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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Karnobat'.
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 "Karnobat' may be designated by the following traditional terms, indicating the method of production, ageing and quality: 'New', 'Premium Oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collection', 'Rosenthaler'.

(a) Wine with PDO 'Karnobat' 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 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 content of 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 "Karnobat":

* Clarity - clear liquid, a slight sedimemt of dye matter is allowed, due to prolonged bottle ageing;
* Colour:

- for white wines:

Chardonnay - delicate, light golden, with beautiful reflections and bright greenish hues;

Misket Cherven - straw yellow with green shades;

Muscat Ottonel - light golden;

Rheinriesling - yellow-green;

Sauvignon Blanc - sparkling, straw yellow with greenish and greyish hues;

Traminer - deep light gold with bright greenish highlights;

Ugni Blanc - straw gold;

Tamyanka - straw yellow with a greenish tinge;

Viognier - light yellow with bright greenish highlights;

- for rosé - pink with soft tints;

- for red wines:

Cabernet Sauvignon - deep, purple;

Merlot - rich, ruby;

Pamid - light red;

Syrah - garnet and rich, with beautiful highlights;

Pinot Noir - light red with soft hues;

Mavrud - ruby colour with garnet tints;

Cabernet Franc - dark ruby with violet hues;

Rubin - intense, deep ruby;

* Aroma and Taste:

- for white wines:

Chardonnay - deep and complex aroma with nuances of citrus, pineapple and banana, pleasantly combined with subtle floral accents, minerals and vanilla, the taste is full-bodied, powerful and smooth, with elegant freshness and a juicy, aromatic finish;

Misket Cherven - a subtle muscat aroma with hints of yellow and white fruits, combined with tropical fruits, the taste is balanced and fresh with mineral notes;

Muscat Ottonel - its aroma has a floral character, dominated by nuances of white flowers

and delicate accents of geranium and herbs. The taste is full-bodied with a pleasant freshness and a long aromatic finish;

Rheinriesling - the aromas are fruity and intense, reminiscent of green apple, peach, honey and herbs, the taste is fresh and balanced.

Sauvignon Blanc - intense aromas, with predominantly fresh citrus and grassy nuances,

with a spicy character, the flavour is fresh, elegant with a long lasting impact, dominated by cassis and green apple.

Traminer - aromas with nuances of delicate white flowers, rose and fresh herbs, the taste is well rounded with a sense of gentle sweetness and soft freshness, the finish is very long and floral in character;

Ugni blanc -flavour of fresh field flowers and citrus fruits, the taste is gentle and light;

Tamyanka - delicate aroma of muscat and ripe white fruits, fresh full-bodied and well balanced body with a pleasant aftertaste.

Viognier - an aroma dominated by nuances of apricot and nectarine, with hints of small white flowers and stone, the flavour is of good density, lingering impact and a pleasant soft freshness, with a long fruity finish.

- For rosé - the aroma is intense, with fresh nuances of ripe raspberry and wild strawberry, well combined with warm earthy and pleasant smoky accents, the taste is playful and fresh, with a gentle structure and a pleasant and soft fruity finish.

- for red wines:

Cabernet Sauvignon - aromas with nuances of black berries, chocolate and toasted. The taste has notes of caramel, musk and vanilla. The palate is full-bodied and rounded, with juiciness, soft freshness and smooth tannins, long finish with aromas of chocolate and ripe berries;

Merlot - the aroma shows ripe cherry, a warm hint of caramel and a hint of vanilla and spices, the taste is balanced and juicy, with a finish of ripe berries;

Pamid - aroma with fruity nuances, taste is soft and smooth, well balanced, aftertaste creates a feeling of freshness and lightness;

Syrah - an aroma with a ripe character, dominated by juicy ripe cherry 'confit' and fresh notes minced pepper, with accents of chocolate, caramel, spice and vanilla, a harmonious and balanced taste with a sense of juiciness, pleasant freshness and soft ripe tannins with a long fruity and juicy finish;

