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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of origin (GDO) "Dragoevo".
2. The wine is produced according to the traditional technology for the production of white and red wines. Aging in oak barrels is allowed for the varieties suitable for aging. Wine with PDO 'Dragoevo' may 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', 'Collection', 'Rosenthaler'.

(a) Wine with PDO 'Dragoevo' shall have the following analytical characteristics:

* actual alcoholic strength:

- for white wines, at least 10,5 vol. %;

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

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

- for white wines, not more than 13,3 meq;

- for red wines, not more than 15 meq;

* total sulphur dioxide:

- for white wines, not more than 200 mg/l;

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

* sugar-free extract:

- for white wines: minimum 16 g/l;

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

(b) Organoleptic characteristics of wine with PDO 'Dragoevo':

* Clarity - clear liquid, a slight sediment of dye matter is allowed, resulting from prolonged bottle ageing;
* Colour:

- for white wines:

Chardonnay - straw yellow with a greenish tinge;

Muscat Ottonel - light yellow with greenish tints;

Traminer - light golden;

- for red wines:

Cabernet Sauvignon - garnet;

Merlot - ruby red;

* Aroma and taste:

- for white wines:

Chardonnay - fresh taste with citrus accents, green apple and mango, and in the taste vanilla and nut;

Muscat Ottonel - aromas of rose, geranium, musk, fern, the taste is fresh with a memory of rose;

Traminer - aromas of ripe fruit with floral nuances of rose and peony, the taste is fresh, harmonious with accents of rose and citrus;

- for red wines:

Cabernet Sauvignon - ripe cherry, raspberry, roasted red pepper in the aroma, minerals and delicate oak, the taste again shows accents of cherry with stone and sweet spices;

Merlot - aromas of raspberry, blackcurrant and mint, balanced taste with a pleasant, soft, fruity finish.

1. The production area of 'Dragoevo' PDO is delimited by the following borders the land of the settlements – villages: Veliki Preslav, Zlatar, Imrenchevo, Dragoevo, Osmar, Pamukchii, Izbul, Stoyan Mikhailovski, Suha Reka, located in Shumen region.
2. The maximum yield of grapes permissible for the production of 'Dragoevo' PDO wine is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Dragoevo" are:

- for white wines: Chardonnay, Muscat Ottonel, Traminer;

- for red wines: Cabernet Sauvignon and Merlot.

1. Link to the geographical area.

a) Natural factors:

The vineyards of the towns of Veliki Preslav, villages: Zlatar, Imrenchevo, Osmar, Pamukchii, Izbul, Stoyan Mikhailovski, Suha Reka fall in Shumen Lowland, which is located in the southeastern part of the Danube Plain. The climate is temperate-continental with hot summers and cold winters, with some influence from the proximity of the Black Sea. North-westerly and north-easterly winds are typical of the area. Overall temperature sum for the period with average daily temperatures above 10 °C (April-October) is around 3500 ºC. The average daily temperature of the warmest month is 21.5 ºC. The average annual sum of precipitation is 660 mm. The soil types on which the vines are located are dark grey forest soils sandy and heavy sandy loams.

b) Human factors:

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

- for white wines: Chardonnay, Muscat Ottonel, Traminer;

- for red wines: 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 white wines, 60 l.

* Vinification and processing are carried out in the defined production area.

The temperate continental climate, the slopes of the Dragoevska Planina, the influence of the Black Sea, the dark grey sandy soils, combined with the constraints imposed by the human factor, favour the production of white wines with an intense aroma of citrus fruits, nuances of flowers and minerals, a developed bouquet and freshness in taste and a lasting fruity finish. Red wines are characterized by a fine, full-bodied aroma of red fruit combined with chocolate, vanilla and spices, a full-bodied palate impressive for its volume and a lingering, delicate aftertaste.

**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 specific 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.