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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Lom'.
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 'Lom' may be designated by the following traditional names, 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 'Lom' shall have the following analytical characteristics:

* actual alcoholic strength:

- for white wines and rosé - at least 10,5 % vol. %;

- for red wines, a minimum of 11,5 % 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 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 "Lom":

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

- For white wines:

Riesling - pale golden colour with a slight greenish tinge;

Misket Vrachanski - straw yellow with a greenish tinge;

Chardonnay - golden yellow;

Traminer - light straw;

Tamyanka - straw-yellow;

Sauvignon Blanc - golden-yellow with green tints;

Muscat Ottonel - pale yellow.

- for rosé - sparkling pink with hints of cherry.

- for red wines:

Cabernet Sauvignon - ruby red;

Merlot - garnet-red;

Pinot noir - deep ruby;

Syrah - sparkling ruby;

Gamay Noir - ruby red.

* Aroma and taste:

- for white wines:

Riesling - aroma with hints of herbs, citrus and peach, the taste is juicy and full-bodied with pleasantly fresh finish;

Misket Vrachanski - delicate misquette aroma with floral nuances, fresh and harmonious taste;

Chardonnay - aroma of ripe fruit with pronounced citrus, the taste has a slight hint of oak and a soft finish;

Traminer - floral aroma dominated by rose, the taste is elegant and repeats the nose, with hints of rose, nuts and melon;

Tamyanka - complex floral and fruity aromas, with accents of lemon, jasmine, white flowers, apple, peach, citrus and pineapple, the taste is dry and mild, with a pleasant fruity aftertaste;

Sauvignon Blanc - pleasant aroma of exotic fruits, with fresh grassy accents, the taste is fresh, with hints of pineapple;

Muscat Ottonel - fresh muscat aroma, combined with wild flowers and indrishe, the taste is delicate, with honey notes.

- for rosé - a full-bodied and aggressive aroma dominated by fruity cherry nuances, cherry and raspberry, harmonious taste, with a pleasant freshness and length of aftertaste.

- for red wines:

Cabernet Sauvignon - aromas of berries and spicy spices, the taste is mild with soft tannins and black fruits, with a pleasant bitterness;

Merlot - aroma of black berries with a hint of spices, the taste is fruity, with nuances of caramel and chocolate;

Pinot Noir - rich aroma of ripe berries, with a very elegant hint of oak and very fine tannins, balanced with pleasant fruity acids;

Syrah - aromas of cherries, chocolate, white pepper and mint, velvety taste and long memorable finish, with soft tannins;

Gamay noir - the aroma is fruity, with accents of red fruits, the taste is fresh, juicy with

hints of blueberry.

1. The area for the production of wine with PDO "Lom" is delimited by the following boundaries the lands of the settlements - the city of Lom, villages: Dolno Linevo, Zamfir, Kovachitsa and Stanevo, located in Montana region.
2. The maximum yield of grapes allowed for the production of wine with PDO 'Lom' is 9000 kg/ha.
3. The grape varieties authorised for the production of wine with PDO 'Lom' are:

- for white wines: Riesling, Misket Vrachanski, Chardonnay, Traminer, Tamyanka, Sauvignon Blanc, Muscat Ottonel;

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

1. Link to the geographical area.

(a) Natural factors:

The vineyards in the area of the city of Lom, villages: Zamfir, Kovacica and Stanevo, fall in the climatic region of the Danubian lowlands of the northern Bulgarian temperate continental climate area. The altitude ranges from 66 to 115 m. The total temperature sum for the period with average daily temperatures above 10 °C (April-October) is about 3800 ºC. The average daily temperature of the warmest month is 23.4 ºC. The average annual precipitation is about 540 mm. Soil types are represented by carbonate chernozems, slightly to moderately eroded, slightly to moderately sandy loamy and delluvial soils, slightly clayey-sandy. It is characteristic of the area that the bedrock on which the soil cover is mainly represented by loess, loess-like materials and alluvial quaternary deposits.

b) Human factors:

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

- for white wines: Riesling, Misket Vrachanski, Chardonnay, Traminer, Tamyanka, Sauvignon Blanc, Muscat Ottonel;

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

* 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 are carried out in the defined production area.

The warm and dry continental climate, the proximity of the Danube combined with the characteristic carbonate black soils formed on loess, loess-like materials and alluvial quaternary sediments and the constraints of the human factor contribute to the specificity of the wines produced.

The white wines have typical fruity aromas, full-bodied and strong. The red wines are intensely coloured with fruity aromas and soft tannins.

**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.