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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Oryahovitsa'.
2. The wine is produced according to the traditional technology for the production of red wines. Aging in oak barrels is allowed. Wine with the PDO 'Oryahovitsa' may be designated by the following traditional names indicating the method of production, ageing and quality: 'New', 'Premium Oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collector's', 'Rosenthaler'.

а). Wine with PDO 'Oryahovitsa' 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 "Oryahovitsa":

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

- for rosé - pink colour with a hint of wild cherry;

- for red wines:

Cabernet Sauvignon - deep red colour with garnet hue;

Merlot - deep cherry red;

* Aroma and taste:

- for rosé - the aroma is subtle with hints of wild strawberries, raspberries and blueberries, the taste is fresh, velvety, full-bodied and soft, and the flavour leaves a lasting memory of red berries.

- for red wines:

Cabernet Sauvignon - aromas of ripe black cherry, black pepper, leather and sweet dried figs. The taste is structured with aromas of almond and cocoa, with a lingering aftertaste, a lingering memory of cloves and cinnamon;

Merlot - the aroma is dominated by ripe red fruit, spices and plum, combined with resinous nuances, the taste is mild, with balanced tannins.

1. The area for the production of wine with PDO 'Oryahovitsa' is delimited by the following the boundaries of the land of the settlements – villages: Dalboki, Oryahovitsa, Bratya Kunchevi and Kolena, located in Stara Zagora district.
2. The maximum yield of grapes allowed for the production of PDO wine 'Oryahovitsa' is 9000 kg/ha.
3. Wine grape varieties authorised for the production of PDO wine "Oryahovitsa" are: Cabernet Sauvignon and Merlot.
4. Link to the geographical area.

(a) Natural factors:

The vineyards in the area of the village of Orijara. The vineyards in the villages of. Oryakhovitsa, village of Dlobok, village of Oryakhovitsa, village of Oryakhovitsa. Brothers Kunchevi and Kolena, are located at the foot of the southern slopes of Sredna Gora. Average altitude ranges from 170 to 260 m. The terrain is sloping and ranges from 3º to 6º, gently undulating, becoming flat in places. The climate is temperate continental. The average annual rainfall is between 510 and 625 mm. Total temperature sum for the period with average daily temperatures above 10ºC (April-October) is 3815 ºC. The average daily temperature of the warmest month is 23 ºC. The soil types are: delluvial-rocky, medium and heavy sandy-clay, alluvial-delluvial meadow, heavy sandy loam and leached cinnamon-forest, medium sandy loam.

(b) Human factors:

* The maximum yield of grapes eligible for the production of PDO wine 'Oryahovitsa' is 9000 kg/ha.
* Wine grape varieties authorised for the production of PDO wine 'Oryahovitsa' are:

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

* The agrotechnical measures for the cultivation of 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 characteristic climate of the area, due to the proximity of the Sredna Gora, which stops the cold air currents from the north and at the same time ensures the good ventilation in summer, and the favourable soil conditions, combined with the constraints imposed by the human factor, enable the two varieties of Cabernet Sauvignon and Merlot to reveal their characteristic qualities. The wines of the Cabernet Sauvignon and Merlot varieties are intensely coloured with characteristic aromas of red fruits and spices, the taste is velvety and full-bodied, with resinous tones and a lingering aftertaste.

**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.