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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Hisarya".
2. The wine is produced according to the traditional technology for the production of white wines. Ageing in oak barrels is allowed for the varieties suitable for ageing. A wine with the PDO 'Hisarya' 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 'Hisarya' has the following analytical parameters:

* an actual alcoholic strength of at least 10,5 vol. %;
* total sugars - 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 - not more than 13.3 meq;
* total sulphur dioxide - not more than 200 mg/l;
* sugar-free extract - minimum 16 g/l.

b). Organoleptic characteristics of wine with PDO "Hisarya":

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

Chardonnay - golden-yellow;

Traminer - straw with golden shades;

Sauvignon Blanc - straw-yellow with greenish tints;

Misket Cheren - yellow - green;

Pinot Gris -straw-yellow;

Riesling Italico - greenish-gold;

Rheinriesling - pale gold with greenish tints;

Aligote - light golden with greenish tints.

* Aroma and taste:

Chardonnay - aroma dominated by floral and grassy notes with a hint of toasted nuts, the taste is harmonious, playful, with a soft freshness on the finish;

Traminer - aroma dominated by rose with hints of honey and citrus, the taste is fresh with a pleasant aftertaste of rose and grapefruit;

Sauvignon Blanc - the aroma has hints of citrus fruits, floral notes, field nettle, the taste is fresh, structured with a feeling of fullness;

Misket Cherven - fine muscat aroma with floral notes, the taste is fruity elegant and fresh;

Pinot Gris - fruity aromas reminiscent of ripe yellow apples and pears and nuances of tropical fruits, the taste is mineral in character, balanced, with a pleasant freshness and citrus accents, slightly bitter finish;

Riesling Italico - the aroma is fruity with hints of peach and lime, the taste is balanced fresh and fruity;

Rheinriesling - aromas of peach, quince and white flowers, the taste is full-bodied, with a well-defined fruity sweetness with balancing freshness;

Aligote - aromas of grapefruit, white flowers and juicy apple, the taste is balanced, with a pronounced citrus freshness, slightly warming finish with accents of oak.

1. The area for the production of wine with PDO "Hisarya" is delineated at the following boundaries of the land of the settlements - s. Staro Zhelezare, located in the municipality of Hisarya, Plovdiv region.
2. The maximum grape yield allowed for the production of wine with PDO "Hisarya" is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Hisarya" are Chardonnay, Traminer, Sauvignon Blanc, Misket Cherven, Pinot Gris, Riesling Italico, Rheinriesling and Aligote.
4. Link to geographical area.

a) Natural factors:

The vineyards in the land of the village of Staro Zhelezare fall in a small valley at the foot of the southern slopes of the Sredna Gora, in the northern part of the Thracian lowland. The terrain is hilly, with an altitude of 300 m. The area belongs to the transitional-continental climatic area, with a climate slightly different from that of the lowland areas of the Thracian Lowland. The total temperature sum for the period with average daily temperatures above 10º C (April-October) is 3700-3900º C. The average daily temperature of the warmest month is 23º C. The sum of annual rainfall is about 600 mm. The soils are cinnamon forest, medium sandy loam.

b) human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "Hisarya" is 9000 kg/ha.
* The wine grape varieties allowed for the production of wine with PDO "Hisarya" are: Chardonnay, Traminer, Sauvignon Blanc, Misket Cherven, Pinot Gris, Riesling Italico, Rheinriesling, Aligote.
* The agrotechnical measures in the cultivation of vines are:
* training system - Ombrella, Moser, medium two-armed cordon, Guillo;
* 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 500 vines per hectare.
* The maximum yield of wine from 100 kg of grapes is 60 l.
* Vinification and processing are carried out in the defined production area.

The characteristic microclimate of the Hisarya region is determined by the fact that it falls in a small valley at the foot of the Sredna Gora. Warm air masses invading from the south result in mild winters and relatively warm springs. At the same time, the slopes of the mountains provide excellent air drainage, extremely favourable for the vines. Culturally and historically, the area has been famous since Roman times for its numerous mineral springs. The characteristic microclimate, the favourable soil conditions and the limitations of the human factor favour the production of typical dry white wines with rich fruit aromas, elegant and balanced flavours and a fresh aftertaste.

**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.