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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Lozitsa'.
2. The wine is produced according to the traditional technology for the production of red wines. Aging in oak is allowed. Wine with the PDO 'Vineyard Wine' may be designated the following traditional names indicating the method of production, ageing and 'New', 'Premium oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collection'.

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

* Actual alcoholic strength - 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 residual sugar content;
* total acidity, as tartaric acid, of at least 4 g/l;
* volatile acidity, as acetic acid, not more than 15 meq;
* total sulphur dioxide - not more than 150 mg/l;
* sugar-free extract - minimum 20 g/l.

b). Organoleptic characteristic of wine with PDO 'Lozitsa':

* Clarity - clear liquid, A slight sediment of dye matter is allowed resulting from prolonged bottle ageing;
* Colour - ruby-red with a tile tint;
* Aroma and taste - bottled bouquet with hints of raisins, smoke, spices and fresh herbal accents. The palate is slightly tart with a fresh rather long finish.
1. The area for the production of wine with PDO "Lozitsa" is delineated at the following land boundaries of the settlements – village of Lozitsa, located in the municipality of Nikopol, region Lozica, in the territory of Pleven.
2. The maximum yield of grapes allowed for the production of wine with PDO 'Lozitsa' shall be 9000 kg/ha.
3. The grape variety authorised for the production of wine with PDO Lozitsa ' is:

- for red wines and rosé: Cabernet Sauvignon.

1. Link to the geographical area.
2. Natural factors:

The vineyards in the area of the village of Lozitsa are located in the northern part of the

Danubian hilly plain. This part is characterised by a continental climate – hot. The climate is continental, with hot summers and cold winters. The sum of annual rainfall is about 600 mm. The total temperature for the period with average daily temperatures above 10 °C (April-October) is 3850 °C. The average daily temperature of the warmest month is 23 ºC. The soil types are: medium eroded black soils - uneroded, slightly eroded, moderately and severely eroded.

The soil and climatic characteristics favour the production of grapes with sugar content of more than 21 % and acids of 7 to 9 g/l. The characteristics of the grapes allow the wine to reach a natural alcoholic strength of around 12.5 vol. % - 13 vol. %.

b) Human factors:

* The maximum yield of grapes eligible for the production of PDO wine 'Lozitsa' is 9000 kg/ha.
* The wine grape variety authorised for the production of wine with PDO 'Vineyard Wine' is Cabernet Sauvignon.
* The agrotechnical measures for the cultivation of the vineyards are:

- Training System - Ombrella, Moser, high-stemmed double 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.

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

The temperate continental climate of the high Danube plateau, characterised by with good air drainage, light carbonate soils situated on a powerful layer of loess, and the obligatory conditions set by the human factor, contribute to the ruby-red colour of the wine produced, the aroma with a hint of raisins, a slightly tart and supple 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:

**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.

(f) Collect, verify and store the applications and the validation certificates quality wines from a specified region.

(g) Officials of the EAVW shall participate in the quality wine panel to which the applications for the approval of wines with PDO are submitted.