

## *Declaration of conformity*

The Orange Wine Festival (OWF) is a broadly conceived presentation of white wines, produced by the procedure of prolonged maceration. Wine producers presenting their wine(s) at the Orange Wine Festival hereby confirm:

- The wine to be presented was produced from white grapes by prolonged maceration (not shorter than 36 hours!);
- The grapes used for the wine to be presented were self-produced – possibly in a nature-friendly and sustainable way, allowing for a healthy environment as well as natural processes therein;
- The grapes used in the wine to be presented were picked manually;
- Vinification and other wine producing procedures were possibly spontaneous and natural, without adding yeast, i.e. with as little oenological intervention as possible;
- Orange wine production did not include any procedures which aren't allowed in organic wine production in the EU (partial concentration by cooling, elimination of sulphur dioxide by physical process, electro dialyses, use of cation exchangers);
- Total sulphite content is as low as possible and does not exceed half of the limit set by the EU for organic white wines (0, 75 mg/l).

The compliance of the wine with the above criteria is examined by the Orange Wine Festival international expert committee (wine producers, OWF-representatives, external experts), led by Dario Prinčič (Collio, Italy), through conversation with the wine producer and degustation of the respective wine.