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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Ivaylovgrad".
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 'Ivaylovgrad' may be designated by the following traditional appellations, indicating the method of production, ageing and quality: 'New', 'Premium Oak' or 'First cask fill', 'Special Reserve', 'Special Selection', 'Collector's Edition', 'Rosenthaler'.

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

* actual alcoholic strength:

- for white wines and rosé: - minimum 10,5 vol. %;

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

* total sugar amount 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 residual sugar content;
* total acidity, in terms of tartaric acid, of at least 4 g/l;
* volatile acidity, 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, a minimum of 20 g/l.

b) Organoleptic characteristic of wine with PDO "Ivaylovgrad":

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

- for white wines:

Chardonnay - pale yellow with green tints;

Traminer - golden yellow with greenish tints;

Tamyanka - sparkling golden green.

- for rosé - pink;

- for red wines:

Cabernet Sauvignon - deep dark red;

Merlot - intense red colour - purple;

Pinot noir - ruby;

Syrah - garnet with violet tints;

Alicante Bouschet- deep red to black olive.

* Aroma and taste:

- For white wines:

Chardonnay - fresh fruity aroma with accents of almond, peach, quince, melon. The flavour is light, harmonious, with minerals and salts.

Traminer - aromas of citrus fruits, buttery rose predominate, the taste is full-bodied, intense with notes of butter and rose.

Tamyanka - subtle muscatel-tamiana aroma, with hints of mint and peach, the taste is rich and memorable.

- for rosé - the aroma is spicy fruity, with notes of citrus and strawberry jam. The taste is juicy, with a fresh and pleasantly dry finish.

- for red wines:

Cabernet Sauvignon - aromas of blackcurrant, blackberry, almond, pepper and spices. The taste is full-bodied, mineral and slightly spicy;

Merlot - aroma of candied fruit and soft fruity tones of fig, cherry, raspberry and a hint of truffle, the taste has slightly smoky tones, salts and minerals;

Pinot noir - aromas of black berries, mushrooms and dried leaves, the taste is elegant and silky;

Syrah - aroma with tones of violets, smoke, rosemary, raspberry, blueberry, the taste is harmonious and full-bodied, with mineral tones;

Alicante Bouschet - aromas of blackberry, blueberry, chokeberry and hints of smoke, the taste is full-bodied, with a hint of salts and minerals.

1. The area for the production of wine with PDO 'Ivaylovgrad' is delimited as follows the boundaries of the land of the settlements - the town of Ivaylivgrad, villages: Svirachi, Drabishna, Slaveevo, Belopolyane, located in Haskovo region.
2. The maximum yield of grapes allowed for the production of PDO wine 'Ivaylovgrad' shall be 9000 kg/ha.
3. Grape varieties authorised for the production of wine with PDO 'Ivaylovgrad' are:

- for white wines: Chardonnay, Traminer and Tamyanka;

- for red wines and rosé: Cabernet Sauvignon, Merlot, Pinot Noir, Syrah and Alicante Bouschet.

1. Link to geographical area.

(a) Natural factors:

The vineyards in the land of the town of Ivaylovgrad, villages: Svirachi, Drabishna, Slaveevo, Belopolyane fall in the south-easternmost part of the Rhodope Mountains. In the immediate east and south is the border with Greece. The terrain of the area has a distinct low ridge and valley character. The climate is transitional-Mediterranean with a pronounced Mediterranean influence, which is 60 km away. The area has mild winters and hot summers, characterised by the early onset of spring, without cold snaps. 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 24.2 ºC. The average annual sum of precipitation is 680 mm. The region is also notable for the duration of sunshine, which is one one of the highest in the country, reaching up to 2266 hours per year. The soil types are: leached and glaciated cinnamic forest soils medium to heavy sandy loams and rhenges (black earthy carbonate soils). The soils are formed on limestones, dolomites, igneous rocks, gneiss, and marble.

(b) Human factors:

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

- for white wines: Chardonnay, Traminer and Tamyanka;

- for red wines and rosé: Cabernet Sauvignon, Merlot, Pinot Noir, Syrah and Alicante Bouschet.

* The agrotechnical measures in vine cultivation are:

- Training system - Ombrella, Moser, medium-stemmed two-arm Cordon, medium-stemmed single-arm Cordon;

- Pruning - mixed and short pruning with 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 and rosé - 60 l.

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

The microclimate of the area is determined by the mountainous landforms of the eastern Rhodopes and the strong Mediterranean influence with the characteristic warm wind coming from the White Sea. The temperature sum and the duration of sunshine are among the highest

indicators for Bulgaria. These climatic conditions, combined with the characteristic soils formed on limestone and dolomite determine the typical minerality of the wines.

The white wines have alcoholic strength and typical minerals and salts in the taste.

The red wines are highly extractive, full-bodied, fruity and with typical minerality.

**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.