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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Khan Krum".
2. The wine is produced using traditional white wine production technology. Aging in oak barrels is allowed. A wine with PDO 'Khan Krum' may be designated by the following traditional appellations, indicating its method of production, ageing and quality.

а). Wine with PDO 'Khan Krum' has the following analytical parameters:

* an actual alcoholic strength of at least 10,5 vol. %;
* a 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 - 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 "Khan Krum":

* Clarity - clear liquid with a sheen. A slight sediment of dye matter resulting from prolonged bottle ageing is allowed;
* Colour:
  + Traminer - light straw with a greenish tinge to straw yellow;
  + Chardonnay - fresh yellow-green to straw yellow colour;
* Aroma and taste:

Traminer - strong and rich aroma of spices, rose and caraffle, soft warm and full-bodied taste with a long lasting finish, supported by fruity sweetness;

Chardonnay - fine fruity aroma with accents of pineapple, kiwi, peach and fresh butter and a delicate nutty taste.

1. The area for the production of wine with PDO "Khan Krum" is delineated at the following boundaries of the land of the settlements – villages: Imrenchevo, quarter Divdyadovo - the town of Shumen,Drumevo, Suha Reka, village of Dragoevo, Stan, Osmar, Troitsa, Marash and Mostich, located in Shumen region.
2. The maximum yield of grapes allowed for the production of wine with PDO "Khan Krum" is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Khan Krum" are:
   * for white wines: Traminer and Chardonnay.
4. Link to geographical area.

a) Natural factors:

The vineyards in the lands of the villages: Imrenchevo, quarter Divdyadovo – town of Shumen, Drumevo, Suha Reka, Dragoevo, Stan, Osmar, Troitsa, Marash and Mostic, fall in the south-eastern part of the Danube hilly plain with an altitude of 200-250 metres and a characteristic temperate-continental climate. The valley through which the Kamchia and Vrana rivers flow and the light breezes from the Black Sea form a specific microclimate, extremely favourable for the development of the vine culture. The average annual rainfall is 590 mm. The total temperature sum for the period with average daily temperatures above 10 °C (April-October ) is 3650 to 3900 °C. The average daily temperature of the warmest month of July is 21-22 ºC. The soils in the area are mainly grey forest, sandy loam.

b) human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "Khan Krum" is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Khan Krum" are:
* for white wines: Traminer and Chardonnay.
* 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 distance 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 from 100 kg of grapes is 60 l.
* Vinification and processing are carried out in the defined production area.

The specific climatic conditions - moderate continental climate with light breezes coming from the Black Sea along the valley where the rivers Kamchia and Vrana flow, the favourable soils - grey forest, sandy-clay, as well as the limitations in the production of grapes and wine imposed by the human factor are a prerequisite for the production of wine specific to the region. The soil and climatic characteristics are conducive to producing grapes with a sugar content of 20-22 % and acids of 7-8 g/l. The characteristics of the grapes make it possible to produce wine with an alcoholic strength of around 11,5 % vol. 12,5 % vol. %. Traminer wine is characterised by a rich varietal aroma dominated by rose and a full-bodied taste with a hint of fruity sweetness. The Chardonnay wine impresses with a distinct fruity aroma of southern fruits and a delicate nutty 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.