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

**1.** Wine with PDO, Traditional Designation - Guaranteed Designation of Origin (GDO) 'Varna'.

**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 'Varna' may be designated by the following traditional names indicating the manner of 'New', 'Premium Oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collection', 'Rosenthaler'.

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

* Actual alcoholic strength:

- for white wines and rosé - minimum 10,5 vol. %;

- for red wines - 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.
* total acidity, in terms of tartaric acid, of at least 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

* Clarity - a clear liquid with shine. A slight sediment of dye matter is allowed resulting from prolonged ageing in bottles;
* Colour:

- For white wines:

Rkatsiteli - straw yellow;

Ugni Blanc- straw gold;

Dimyat - light yellow with greenish tints;

Muscat Оttonel - light straw with greenish tints;

Chardonnay - fresh yellow-green;

- for rosé - sparkling strawberry colour;

- for red wines:

Merlot - intense ruby-red;

Cabernet Sauvignon - intense red.

* Aroma and taste:

- For white wines:

Rkatsiteli - aroma of ripe and dried fruit, reminiscent of fig jam, taste is balanced and harmonious;

Ugni Blanc - citrus aroma, the taste is delicate and balanced with the fruit ripeness of the aroma;

Dimyat - the aroma is complex with predominant tones of fruit, honey and vanilla, the taste is full and fresh, with delicate notes of toasted wood;

Muscat Ottonel - strong muscat aroma with nuances of forest grasses, ripe fruit and the flavour is balanced and distinctly mild;

Chardonnay - subtle fruity aroma with accents of pineapple, kiwi, peach and fresh butter and delicate nutty flavour.

- for red wines:

Merlot - the aroma is fruity, with hints of plum and berries. The taste is harmonious, full-bodied, with vanilla notes in the aftertaste;

Cabernet Sauvignon - the aroma is a well-developed bouquet of fruit, with tones of blueberry and blackberry, the taste is balanced, full-bodied, with oak and vanilla notes.

- for rosé - intense aroma, with fresh nuances of ripe raspberry and wild strawberry, well combined with pleasant smoky accents. Harmonious, playful and fresh taste, with a delicate structure and a pleasant and soft fruity finish.

**3.** The area for the production of 'Varna' PDO wine is delimited by the following borders the land of the settlements - the town of Byala, villages: Pripek, Ignatievo, Slančevo, Konstantinovo and quarter of Galata, located in Varna region.

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

**5.** The grape varieties allowed for the production of wine with PDO "Varna" are:

- for white wines: Rkatsiteli, Ugni blanc, Dimyat, Muscat Ottonel, Chardonnay;

- for red wines and rosé: Merlot and Cabernet Sauvignon.

**6.** Link to the geographical area.

a) Natural factors:

The vineyards in the lands of the town of Byala, villages: Pripek, Ignatievo, Slanchevo, Konstantinovo and quarter of Galata, Varna, fall in the southeastern part of the Danube Hills plain. Climatically, the area falls in the zone of temperate continental climate and Black Sea climatic sub-region. The proximity of the Black Sea influences the weather conditions, which are milder than those in the interior of the Danube Plain. The overall temperature for the period with average daily temperatures above 10 °C (April-October) is about 3750 °C. The average daily temperature of the warmest month is 22.6 ºC. Average annual rainfall is 540 mm. Soil types are represented by chernozems, leached chernozems of medium and high eroded, medium sandy loam, carbonate chernozems non-eroded, and slightly eroded, sandy loam.

b) Human factors:

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

- for white wines: Rkatsiteli, Ugni Blanc, Dimyat, Muscat Ottonel, Chardonnay;

- for red wines and rosé: Merlot and 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:

- for red wines, 65 l;

- for white wines and rosé - 60 l.

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

The moderate-continental climate of the Varna area is influenced by the proximity of the Black Sea. A characteristic feature is the long and cool spring. Summers are very dry and moderately warm, with pronounced breeze circulation and autumn warm and long. These features of the climate combined with favourable soil conditions and the limitations of the human factor, are a prerequisite for the production of white and red wines typical of the region.

The long and warm autumn is conducive to the accumulation of sufficient sugars. The white wines produced are fine, combining a pleasant fruity aroma, full-bodied flavour and elegant freshness.

The red wines have a pronounced fruity aroma, in which nuances of plum and berries. A sense of fullness and softness in the taste, with a well-balanced and long aftertaste.

**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)**

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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.