better for the planet because it's grown in a manner that protects the environment and preserves the life in both the soil and vineyards. The resulting organic wines are truly the purest expression of the grape.

Organic vineyards may not use conventional pesticides, fertilizers, synthetic ingredients, or GMOs. Synthetic pesticides are found everywhere in the world, and organic farmers help to protect the planet by reducing their overall presence in the earth, water and air.

Natural methods are used instead to combat pests and other natural vineyard hazards. These include the use of predatory insects such as ladybugs and lacewings, and a systematic approach that promotes healthy vines and minimizes the vineyards' susceptibility to insect and disease attack.

Organic farming results in a healthy biodiversity within the vineyard and vibrant, living soil that produces outstanding quality grapes. Organic wines have a true "taste of place" and essence of the winery's terroir.

All of our wineries are family owned and operated. They give back to the land that has in many cases been in their families for multiple generations. They are real people with real stories behind every wine. |

Organic Wine is Better for You

As the world continues to be safer at home while slowly coming out of lockdown, "healthier" wine options are quite appealing. **Organic wine is better for your health in many ways:**

Organic Wines are labeled as either "Made with Organic Grapes," with a small amount of sulfites added for stabilization and preservation, or Organic with No Sulfites Added. Both are made with 100% Certified Organically Grown Grapes.

Our wines are all third-party certified to stringent USDA organic standards. Only wines meeting this strict criteria can be legally labeled as organic. We believe you deserve to know what's in your glass of wine, and we remain dedicated to winemakers who adhere to these rigorous regulations, which are recognized around the world.

Organic wines are "clean" wines. There are no chemical additives used in the production of organic wines. **More than 300 chemical additives are allowed in conventional wines** to alter everything from color to flavor and mouth feel. These ingredients don't have to be disclosed so you never know what you might be consuming in a bottle of conventional wine.



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Our organic wines are fermented only with wild or locally cultivated organic yeast – no chance of GMO yeast (currently available for use in US wines) in any of our wines.

We believe that cleaner wines, produced with organic practices, leave many feeling better at the end of the night, and the next day.

Organic Wine is Better – Buzz Words

We have recently seen a great deal of direct consumer inquiries from our website searching for wines that are “[sugar free](#),” “[dry farmed](#)” and [vegan](#). While some of these terms have no legal definition, they mean a great deal to us:



Sugar Free Wine

Those watching their weight with Keto, Paleo and other low-carb diets want to know how many carbs are in that glass of wine, and will one or two glasses ruin my progress? Others are looking to reduce their intake of residual sugar in wine as it can be a potential cause of hangovers, or they are on a medically restricted diet. We’ve got an extensive list of “[sugar free](#)” [red, white and rosé wines](#). Our sugar free wines have anywhere from .1-1 g/l residual sugar per 5oz serving.



Dry Farmed Wine

The textbook definition of a “dry farmer” is one who never irrigates his vines, no matter the conditions. We’ve got several producers in climates where dry farming is both feasible and desirable. Dry farming techniques can result in lower overall yield, but grapes that have less concentrated sugar and produce “drier” wines, with potentially lower carbohydrates and calories.



Vegan Wine

Those who have chosen a vegan lifestyle can feel comfortable in consuming our entire portfolio of wines. All of our winery partners are committed to using **no animal byproducts in production**, utilizing only Bentonite clay, a naturally occurring mineral, or vegetable protein as fining and clarifying agents. Some of our wineries utilize sterile filters (ceramic filters) or cross-flow filters as their only form of filtration and fining. Most of our wines are certified vegan and all are vegan friendly.

We Have Choices to Make

As humans have been asked to slow down, stay at home and travel less over the last few months, the world has emerged with far less pollution, bustling with biodiversity. As we begin to slowly come out of isolation, we have choices to make about how we lead our daily lives, including how our food and beverage choices continue to affect the planet. Choosing an organic diet can truly make an ongoing difference to both the health of the planet and our personal health. Choose your food, and your wine with care. Let’s raise a glass of organic wine to celebrate a safe and bright future ahead.



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