**Specification of a wine with a Protected Designation of Origin (PDO) “Върбица“,
"Varbitsa" - Traditional Denomination - Гарантирано наименование за произход (ГНП), Guaranteed Designation of Origin (GDO)**

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) 'Varbitsa'.
2. The wine is produced according to the traditional technology for the production of red wines. Aging in oak barrels is allowed. Wine with PDO 'Vrbica' may be designated by the following traditional names indicating the method of production, ageing and quality: 'New', 'Premium Oak' or 'First Cask Fill', 'Reserve', 'Special Reserve', 'Special Selection', 'Collection'

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

* actual alcoholic strength - minimum 11,5 vol. %;
* total amount of sugar: 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, in terms of tartaric acid, of at least 4 g/l;
* volatile acidity, as acetic acid - not more than 15 meq;
* total sulphur dioxide - not more than 150 mg/l;
* sugar-free extract - minimum 20 g/l.

(b) Organoleptic characteristics of 'Varbitsa' PDO wine:

* Clarity - clear liquid. A slight sediment of dye matter is allowed resulting from prolonged bottle ageing;
* Colour - ruby red to dark red with a brownish tinge for old vintages;
* Aroma and taste- fruity aroma with cherry, cranberry and a whiff of freshly cut grass, the taste is fruity fresh with a delicately spicy dry finish.
1. The area for the production of wine with PDO 'Varbitsa' is delineated at the following land boundaries of the settlements – town of Varbitsa, located in the Pleven region.
2. The maximum yield of grapes allowed for the production of wine with PDO ' Varbitsa' shall be 9000 kg/ha.
3. The grape variety authorised for the production of wine with PDO ''Varbitsa ' is Cabernet Sauvignon.
4. Link to the geographical area.

 (a) Natural factors:

 The vineyards in the area of the village of Varbitsa are located in the northern part of Danube hilly plain, on the northern slopes of the Pleven Heights. Average altitude is 240 m. The continental climate is typical for this part – hot summer and cold winter. The sum of annual rainfall is about 650 mm. The total temperature for the period with average daily temperatures above 10 °C (April-October) is 3800 °C. The average daily temperature of the warmest month is 23 ºC. The soil types are: leached chernozems - medium, medium and highly eroded and dark grey forest soils – medium eroded. The soil and climatic characteristics are favourable for the production of grapes with a sugar content of 23 % and acids of 7 g/dm³. The characteristics of the grapes allow a natural alcoholic strength of the wine of around 12.5 - 13 vol. %.

b) Human factors:

* The maximum yield of grapes eligible for the production of PDO wine 'Varbitsa' is 9000 kg/ha.
* The grape variety authorised for the production of wine with PDO 'Varbitsa' is Cabernet Sauvignon.
* The agrotechnical measures for the cultivation of the vineyards are:

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

- Pruning - mixed and short pruning with a load of 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 65 l.
* Vinification and processing are carried out in the defined production area.

Temperate continental climate with high temperature sum for the area, the characteristic dark-grey forest soils formed on carbonate-free dark-coloured clays, red-brown clays and sandy loams, and the constraints of imposed by the human factor, determine the production of intensely coloured red ruby-red wines with an intense fruity aroma, well-balanced and harmonious taste.

**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:

**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

**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

**Testing Laboratory of the Executive Agency for 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

**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.