Pinot Noir - the aroma is dominated by ripe cherry with nuances of musk, smoke and discreet earthy tones, the taste is balanced with a medium structure, dominated by ripe cherry, with a long and pleasantly fresh finish;

Mavrud - fruity aroma dominated by stone cherry intermingled with a hint of raspberry and a gentle accent of vanilla, the taste is harmonious with a spicy finish. Ageing in oak barrels develops chocolate notes in the bouquet and nuances of pepper and cinnamon;

Cabernet Franc - aromas of spicy spices, cigar box and dry ripe fruit, the taste is elegant, with a satiny structure, a pleasant sense of ripeness and soft freshness and very long, aromatic finish;

Rubin - aromas of juicy red berries dominated by raspberry and cherry, the taste is soft, fresh and fruity.

1. The production area of 'Karnobat' PDO wine is delimited by the following borders the land of the settlements of villages: Ekzarh Antimovo, Zhitosvyat, Zimen, Iskra, Sigmen, Hadzhite, Asparuhovo, Terziysko, Ognen, Venets, Devetak, located in Burgas region and village of Lozenets, located in Yambol district.
2. The maximum yield of grapes allowed for the production of wine with PDO 'Karnobat' is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Karnobat" are:

- for white wines: Chardonnay, Muscat red, Muscat otonel, German Riesling, Sauvignon Blanc, Traminer, Ugni blanc, Tamyanka, Viognier;

- for red wines and rosé: Cabernet Sauvignon, Merlot, Pamid, Syrah, Pinot Noir, Mavrud, Cabernet Franc, Rubin.

1. Link to geographical area.

(a) Natural factors:

The vineyards in the area of the village of: Ekzarh Antimovo, Zhitosvyat, Zimen, Iskra, Sigmen, Hadzhiite, Asparuhovo, Terziysko, Ognen, Venets, Devetak, and Lozenets fall in the Karnobat valley, located in southeastern Bulgaria. From the north the area is protected from the cold air masses from the slopes of the Balkan Mountains, and from the east is exposed to the Black Sea, which is 50 km away. The terrain is mostly flat-hilly with a medium elevation ranging from 170 m to 350 m. The climate is transient-continental, with a markedly influenced by the Black Sea. The overall temperature sum for the period with average daily temperatures above 10 ºC (April-October) is 3570 ºC. The average daily temperature of the warmest month is 22.8 ºC. The average annual rainfall is 550 mm. The soil types are: leached and typical cinnamic forest soils, medium to heavy sandy loam; humus-carbonate soils, light to medium sandy loams; leached tarns, less common.

b) Human factors:

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

- for white wines: Chardonnay, Misket Cherven, Muscat Ottonel, Rheinriesling, Sauvignon Blanc, Traminer, Ugni Blanc, Tamyanka, Viognier;

- for red wines and rosé: Cabernet Sauvignon, Merlot, Pamid, Syrah, Pinot Noir, Mavrud, Cabernet Franc, Rubin.

* 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 distances - 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 take place in the defined production area.

The proximity of the Black Sea has a significant impact on the microclimate of the area. Day and night sea breeze winds meet the two local winds "Gorniak" and "Dolniak". "The Gorniak blows in the afternoon and at dusk, from high to low places, cooling the air. The "Dolniak" blows mostly in the morning and from below upwards picking up the morning dew. As a result these influences the winters in the valley are milder, the autumns long and warm, the springs cooler, and summers are unheated. A significant role is also played by the Balkan Mountains, which stop cold air coming from the north. The geographical position of the area and the microclimate formed, combined with the the cinnamon-mountain and humus-carbonate soils create conditions for the production of white aromatic wines with dominant fruit aromas and pronounced minerality. Red wines are intensely coloured with accents of spice, round and juicy, possessing a freshness guaranteeing good potential for ageing and rosés with intense aromas, with nuances of red berries, well combined with warm earthy and pleasant smoky accents, playful and fresh taste, with a delicate structure and pleasant and soft fruity finish.

**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.