**Specification of wine with Protected Designation of Origin (PDO) “Хърсово” ("Harsovo")- Тraditional Denomination - Гарантирано наименование за произход (ГНП), Guaranteed Designation of Origin (GDO)**

1. Wine with PDO, Traditional Designation - Guaranteed and Controlled Designation of Origin (GDO) 'Harsovo'.
2. The wine is produced according to the traditional technology for the production of red wines. Aging in oak barrels is allowed. A wine with the PDO 'Harsovo' may bear the following traditional designations indicating its method of production, ageing and quality: 'New', 'Premium oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collection'.

а). Wine with PDO 'Harsovo' has the following analytical characteristics:

* actual alcohol content:
	+ for rosé - minimum 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 residual sugar content;
* total acidity, such as tartaric acid - minimum 4 g/l;
* volatile acidity, such 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 - minimum 20 g/l.

b). Organoleptic characteristics of wine with PDO 'Harsovo':

* Clarity - clear liquid with a sheen. A slight sediment of dye matter resulting from prolonged bottle ageing is allowed;
* Colour;
	+ for rosé - deep pink with shimmer;
	+ for red wines - garnet-red with ruby shades.
* Aroma and taste:
	+ for rosé - aroma of wild strawberries and cherries, spicy notes of mountain herbs, the taste is soft, fruity, gentle and fresh;
	+ for red wines - explosive multi-layered aromas of cherry, berries, dry grasses, tobacco, spices and vanilla. The aromas from the nose are also found on the palate, and the spices dominate the aftertaste. The palate is harmonious and balanced, the body soft and full, the finish fruity and spicy.
1. The area for the production of wine with PDO "Harsovo" is delineated at the following boundaries of the land of the settlements – village of Harsovo and village of Vinogradi, Blagoevgrad district.
2. The maximum yield of grapes allowed for the production of PDO wine 'Harsovo' is 9000 kg/ha.
3. The grape variety authorised for the production of wine with PDO "Harsovo" is:
	* for red wines and rosé: Shiroka Melnishka Loza.
4. Link to geographical area.

 a) Natural factors:

The vineyards in the land of the village of Harsovo and village of Vinogradi, are located in Southwestern Bulgaria, in the valley of the Struma River and at the foot of the southwestern slopes of the Pirin Mountain. The climate is transient Mediterranean, with the warm White Sea influence that flows down the Struma River throughout the year. Winter is short, mild and snowless, summer is hot and autumn long and warm. The average annual rainfall is 530 mm. The average altitude is about 250-300m. The total temperature for the period with average daily temperatures above 10 ºC (April-October) reaches 4400 ºC. The average daily temperature of the warmest month is 24.6 ºC. The soils are forested, highly eroded and leached.

 b) Human factors:

* The maximum grape yield allowed for the production of wine with PDO 'Harsovo' is 9000 kg/ha.
* The grape variety authorised for the production of wine with PDO "Harsovo" is:
* for red wines and rosé: Shiroka Melnishka Loza.
* The agrotechnical measures in the cultivation of vines are:
* Training system - Ombrella, Moser, medium two-arm Cordon;
* Pruning - mixed and short with a load of up to 54 eyes per vine;
* Planting distance of 2,0 m to 3,4 m row spacing and 1,0 m to 1,5 m plant spacing - up to a maximum of 450 vines per hectare.
* 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 characteristic climate of the region, caused by the White Sea influence flowing down the Struma River, the proximity of the Pirin Mountains, the soil conditions, as well as the limitations imposed by the human factor, predetermine the production of the characteristic wine from the local variety of Shiroka Melnishka Loza. It has a characteristic and strong aroma, dominated by ripe cherry and spices, with tones of small berries and spicy notes of tobacco.

**7.** Applicable requirements

(a) Legal framework:

- Council Regulation (EC) No 1234/2007;

- Commission Regulation (EC) No 607/2009;

- Wine and Spirits Act;

- 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 Chambers 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 batch may not exceed 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:

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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.