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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (PDO) 'Lyubimets'.
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 'Lyubimets' may be designated by the following traditional terms indicating the method of production, ageing and quality: 'New', 'Premium Oak' or 'First Cask', 'Reserve', 'Special reserve', 'Special selection', 'Collection', 'Rosenthaler'.

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

* actual alcoholic strength:

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

- for red wines, a minimum of 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 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 "Lyubimets":

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

- for white wines:

Chardonnay - golden green;

Traminer - golden;

Sauvignon Blanc - yellowish green;

Muscat Ottonel - straw yellow with green tints;

Tamyanka - straw-yellow with greenish tinge.

- for rosé - sparkling strawberry colour;

- for red wines:

Cabernet Sauvignon - ruby red;

Merlot - deep, ruby red;

Pamid - light red;

Syrah - dark red, inky with a purple ring;

Mavrud - dark ruby;

Cabernet Franc - purple;

Evmolpia - ruby red;

Trakiiska slava- ruby;

Rubin - dark red;

Shiroka Melnishka Loza - nice ruby red with garnet hues;

Pinot Noir - dark ruby;

Ranna Melnishka Loza - deep ruby red;

Melnishki Rubin - dark ruby;

Petit Verdot - purple;

* Aroma and Taste:

- For white wines:

Chardonnay - aromas of lemon zest, apricot kernels and white flowers, the taste is mild

freshness and a feeling of fullness;

Traminer - the aroma is floral, dominated by scents of rose with hints of melon and

citrus, the taste is fresh, with accents of cloves and honey;

Sauvignon Blanc - aromas of field grasses and citrus fruits, taste with delicate notes of

grapefruit and pineapple, combined with a soft density and balanced aftertaste;

Muscat Ottonel - accents of raw almond, geranium and muscatel are found in the aroma,

unobtrusive flavour with freshness and balance and a long, smooth, muscat-like finish;

Tamyanka - ripe white fruit aroma, the taste is fresh, full and balanced, with pleasant aftertaste.

- for rosé - fresh aroma with well-defined wild strawberry and cherry, complemented by nuances of herbs and spicy spices, balanced freshness in the taste and bright citrus bright citrus accents on the finish.

- for red wines:

Cabernet Sauvignon - a complex aroma that reveals spice, hints of oak. The flavour is rich, juicy and harmonious. The body is dense, soft and smooth, with well-proportioned tannins and a balanced structure. Long aftertaste with a hint of oak;

Merlot - a bouquet combining aromas of fruit, vanilla, oak, leather and leaves, the taste is balanced, soft, with a long finish;

Pamid - aromas of well-ripened grapes with fruity nuances, the taste is soft and smooth,

well balanced, the aftertaste gives a feeling of freshness;

Syrah - attractive varietal aroma with typical Syrah accents of violets, cocoa, earth and meat, the taste intertwines juicy mulberry, vanilla and delicate peppery tones, in

a dense, velvety body;

Mavrud - fruity cherry aroma with accents of marzipan and coffee, delicate and sweet body with soft freshness, harmonious and spicy spice finish;

Cabernet Franc - aromas of berries, spicy spices, vanilla and cassis, the taste is fruity with soft tannins, full-bodied and flavoursome;

Evmolpia - the aroma is intense and rich - intertwined notes of tobacco, autumn leaves

and nuts, the taste is mild, with a pleasant freshness;

Trakiiska slava - fruity aroma with accents of black berries and plum, the taste is full-bodied, soft and fruity;

Rubin - the aroma is multi-layered, black ripe fruits, vanilla and leather, the body is very

well structured;

Shiroka Melnishka Loza - explosive aroma with hints of wild strawberry, ripe cherry,

spicy spices and tones of tobacco, the taste is soft and fruity with spices in the finish;

Pinot Noir - aromas of ripe red berries, caramel, toasted meat and intriguing accents of dried fennel, balances the palate with soft rounded tannins, with a fresh fruit and accents of fennel;

Ranna Melnishka Loza - specific and rich fruit aroma dominated by ripe cherry, with hints of stone fruit and spices, with tones of tobacco, the taste is soft, fruity with good length and volume, pleasant cherry aftertaste. Aging in oak barrels gives the wine finality and balance, soft tannins and velvety taste, with hints of vanilla and chocolate;

Melnishki rubin - attractive multi-layered aromas dominated by red berries, mulberry, ripe cherry, with tones of spices and a hint of tobacco, the taste is fruity, juicy with a soft voluminous and juicy body, with a memorable aftertaste of red fruit and spicy spices;

Petit Verdot - pepper, spices and smoke in the aroma, the taste is fruity, with soft tannins.

