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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Shivachevo'.
2. The wine is produced according to the traditional technology for the production of red wines. Aging in oak barrels is allowed from 6 to 12 months for varieties suitable for aging. A wine with the PDO 'Shivachevo' may bear the following traditional designations indicating its method of production, ageing and quality.

a) Wine with PDO "Shivachevo" 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 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 0,8 g/l
  + for red wines, not more than 0,9 g/l;
* 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 "Shivachevo":

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

Chardonnay - sweet with greenish tints;

Sauvignon Blanc - fine, sparkling, pale green;

Muscat Ottonel - sparkling light yellow.

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

Cabernet Sauvignon - dark ruby red;

Merlot - saturated garnet;

Pamid - light red;

* Aroma and taste:
  + for white wines:

Chardonnay - the aroma is a bouquet of citrus fruits and honey, the taste is fresh, harmonious with a peach sensation on the palate.

Sauvignon Blanc - aromas with nice grassy accents, developed with tones of citrus, elderflower, kiwi, lemon and floral notes, the palate is balanced with a smooth and long body and juicy acids.

Muscat Ottonel - floral nose, complemented by the typical aromas of rose, indrishe and muscat, the taste gives a sense of density with a pleasant freshness and elegant finish.

* + for rosé - fruity aromas of strawberries and raspberries, the taste is fresh, and intensely fruity.
  + for red wine:

Cabernet Sauvignon - a complex aroma combining spice, leather, vanilla, cassis, pepper and small berries, the palate is powerful and full-bodied with a slight vapouriness and a touch of oak.

Merlot - aromas of red berries, moss and dry leaves, coffee vanilla and chocolate, the taste is juicy and soft, but full-bodied and giving a sense of volume;

Pamid - fruity aroma of red berries with hints of cherry, the taste is fresh, soft and fruity.

1. The area for the production of wine with PDO "Shivachevo" is delineated at the following boundaries of the land of the settlements - s. Shivachevo, s. Bliznets and. Sborishte, located in the district of Sliven.
2. The maximum yield of grapes allowed for the production of wine with PDO "Shivachevo" is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Shivachevo" are:
   * for white wines: Chardonnay, Sauvignon Blanc and Muscat Ottonel
   * for red wines and rosé: Cabernet Sauvignon, Merlot and Pamid.
4. Link to geographical area.

a) Natural factors:

The vineyards in the land of the villages: Shivachevo, Bliznets and Sborishte fall in the Shivachevska valley (one of the smallest valleys in the Trans-Balkan region) and in the southern foothills of the Eleno-Trdishakata Mountain, which is part of the Balkan Mountains. The climate is mountainous and low-mountainous, transitional-continental. The average altitude is 300 m. The sum of annual precipitation is 808 mm. The total temperature sum for the period with average daily temperatures above 10 ºC (April-October) is 3700 ºC. The average daily temperature of the warmest month is 21.3 ºC. The soils are shallow leached cinnamon-forest sandy loam to heavy sandy loam.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO 'Shivachevo' is 9000 kg/ha
* The grape varieties allowed for the production of wine with PDO "Shivachevo" are:
* for white wines: chardonnay, sauvignon blanc and muscat ottonel;
* for red wines and rosé: Cabernet Sauvignon, Merlot and Pamid.
* The agrotechnical measures in the cultivation of vines are:
* Training system - Ombrella, Moser, mid-stemmed 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 white wines, rosé and Pamid wines - 60 l
* for red wines - 65 l;
* Vinification and processing are carried out in the defined production area.

The combination of the mountainous climate of the Shivachev valley, the protection of the area from the north of the slopes of the Balkan Mountains with sandy soils and the limitations of the human factor predetermine the grapes to accumulate more aromas and have a longer ripening period, which in turn gives it an extremely bright color and excellent taste.

The white wines have a bouquet of citrus aromas and pleasant floral accents, the taste is fresh, harmonious, balanced and with a sense of juicy acids.

The red wines are brightly coloured complex aromas combining spice, leather, vanilla, cassis, pepper and small berries, moss and dried leaves, while the palate is powerful and full-bodied with a slight vapouriness.

**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.