

New Wine Labeling Regulations for Transparent and Conscientious Winemaking

As of December 8, 2023, a new wine labeling law ([EU Regulation 2021/2117](#)) came into effect in the European Union, making it compulsory to indicate ingredients and nutritional information on the label, in addition to the currently required allergen declarations.

The European Commission has clarified that wines produced before December 8, 2023 are exempt from the new law and can continue to be sold until stock is used up. In addition, [questions and answers](#) regarding the new wine labeling requirements have been made available.

**At least
99.9% of wine
comes from
grapes**

The introduction of this regulation makes wine production more transparent for consumers.

Wineries must indicate grapes, sugar or concentrated must (if used) and additives used in the list of ingredients, as required by Delegated Regulation (EU) 2019/934.

Some of these details will have to be stated on the label, such as the caloric value (kcal and kJ) per 100 mL of wine, while others can be provided digitally through the use of QR codes, such as the full nutrition declaration and list of ingredients. Allergens will continue to be listed on the physical label.

What is an additive?

As already clarified by the OIV (International Organisation of Vine and Wine), the term additive refers to a set of substances that are added during the transformation of must into wine and at different stages of vinification for technological or organoleptic purposes.

Their mention on the label must be associated with their technological role and may be presented using the specified designations or, alternatively, the additives code "E".

The compulsory nature of this information may fuel unjustified doubts in consumers, jeopardizing the entire supply chain which, within the European Union, is the main player in agri-food exports.

It is therefore a good idea to provide consumers with clear and precise information in order to better understand the changes introduced by the labeling legislation.



Did you know...

The European Union is the world's largest producer of wine. Between 2018 and 2022, the average annual production was 163 million hectoliters. In 2022 it, accounted for 45% of the world's wine-growing areas, 62% of production, and 48% of consumption. The wine sector is the largest agribusiness sector in the EU in terms of exports, with Italy, Spain and France jointly exporting 53% of the total in 2022.

(Source: <https://www.oiv.int/it>)

Protecting the final quality of wine is Enartis' primary commitment, which is complemented by another important objective in line with the company's values: **sustainable production.**

Global research for a sustainable stabilization processes

In 2011, Enartis began researching potassium polyaspartate with this objective. In 2012, due to the commitment of the European Union, the Stabiwine project was launched with the participation of Enartis and various players in the world of wine, such as universities and research centers in Europe, together with wineries and companies in the sector. During the wine stabilization process, there are various techniques with several limitations, such as long treatment times, high costs, the need for specific equipment and specialized labor. They also generate qualitative and quantitative losses of wine and an increased environmental footprint.

KPA, the additive that preserves quality and is environmentally friendly

The validation of the effectiveness of using **potassium polyaspartate (KPA)** as a sustainable alternative to traditional stabilization techniques has highlighted its many advantages:

- It represents the most advanced technique for inhibiting the formation of potassium bitartrate crystals without causing color instability
- It does not alter sensory characteristics of wine over time
- It is completely biodegradable and poses no danger to cellar staff
- It is a harmless substance for the health of every consumer
- It has an immediate effect, is simple to use, and can be applied to any type of wine before or after final filtration



Did you know...

If all wineries in Europe used potassium polyaspartate for wine stabilization, it is estimated that CO₂ emissions produced in the phase before bottling would be reduced by 95.5% per year. The same applies to water use: drinking water consumption would be reduced by 93%. All this without placing an economic burden on producers who would actually face considerable financial savings.

Source: [Stabiwine project](#).

Gum Arabic, nature's additive for respectful colloidal stabilization

Gum Arabic, designated E414, has been used worldwide in the food industry for many years due to its stabilizing and emulsifying properties. Since 2000, it has also been authorized for the wine industry where it contributes to sensory improvement, contributing sensations of sweetness and balance, as well as stabilization.

Gum Arabic is obtained from the acacia family and plays an essential economic and environmental role in the geographical areas of production:

- Acacia tree cultivations found in Africa south of the Sahara desert create a green 'barrier' that limits the advance of the desert
- Acacia trees help fertilize soil and are considered an enormous resource for the protection of biodiversity

Therefore, the use of potassium polyaspartate and gum Arabic contributes to an improvement in wine quality while encouraging enology that follows the road towards sustainability.

To aid wineries, Enartis has prepared a declaration of additives in its products. For information on this matter, contact your local representative.