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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Sandanski".
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 'Sandanski' 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 'Sandanski' has the following analytical parameters:

* actual alcohol content:
  + for rosé - 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 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 characteristics of wine with PDO "Sandanski":

* Clarity - clear liquid with a sheen. A slight sediment of dye matter resulting from prolonged bottle ageing is allowed;
* Colour;
  + for rosé - deep pink, with brilliant shine and hints of ripe raspberry;
  + for red wines - intense ruby red colour;
* Aroma and taste:
  + for rosé - has a delicate, fine, rich and attractive aroma, a symphony of ripe strawberry, black cherry, with hints of raspberry and violets. Very fruity, delicate, caressing, strawberry and raspberry flavours, with an attractive light sweetness of ripe fruit, mysterious freshness. Extremely long finish with a soft and gentle fruity aftertaste;
  + for red wines - blackcurrant, blueberry, blackberry, tobacco and spices are found in the aroma. The palate is full-bodied and juicy, very fruity, with elegant tones of vanilla and chocolate. Attractive spicy finish, ripe sweetness, and a long aftertaste of blueberry and prune.

1. The area for the production of wine with PDO "Sandanski" is delineated at the following boundaries of the settlements – villages: Lehovo, Mitino, Harsovo, Levunovo and the town of Sandanski, located in the Blagoevgrad district.
2. The maximum grape yield allowed for the production of Sandanski PDO wine is 9000 kg/ha.
3. The grape variety allowed for the production of wine with PDO "Sandanski" is Cabernet Sauvignon.
4. Link to geographical area.

a) Natural factors:

The vineyards in the land of the villages: Lehovo, Mitino, Harsovo, Levunovo and the town of Sandanski, fall in the southernmost part of the Struma Valley. The area is surrounded by the high mountains Pirin, Belasitsa and Ogradzhden. The climate is transitional-Mediterranean. The average annual [temperature](http://bg.wikipedia.org/wiki/%D0%A2%D0%B5%D0%BC%D0%BF%D0%B5%D1%80%D0%B0%D1%82%D1%83%D1%80%D0%B0) is 14,0 ºC and the average relative [humidity](http://bg.wikipedia.org/wiki/%D0%92%D0%BB%D0%B0%D0%B6%D0%BD%D0%BE%D1%81%D1%82) is the lowest in the country - 66%. The average number of days with precipitation above 1 mm is only 69-70. The duration of [sunshine](http://bg.wikipedia.org/w/index.php?title=%D0%A1%D0%BB%D1%8A%D0%BD%D1%87%D0%B5%D0%B2%D0%BE_%D0%B3%D1%80%D0%B5%D0%B5%D0%BD%D0%B5&action=edit&redlink=1) is one of the longest in the country - 2506 hours. In connection with the significant sunshine and during the winter months, [the snow cover](http://bg.wikipedia.org/w/index.php?title=%D0%A1%D0%BD%D0%B5%D0%B6%D0%BD%D0%B0_%D0%BF%D0%BE%D0%BA%D1%80%D0%B8%D0%B2%D0%BA%D0%B0&action=edit&redlink=1) in the region is retained for only a few days, and the winter itself is mild. The area is characterised by a relatively low number of [foggy](http://bg.wikipedia.org/wiki/%D0%9C%D1%8A%D0%B3%D0%BB%D0%B0) days - only 5 days per year, and only during the winter months. The temperature sum of the growing season is 4385 °C. The average daily temperature of the warmest month is 24.9 ºC. The altitude of the terrain is on average 200 m. The soils in the area are mainly highly erodible sandy loams.

b) human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "Sandanski" is 9000 kg/ha.
* The grape variety allowed for the production of wine with PDO "Sandanski" is Cabernet Sauvignon.
* 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 transient Mediterranean climate with the pronounced influence of the Mediterranean Sea, the protection of the area by the Pirin, Belasitsa and Ograđen mountains, together with the highly eroded clay-sandy soils and the limitations imposed by the human factor contribute to the red wine. It’s being produced being highly coloured and extractive, with a pronounced aroma of ripe black berries and spices, full-bodied and juicy, very fruity with elegant tones of vanilla and chocolate, an attractive spicy finish with ripe sweetness and a long aftertaste of blueberry and prune. The rosé wine has a delicate, subtle, rich and attractive aroma, a symphony of ripe strawberry scents, black cherry, with hints of raspberry and violets very fruity, delicate, caressing, strawberry and raspberry flavours, with an attractive light sweetness of ripe fruit and a mysterious freshness and an extremely long finish with a soft and delicate 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)**

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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.