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

1. Wine with PDO, traditional appellation - guaranteed and controlled designation of origin (PDO) "Svishtov".
2. The wine is produced according to the traditional technology for the production of red wines and rosé. Aging in oak barrels is allowed. A wine with PDO 'Svishtov' 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 'Svishtov' shall have the following analytical parameters:

* actual alcohol content:
	+ for rosé - 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 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 "Svishtov":

* Clarity - clear liquid with a sheen. A slight sediment of dye matter resulting from prolonged bottle ageing is allowed;
* Colour:
	+ for rosé - deep raspberry;
	+ for red wines:

Cabernet Sauvignon - deep ruby;

Merlot - deep ruby to purple;

Gamza - ruby.

* Aroma and taste:
	+ for rosé - fruity aroma with accents of cranberry and currant, the taste has hints of blackberry and ripe cherry;
	+ for red wine:

Cabernet Sauvignon - aromas of red berries, with hints of chocolate and a velvety, spicy aftertaste;

Merlot - aromas of black berries, cinnamon plum and a long velvety finish;

Gamza - aroma of small red fruits, dominated by raspberry, the taste is fruity, with soft freshness and pleasant tannins.

1. The area for the production of Wine with PDO "Svishtov" is delineated at the following boundaries of the land of the settlements - the town of Svishtov - locality "Gorchivka", village of Sovata, located in the region of municipality Veliko Tarnovo and village of Byala Voda, located in the region of Pleven.
2. The maximum grape yield allowed for the production of wine with PDO 'Svishtov' is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Svishtov" are Cabernet Sauvignon, Merlot and Gamza.
4. Relationship to geographical area.

 a) Natural factors:

The vineyards in the land of the town of Svishtov - locality "Gorchivka, villages: Byala Voda and Sovata, fall in the northern part of the Danube hilly plain near the Danube River. This part is characterised by a continental climate with hot summers and cold winters. The terrain is hilly, covered with leached and carbonate chernozems on a loess base. Annual rainfall is about 540 mm. The total temperature for the period with average daily temperatures above 10 °C (April-October) is almost always above 3900 °C and often reaches 4100 °C. The average daily temperature of the warmest month is 24 ºC.

b) Human factors:

* The maximum grape yield allowed for the production of wine with PDO 'Svishtov' is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Svishtov" are Cabernet Sauvignon, Merlot and Gamza.
* 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 rosé - 60 l.
* Vinification and processing are carried out in the defined production area.

The proximity of the Danube and the hilly terrain on its right bank, covered with leached and carbonate black soils on a loess base, are favourable for the development of a powerful root system in the vines, whereby even during the hottest summer days the plant does not suffer from lack of moisture. The temperate climate with its high temperatures, combined with the region's characteristic soils, are a prerequisite for producing grapes with a sugar content of more than 21 % and an acidity of 7-8 g/dm³, which produce the region's characteristic wines with a deep ruby colour, a characteristic bouquet with raspberry tones and a harmonious, soft and supple flavour.

**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.