

**Question for written answer E-001614/2019
to the Commission**

Rule 130

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Subject: The travesty of adding sucrose during winemaking

While the oenological practice of adding sucrose to increase the natural alcoholic strength of wine, when unfavourable weather conditions make it necessary, is authorised under Annex VIII, Part I, Section B, Paragraph 1a. to Regulation (EU) No 1308/2013, why not mention this practice on wine labels?

Given that we are not aware of any winery that voluntarily mentions the natural alcoholic strength and the percentage increase in alcoholic strength through the addition of sucrose, it would appear that many wineries would consider chaptalisation – even within the limits of EU legislation – to be a less than entirely honourable practice, which if mentioned on wine labels would devalue wines, including renowned ones of Protected Designation of Origin (PDO), which often make use of it.

Wine labels should be clear and inform consumers, who might be unaware of the concept of actual alcoholic strength, which is misleading and leads one to believe that grape fermentation is the only method used to attain the alcoholic strength of wine.

How is it that the Commission allows this level of confusion and lack of information about chaptalisation, given how widespread it is across the EU, and why does it not impose a mandatory requirement to state the natural alcoholic strength, or the percentage increase by volume, or even establish a new 18th category of grapevine products for chaptalised wines?