**Specification of wine with Protected Designation of Origin (PDO) “Плевен“ ("Pleven") - Traditional Designation – Гарантирано наименование за произход (ГНП), Guaranteed Designation of Origin (PDO)**

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (PDO) "Pleven".
2. The wine is produced according to the traditional technology for the production of white and red wines. Ageing in oak barrels is allowed for the varieties suitable for ageing. Wine with PDO 'Pleven' may be designated by the following traditional names 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 'Pleven' shall have the following analytical parameters:

* actual alcohol content:
  + for white wines and rosé - minimum 10,5 vol. %;
  + for red wines - minimum 11,5 vol. %;
* otal 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 white wines and rosé - not more than 13.3 meq;
  + for red wines - not more than 15 meq;
* total sulphur dioxide:
  + for white wines and rosé, not more than 200 mg/l;
  + for red wines, not more than 150 mg/l;
* sugar-free extract:
* for white wines and rosé - minimum 16 g/l;
* for red wines - minimum 20 g/l.

b) Organoleptic characteristic of wine with PDO "Pleven":

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

Chardonnay - light golden with greenish shades.

* for rosé - deep pink.
* for red wines:

Cabernet Sauvignon - dark ruby-red;

Merlot - garnet-red;

Gamza - ruby-red.

* Aroma and taste:
  + for white wines:

Chardonnay - the aroma is fruity, with nuances of pineapple, banana, papaya, the taste is harmonious and fresh.

* + for rosé - the intense fruity aroma is dominated by cherry and sour cherry, which are intertwined in the taste sensations. Balanced, pleasantly refreshing and juicy, the wine has a long finish of ripe red fruits.
  + for red wines:

Cabernet Sauvignon - aroma of ripe berries, with predominant tones of cherry, blueberry, hints of spice, the taste has very soft tannic tones, a hint of oak wood and fruity aftertaste;

Merlot - aromas of black fruits, with accents of black currant, blackberry and wild strawberry and nuances of cinnamon, vanilla and nuts, the taste is smooth and balanced, with a pleasant, soft, fruity finish;

Gamza - sweet cherry aroma with hints of berries and spices, the taste is light, with a pleasant freshness and soft tannins.

1. The area for the production of wine with PDO "Pleven" is delineated at the following boundaries of the land of the settlements - city of Pleven, villages: Barkach, Vabel, town of Dolni dubnik and village of Orehovitsa, located in the district of Pleven.
2. The maximum grape yield allowed for the production of wine with PDO 'Pleven' is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Pleven" are:
   * for white wines: chardonnay;
   * for red wines and rosé: Cabernet Sauvignon, Merlot and Gamza.
4. Link to geographical area.

a) Natural factors:

The vineyards in the land of the city of Pleven, villages; Barkach, Vabel, town of Dolni dubnik and village of Orehovitsa are located in the northern part of the Danube Highlands. The climate is typical temperate-continental with hot summers and cold winters. The altitude ranges from 150 to 300 m. The total temperature for the period with average daily temperatures above 10 ºC (April-October) is 3900 ºC. The average daily temperature of the warmest month is 23.6 ºC. The average annual rainfall is 550 to 600 mm. Soil types are: typical and carbonate chernozems, slightly and moderately eroded, medium to heavy sandy loams and dark grey forest and grey forest soils.

b) Human factors:

* The maximum grape yield allowed for the production of wine with PDO 'Pleven' is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Pleven" are:
* for white wines: chardonnay.
* for red wines and rosé: Cabernet Sauvignon, Merlot and Gamza.
* The agrotechnical measures in the cultivation of vines are:
* trainng 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 white wines and rosé - 60 l.
* Vinification and processing are carried out in the defined production area.

The pronounced continental climate, combined with the favourable soil types - black soils rich in carbonates, as well as the limitations of the human factor, are a prerequisite for the production of wines with distinctive fruit aromas, smooth and balanced flavours and a pleasant, soft finish.

The white wines have fruity aromas, with accents of citrus fruits, the taste is balanced fresh and harmonious.

The red wines have fruity aromas and nuances of sweet spices, the taste has soft tannic tones, a hint of oak contact and a fruity aftertaste.

**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](mailto: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](mailto: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](mailto: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.