**Specification of a wine with a Protected Designation of Origin (PDO) “Долината на река Струма“, "Struma Valley" - Traditional Denomination - Гарантирано наименование за произход (ГНП), Guaranteed Designation of Origin (GDO)**

**1.** Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (PDO) 'Struma Valley'.

**2.** The wine is produced according to the traditional technology for the production of white and red wines. Aging in oak barrels is allowed for the varieties suitable for aging. Wine with PDO 'Struma Valley' may bear the following traditional names, indicating the method of production, ageing and quality: 'New', 'Premium Oak' or 'First cask', 'Reserve', 'Special reserve', 'Special selection', 'Collection', 'Rosenthaler'.

(a) Wine with PDO 'Struma Valley' shall have the following analytical characteristics:

* actual alcoholic strength:

- for white rosé wines and wines of the Pamid variety - minimum 10,5 vol. %;

- for red wines - minimum 11,5 vol. %;

* total sugar content 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;
* total acidity as tartaric acid - minimum 4 g/l;
* volatile acidity, 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, a minimum of 20 g/l.

(b) Organoleptic characteristics of wine with PDO 'Struma Valley':

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

- For white wines:

Rkatsiteli - light yellow with greenish tints;

Chardonnay - straw-yellow with golden hues;

Muscat Ottonel - straw-yellow with green tints;

Dimyat - yellow with greenish tints;

Sauvignon Blanc - pale yellow with greenish tints;

Misket Cherven - pale yellow with golden hues;

Ugni Blanc - golden;

Tamyanka - straw-yellow with a sheen;

Keratsuda - straw-yellow with amber hues;

Misket Sandanski - straw-yellow with pale green tints.

- For rosé - pale pink;

- for red wines:

Cabernet Sauvignon - sparkling, ruby-red;

Merlot - deep ruby vivid colour;

Syrah - dark ruby, full-bodied, with violet hues;

Pinot Noir - red with violet hues;

Pamid - light red;

Rubin - dark ruby colour;

Melnishki Rubin - dark ruby colour;

Ranna Melnishka Loza - deep ruby red, with shimmer and slight garnet highlights;

Melnik 1300 (Yubileen) - ruby red with garnet hints;

Melnik 82 - deep, ruby red;

Shiroka Melnishka Loza - ruby red with garnet hues.

* Aroma and taste:

- For white wines:

Rkatsiteli - the aroma is dominated by fruity nuances of yellow fruits with accents of peach and melon, the taste is full-bodied, fresh and fruity.

Chardonnay - aromas of citrus, acacia honey, ripe exotic fruits and hints of vanilla, rich, delicate and complex fruity taste, the finish is long and fruity, lingering sensations of ripe sweetness, freshness and tenderness.

Muscat Ottonel - the aroma is delicate and very fruity, dominated by indrische, quince, nuances of rose and acacia honey, the taste is rich, with a pleasant freshness. The fruit from the aroma also dominates in the taste, the body is smooth and gentle, the aftertaste - long and fruity.

Dimyat - aroma of ripe white fruits, honey and vanilla, the taste is fresh, soft and with delicate oaky notes.

Sauvignon Blanc - aromas of tropical and exotic fruits combined with fresh butter and light notes of citrus fruits and pears, the taste is fresh, with fruity nuances;

Misket Cherven - Muscat aroma with fruity accents of peach and apricot and tropical

fruit, the taste is balanced and fresh;

Ugni Blanc - the aroma intertwines citrus fruits, with floral nuances, the taste is full-bodied, with a fruity sweetness;

Tamyanka - the aroma is intense, dominated by floral scents, with hints of ripe sage and acacia honey, the taste is delicate and fruity, with a pleasant freshness and a long aftertaste;

Keratsuda - aromas with a muscatel character and predominant nuances of honey and quince, nicely combined with fresh forest herbs (wormwood) and a distant resinous tinge, the taste is well built, light, with a soft freshness and at the same time spicy, the aftertaste is long enough with a pleasant recollection dominated by fresh forest herbs;

Misket Sandanski - besides the aromas of citrus, grapefruit and melon, you can also detect nuances of small white flowers and geranium, the taste is fresh, with a hint of ripe fruit - pineapple, melon and grapefruit, the aftertaste is lingering, with a sense of ripe fruit and sweet spices, with a delicate spicy bitterness characteristic of this variety;

- for rosé - aromas of ripe strawberries and juicy raspberries intermingle with mineral and citrus nuances, delicate freshness, strong strawberry flavours and a long fruity finish.

