**Specification of wine with Protected Designation of Origin (PDO) “Перущица” („Perushtitsa“)- Traditional Denomination - Гарантирано и контролирано наименование за произход (ГКНП), Guaranteed Designation of Origin (GDO)**

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Perushtitsa".
2. The wine is produced according to the traditional technology for the production of red wines. Aging in oak barrels is allowed. A wine with the PDO 'Perushtica' 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'.

(a) Wine with PDO (PDO) 'Perushtitsa' shall have the following analytical parameters:

* actual alcohol content:
	+ for rosé - minimum 10.5 vol. %;
	+ for red wines - minimum 11,5 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:
	+ 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 - minimum 20 g/l.

(b) Organoleptic characterisation of wine with PDO 'Perushtica':

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

Cabernet Sauvignon - garnet-red;

Merlot - rich, red with violet shades;

* for rosé - vivid strawberry-red;
* Aroma and taste:

Cabernet Sauvignon - the aroma is dominated by nuances of red fruits and caramel, the taste is harmonious, with soft tannins and a hint of chocolate and cinnamon, the aftertaste is juicy and full-bodied;

Merlot - aromas of red and black berries with hints of cherry, the taste is juicy structured and soft, flowing into a fresh fruity finish;

* + for rosé - aroma of cherry and stone, combined with floral and citrus nuances, the taste is fruity and fresh, with a spicy tartness in the aftertaste.
1. The area for the production of wine with PDO "Perushchitsa" is delineated at the following boundaries of the settlements of Brestovitsa, Plovdiv region.
2. The maximum yield of grapes allowed for the production of Perushtitsa PDO wine is 9000 kg/ha.
3. The wine grape varieties allowed for the production of wine with PDO "Perushtica" are Cabernet Sauvignon and Merlot.
4. Link to geographical area.

a) Natural factors:

The vineyards in the land of the village of Brestovitsa, are located in the southern part of the Thracian lowland, in the Plovdiv field and at the foot of the northern slopes of the Rhodope Mountains. The average altitude is 200 m. The climate appears to be transitional between the temperate-continental climate characteristic of northern Bulgaria and the milder climate of southern Bulgaria. Winters are mild and summers hot. The average annual rainfall is 595 mm. The total temperature sum for the period with average daily temperatures above 10 ºC (April-October) is 4000 ºC. The average daily temperature of the warmest month is 23.3 ºC. The soil types are: leached cinnamon forest soils, leached cinnamon forest soils, heavy sandy loam to light clay, loess cinnamon forest soils, saturated alluvial soils and saturated delluvial soils.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO 'Perushtitsa' is 9000 kg/ha.
* The wine grape varieties allowed for the production of wine with PDO "Perushtitsa" are Cabernet Sauvignon and Merlot.
* The agrotechnical measures in the cultivation of vines are:
* training system - Ombrella, Moser, medium two-arm cordon;
* pruning - mixed and short with a load of up to 54 eyes per vine;
* planting distances 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 rosé - 60 l.
* Vinification and processing are carried out in the defined production area.

The climate of the area, influenced by the northern slopes of the Middle Rhodopes, the natural protection of the Balkan Mountains, which protects against the invasion of cold air masses from the north, as well as the presence of cinnamon forest soils, determine the production of grapes from which wines typical of the region are produced. They have typical pronounced fruity aromas of cherries, sour cherries, blackberries and plums, which are also detectable in the flavour. On the palate they are full-bodied and juicy, with hints of chocolate and cinnamon and a memorable finish.

**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)**

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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.