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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Stara Zagora".
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 'Stara Zagora' may be designated by the following traditional appellations, 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 "Stara Zagora" has the following analytical indicators:

* actual alcohol content:
	+ for white wines and rosé - minimum 10,5 vol. %;
	+ for red wines - minimum 11,5 vol. %;
* a 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 "Stara Zagora":

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

Rkatsiteli - straw-yellow;

Chardonnay - sparkling lemon-yellow.

* + for rosé - sparkling pink colour with hints of strawberry;
	+ for red wines:

Cabernet Sauvignon - dark ruby;

Merlot - ruby with a cherry hue;

Syrah - deep dark red;

Mavrud - ruby-red.

* Aroma and taste:
	+ for white wines:

Rkatsiteli - fruity aroma of pears, peaches and mango, the taste is full-bodied, fresh, fruity, spicy and with a subtle bitterness;

Chardonnay - aromas of ripe tropical fruits, butter, vanilla, cocoa and smoke, the taste is voluminous and fresh with integrated oak and hints of butter and cream.

* + for rosé - fresh aroma with well-defined fruit nuances, complemented by spicy spices, balanced freshness in the taste and bright fruit accents on the finish.

-for red wines:

Cabernet Sauvignon - the aroma is mostly ripe fruit with a predominance of raspberry, smoke and corrections can be felt, the taste is tight and balanced with ripe tannins;

Merlot - aromas dominated by ripe red fruit, spice and plum, the palate is soft with vanilla and black fruit on the finish;

Syrah - aromas of spice, pepper, dried fruit and smoke, the palate is balanced, with nice oak and smoky notes, a strong palate dominated by spice, plum and chocolate;

Mavrud - red cherry and plum jam aroma, the taste has soft tannins and hints of oak.

1. The area for the production of wine with PDO "Stara Zagora" is delineated at the following boundaries of the lands of the settlements - town of Stara Zagora, villages: Bogomilovo, Vasil Levski, Bogomilovo, Kirillovo, Trakiya, Hrishteni, Bratya Daskalovi, located in the district of Stara Zagora.
2. The maximum yield of grapes allowed for the production of wine with PDO "Stara Zagora" is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Stara Zagora" are:
	* for white wines: Rkatsiteli and Chardonnay;
	* for red wines and rosé: Cabernet Sauvignon, Merlot, Syrah and Mavrud.
4. Link to geographical area.

a) Natural factors:

The vineyards in the land of the town of Stara Zagora, villages: Bogomilovo, Vasil Levski, Bogomilovo, Kirillovo, Trakiya, Hrishteni, Bratya Daskalovi, fall in the central part of the Upper Thracian plain, north of Sredna Gora and Stara Planina. The terrain is mostly sloping and the exposures are mostly south and southeast. The average altitude ranges from 160 to 190 m. The climate is transient continental, with natural air currents characteristic of the area, so that fatally low winter temperatures are not observed. The total temperature sum for the period with average daily temperatures above 10 ºC (April-October) is about 3815 ºC. The average daily temperature of the warmest month is 23 ºC. The average annual rainfall is 515 to 700 mm. The soil types are: leached chernozems - heavy sandy loam and light clay loam and leached cinnamon-forest soils, heavy sandy loam.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "Stara Zagora" is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Stara Zagora" are:
* for white wines: Rkatsiteli and Chardonnay;
* for red wines and rosé: Cabernet Sauvignon, Merlot, Syrah and Mavrud.
* 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 and rosé - 60 l.
* Vinification and processing are carried out in the defined production area.

The transient continental climate with its characteristic air currents, the protection from the air masses from the Middle Mountains and the Balkan Mountains coming in from the north, combined with the soil conditions and the limitations of the human factor, enable the vine varieties to develop to their maximum potential.

The white wines are straw yellow in colour, aromatic with hints of tropical fruits and spicy spices, and the taste is well balanced, with citrus fruits predominating.

The red wine is deep red in colour with a brownish tinge for old vintages, subtle aromas of berries combined with hints of spice, and the palate is dominated by red fruit and blueberry.

**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.