- For red wines:

Cabernet Sauvignon - aromas of blackcurrant, blueberry, blackberry, vanilla and spice, the palate is full-bodied and juicy, very fruity, with elegant tones of vanilla and chocolate, a long aftertaste of blueberry and prune;

Merlot - rich fruity aroma of ripe red fruits, the taste impresses with softness and nobility, balanced and harmonious body, length and pure fruit flavour;

Syrah - fruity aromas of black berries, blackberry, ripe mulberry, with hints of stone and spice, these aromas also dominate the taste, the body is full and voluminous;

Pinot Noir - aromas of red stone fruits and autumn leaves, the taste is fruity with sweet tannins and a touch of dark chocolate, cocoa;

Pamid - aromas of ripe red berries, the taste is soft and smooth with a sense of freshness and lightness to the wine;

Rubin - the aroma is explosive and attractive, dominated by black berries, dried fig, plum, raisin and overripe black mulberry, with tones of chocolate and spice, the aromas also dominate the taste and the aftertaste is long, fruity and memorable;

Melnishki Rubin - the aroma is multi-layered, explosive and attractive, dominated by black berries, dried fig, prune, raisin and overripe black mulberry, with tones of chocolate and spices, these aromas also dominate the taste, the body is big, full, soft and velvety, and the aftertaste is long, fruity and memorable, rich and elegant;

Ranna Melnishka Loza - a specific, rich and concentrated aroma dominated by ripe black cherry, stone cherry and plum, blending into scents of spice, followed by the unique tones of tobacco and luxury cigar box. The taste is very soft, attractive, fruity and spicy, the velvety and voluminous body is underlined by elegant vanilla-chocolate tones on the finish, with an aftertaste of cherry, nut and chocolate;

Melnik 1300 (Yubileen) - fruity aroma, cherry and raspberry predominate, the taste is full-bodied and rich in tannins, but at the same time with a soft and balanced structure;

Melnik 82 - rich aroma of ripe berries, black mulberry, cherry, plum, almond and tobacco, the taste is full-bodied, powerful, with characteristic soft tannins and a pleasant freshness in the aftertaste;

Shiroka Melnishka Loza - characteristic and strong aroma, dominated by ripe cherry and spices, with tones of small berries, leather and spicy notes of tobacco and vanilla, the aromas from the nose are also found in the taste, and the aftertaste is dominated by spices, the flavour is harmonious and balanced, the body is soft and full, the finish fruity-spicy.

**3.** The area for the production of wine with PDO "Struma Valley" is delineated at the following boundaries of the lands of the settlements:

***Municipality of Blagoevgrad***, villages: Belo Pole, Blagoevgrad, Buchino, Belgorod, Bulgarianchevo, Dabrava.

***Gotse Delchev Municipality***, villages: Banichan, Borovo, Breznitsa, Bukovo, Gospodintsi, Gotse Delchev, Delchevo, Dobrotino, Kornitsa, Lazhnitsa, Musomishta, Sredna.

***Garmen Municipality***, villages: Baldevo, Gorno Dryanovo, Garmen, Leshten, Marchevo, Ognyanovo, Screbatno.

***Hadzhidimovo Municipality***, villages: Ablanitsa, Gajtaninovo, Koprivlen, Laki, Nova Lovcha, Novo Leski, Paril, Sadovo, Teshovo.

***Kresna Municipality***, villages: Budiltsi, Kresna, Gorna Breznitsa, Dolna Gradeshnitsa, Stara Kresna, Slivnitsa.

***Petrich Municipality***, villages: Dolno Spanchevo, Drangovo, Kavrakirovo, Kamena, Kapatovo, Klyuch, Kromidovo, Kulata, Karnalovo, Marikostinovo, Marino pole, Mitino, Mihnevo, Rupite, Novo Konomladi, Petrich, General Todorov, Parvomay, Ribnik, Bogoroditsa, Topolnitsa, Churicheni, Chuchuligovo.

***Municipality of Sandanski***, villages: Belevehchevo, Bozhdovo, Vinohrady, Vranya, Golem Tsalim, Goleshovo, Gorna Sushitsa, Gorno Spanchevo, Damyanitsa, Debrene, Jigurovo, Zornitsa, Zlatolist, Kalimantsi, Katuntsi, Kovachevo, Karlanovo, Ladarevo, Laskarevo, Lebnitsa, Levunovo, Lechovo, Leshnitsa, Lilyanovo, Lozenitsa, Lyubovishte, Lyubovka, Malki Tsalim, Melnik, Novo Delchevo, Novo Khojovo, Petrovo, Piperitsa, Ploski, Polenitsa, Rozhen, Sandanski, Sklave, Spatovo, Struma, Hotovo, Hrasna, Harsovo, Chereshnitsa, Yanovo.

***Simitli Municipality***, villages: Zheleznitsa, Krupnik, Polena, Poleto, Rakitna, Simitli, Troskovo.

***Strumyani Municipality***, villages: Velyushchets, Gorna Krushitsa, Drakata, Ilindentsi, Kamenitsa, Karpelevo, Mikrevo, Sedelec, Tsaparevo.

***Boboshevo Municipality***, villages: Badino, Blagjievo, Boboshevo, Vysoka Mogila, Bovisovo, Vukovo, Dobrovo, Kamenik, Skrino, Slatino, Sopovo, Usoyka.

***Bobovdol Municipality***, villages: Babino, Bobovdol, Gorlem Varbovnik, Golemo Selo, Dolistovo, Korkina, Mala Fucha, Mali Varbovnik, Malo Selo, Mlamolovo, Novoselyane, Panicharevo, Shatrovo.

