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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) Karlovo'.
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 "Karlovo' may be designated by the following traditional terms indicating the manner of 'New', 'Premium Oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collector's', 'Rosenthaler'.

(a) Wine with PDO 'Karlovo' 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 content - 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.
* 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 "Karlovo":

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

- for white wines:

Misket Cherven - straw yellow with greenish tints;

Traminer - straw-gold.

- for rosé - sparkling pink colour with hints of ripe raspberry;

- for red wines:

Cabernet Sauvignon - deep red;

Merlot - deep ruby red.

* Aroma and taste

- for white wines:

Misket Cherven - Muscat aroma with green apple, herbs, fresh taste, balanced, with a soft and fresh finish;

Traminer - aromas with notes of rose, lily, spices and forest honey, the taste is juicy, the taste is long and with a pleasant freshness.

- for rosé - the intense fruity aroma is dominated by cherry and

The flavours are rich in cherry and cherry. Balanced, pleasant, refreshing and juicy, the wine is

long finish of ripe red fruits.

- for red wines:

Cabernet Sauvignon - the aroma is juicy, with ripe black cherry, blackcurrant and delicate vanilla. The palate is full-bodied and concentrated, with a pleasant sweetness, freshness and a long finish.

Merlot - intense fruity aromas of ripe strawberry, spicy spices and a slight hint of vanilla, the taste is full-bodied, soft and harmonious, with a noble finish.

1. The area for the production of wine with PDO "Karlovo" is delimited by the following boundaries the lands of the settlements - the town of Karlovo, villages: Hissarya, Panicheri, Naiden Gerovo, Starosel, Karavelovo, Moskovets, Otets Paisievo, Anevo and Dragomir, located in Plovdiv region.
2. The maximum yield of grapes permissible for the production of 'Karlovo' PDO wine is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO 'Karlovo' are:

- for white wines: Misket Cherven and Traminer.

- for red wines and rosé: Cabernet Sauvignon and Merlot.

1. Link to geographical area.

(a) Natural factors:

The vineyards are located in the areas of Hissarya, villages: Panicheri, Naiden Gerovo, Pichiri, Starosel, Karavelovo, Moskovets, Otets Paisievo, Anevo and Dragomir are located in Sub-Balkan Lowland. The massive mountain heights of the Balkan Mountains and Sredna Gora, as well as the low parts of the southern slopes of the Sredna Gora proper enclose it from the north and south. The average altitude ranges from 300 to 450 m. The climate is temperate-continental. The total temperature for the period with average daily temperatures above 10º C (April-October) is 3500 to 3600º C. The average daily temperature of the warmest month is 22-23ºC. The sum of annual precipitation is about 640 mm. Soil types are cinnamon forest, slightly eroded, light and medium sandy and alluvial-fluvial soils of medium strength. Both soil types have gravelly deposits in places.

(b) Human factors:

* The maximum yield of grapes permissible for the production of Karlovo PDO wine is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Karlovo" are:

- for white wines: Misket Cherven and Traminer;

- for red wines and rosé: 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 m 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 characteristic climate of the area, due to the proximity of the Balkan Mountains and the Sredna Gora, the presence of air currents, mainly from west to east, which help to accumulate aromas in the grapes. The cinnamon forest and alluvial meadow soils, with gravelly deposits, are a prerequisite for the production of wines with specific taste and aroma qualities.

The white wines are golden in colour with greenish tints, aromas with hints of apple and

aromatic herbs and the taste is well balanced and fresh.

The red wines are intensely coloured, with characteristic fruity aromas of red fruit and

full-bodied, fresh and mild flavours.

**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.