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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Slavyantsi".
2. The wine is produced according to the traditional technology for the production of white wines. Aging in oak barrels is allowed. A wine with the PDO 'Slavyantsi' may be designated by 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'

a) Wine with PDO "Slavyantsi" has the following analytical indicators:

* actual alcoholic strength - minimum 10,5 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 - not more than 13,3 meq;
* total sulphur dioxide - not more than 200 mg/l;
* sugar-free extract - minimum 16 g/l;

b) Organoleptic characteristics of wine with PDO "Slavyantsi":

* Clarity - a clear liquid with a sheen, a slight sediment of dye matter resulting from prolonged bottle ageing is allowed;
* Colour - rich, golden;
* Aroma and taste - intense aroma with an accent of smokiness and spices. The palate is concentrated and full-bodied, with hints of wax, smoke, vanilla, spice and nuts, with a spicy finish.

1. The area for the production of wine with PDO "Slavyantsi" is delineated at the following boundaries of the land of the settlements village of Slavyantsi, Burgas district.
2. The maximum yield of grapes allowed for the production of wine with PDO "Slavyantsi" is 9000 kg/ha.
3. The grape variety allowed for the production of wine with PDO "Slavyantsi" is Chardonnay.
4. Link to geographical area.

a) Natural factors:

The village of Slavyantsi, on the land of which the vineyards for the production of wine with PDO "Slavyantsi" are located, is situated in Eastern Bulgaria, in the Sungurlar valley. The valley is surrounded on three sides by the ridges of the Balkan Mountains, which protect it from northerly and westerly winds, while to the east it is open and exposed, albeit slightly, to the influence of the Black Sea. These conditions make for relatively mild winters, warm autumns and cool summers with high atmospheric humidity. The vineyards are located at the foot of the Balkan Mountains at an altitude of 216 m on wooded cinnamon forest soils. The terrain is hilly, with a southern exposure. The total temperature sum for the period with average daily temperature sums above 10º C (April-October) is about 3200º C. The average daily temperature of the warmest month of July is 20.9ºC. The average annual rainfall is about 600 mm.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "Slavyantsi" is 9000 kg/ha.
* The grape variety allowed for the production of wine with PDO "Slavyantsi" is Chardonnay.
* The agrotechnical measures in the cultivation of vines are:
* formation - 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 from 100 kg of grapes is 60 l.
* Vinification and processing are carried out in the defined production area.

The specific microclimate of the region is conditioned by the close proximity of the Balkan Mountains and the albeit weak influence of the Black Sea. The warm autumn and cool summer with high atmospheric humidity, the characteristic light sandy soils with relatively low humus content, combined with the constraints imposed by the human factor, favour the production of Chardonnay wine with characteristic aromas and a harmonious combination of acids, alcohol and extract.

The wine has a deep, golden colour. The aroma is intense with an accent of smokiness and spice. The palate is concentrated and full-bodied with a spicy finish and nuances of wax, smoke, vanilla, spice and nuts.

**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:

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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.