***Municipality of Dupnitsa***, villages: Balanovo, Blatino, Gramade, Djerman, Kraini dol, Palatovo, Piperevo, Samoranovo, Dupnitsa.

***Kocherinovo Municipality***, villages: Barakovo, Borovets, Buranovo, Krumovo, Mursalevo, Porominovo, Stob, Frolosh, Tsarvishte.

***Rila Municipality***, villages: Smochevo.

***Municipality of Bansko***, villages: Gostun, Kremen, Kosten, Obidim, Osenovo, Filipovo.

***Razlog Municipality***: village of Banya.

***Kyustendil Municipality***, villages: Bersin, Bogoslov, Goranovtsi, Bystenski, Dvorishte, Dolno Uino, Zheravino, Katrishte, Kyustendil, Lelintsi, Lozno, Mazarachevo, Nikolichevtsi, Polska Skakavitsa, Razdavitsa, Slokastitsa, Stansko, Tarnovlag, Tarsino, Tservenyano, Shishkovtsi.

***Municipality of Nevestino***, villages: Dolna Koznitsa, Drumohar, Zgurovo, Lilyach, Murvodol, Nevestino, Nedelkova Grashchitsa, Pastukh, Raska Grashchitsa, Chetirtsi.

***Municipality of Sapareva Banya***: Resilovo village.

***Municipality of Breznik***: Dushintsi village.

***Municipality of Zemen***: Mureno village.

***Municipality of Radomir***, villages: Zhitusha, Chervena mogila.

**4.** The maximum yield of grapes permissible for the production of wine with PDO 'Struma Valley' is 9000 kg/ha.

**5.** The grape varieties authorised for the production of wine with the PDO 'Struma Valley' grapes are:

- for white wines: Rkatsiteli, Chardonnay, Muscat Ottonel, Dimyat, Sauvignon Blanc, Misket Cherven, Ugni Blanc, Tamyanka, Keratsuda, Misket Sandanski;

- for red wines and rosé: Cabernet Sauvignon, Merlot, Syrah, Pinot Noir, Pamid, Rubin, Melsnishki Rubin, Ranna Melnishka Loza, Melnik 1300 Yubileen, Melnik 82, Shiroka Melnishka Loza.

**6.** Link to geographical area.

(a) Natural factors:

The vineyards in the delimited area fall within the valley of the Struma River in the Southwestern Bulgaria. To the west are the Osogovska, Malaszevska and Belasitsa mountains, and to the east the Rila, Pirin and Rhodope mountains. The terrain is lowland-hilly. The climate is continental Mediterranean, strongly influenced by the White Sea air masses invading along the Struma River. It is the warmest region of Bulgaria, with warm, almost snowless winters and summers hot and dry. The total temperature sum for the period with average daily temperatures above 10 ºC (April-October) is from 3600 to 4400 ºC

(b) Human factors:

* The maximum yield of grapes permissible for the production of PDO wine of the Struma Valley is 9000 kg/ha.
* The grape varieties authorised for the production of wine with PDO 'Struma Valley' are:

- for white wines: Rkatsiteli, Chardonnay, Muscat Ottonel, Dimyat, Sauvignon Blanc, Misket Cherven, Ugni Blanc, Tamyanka, Keratsuda, Misket Sandanski;

- for red wines and rosé: Cabernet Sauvignon, Merlot, Syrah, Pinot Noir, Pamid, Rubin, Melsnishki Rubin, Ranna Melnishka Loza, Melnik 1300 Yubileen, Melnik 82, Shiroka Melnishka Loza.

* The agrotechnical measures in vine cultivation are:

- Training System - Ombrella, Moser, medium-stemmed two-arm Cordon;

- Pruning - mixed and short pruning with up to 54 eyes per vine;

- Planting distance - from 2.0 m to 3.4 m row spacing and from 1.0 to 1.5 m plant spacing - maximum 450 vines per acre.

* The maximum yield of wine per 100 kg of grapes is:

- for red wines, 65 l;

- for white, rosé and Pamid wines, 60 l.

* Vinification and processing are carried out in the defined production area.

This is the warmest and most specific wine-growing region of Bulgaria. It is located in the southernmost part of the country and is significantly influenced by warm air currents along the Struma valley. The hilly terrain, relatively poor soils, high annual temperatures and a dry climate favour the production of intensely coloured wines, with typical fruity aromas, harmonious, strong and of high density.

The white wines have a fruity character in the aromas, are full-bodied, strong and with a sense of fruity sweetness.

The red wines from this region have a southern character - intense colour, intense fruit aromas, combined with the region's characteristic nuances of tobacco, dried fruit and cherry, intertwined with nuances of ground pepper. On the palate, they are full-bodied, rich in tannins and with considerable potential for ageing for many years.

**7.** Applicable requirements

(a) Legal framework:

- Council Regulation (EC) No 1234/2007;

- Commission Regulation (EC) No 607/2009;

- Law on wine and spirits;

- 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 specific region, shall submit samples of the wine produced in the last harvest to the tasting commissions of the Regional Vine and Wine Chamber 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 lot may not be greater than 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.