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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Ruse".
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 the PDO 'Rousse' 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 'Rousse' 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. %;
* 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 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 "Ruse":

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

Rkatsiteli - golden with greenish tints;

Chardonnay - straw yellow with green hues;

Muscat Ottonel - light yellow with greenish tints;

Dimyat - straw yellow with greenish shades;

Rheinriesling - straw with a greenish tinge;

Traminer - straw with a golden hue;

Sauvignon Blanc - golden green.

* + for rosé - delicate raspberry-pink.
  + for red wines:

Cabernet Sauvignon - ruby red;

Merlot - garnet-red;

Cabernet Franc - deep dark red;

* Aroma and taste:
  + for white wines:

Rkatsiteli - the aroma is fruity with hints of apricot and peach, the taste is fresh, harmonious and velvety;

Chardonnay - intense aroma dominated by pineapple, dried apricot, vanilla and truffles, the palate is full-bodied and concentrated, with a warm character, long finish with hints of nuts in the aftertaste;

Muscat Ottonel - intense fresh muscat aroma with accents of geranium and flowers, the taste is fresh and fruity with honey notes;

Dimyat - fruity aroma with accents of ripe peach and apricot, the taste is light with a pleasant freshness;

Rheinriesling - fruity aromas of citrus, sweetened lemon, and a slight hint of flowers, the taste is of citrus, sweetened lemon and ginger;

Traminer - complex aroma dominated by rose with nuances of honey and citrus, pleasant taste of lychee and rose;

Sauvignon Blanc - intense aroma of tropical fruits, dominated by pineapple and papaya with fresh grassy accents, the taste is fresh and elegant with a pleasant aftertaste and hints of pineapple.

* + for rosé - fresh fruity aroma reminiscent of berries and dominated by strawberry, harmonious and elegant taste combined with pleasant freshness and length of aftertaste.
  + for red wines:

Cabernet Sauvignon - aromas of berries, black cherries, chocolate and spice, the taste is complex, fruity with soft tannins;

Merlot - the aroma is intense, spicy, dominated by black berries and spices, the taste is concentrated, full-bodied, harmonious and rich, with a warm character and hints of chocolate, a long finish, velvety tannins and accents of black fruits, spices and cocoa;

Cabernet Franc - berry aromas with dominant blueberry and pepper, the palate is fruity with delicate peppery tones and toasted bread.

1. The area for the production of wine with PDO "Ruse" is delineated at the following boundaries of the land of the settlements – villages: Ivanovo, Krasen, Novgrad, Obretenik, Peychinovo, Piperkovo, Pirgovo, Semerdzhievo, quarter Sredna Kula – town of Ruse, Tetovo, Tsetovo, Shirokovo, Shtrklevo, Bistrentsi, Bosilkovtsi, Borovo, Nisovo and Sturmen, located in Ruse region.
2. The maximum yield of grapes allowed for the production of wine with PDO 'Ruse' is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Ruse" are:
   * for white wines: Rkatsiteli, Chardonnay, Muscat Ottonel, Dimyat, Rheinriesling, Traminer and Sauvignon Blanc;
   * for red wines and rosé: Cabernet Sauvignon, Merlot and Cabernet Franc.
4. Link to geographical area.

a) Natural factors:

The vineyards in the lands of the villages: Ivanovo, Krasen, Novgrad, Obretenik, Peychinovo, Piperkovo, Pirgovo, Semerdzhievo, quarter Sredna Kula – town of Ruse, Tetovo, Tsetovo, Shirokovo, Shtrklevo, Bistrentsi, Bosilkovtsi, Borovo, Nisovo and Sturmen are situated in the middle part of the northern region of the Danube hilly plain, on the banks of the Danube river. The climate is typical temperate-continental, with cold winters and hot and dry summers. The terrain is mainly hilly-plain, with rounded shapes with altitudes ranging from 50 to 330 mm. The total temperature for the period with average daily temperatures above 10 ºC (April-October) is about 4020 ºC. The average daily temperature of the warmest month is 22.3 ºC. The average annual rainfall is 570 mm. Soil types are represented by: cabonatic chernozems, uneroded or poorly eroded light and medium sandy loam; podzolic chernozems, medium eroded, heavy sandy loam; typical chernozems, poor and medium strength medium sandy loam; dark grey forest soils, typical sandy loam; dark grey forest soils, medium eroded, light sandy loam.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO 'Ruse' is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Ruse" are:
* for white wines: Rkatsiteli, Chardonnay, Muscat Ottonel, Dimyat, Rheinriesling, Traminer and Sauvignon Blanc;
* for red wines and rosé: Cabernet Sauvignon, Merlot and Cabernet Franc.
* 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 temperate-continental climate, with hot and dry summers, the characteristic hilly and flat topography and the carbonate-rich soils, combined with the limitation of the human factor, give typicality to the wines produced, which have pronounced fruity aromas, full-bodied, fresh and with balanced juicy acids.

The white wines have pronounced fruity aromas, with delicate floral nuances, the taste is full-bodied fruity, concentrated and fresh.

The red wines have fruity aromas of red and black berries, the taste has chocolate notes and velvety 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)**

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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.