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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Novi Pazar'.
2. The wine is produced according to the traditional technology for the production of white wines. Aging in oak barrels is allowed. Wine with the PDO 'Novi Pazar' may be designated the following traditional terms indicating the method of production, ageing and its quality: 'New', 'Premium Oak' or 'First cask filll', 'Reserve', 'Special Reserve', 'Special Selection', 'Collection'.

(a) A wine with PDO 'Novi Pazar' shall have the following analytical characteristics:

* actual alcoholic strength of at least 10,5 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;
* total acidity, in terms of tartaric acid, of at least 4 g/l;
* volatile acidity, as acetic acid - not more than 13,3 meq;
* sugar-free extract - minimum 16 g/l.

(b) Organoleptic characteristics of 'Novi Pazar' PDO wine:

* Clarity - clear liquid, a slight residue of dye matter is allowed, due to prolonged bottle ageing;
* Colour - light straw with greenish tinge to straw yellow;
* Aroma and taste - floral aromas complemented by hints of peach, honey and apricot, a rounded and balanced taste, which is complemented by soft notes, making the finish persistent and impressive.

1. The area for the production of wine with PDO 'Novi Pazar' is delimited as follows boundaries of the land of the settlements – villages: Voyvoda and Izbul, located in the municipality of Novi Pazar, district of Shumen.
2. The maximum yield of grapes permissible for the production of wine with PDO 'Novi Pazar' shall be 9000 kg/ha.
3. The grape variety authorised for the production of wine with the PDO 'Novi Pazar' is Chardonnay.
4. Link to the geographical area.

(a) Natural factors:

The vineyards in the land of the villages Voyvoda and Izbul fall in the southeastern part of the of the Danubian hilly plain, with a characteristic temperate continental climate due to proximity of the Black Sea. The vineyards are located on hilly terrain, with predominantly easterly and south-easterly exposure and 80-100 m above sea level. The amount of annual rainfall is about 590 mm, and in September and October when the grapes ripen, rainfall is relatively low at around 75 mm. The total temperature for the period with average daily temperatures above 10 °C (April-October) is 3600-3700 °C. The average daily temperature of the warmest month is 21.6 ºC. The soils in the area are carbonate chernozems, slightly and moderately sandy loam. The soil and climate characteristics are favourable grapes with a sugar content of more than 21 % and acids of around 8 g/l. The resulting wine has an alcoholic strength of around 11 vol. % - 12.5 vol. % and a titratable acidity of 6-7.5 g/l.

(b) Human factors

* The maximum yield of grapes permissible for the production of 'Novi Pazar' PDO wine is 9000 kg/ha.
* The wine grape variety authorised for the production of PDO wine 'Novi Pazar' is Chardonnay;
* The agrotechnical measures for the cultivation of the vineyards are:

- Training System - Ombrella, Moser, medium-stemmed double-sided Cordon;

- Pruning - mixed and short 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 60 litres.
* Vinification and processing are carried out in the defined production area.

Temperate continental climate influenced by air currents coming from the Black Sea, coupled with the hilly topography with characteristic large diurnal temperature differences, well aerated warm soils with a light grain structure, and the constraints imposed by human factor, determine the production of white wine with a fine and elegant structure, natural fruity acidity and mineral character, floral aromas complemented by hints of peach, honey and apricot, and ageing in selected oak gives density and volume.

**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:

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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.