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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Novo Selo'.
2. The wine is produced according to the traditional technology for the production of red wines. Aging in oak barrels is allowed for the varieties suitable for aging. Wine with the PDO 'Novo Selo' may bear the following traditional names, indicating its method of production, ageing and quality: 'Novo', 'Premium Oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collection'.

а). Wine with PDO 'Novo Selo' shall have the following analytical characteristics:

* actual alcoholic strength:

- 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 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 rosé, not more than 13,3 meq;

- for red wines, not more than 15 meq;

* total sulphur dioxide:

- for rosé, not more than 200 mg/l;

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

* sugar-free extract:

- for rosé: minimum 16 g/l;

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

b). Organoleptic characteristics of wine with PDO "Novo Selo":

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

- for rosé - pale pink colour with strawberry tints;

- for red wines:

Cabernet Sauvignon -ruby red;

Merlot - deep red;

Gamza - ruby colour with tile red tint.

* Aroma and taste:

- for rosé - the aroma is intense, distinctly fruity, tones of strawberry, raspberry, cherry and pomegranate, the taste is juicy, fresh and fruity;

- for red wines:

Cabernet Sauvignon - fine aroma of berries and blackcurrant, pleasantly tart flavours of dried berries, smoke and spices;

Merlot - aromas of blueberry, cherry and vanilla, full-bodied and balanced flavour, with accents of overripe fruit and oak for the aged wines;

Gamza - aromas of ripe fruit - plums, raspberries and cherries, the taste is juicy, with pleasant freshness and soft tannins.

1. The area for the production of wine with PDO "Novo Selo" is delimited as follows the boundaries of the lands of the settlements – villages: Negovanovtsi, Novo Selo, Florentin, located in the municipality of Novo Selo, region Vidin.
2. The maximum yield of grapes allowed for the production of wine PDO 'Novo Selo' - 9000 kg/ha.
3. Grape varieties authorised for the production of wine with PDO 'Novo Selo' shall be:

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

1. Link to the geographical area.

(a) Natural factors:

The vineyards in the area of the villages: Novo Selo, Florentin and Negovanovtsi are situated in the extreme north-western part of the Danube hilly plain, in the immediate vicinity of Danube. The average altitude is 210 m. Characteristic of this continental climate - hot summers and cold winters. The sum of the annual rainfall is about 580 mm. The total temperature for the period with average daily temperatures above 10 ºC (April-October) is 3800 ºC. The average daily temperature of the warmest month is 22.5 ºC. The soil types are: leached black soils - moderately eroded, with poorly developed humus character. The mechanical composition of the soils is loamy-sandy with calcareous subsoil. The soil and climatic characteristics are favourable for the production of grapes with a sugar content of 21%  
and acids of 7.5 g/l. The characteristics of the grapes allow the wine to reach a natural alcoholic strength of around 12-12.5 % vol.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with the PDO 'Novo Selo' is 9 000 kg/ha.
* The grape varieties authorised for the production of wine with the PDO 'Novo Selo' are:

- for red wines and rosé: 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 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 rosé: 60 l.

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

The close proximity of the Danube and the hilly topography predetermine the characteristic microclimate of the Novo Selo area, which combined with the light mechanical soils with a chalky subsoil, and the restrictive conditions imposed by the human factor predetermine the production of extractive, darkly coloured and rich in alcohol. The red wines are deep ruby red in colour, with predominant hints of ripe black fruit in the aroma.

**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.