**Specification of a wine with a Protected Designation of Origin (PDO) “Болярово“,   
"Bolyarovo" - Traditional Denomination - Гарантирано наименование за произход (ГНП), Guaranteed Designation of Origin (GDO)**

**1.** Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Bolyarovo'.

**2.** The wine is produced according to the traditional technology for the production of red wines. Aging in oak barrels is allowed. Wine with PDO 'Bolyarovo' may be designated by the following traditional names indicating the method of production, aging and quality: 'New', 'Premium Oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collector's', 'Rosenthaler'.

а). Wine with PDO 'Bolyarovo' shall have the following analytical characteristics:

* actual alcoholic strength:

- for rosé - minimum 10,5 vol. %;

- for red wines, a minimum of 11,5 vol. %;

* a total sugar content of up to 4 g/l or up to 9 g/l, provided that the total the acidity, expressed in grams of tartaric acid per litre, is not more than 2 grams below residual sugar content;
* total acidity, in terms of tartaric acid, of at least 4 g/l;
* volatile acidity, as acetic acid:

- for rosé, not more than 13.3 meq;

- for red wines, not more than 15 meq;

* total sulphur dioxide:

- for rosé, not more than 200 mg/l;

- for red wines, not more than 150 mg/l;

* sugar-free extract:

- for rosé - minimum 16 g/l;

- for red wines, a minimum of 20 g/l.

* Colour:

- for rosé: raspberry red;

- for red wines:

Cabernet Sauvignon - deep red colour;

Merlot - dark ruby;

* Aroma and taste:

- for rosé - aroma of wild strawberries, raspberries and spicy spices, the taste is fresh, fruity and balanced;

- for red wines:

Cabernet Sauvignon - multi-layered aroma with tones of blueberry, blackcurrant and Blackberry, the taste is structured and with an elegant finish;

Merlot - intense, lingering aroma of red berries, the taste is full-bodied, soft and harmonious.

**3.** The area for the production of wine with PDO 'Bolyarovo' is delimited as follows the boundaries of the land of the following settlements - the town of Bolyarovo, located in the Yambol Region.

**4.** The maximum yield of grapes eligible for the production of PDO wine 'Bolyarovo' shall be 8000 kg/ha.

**5.** Grape varieties authorised for the production of PDO wine 'Bolyarovo' are:

- for red wines and rosé: Cabernet Sauvignon and Merlot.

**6**. Link to geographical area:

(a) Natural factors:

The vineyards in the area of Bolyarovo are located in the south-eastern part of the Bulgaria, along the valley of the Tundzha River and the northern slopes of the Sakar Mountains. The altitude is 143 m above sea level. The climate is transitional-continental with a slightly pronounced Mediterranean influence. The total temperature for the period with average daily temperatures above 10 ºC (April-October) is 3750 ºC. The average daily temperature of the warmest month ranges from 21.8 to 22.8 ºC. The sum of annual precipitation is about 577 mm. The soils are mountain-forest cinnamon, light sandy loam to heavy sandy loam.

(b) Human factors:

* The maximum yield of grapes allowed for the production of PDO wine 'Bolyarovo' is 8000 kg/ha.
* Wine grape varieties authorised for the production of 'Bolyarovo' PDO wine are:

- for red wines and rosé: Cabernet Sauvignon and Merlot.

* The agrotechnical measures for the cultivation of the vineyards are:

- Training system - Ombrella, Moser, medium-stemmed two-arm Cordon;

- Pruning - mixed and short pruning with a load of up to 54 eyes per vine;

- Planting distance - from 2.0 m to 3.4 m row spacing and from 1.0 to 1.5 m plant spacing - maximum 450 vines per acre

* The maximum yield of wine per 100 kg of grapes is:

- for red wines - 65 l;

- for rosé - 60 l.

* Vinification and processing shall take place in the defined production area.

The region's transitional continental climate is influenced by the Sakar Mountains, which provides good air drainage and temperature inversion. The mild influence of the Mediterranean Sea, coming along the valley of the Tundzha River. These natural-climatic factors are a prerequisite for the specific microclimate of the which, in combination with the iron-rich mountain-forest cinnamon soils and the restrictions, imposed by the human factor, give the wine its characteristic sweetness, density and fruitiness.

**7.** Applicable requirements

(a) Legal framework:

- Council Regulation (EC) No 1234/2007;

- Commission Regulation (EC) No 607/2009;

- Law on wine and spirits;

- Ordinance on the conditions to be met by quality wines, produced in a specified region and the procedure for their approval.

(b) Requirements of Bulgarian legislation:

- Producers of quality wine produced in a specified region, shall submit samples of the wine produced in the last harvest to the tasting commissions of the Regional Vine and Wine Chamber to carry out organoleptic evaluation.

- Physico-chemical, microbiological analysis and organoleptic evaluation shall be shall be carried out on each batch of quality wine produced in a specified region.

- The volume of the lot may not be greater than 150 000 l for wines with guaranteed designation of origin and 60 000 l for wines with a guaranteed and controlled designation of origin.

**8.** The control body that verifies compliance with the provisions for product specification:

**Executive Agency on Vine and Wine (EAVW)**

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**Functions of the Control body.**

(a) Annually inspect the conditions of the vineyards and grapes before the harvest, intended for the production of wines with PDO and make a proposal to the competent mayor to announce the start of the grape harvest.

(b) With the assistance of representatives of the relevant Regional Vine and Wine Chamber, exercise control over the state of the vineyards in the area, the conduct of the mandatory agrotechnical measures and the correct application of the technology for production of wines with PDO.

(c) Annually, on the basis of a pre-established schedule, monitor on the spot on the processing of the grapes and the oenological practices and treatments carried out in the production of PDO wines.

(d) EAVW testing laboratories shall carry out physico-chemical and microbiological analysis of each batch of PDO wine.

(e) Collect, verify and store the applications and the validation certificates quality wines from a specified region.

(f) Officials of the EAVW shall participate in the quality wine panel to which the applications for the approval of wines with PDO are submitted.