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

1. Wine with PDO, Traditional Designation of Origin (PDO) "Haskovo".
2. The wine is produced according to the traditional technology for the production of white and red wines. Ageing in oak is allowed for the varieties suitable for ageing. Wine with PDO 'Haskovo' may be designated by the following traditional names indicating its method of production, ageing and quality: 'New', 'Premium Oak' or 'First Cask Fill', 'Reserve', 'Special Reserve', 'Special Selection', 'Collection', 'Rosenthaler'.

a) Wine with PDO "Haskovo" shall have the following analytical indicators:

* actual alcohol content:
  + for white, rosé and Pamid wines: - 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 white wines and rosé - not more than 13,3 meq;
  + for red wines - not more than 15 meq;
* total sulphur dioxide:
  + for white wines and rosé, not more than 200 mg/l;
  + for red wines, not more than 150 mg/l;
* sugar-free extract:
* for white wines and rosé - minimum 16 g/l;
* for red wines - minimum 20 g/l.

b) Organoleptic characteristics of wine with PDO "Haskovo":

* Clarity - a clear liquid, a slight residue of dye matter resulting from prolonged bottle ageing is allowed;
* Colour:
  + for white wines:

Dimayt - sparkling light golden with a slight greenish tinge;

Tamyanka - straw-yellow with a greenish tinge.

* + for rosé - raspberry-red;
  + for red wines:

Cabernet Sauvignon - dark red;

Merlot - ruby;

Pamid - light red;

Syrah - purple with violet tints;

* Aroma and taste:
  + for white wines:

Dimyat - the aroma is dominated by fruit combined with vanilla and smoke, the taste is full-bodied and harmonious with fruity freshness.

Tamyanka - delicate muscat-tamiana aroma with accents of ripe fruit, the taste is fresh, full-bodied and balanced, with a pleasant aftertaste.

* + for rosé - the aroma is dominated by raspberry, elegantly complemented by red stone fruits, strawberry and black currant, the taste is balanced, tight with a pleasant sweetness and spicy bitterness on the finish.
  + for red wines:

Cabernet Sauvignon - intense aromas of black berries, spices and smoke, balanced and harmonious body, with soft tannins and flavours of overripe fruit and chocolate.

Merlot - delicate aromas of blackberries and plums, with elegant hints of dried leaves and spices, the palate is fresh, slightly tart, perfectly balanced, with a warm and dry finish that also reveals aromas of ripe berries with subtle hints of chocolate and vanilla.

Pamid - fruity aroma, the taste is soft and smooth, well balanced, the aftertaste creates a feeling of freshness and purity of the wine.

Syrah - Tobacco aromas, hints of violets, ripe red fruits and well-integrated oak, rich, full body, velvety flavours and a long memorable finish with soft tannins.

1. The area for the production of wine with PDO "Haskovo" is delineated at the following boundaries of the land of the settlements – villages: Orlovo, Polyanovo, Dolno Voyvodino, Tsareva Polyana, Tankovo, Susam, Bolyarovo, Vuglarovo, Mandra, Kozlets, Krivo pole, Elena, Uzundzhovo, Harmanli, Chernodab, Siva Reka, Matochina, Mladinovo, Shtit, town of Svilengrad, located in Haskovo region.
2. The maximum yield of grapes allowed for the production of wine with PDO "Haskovo" is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Haskovo" are:
   * for white wines: Dimyat and Tamyanka;
   * for red wines and rosé:Cabernet Sauvignon, Merlot, Pamid and Syrah.
4. Link to geographical area.

a) Natural factors:

The vineyards in the lands of the villages of Orlovo, Polyanovo, Dolno Voyvodino, Tsareva Polyana, Tankovo, Susam, Bolyarovo, Vuglarovo, Mandra, Kozlets, Krivo pole, Elena, Uzundzhovo, Harmanli, Chernodab, Siva Reka, Matochina, Mladinovo and Shtit fall in the southern part of the Thracian lowland, between the western slopes of the Sakar Mountain and the slopes of the Eastern Rhodopes. The terrain is hilly and low mountainous. The climate is mild temperate-continental, with a strong Mediterranean influence permeating the Maritza River valley. Winters are mild and summers hot. The total temperature for the period with average daily temperatures above 10 ºC (April-October) is about 3850 ºC. The average daily temperature of the warmest month is 23.2 ºC. The average annual rainfall is about 500 mm. The region is also distinguished by the duration of sunshine, which is quite long and reaches 2100 hours per year. The soil types are: leached cinnamon forest soils of medium to heavy sandy loam and leached black earth tar soils of medium to heavy sandy loam.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "Haskovo" is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Haskovo" are:
* for white wines: Dimyat and Tamyanka;
* for red wines and rosé: Cabernet Sauvignon, Merlot, Pamid and Syrah.
* 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 distances 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 white wines, rosé and Pamid wines - 60 l.
* Vinification and processing are carried out in the defined production area.

The characteristic climate of the region is formed by the Mediterranean influence penetrating the Maritsa River and the gentle and warm slopes of the eastern Rhodopes, as well as by the long duration of sunshine. This microclimate, combined with the cinnamon forest soils and black earth resins, favours the production of darkly coloured, highly extractive red wines with a characteristic aroma of ripe black fruit. The white wines are typically fruity with a fresh and harmonious taste.

**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:

**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.