1. The area for the production of 'Lyubimets' PDO wine is delimited by the following borders the land of the following settlements of the villages: Belitsa, Georgi Dobrevo, Kolarovo, Levka, Lozen, Malko gradishte, Mustrak, Oreshets, Polyanovo, Raikova Mogila, Tankovo, Dimitrovche, Sladun, town of Lyubimets, Oryahovo, Branitsa, Bulgarin, Dositeevo, Shishmanovo, Kapitan Petko Voyvoda and Ovcharovo, located in Haskovo district.
2. The maximum yield of grapes allowed for the production of wine with PDO "Lyubimets" is 9000 kg/ha.
3. The grape varieties authorised for the production of wine with PDO 'Lubimets' are:

- for white wines: Chardonnay, Traminer, Sauvignon Blanc, Muscat Ottonel and Tamyanka;

- for red wines and rosé: Cabernet Sauvignon, Merlot, Pamid, Syrah, Mavrud, Cabernet

Franc, Evmolpia, Trakiiska Slava, Rubin, Shiroka Melnishka Loza, Pinot Noir, Ranna Melnishka Loza, Melnishki Rubin and Petit Verdot.

1. Link to geographical area.

(a) Natural factors:

The vineyards in the land of the villages: Belitsa, Georgi Dobrevo, Kolarovo, Levka, Lozen, Malko gradishte, Mustrak, Oreshets, Polyanovo, Raikova Mogila, Tankovo, Dimitrovche, Sladun, town of Lyubimets, Oryahovo, Branitsa, Bulgarin, Dositeevo, Shishmanovo, Kapitan Petko Voyvoda and Ovcharovo fall in the Southern part of the Thracian

Lowland, between the western slopes of the Sakar Mountain and the slopes of the Eastern Rhodopes. The terrain is hilly and low-mountainous. The climate is mild, moderately continental, with a strong Mediterranean influence permeating the Maritza valley. Winters are mild and summers hot. The total temperature for the period with average daily temperatures above 10 ºC (April-October) is about 3850 ºC. The average daily temperature of the warmest month is 23.2 ºC. The average annual rainfall is about 500 mm. The area is also distinguished by the duration of sunshine, which is quite large and reaches 2100 hours per year. The soil types are: leached cinnamic forest soils of medium to heavy sandy loam and leached black soil medium to heavy sandy loams.

(b) Human factors:

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

- for white wines: Chardonnay, Traminer, Sauvignon Blanc, Muscat Ottonel and Tamyanka;

- for red wines and rosé: Cabernet Sauvignon, Merlot, Pamid, Syrah, Mavrud, Cabernet

Franc, Evmolpia, Trakiiska Slava, Rubin, Shiroka Melsnishka Loza, Pinot Noir, Ranna Melnishka Loza, Melnishki Rubin and Petit Verdot.

* The agrotechnical measures in the cultivation of the vineyards are:

- Training System - Ombrella, Moser, Guillo, 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 500 vines per acre.

* The maximum yield of wine per 100 kg of grapes is:

- for red wines - 65 l;

- for white wines, rosé and Pamid wines - 60 l.

* Vinification and processing shall take place in the defined production area.

The characteristic climate of the area is formed by the Mediterranean influence, permeating the Maritza River and the warm and gentle slopes of the eastern Rhodopes, as well as from the long duration of sunshine due to the openness to the south. This microclimate, combined with the cinnamon forest soils and black earth resins favour the production of dark-coloured, highly extractive wines.

The white wines are characterised by a pleasant fruity aroma, full-bodied flavour, elegant freshness and pronounced fruit character in the taste. Rosé wines have an alcohol content of over 11 % vol. % and a titratable acidity of 4,5 - 6 g/l. It has a fresh aroma, with pronounced wild strawberry and cherry flavours.

The red wines have pronounced fruit aromas, freshness and density of 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.

(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.