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

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

**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 'Brestnik' may be be designated by the following traditional terms indicating the method of production, ageing and quality: 'New', 'Premium Oak' or 'First Cask Fill', 'Reserve', 'Special reserve', 'Special selection', 'Collector's', 'Rosenthaler'.

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

* actual alcoholic strength:

- for rosé, at least 10,5 vol. %;

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

* 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.

b). Organoleptic characteristics of 'Brestnik' PDO wine:

* Clarity - clear liquid with a sheen. A slight sediment of dye matter is allowed resulting from prolonged bottle ageing;
* Colour;

- for rosé - pale pink colour with strawberry tints;

- for red wines, a deep ruby red;

* Aroma and taste:

- for rosé - the aroma is intense, distinctly fruity, tones of strawberry, cherry and pomegranate, the taste is juicy, fresh and fruity;

- for red wines - the aroma combines berries, blackberry, currant and vanilla tones from barrel ageing, the flavour is full-bodied, harmonious with a long aftertaste of sweet vanilla due to barrel ageing.

**3.** The production area of 'Brestnik' PDO is defined as follows the boundaries of the land of the settlements of Brestnik village, Plovdiv region.

**4.** The maximum yield of grapes allowed for the production of PDO wine 'Brestnik' shall be 9000 kg/ha.

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

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

**6.** Link to the geographical area.

(a) Natural factors:

The vineyards in the area of the village of Brest. The vineyards of the vineyard are located south of the village of Brestnik, Plovdiv and at the foot of the northern slopes of the Rhodope Mountains. The average altitude of the mountains is altitude is about 200 m. The climate is transitional-continental. The average annual amount of rainfall is 595 mm. The total temperature for the period with average daily temperatures above 10 °C (April-October) is
4350 °C. The average daily temperature of the warmest month is 24 ºC. The soil types are: rendzinas (humus-carbonate soil), light to medium sandy loam and alluvial meadow and delluvial meadow soils.

(b) Human factors:

* The maximum yield of grapes allowed for the production of PDO wine 'Brestnik' is 9000 kg/ha.
* Grape varieties authorised for the production of 'Brestnik' PDO wine are:

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

* The agrotechnical measures in vine cultivation 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 are carried out in the defined production area.

The favourable mild climate resulting from the northern slopes of the Middle Rhodopes, the favourable soil conditions and the long tradition of wine production are a prerequisite for obtaining a characteristic blend of Cabernet Sauvignon, Merlot and Mavrud. The wine has a deep ruby-red colour, with a specific bouquet and taste resulting from the combination of the tartness of the Mavrud variety, the warmth and softness of Merlot and the density and fruitiness of Cabernet Sauvignon. The alcoholic strength is 12-12.5 vol. % and the titratable acids are 5-5.5 g/l. The aroma combines berries, blackberry, blackcurrant and the vanilla tone derived from ageing in barrel. The taste is full-bodied, harmonious with a long aftertaste of sweet vanilla due to the barrel ageing.

**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.