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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Lyaskovets'.
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 'Lyaskovets' may be designated by the following traditional terms indicating the manner of production 'New', 'Premium Oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collector's', 'Rosenthaler'.

(a) Wine with PDO 'Lyaskovets' shall have the following analytical characteristics:

* actual alcoholic strength:

- for white wines:- minimum 10,5 vol. %;

- for red wines - 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 the residual sugar;
* total acidity, in terms of tartaric acid, of at least 4 g/l;
* volatile acidity, as acetic acid:

- for white wines- not more than 13,3meq;

- for red wines, not more than 15 meq;

* total sulphur dioxide:

- for white wines, not more than 200 mg/l;

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

* sugar-free extract:

- for white wines, at least 16 g/l;

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

(b) Organoleptic characteristics of 'Lyaskovets' PDO wine:

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

- for white wines:

Chardonnay - light golden with a greenish tinge;

Dimyat - golden with a greenish tinge;

Aligote - straw yellow with greenish tints;

- for red wines:

Cabernet Sauvignon - deep ruby;

Merlot - garnet-red;

Gamza - deep red.

* Aroma and taste:

- for white wines:

Chardonnay - the aroma is fruity, with nuances of pineapple, banana, papaya, the taste is harmonious and fresh;

Dimyat - the aroma is dominated by fruit, combined with vanilla and smoke, the taste is full-bodied and harmonious with fruity freshness;

Aligote - the aroma is pleasant, fruity, tones of apple and quince can be detected, the taste is light, fresh, soft and harmonious;

- for red wines:

Cabernet Sauvignon - aromas of ripe berries balanced with pleasant fruit the flavour has very soft tannic tones, a hint of oak wood contact and fruity aftertaste;

Merlot - aromas of black fruits with accents of cinnamon, vanilla and nuts, the taste is smoothed and balanced with a pleasant, soft, fruity finish;

Gamza - aromas of hyacinth and sweet cherry with hints of berries, with a light body, pleasant freshness and soft tannins.

1. The area for the production of 'Lyaskovets' PDO wine is delimited as follows the land of the settlements - the town of Lyaskovets.
2. The maximum yield of grapes permissible for the production of 'Lyaskovets' PDO wine is 9000 kg/ha.
3. The grape varieties authorised for the production of wine with PDO 'Lyaskovets' are:

- for white wines: Chardonnay, Dimyat and Aligote;

- for red wines: Cabernet Sauvignon, Merlot and Gamza.

1. Link to the geographical area.

(a) Natural factors:

The vineyards in the area of the town of Lyaskovets are located at the beginning of the Predbalkan, east of the Arbanaska plateau. To the south are the northern slopes of the Balkan Mountains and to the east the valley of the Yantra river and the Danube plain. The terrain is hilly-plain with altitude 150-200 m. The climate is temperate-continental, with a characteristic temperature regime is rapid warming in spring and cooling in autumn. The area is characterised by natural air drainage, so that late spring frosts and fatal winter frosts. The total temperature sum for the period with average daily temperatures above 10 ºC (April-October) is around 3700-3820 ºC. The average daily temperature of the warmest month is 20.3 to 23.8 ºC. The average annual rainfall is 540 to 675 mm. Soil types are strongly leached chernozems, slightly eroded, slightly clayey and dark grey and grey forest soils, heavily sandy loams.

(b) Human factors:

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

- for white wines: Chardonnay, Dimyat and Aligote;

- for red wines: Cabernet Sauvignon, Merlot and Gamza.

* 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 distance - from 2.0 m to 3.4 m row spacing and from 1.0 m 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, 60 l.

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

The pronounced continental climate with specific climatic characteristics due to the proximity of the high Arbanaska plateau, which stops westerly winds and provides a favourable temperature regime, natural air drainage, combined with favourable soil types and the constraints imposed by the human factor, determine the character of the PDO wine 'Lyaskovets'.

The white wines have fruity aromas of southern fruits, the taste is fresh, soft and balanced.

The red wines have a rich colour, the aromas are dominated by black berries, the taste is rounded, fresh and with 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.