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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Melnik'.
2. The wine is produced according to the traditional production technology of red, white and rosé wines. Aging in oak barrels is permitted. Wine with PDO 'Melnik' may be designated by the following traditional terms indicating the method of production, ageing and quality: 'New', 'Premium Oak' or 'First Cask Fill', 'Special reserve', 'Special selection', 'Collection'.

(а) Wine with PDO 'Melnik' shall have the following analytical characteristics:

* actual alcoholic strength:

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

- for rosé: minimum 10,5 vol. %;

- for red wines, a minimum of 11,5 vol. %;

* + total sugar content of up to 4 g/l or up to 9 g/l, provided that the total the 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, not more than 13,3 meq;

- for rosé, not more than 13,3 meq;

- for red wines, not more than 15 meq;

* total sulphur dioxide:

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

- for rosé, 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 rosé: minimum 16 g/l;

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

(b). Organoleptic characteristics of wine with PDO 'Melnik':

White wines:

* Clarity: clear liquid with a sheen. A slight sediment of dye matter is allowed resulting from prolonged bottle ageing;
* Colour: straw to sparkling golden colour;
* Aroma and taste: a rich palette of aromas, from floral tones of white flowers to delicate citrus, fruity aromas of quince jam, cherries and peaches.

Red wines:

* Clarity: clear liquid with a sparkle. A slight sediment of dye matter is allowed resulting from prolonged bottle ageing;
* Colour: ruby to dark red;
* Aroma and taste: intense aromas, a wide range of flavours from berries to exotic spices - cloves and cinnamon and dried herbs rich in tannins, extract-rich, full-bodied and with considerable potential for multi-year ageing.

Rosé wines:

* + Clarity - clear liquid with a sparkle. A slight sediment of dye matter resulting from prolonged bottle ageing;
  + Colour - rich colour palette from delicate pale to crimson tones;
  + Aroma and taste - aromas of ripe strawberry, black cherry, raspberry and violets, aromas of ripe strawberries and juicy raspberries intertwined with mineral citrus nuances, delicate freshness, strong strawberry flavor and long fruity finish.

1. The area for the production of wine with PDO "Melnik" is delineated at the following land boundaries of the settlements:

- in the municipality of Sandanski – villages: Lehovo, Novo Hodzhovo, Piperitsa, Petrovo, Yanovo, Vranya, Katuntsi, Kalimantsi, Harsovo, Zlatolist, Zornitsa, Vinogradi, Hotovo, Lozenitsa, Levunovo, Novo Delchevo, Damyanitsa, Spatovo, Sklave, Leshnitsa, Polenitsa, town of Sandanski, Ploski, Debrene, Dzhigurovo, Laskarevo, Ladarevo, Lyubovka, Gorna Sushitsa, Rozhen, Kovachevo, Chereshnitsa, Gorno Spanchevo, Belevehchevo;

- in the municipality of Petrich – villages: Kulata, Chuchuligovo, Dolno Spanchevo, Marino pole, Topolnitsa, Drangovo, Kapatovo, Mitino, Marikostinovo, Kromidovo, Novo Konomladi, General Todorov, Rupite, Starchevo, Karnalovo, Mihnevo, town of Petrich, Belasitsa;

- in the municipality of Strumiyani – villages: Ilindentsi, Drakata, Mikrevo, Kamenitsa;

- in the municipality of Kresna - town of Kresna, village of Dolna Gradeshnitsa.

1. The maximum yield of grapes allowed for the production of PDO wine 'Melnik' is 9000 kg/ha.
2. Wine grape varieties authorised for the production of PDO wine 'Melnik' are:

- for white wines – Misket Sandanski, Keratsuda, Tamyanka, Muscat Ottonel, Chardonnay, Sauvignon Blanc, Viognier and Pinot Gris;

- for red wines and rosé: Shiroka Melnishka Loza, Ranna Melnishka Loza (Melnik 55), Melnik 82, Melnik 1300, Rubin, Ruen, Melnishki Rubin, Merlot, Cabernet Sauvignon, Syrah, Mourvedre, Cabernet Franc, Pinot Noir and Grenache;

1. Link to geographical area.

(a) Natural factors:

The vineyards in the lands bordering the area fall within the South-Western of Bulgaria, in the valley of the Struma River, along the Melnishka River, the southern part of the Kresna Gorge and the foothills of the Osogovo-Belasik mountain group. The climate is transiently Mediterranean, with warm White Sea influence, which flows in along the Struma River. Winter is short, mild and snowless, summer is hot, and autumn long and warm. The average annual temperature is between 12.5 and 14 °C. The period of sustained average daily temperature above 5 °C in the low parts of the region lasts 280-290 days, with a temperature sum of around 4800 °C and the period with temperatures above 10 °C is 225-230 days and a temperature sum of 4300 to 4400 °C. The annual rainfall total is 470 to 670 mm. The average daily temperature of the warmest month is 24.9 ºC. The soil types are: alluvial grassland and cinnamon forest soils, colluvial soils, rhenges and parrhenges, medium to heavy sandy loams.

(b) Human factors:

* The maximum yield of grapes eligible for the production of PDO wine 'Melnik' is 9000 kg/ha.
* The agrotechnical measures for the cultivation of the vineyards are:

- Training System - Ombrella, Moser, medium-stemmed two-arm cordon, Guyot, cup-shaped;

- 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 up to a maximum of 500 vines per hectare.

* 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 shall take place within the demarcated area for production area and in an area in the immediate vicinity of the demarcated area. Under close proximity for the purposes of delimiting a production area of 'Melnik' PDO wines is understood as the territorial extent of the administrative district of Blagoevgrad.

The typical climate of the area, due to the influence of the White Sea, which invades the Struma River, the proximity of the Osogovo-Belasik mountain group, the favourable soil conditions, as well as the limitations imposed by the human factor, are a prerequisite for the production of wines characteristic of the area. The wines produced in the area are distinctive and influenced in their organoleptic characteristics by the specific climate and soil composition of the area. Thanks to the soil and climate conditions, the wines produced are characterised by their rich extractability, excellent structure and a high supply of aromatics. The appropriate selection of varieties in accordance with the soils typical of the area - cinnamon forest soils formed old Quaternary deposits, colluvial soils formed on colluvium, rhenges, formed on limestone, parendzins formed on redeposited calcareous materials, alluvial soils formed on fluvial alluvium, give the distinctive structure and organoleptic characteristic of the wines. The soils and subsoils of the area are very powerful, have a medium to heavy sandy loam mechanical composition, good water capacity and drainage.

This allows the roots of the vines to penetrate deeply and supply the plant with the necessary nutrients, circumstances directly linked to the high extractability of the wines. The high average temperatures in the area allow very good ripeness of the grape fruit, which guarantees high quality in processing. The length of the period with temperatures above 10 °C - over 220 days per year, and the frost-free period - about 209 days per year provide the necessary temperature resource for excellent ripening of even the latest ripening varieties. These characteristics determine the specific organoleptic characteristics of the wines in the region.

**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.