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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (PDO) 'Lovech'.
2. The wine is produced according to the traditional technology for the production of red wines. Aging in oak barrels is allowed for the varieties suitable for aging. Wine with PDO 'Lovech' 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'.

а). Wine with PDO 'Lovech' shall have the following analytical characteristics:

* actual alcoholic strength:

- for rosé - minimum 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 rosé, not more than 13,3 meq;

- for red wines, not more than 15 meq;

* total sulphur dioxide:

- for rosé, not more than 200 mg/l;

- for red wines, not more than 150 mg/l;

* sugar-free extract:

- for rosé: minimum 16 g/l;

- for red wines, a minimum of 20 g/l.

b). Organoleptic characteristics of wine with PDO 'Lovech':

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

- for rosé: deep pink, with hints of strawberry;

- for red wines:

Cabernet Sauvignon - deep, deep red with violet hues;

Merlot - rich, purple;

Pinot noir - ruby to dark ruby.

* Aroma and taste:

- for rosé - the aroma is intense, distinctly fruity, tones of strawberry, cherry and pomegranate, the taste is juicy, fresh and fruity;

- for red wines:

Cabernet Sauvignon - aromas of blueberry, blackcurrant, cherry, the taste is mild, harmonious, well-structured, balanced with oaky notes in the wines oaky balance;

Merlot - aromas of ripe plum, cherry, violets, baked cream, the taste is full-bodied, voluminous, oily, warm with oak notes in the batches aged in barrels.

Pinot Noir - aromas of cherries, cherry jam, subtle hints of vanilla and dried leaves, the taste is fresh, slightly tart, full-bodied, soft and fruity.

1. The area for the production of wine with PDO 'Lovech' is delimited by the following borders the land of the settlements – villages: Bahovitsa, Slatina, Skobelevo, Yoglav, Slavyani, Vladinya, Doirentsi, located in Lovech region.
2. The maximum yield of grapes allowed for the production of wine PDO "Lovech" is 9000 kg/ha.
3. The grape varieties authorised for the production of wine with PDO 'Lovech' are:

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

1. Link to the geographical area.

(a) Natural factors:

The vineyards in the area of the villages: Bahovitsa, Slatina, Skobelevo, Yoglav, Slavyani, Vladinya, Doirentsi, are located on the border of the Danube hilly plain and the foothills of the Balkan Mountains. The climate is temperate continental with hot dry summer and cold winter. The microclimate of the surroundings of the Lowlands is milder than in the plain around Pleven, due to the presence of a protective rock crown that stops the cold northern winds. The passing Osam River creates some coolness during the summer heat. The altitude ranges from 170 to 370 m. The total temperature for the period with average daily temperatures above 10 ºC (April-October) is 3700 ºC. The average daily temperature of warmest month is 22.8 ºC. The average annual rainfall is 620 mm. Soil types are grey forest soils slightly eroded medium and heavy sandy loam, alluvial-fluvial soils, heavy sandy loams, strongly leached chernozems, slightly and moderately eroded, heavy sandy loam.

b) Human factors:

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

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

* The agrotechnical measures for the cultivation of 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 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 rosé: 60 l.

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

The moderately dry continental climate, influenced by the northern slopes of the Stara Planina, natural protection from cold northerly winds, combined with the favourable soil conditions in the area for the development of the vine crop and the restrictive conditions of the human factor, predetermine the production of red wines of intense colour, intertwining red and black fruits in the aroma, which are preserved in the flavour.

**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:

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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.