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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Montana'.
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 'Montana' may bear the following traditional denominations, indicating the method of production, ageing and quality: 'New', 'Premium Oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collection', 'Rosenthaler'.

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

* actual alcoholic strength:

- for white wines - 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 acidity, expressed in grams of tartaric acid per litre, is not more than 2 grams below the 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 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 characteristic of wine with PDO "Montana":

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

- For white wines:

Riesling - pale yellow with greenish tints;

Misket Vrachanski - rich, golden;

Chardonnay - straw yellow with greenish tint.

- For red wines:

Cabernet Sauvignon - deep ruby;

Merlot - garnet with a violet hue;

Pinot Noir - ruby red.

* Aroma and taste:

- For white wines:

Riesling - apple peach and kiwi can be detected in the aroma, the taste is juicy, with well-defined fruity sweetness with balancing freshness;

Misket Vrachanski- a muscat aroma combined with floral tones dominated by violets, full-bodied voluminous taste with a spicy bitterness on the finish;

Chardonnay - white tropical fruit aroma with accents of grapefruit, peach and green apple, the taste is juicy and reminiscent of a well-ripened melon, with a long finish with a hint of citrus.

- For red wines:

Cabernet Sauvignon - aromas of ripe berries balanced with pleasant fruit, with pleasant acidity, with very soft tannic tones, a hint of oak contact;

Merlot - aromas of berry, baked plum, black raisin, mint, resinous notes, vanilla, juicy and round on the palate, and the tannins abundant, leaving a memory of dark chocolate;

Pinot noir - aromas of small red berries, crisp spring cherry, combined with nuances of spices and mushrooms and subtle vanilla tones, the taste is juicy with soft tannins and a hint of cherries and plums.

1. The area for the production of Montana PDO wine is delimited by the following borders the land of the settlements - the towns: Berkovitsa, Brusartsi, Valchedrum, Varshets, Montana, villages: Bezdenitsa, Bukovets, Virove, Gabrovnitsa, Gaganitsa, Georgi Damyanovo, Gorno Tserovene, Zamfirovo, Kiselevo, Kriva Bara, Lehchevo, Rasovo, Septemvriytsi, Slavotin, Komoshchitsa, Smirnenski and Stoyanovo, located in Montana region.
2. The maximum yield of grapes allowed for the production of wine with PDO "Montana" is 9000 kg/ha.
3. The grape varieties authorised for the production of wine with PDO 'Montana' are:

- for white wines: Riesling, Misket Vrachanski and Chardonnay;

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

1. Link to the geographical area.

(a) Natural factors:

The vineyards in the lands of the towns: Berkovitsa, Brusartsi, Valchedrum, Varshets, Montana, villages: Bezdenitsa, Bukovets, Virove, Gabrovnitsa, Gaganitsa, Georgi Damyanovo, Gorno Tserovene, Zamfirovo, Kiselevo, Kriva Bara, Lehchevo, Rasovo, Septemvriytsi, Slavotin, Komoshchitsa, Smirnenski and Stoyanovo, located in the Montana region, fall in the central part of the North-Western of Bulgaria, between the Danube River in the south and the northern slopes of the Balkan Mountains in the north. The terrain varies from flat in the Danube plain to hilly in the more southern parts and the slopes of the Balkan Mountains. The climate is temperate-continental with warm summers and cold winters. The total temperature sum for the period with average daily temperatures above 10 °C (April-October) is about 3500 ºC. The average daily temperature of the warmest month is 22, 5 ºC. The average annual precipitation is 620 mm. Soil types are: grey forest soils, slightly and moderately eroded, slightly eroded, slightly clayey and medium to heavy sandy loam.

(b) Human factors:

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

- for white wines: Riesling, Misket Vrachanski and Chardonnay;

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

* The agrotechnical measures in vine cultivation are:

- Training System - Ombrella, Moser, medium-stemmed two-arm Cordon;

- Pruning - mixed and short pruning with 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 white wines, 60 l.

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

The warm and dry continental climate, with the specific features resulting from the topography of the northern slopes of the Balkan Mountains, combined with typical grey forest soils and the limitations of the human factor, contribute to the specificity of the wines produced.

The white wines have fruity aroma, the taste is fresh and harmonious.

The red wines have aromas of black berry fruit and taste of 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)**

125 “Trasrigradsko shose” blv, bl. 1, floor 3

1113 Sofia

Tel +359 2 97 08 111

Fax +359 2 97 08 122

sofia@eavw.com

**Testing Laboratory of the Executive Agency on Vine and Wine - Sofia**

125 “Tsarigradsko shoes” blv, bl. 1, floor 3

1113 Sofia

Tel +359 2 97 08 111

Fax +359 2 97 08 122

sofia@eavw.com

**Testing Laboratory of the Executive Agency for Vine and Wine - Plovdiv**

63 “St. Petersburg” blv

4000 Plovdiv

Tel/Fax +359 32 6 33 148

+359 32 6 33 148

laboratory\_plovdiv@eavw.com

**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.