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

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

* actual alcohol content:
	+ for white 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 - not more than 13.3 meq;
	+ for red wines - not more than 15 meq;
* total sulphur dioxide:
	+ for white wines, not more than 200 mg/l;
	+ for red wines, not more than 150 mg/l;
* sugar-free extract:

- for white wines - minimum 16 g/l;

- for red wines - minimum 20 g/l.

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

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

Chardonnay - light sweet with a greenish tinge;

Muscat Ottonel - straw-yellow;

Sauvignon Blanc - golden-green;

Rheinriesling - light straw with greenish tint.

* + for red wines:

Cabernet Sauvignon - ruby red to dark red;

Merlot - deep red;

* Aroma and taste:
	+ for white wines:

Chardonnay - an aroma with nuances of citrus, tropical fruit and resinous accents. The taste is elegant and fresh with a long finish;

Muscat Ottonel - typical muscat aroma with nicely balanced traces of indrishe, the taste is harmonious, fruity;

Sauvignon Blanc - fresh aroma of spring flowers with a grassy tinge, the taste is fruity with a long aftertaste;

Rheinriesling - aromas with floral tones, the taste is fresh and full-bodied, with mineral tones, honey and forest herbs.

* + for red wines:

Cabernet Sauvignon - aromas of blackberry, blackcurrant and spices, sweet tannins on the palate, complemented by vanilla and mocha;

Merlot - intense aromas of raspberry, blackcurrant and mint, the taste is juicy and supple with a soft and warm finish.

1. The area for the production of wine with PDO "Shumen" is delineated at the following boundaries of the lands of the settlements – town of Veliki Preslav, villages: Zlatar, Imrenchevo, Dragoevo, Osmar, quarter of Divdyadovo - Shumen, Voyvoda, Stan, Stoyan Mikhailovski, Marash, Izbul, and Drumevo, located in Shumen region.
2. The maximum yield of grapes allowed for the production of wine with PDO "Shumen" is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Shumen" are:
	* for white wines: Chardonnay, Muscat Ottonel, Sauvignon Blanc, Rheinriesling;
	* for red wines: cabernet sauvignon and merlot.
4. Link to geographical area.

a) Natural factors:

The vineyards in the lands of the town of Veliki Preslav, villages: Zlatar, Imrenchevo, Dragoevo, Osmar, quarter Divdyadovo – town of Shumen, Voyvoda, Stan, Stoyan Mikhailovski, Marash, Izbul, and Drumevo are located in the Shumen Lowland, which falls in the southeastern part of the Danube Plain. The climate is temperate-continental with hot summers and cold winters. Along the Provadiska river and Kamchia river, which pass through the area, is influenced by the Black Sea climatic area, which partly mitigates the continental climate. The total temperature sum for the period with average daily temperatures above 10 ºC (April-October) is about 3660 ºC. The average daily temperature of the warmest month is 22.2 ºC. The average annual rainfall is 620 mm. The soil types on which the vines are located are; carbonate chernozems, light sandy loam and medium sandy loam, chernozems medium sandy loam and heavy sandy loam, grey forest soils medium sandy loam or heavy sandy loam and alluvial and deciduous meadow soils and carbonate meadow chernozems with a mechanical composition of light to heavy sandy loam.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "Shumen" is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Shumen" are:
* for white wines: Chardonnay, Muscat Ottonel, Sauvignon Blanc, Rheinriesling;
* for red wines: cabernet sauvignon and merlot.
* 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 white wines - 60 l.
* Vinification and processing are carried out in the defined production area.

The hills of the Shumen plateau, which rises 500 m high, the valleys of the Kamchia and Vrana rivers, cutting through the Shumen lowland and carrying the Black Sea influence, shape the specific climate of the region. These climatic conditions, combined with the favourable soils for viticulture and the constraints imposed by the human factor, are a prerequisite for shaping the characteristic qualities of the wine produced with the PDO 'Shumen'.

The white wines have a distinct varietal aroma, floral tones and a fresh and full-bodied taste with a long aftertaste.

The red wines are berry-scented, with rounded tannins on the palate and a soft and warm finish.

**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.