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

1. Wine with PDO, Traditional Designation of Origin (PDO) "Pazardzhik".
2. The wine is produced according to the traditional technology for the production of red wines. Ageing in oak barrels is allowed for the varieties suitable for ageing. A wine with the PDO 'Pazardzhik' may bear the following traditional designations indicating its method of production, ageing and quality: 'New', 'Premium oak or first cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collection', 'Rosenthaler'.

а). Wine with PDO 'Pazardzhik' has the following analytical parameters:

* actual alcohol content:
	+ for red wines - minimum 11,5 vol. %;
	+ for wines of the Pamid variety, a minimum of 10,5 vol. %;
* a 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, such as tartaric acid - minimum 4 g/l;
* volatile acidity, such as acetic acid - not more than 15 meq;
* total sulphur dioxide - not more than 150 mg/l;
* sugar-free extract - minimum 20 g/dm³.

b). Organoleptic characteristics of wine with PDO "Pazardzhik":

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

Cabernet Sauvignon - saturated pomegranate;

Pamid - light red;

Mavrud - ruby-red;

* Aroma and taste:

 Cabernet Sauvignon - aromas of small berries, cherry and pepper, the taste is full-bodied, voluminous, juicy with soft tannins.

 Pamid - fruity aroma of red and black fruits, very light and pleasant for early consumption, fresh with a good finish.

 Mavrud - fruity aroma with accents of black berries and spices, the taste is full-bodied with ripe tannins, mineral tones, velvety nuances and a slight tartness.

1. The production area is delineated at the following land boundaries of the settlements – villages: Karabunar and Vinogradets, located in the district of Pazardzhik.
2. The maximum yield of grapes allowed for the production of wine with PDO "Pazardzhik" is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Pazardzhik" are Cabernet Sauvignon, Pamid and Mavrud.
4. Link to geographical area.

a) Natural factors:

The vineyards in the lands of the villages of Karabunar and Vinogradets are located in the westernmost part of the Upper Thracian Lowland along the Maritsa River, between the northern slopes of the Rhodope Mountains and the eastern part of the Ihtimanska Sredna Gora Mountains, which surround them from the north, west and east. The climate is transitional-continental and is characterised by hot and dry summers and moderately cold winters. The total temperature for the period with average daily temperatures above 10 ºC (April-October) is 3800 ºC. The annual rainfall is about 550 mm. The average daily temperature of the warmest month is 23,6 ºC. The soil cover is represented by delluvial alluvial soils, slightly sandy-clay.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "Pazardzhik" is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Pazardzhik" are Cabernet Sauvignon, Pamid and Mavrud.
* The agrotechnical measures in the cultivation of vines are:
	+ Training system - Ombrella, Moser, high-stemmed double cordon;
	+ Pruning - mixed and short with a load of up to 54 eyes per vine;
	+ Planting distance of 2,0 m to 3,4 m row spacing and 1,0 m to 1,5 m plant spacing- up to a maximum of 450 vines per hectare.
* The maximum yield of wine per 100 kg of grapes is:
	+ for red wines - 65 l;
	+ for Pamid wines - 60 l.
* Vinification and processing are carried out in the defined production area.

The microclimate of the area is influenced by the northern slopes of the Rhodope Mountains, the slopes of the Ihtimanska Sredna Gora and the Maritsa River. This allows fresh air currents to ventilate the grapes and mix the aromas. These microclimatic features, combined with the delluvial soils, which are characterised by their significant sand content, looseness and freshness, determine the character of the wines produced. They are of a deep ruby colour, with pronounced aromas of black berries and spices, the taste is full-bodied and harmonious, with soft tannins.

**7.** Applicable requirements

(a) Legal framework:

- Council Regulation (EC) No 1234/2007;

- Commission Regulation (EC) No 607/2009;

- Wine and Spirits Act;

- 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 specified region, shall submit samples of the wine produced in the last harvest to the tasting commissions of the Regional Vine and Wine Chambers 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 batch may not exceed 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 on 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.