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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Suhindol".
2. The wine is produced according to the traditional technology for the production of red wines. Aging in oak barrels is allowed for the varieties suitable for aging. A wine with the PDO 'Suhindol' 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 shall have the following analytical characteristics:

* actual alcohol content:
  + for rosé - minimum 10 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 rosé - not more than 13,3 meq;
  + for red wines - not more than 15 meq;
* total sulphur dioxide:
  + for rosé, not more than 200 mg/l;
  + for red wines, not more than 150 mg/l;
* sugar-free extract:
  + for rosé - minimum 16 g/l;
  + for red wines - minimum 20 g/l.

b) Organoleptic characteristic of Wine with PDO "Suhindol":

* Clarity - clear liquid. A slight sediment of dye matter resulting from prolonged bottle ageing is allowed;
* Colour:
  + for rosé - pink - orange;
  + for red wines:

Cabernet Sauvignon - intense dark red;

Merlot - soft and full-bodied ruby red;

Gamza - lively, ruby with good density;

* Aroma and taste:
  + for rosé - aromas of raspberry and ripe cherry dominate the nose, the taste abounds with fresh summer fruits;
  + for red wines:

Cabernet Sauvignon - a rich, complex aroma with spices, smoke and in older wines chocolate and cinnamon, the taste has a balanced structure with a pronounced fruit intensity and density and a long, soft and elegant aftertaste.

Merlot - a powerful complex aroma that nicely combines the nuances of smoke in barrel-aged wines and candied fruit, the taste is a soft fruit attack with good body, freshness and sweetness in the aftertaste.

Gamza - a pleasant intense aroma of wild red fruits dominated by raspberry and a fine resinous tone, the palate has a pronounced soft freshness and a light structure with good length, a pleasant aftertaste with a slight mineral nuance and room for development.

1. The area for the production of wine with PDO "Suhindol" is delineated at the following boundaries of the lands of the settlements – town of Suhindol, villages: Byala Reka, Gorsko Kalugerovo,Gorsko Kosovo, Koevtsi, Dimcha, town of Byala Cherkva, located in Veliko Tarnovo district.
2. The maximum yield of grapes allowed for the production of wine with PDO 'Suhindol' is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Suhindol" are:
   * for red wines and rosé: Cabernet Sauvignon, Merlot and Gamza.
4. Link to geographical area.

a) Natural factors:

The vineyards in the land of the town of Suhindol, villages: Byala Reka, Gorsko Kalugerovo,Gorsko Kosovo, Koevtsi, Dimcha, town of Byala Cherkva, are located at the foot of the last branches of the Sredna Stara Planina. This part is characterized by a continental climate - hot summers and cold winters. The presence of a cordon of heights protects against the invasion of cold air currents from the west and north. Annual rainfall is about 650 mm, with 360 mm in the growing season and 80 mm in September and October. The total temperature sum for the period with average daily temperatures above 10 °C (April-October) is 3700 to 4100 °C. The average daily temperature of the warmest month is 22.8 ºC. The vineyards are located on land with a slope of 2 to 6 degrees, with a predominantly eastern, south-eastern and southern exposure and an altitude of 230-250 m. The soil types are: carbonate chernozems slightly eroded, slightly clayey and grey forest soils. The soil-climatic characteristics are favourable for producing grapes with a sugar content of around 22 % and an acidity of 6-7,5 g/l.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO 'Suhindol' is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Suhindol" are Cabernet Sauvignon, Merlot and Gamza.
* The agrotechnical measures in the cultivation of vines are:
* formation - Ombrella, Moser, high-stemmed double 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 rosé - 60 l. ;
* for red wines - 65 l.
* Vinification and processing are carried out in the defined production area.

The natural protection of the area, conditioned by the presence of a cordon of heights, the proximity of the Balkan Mountains and the prevailing carbonate soils, combined with the centuries-old winemaking traditions, are a prerequisite for the production of the region's characteristic red wines. They are distinguished by their high extractiveness and fullness of flavour, with a marked velvety softness and a specific, well-defined lingering bouquet.

**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.