**Specification of wine with Protected Designation of Origin (PDO) “Пловдив” ("Plovdiv")- Тraditional Denomination - Гарантирано наименование за произход (ГНП), Guaranteed Designation of Origin (GDO)**

1. Wine with PDO, Traditional Denomination - Guaranteed designation of origin (GDO) "Plovdiv".
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. A wine with PDO 'Plovdiv' may bear 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 "Plovdiv" has the following analytical indicators:

* actual alcohol content:
	+ for white wines, rosé and Pamid wines - minimum 10,5 vol. %;
	+ for red wines - minimum 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 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 characteristics of wine with PDO "Plovdiv":

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

Misket Vrachanski - light straw yellow;

Muscat Ottonel - straw yellow with greenish tints;

Sauvignon Blanc - sparkling yellow with greenish hues;

Misket Cherven - pale gold;

Chardonnay - straw yellow with greenish tints;

* + for rosé - sparkling raspberry with coral shades;
	+ for red wines:

Cabernet Sauvignon - dark ruby-red;

Merlot - vivid red, with violet shades;

Mavrud - intense dark ruby;

Pamid - light red;

Rubin - deep ruby red;

Syrah - deep red;

Pinot Noir - ruby.

* Aroma and taste:
	+ for white wines:

 Misket Vrachanski - intense muscat aroma with accents of white blossoms, pineapple, melon, honey, fresh bread, the taste is full-bodied fresh and harmonious with accents of green apple and wax with a discreet bitterness characteristic of the variety;

 Muscat Ottonel - delicate muscat aroma with a hint of grapefruit and a pronounced mineral tone of river stones, full-bodied and harmonious taste, with a whiff of freshness, pleasantly rough finish reminds of the mineral character of the wine;

 Sauvignon Blanc - the aroma has a sense of ripe tropical fruit, savoury spice, ripe apple and grassy notes, the palate is balanced with fatness, a subtle mineral accent, a hint of melon and a spicy finish;

 Misket Cherven - a fine muscat aroma with hints of yellow and white fruits, combined with tropical fruits, with vanilla, rose and violet, the taste is fresh and balanced with crisp acids in the finish;

 Chardonnay - aroma with predominant grassy and floral nuances and accents of exotic fruit and peach, the taste is structured, fresh and soft, the finish is long and juicy with subtle notes of oak.

* + for rosé - fruity aroma with hints of strawberry, cherry and honey, the taste is soft balanced and fresh with an elegant finish.
	+ for red wines:

 Cabernet Sauvignon - aromas of berries with accents of raisin, grated leaf, blackcurrant and spices, the taste is full-bodied with notes of blackcurrant, chocolate and cinnamon, long and sweet aftertaste;

 Merlot - the aroma is a bouquet of aromas of plum, red berries, spices and tobacco, the taste is balanced with velvety softness and full-bodied pleasantly memorable finish;

 Mavrud - a tangible multi-layered aroma of blueberries, ripe mulberries and berries, the taste is full-bodied, harmonious and leaves a pleasant memory of red fruit and medium oak.

 Pamid - extremely fruity red fruit flavour, very light and pleasant for early consumption, soft with a good finish.

 Rubin - the aroma is very fruity with a hint of cherry and blackberry, balanced taste with a touch of soft oak and spice on the finish.

 Syrah - the aroma is fruity with accents of blueberries, smoke and spices, the taste has blackberry, tobacco and hints of oak;

 Pinot Noir - aromas of ripe blackberry, plum and cherry, with a slight sweetish character, the taste is full and deep, with fine and juicy acids, soft tannins and a mineral tang.

1. The area for the production of wine with PDO "Plovdiv" is delineated at the following boundaries of the lands of the settlements – villages: Brestnik, Markovo, the town of Perushchitsa, Dragomir, Markovo, Parvenets, Brestovitsa, quarter Debar – town of Parvomay, Muldava, Gornoslav, Plovdiv - west, Kuklen, Belashchitsa, Topolovo, Novakovo, Cherven, town of Asenovgrad, Zlatovruh, Novakovo, Cherven, Novi izvor, town of Brezovo, Choba, Drangovo, Zelenikovo, Streltsi, Varben, Pravoslaven and Pravishte, located in Plovdiv region.
2. The maximum yield of grapes allowed for the production of wine with PDO "Plovdiv" is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Plovdiv" are:
	* for white wines: Misket Vrachanski, Muscat Ottonel, Sauvignon blanc, Misket Cherven and Chardonnay;
	* for red wines and rosé: Cabernet Sauvignon, Merlot, Mavrud, Pamid, Rubin, Syrah and Pinot Noir.
4. Link to geographical area.

 a) Natural factors:

 The vineyards in the land with villages: Brestnik, Markovo, town of Perushchitsa, Dragomir, Markovo, Parvenets, Brestovitsa, quarter Debar – town of Parvomay, Muldava, Gornoslav, Plovdiv - west, Kuklen, Belashchitsa, Topolovo, Novakovo, Cherven, Asenovgrad, Zlatovruh, Novakovo, Cherven, Novi izvor, town of Brezovo, Choba, Drangovo, Zelenikovo, Streltsi, Varben, Pravoslaven and Pravishte fall in the southern part of the Upper Thracian lowland and the sub-region of the Plovdiv field. To the north, the area is bordered by the Sredna Gora massifs and to the south by the northern slopes of the Rhodope Mountains. The terrain is mostly flat-hilly. The altitude ranges from 150 to 300 m. The climate is transitional-continental with mild winters and hot summers. The protective role of the Stara Planina Mountains, which protects the area from cold northern air masses, is also important. The total temperature sum for the period with average daily temperatures above 10 °C (April-October) is from 3700 to 4000 °C. The average daily temperature of the warmest month is 22.8 to 23.9 ºC. The average annual rainfall is 590 mm. The soil types are leached cinnamic forest soils of medium to heavy sandy loam; rhenges (humic carbonate soils) of light to heavy sandy loam; alluvial-deluvial soils.

 b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "Plovdiv" is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Plovdiv" are:
	+ for white wines: Misket Vrachanski, Muscat Ottonel, Sauvignon blanc, Misket Cherven and Chardonnay;
	+ for red wines and rosé: Cabernet Sauvignon, Merlot, Mavrud, Pamid, Rubin, Syrah and Pinot Noir.
* The agrotechnical measures in the cultivation of vines are:
* Formation - Ombrella, Moser, medium two-armed cordon, Guyot;
* 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 500 vines per hectare.
* The maximum yield of wine per 100 kg of grapes is:
* for red wines - 65 l;
* for white wines, rosé and Pamid wines - 60 l.
* Vinification and processing are carried out in the defined production area.

The Plovdiv field, where the wine production area with PDO "Plovdiv" falls, is an alluvial lowland formed by the Maritza River and its tributaries. It is characterised by the enclosing mountains - the Sredna Gora in the north and the Rhodope Mountains in the south, which with the field form a large trough-shaped morphostructure. This structure shapes the Plovdiv air basin and determines the specificity of physical processes and climate in general. The most characteristic consequence is the temperature inversions observed 81% of the time. These climatic conditions, combined with the characteristic soil types and the restrictive conditions imposed by the human factor, determine the typical character of the wine produced.

The white wines have fruity aromas, density, high alcohol content and mineral accents.

The red wines are intensely coloured, with fruity aromas of black and red berries, full-bodied, strong and harmonious.

**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.