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

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

* 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 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 characteristics of wine with PDO "Stambolovo":

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

Tamyanka - straw-yellow with a greenish tinge;

* + for rosé - sparkling strawberry blossom;
  + for red wines:

Cabernet Sauvignon - dark red with violet tints;

Merlot - full-bodied ruby-red with purple hues;

Pamid - drill-red.

* Aroma and taste:
  + for white wines:

Tamyanka - fine muscat aroma with nuances of white fruits, citrus and flowers, the taste is balanced, full-bodied, fruity and fresh.

* + for rosé - the aroma is elegant, with nuances of wild strawberry, cherry and flowers. The body has a strong floral aroma, complex, juicy, with a pleasant freshness on the aftertaste.
  + for red wines:

Cabernet Sauvignon - aromas of ripe black berries, blackcurrant, spices, smoky chocolate and cinnamon, the palate is rich juicy, balanced, with soft tannins and a sense of ripeness and harmonious finish;

Merlot - rich multi-layered aroma - pleasant warm nuances of ripe red fruits, appetizing notes of toasted plum and raisin, slight accent of vanilla, leather, spices. Full-bodied palate with well-balanced tannins, ripe roundness and softness, juicy, fruity, elegant finish;

Pamid - aromas of ripe red fruits, soft, light and pleasant for early consumption.

1. The area for the production of wine with PDO "Stambolovo" is delineated at the following boundaries of the land of the settlements – villages: Gledka, Tsareva Polyana, Kralevo, Stambolovo, Malak izvor, Golyam izvor, Tankovo, Zimovina and Lyaskovets, located in Haskovo district.
2. The maximum grape yield allowed for the production of wine with PDO 'Stambolovo' is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Stambolovo" are:
   * for white wines: Tamyanka;
   * for red wines and rosé: Cabernet Sauvignon, Merlot and Pamid.
4. Relationship to geographical area.

a) Natural factors:

The vineyards in the lands of the villages: Gledka, Tsareva Polyana, Kralevo, Stambolovo, Malak izvor, Golyam izvor, Tankovo, Zimovina and Lyaskovets, fall in the southern part of the Thracian Lowland and the northwestern parts of the Eastern Rhodopes. The climate is temperate-continental, with the gentle influence of the Mediterranean Sea. As a result, winters are mild and summers hot. The terrain is rugged, semi-mountainous and the altitude is about 250 m. The average annual rainfall is about 630 mm. The total temperature for the period with average daily temperatures above 10 ºC (April-October) is 4000 ºC. The average daily temperature of the warmest month is 23.6 ºC. Soil types are: cinnamic forest soils, light to heavy sandy loam and carbonate black earth soils, light to heavy sandy loam.

b) Human factors:

* The maximum grape yield allowed for the production of wine with PDO 'Stambolovo' is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Stambolovo" are:
* for white wines: Tamyanka;
* for red wines and rosé: Cabernet Sauvignon, Merlot and Pamid.
* 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, rosé and Pamid wines - 60 l.
* Vinification and processing are carried out in the defined production area.

The characteristic climate of the area, influenced by the slopes of the Rhodope Mountains and the gentle influence of the Mediterranean Sea, combined with the rolling topography and typical cinnamon forest soils, as well as the limitations of the human factor, predetermine it as an area for the production of full-bodied, extractive and rich in fruit aromas wines.

The white wine has aromas of white fruits, citrus and flowers, with a balanced, full-bodied and fresh taste.

The rose has a sparkling strawberry color, its aroma is elegant, with nuances of wild strawberry, cherry and flowers. The body has a strong floral aroma, complex, juicy, with a pleasant freshness on the aftertaste.

The red wines have aromas of red berries mixed with accents of spice, smoke, chocolate and cinnamon, the taste is fruity, full-bodied, harmonious, with soft tannins and a sense of ripeness.

**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)**

125 “Trasrigradsko shose” blv, bl. 1, floor 3

1113 Sofia

Tel +359 2 97 08 111

Fax +359 2 97 08 122

[sofia@eavw.com](mailto:sofia@eavw.com)

**Testing Laboratory of the Executive Agency on Vine and Wine - Sofia**

125 “Tsarigradsko shoes” blv, bl. 1, floor 3

1113 Sofia

Tel +359 2 97 08 111

Fax +359 2 97 08 122

[sofia@eavw.com](mailto:sofia@eavw.com)

**Testing Laboratory of the Executive Agency on Vine and Wine - Plovdiv**

63 “St. Petersburg” blv

4000 Plovdiv

Tel/Fax +359 32 6 33 148

+359 32 6 33 148

[laboratory\_plovdiv@eavw.com](mailto:laboratory_plovdiv@eavw.com)

**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.